



825210 - Chipotle Honey Mustard Dressing

Source: K12 Culinary

Number of Portions: 192

Size of Portion: 2 tbsp

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Condiments

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
826496 Mayonnaise, Regular, Dukes.....	1 gal	CCP: No bare hand contact with ready to eat food. Combine mayonnaise, honey, mustard, lemon juice, chipotle peppers, paprika, and chili powder. Use an immersion blender to mince pepper and blend ingredients. If a blender is not available, mince peppers prior to adding and whisk well to combine. Portion 2 tbsp or 1 fluid oz per serving. Note: Dijon Mustard may be used to replace the yellow mustard. CCP: Hold and Serve at 41 degrees F. or lower.
019296 HONEY.....	1 qt	
002046 MUSTARD,PREPARED,YELLOW.....	1 qt	
009524 LEMON JUC FROM CONC,BTLD,REAL LEMON...	1 cup	
826518 Chipotle Peppers in Adobo Sauce, Embassa.....	1/4 cup	
002009 CHILI POWDER.....	2 tsp	
002028 PAPRIKA.....	1/2 tsp	

*Nutrients are based upon 1 Portion Size (2 tbsp)

Calories	158	kcal	Cholesterol	*13*	mg	Sugars	5.9	g	Calcium	3.91	mg	91.97%	Calories from Total Fat
Total Fat	16.18	g	Sodium	160	mg	Protein	0.23	g	Iron	0.12	mg	11.43%	Calories from Saturated Fat
Saturated Fat	2.01	g	Carbohydrates	6.23	g	Vitamin A	20.5	IU	Water ¹	*6.72*	g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00*	g	Dietary Fiber	0.25	g	Vitamin C	0.3	mg	Ash ¹	*0.20*	g	15.74%	Calories from Carbohydrates
												0.57%	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.													