



825066 - Lime and Chili Sweet Corn

Source: K12 Culinary

Number of Portions: 55

Size of Portion: 1/2 cup

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable: 0.5 cup

Milk:

Recipe Subgroups:

Vegetable, Starchy

Attributes:

Vegetables

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
050486 CORN, YELLOW, WHOLE KERNEL, COOKED FROM...	10 lbs	<p>Thaw required amount of corn overnight in the refrigerator.</p> <p>Place 5 lbs. (approximately 1 gallon) of corn in each 2 inch deep full-size perforated pan.</p> <p>Place in steamer, uncovered, and steam for approximately 3-5 minutes (add additional minutes if corn is still frozen).</p> <p>Transfer steamed corn to two (2 inch deep) full size solid steamtable pans.</p> <p>Note: Refer to the video for steaming frozen vegetables for additional information if needed.</p> <p>CCP: Heat to 135° F or higher.</p>
050382 OIL, VEGETABLE, SOYBEAN, LOW SATURATED F..... 826505 Margarine, TransFat Free, Ventura 16936..... 009161 LIME JUC,CND OR BTLD,UNSWTND..... 002009 CHILI POWDER..... 002031 PEPPER,RED OR CAYENNE..... 002020 GARLIC POWDER.....	1/4 cup 2 ozs 1/4 cup 1 Tbsp + 1 tsp 1 tsp 1 Tbsp	<p>Weigh 2 ounces of margarine and melt. In a small bowl combine the melted margarine, vegetable oil, lime juice, chili powder, cayenne pepper, and garlic powder, and stir until well combined. Pour 1/3 cup of seasoned lime and oil mixture over each pan of corn.</p> <p>Stir until the corn kernels are evenly coated with seasoning.</p>
		<p>Cover and hold until service.</p> <p>Serve ½ cup portions using a no. 8 scoop or disher or a 4 oz. spoodle.</p> <p>This recipe is best when prepared for just in time service to avoid leftovers.</p> <p>CCP: Hold for hot service at 135° F or higher</p>

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

Calories	84 kcal	Cholesterol	0 mg	Sugars	*0.0* g	Calcium	2.98 mg	25.62%	Calories from Total Fat
Total Fat	2.39 g	Sodium	15 mg	Protein	2.16 g	Iron	0.44 mg	6.56%	Calories from Saturated Fat
Saturated Fat	0.61 g	Carbohydrates	16.23 g	Vitamin A	272.8 IU	Water ¹	*1.07* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.11 g	Vitamin C	3.0 mg	Ash ¹	*0.03* g	77.36%	Calories from Carbohydrates
								10.31%	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.