



825079 - Sriracha Ranch Dressing

Source: K12 Culinary

Number of Portions: 128

Size of Portion: fl oz

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
001117 YOGURT,PLN,LOFAT..... 826496 Mayonnaise, Regular, Dukes.... 826497 Sauce, Sriracha, Huy Fong..... 002053 VINEGAR,DISTILLED..... 799903 GARLIC,GRANULATED..... 002029 PARSLEY,DRIED..... 002030 PEPPER,BLACK..... 002026 ONION POWDER.....	2 qts 1 qt + 1 PINT 1 1/4 cups 1/2 cup 1 Tbsp + 1 tsp 1 tsp 1 Tbsp + 1 tsp 2 tsp	CCP: No bare hand contact with ready to eat food. Place yogurt, mayonnaise, Sriracha sauce, white vinegar, granulated garlic, parsley, black pepper, and onion powder in a large storage container. Using an immersion blender, or large, stiff whisk, combine until smooth. For best results, prepare one day in advance of service, and store in refrigerator overnight. School made Sriracha Ranch Dressing may be stored in the refrigerator for 7 days after preparation. CCP: Hold and Serve at 41° F or lower. For individual servings, dispense 1 fl oz into portion cups with pump attached to gallon container.

*Nutrients are based upon 1 Portion Size (fl oz)

Calories	88 kcal	Cholesterol	8 mg	Sugars	*1.6* g	Calcium	28.63 mg	94.77%	Calories from Total Fat
Total Fat	9.24 g	Sodium	105 mg	Protein	0.83 g	Iron	0.02 mg	13.12%	Calories from Saturated Fat
Saturated Fat	1.28 g	Carbohydrates	1.69 g	Vitamin A	10.6 IU	Water ¹	*13.93* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.03 g	Vitamin C	0.2 mg	Ash ¹	*0.17* g	7.68%	Calories from Carbohydrates
								3.79%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.