



## 825023 - Seasoning Blend, Italian

Source: K12 Culinary

Number of Portions: 32.333

Size of Portion: TBSP

Alternate Recipe Name: Italian Seasoning Blend

### Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

### Recipe Subgroups:

### Attributes:

Condiments

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
002003 SPICES,BASIL,DRIED.....	1/2 cup	<b>CCP: No bare hand contact with ready to eat food.</b> Combine the basil, granulated garlic, onion powder, oregano leaves, dried parsley, black pepper, marjoram, and dried crushed red pepper and stir until evenly blended.  Be sure to use granulated garlic, not garlic powder, to make sure product will sprinkle freely.  Store in a plastic seasoning container in a cool, dry location until ready to use.
799903 GARLIC,GRANULATED.....	1/4 cup	
002026 ONION POWDER.....	1/4 cup	
002027 SPICES,OREGANO,DRIED....	1/4 CUP (leaves)	
002029 PARSLEY,DRIED.....	1/4 cup	
002030 PEPPER,BLACK.....	1/4 cup	
002023 MARJORAM,DRIED.....	1/4 cup	
901088 PEPPERS, CRUSHED RED....	1 tsp	

\*Nutrients are based upon 1 Portion Size (TBSP)

Calories	11 kcal	Cholesterol	0 mg	Sugars	*0.1* g	Calcium	20.23 mg	7.19%	Calories from Total Fat
Total Fat	0.08 g	Sodium	2 mg	Protein	0.46 g	Iron	0.50 mg	2.03%	Calories from Saturated Fat
Saturated Fat	0.02 g	Carbohydrates	2.45 g	Vitamin A	45.1 IU	Water <sup>1</sup>	*0.28* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	0.74 g	Vitamin C	0.8 mg	Ash <sup>1</sup>	*0.18* g	92.47%	Calories from Carbohydrates
								17.37%	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

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.