



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, paprika, and chil 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.