



825049 - California Blend Stir Fry:Stea

Source: K12 Culinary
 Number of Portions: 26
 Size of Portion: 1/2 cup

Components:
 Meat/Alt:
 Grains:
 Fruit:
 Vegetable: 0.5 cup
 Milk:

Recipe Subgroups:
 Vegetable, Other

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826507 Vegetables, California Blend, Frozen...	5 lbs	Thaw vegetables in perforated pan set over a solid pan overnight in refrigerator. CCP: Hold at 41° F or lower.
825047R Stir Fry Sauce.....	1 cup	Prepare school-made Stir Fry Sauce according to the recipe #825047. Measure required amount and store any leftover sauce in the refrigerator for future use. Heat the sauce to be poured over steamed vegetables to dissolve brown sugar crystals.
		Place 5 lb of vegetables in each 2 inch deep perforated pan. Steam until vegetables are al dente, and brightly colored - approximately 5 minutes. Do not overcook. CCP: Heat to 135° F or higher.
		Transfer the 5 lb of steamed vegetables to 2 inch full size pan. Top with 1 cup of heated stir fry sauce and stir gently to combine. Serve using 4 oz spoodle or no. 8 disher. This product is best when prepared for just in time service as leftovers are not good quality. CCP: Hold for hot service at 135° F or higher.

*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	41 kcal	Cholesterol	0 mg	Sugars	*4.6* g	Calcium	2.15 mg	5.90%	Calories from Total Fat
Total Fat	0.27 g	Sodium	115 mg	Protein	2.25 g	Iron	0.04 mg	0.96%	Calories from Saturated Fat
Saturated Fat	0.04 g	Carbohydrates	7.07 g	Vitamin A	1539.6 IU	Water ¹	*0.05* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.09 g	Vitamin C	23.9 mg	Ash ¹	*0.02* g	69.41%	Calories from Carbohydrates
								22.07%	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.