



## 825150 - Honey Lime Viniagrette

Source: K12 Culinary

Number of Portions: 24

Size of Portion: 1/4 cup

Alternate Recipe Name: Southwestern Dressing

Alternate Recipe Name 2: Honey Lime Dressing

### Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

### Recipe Subgroups:

### Attributes:

Condiments

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
009161 LIME JUC,CND OR BTLD,UNSWTND....	2 1/2 cups	<b>CCP: No bare hand contact with ready to eat food.</b> Whisk together lime juice, honey, cumin, garlic powder, salt, and pepper. While continuously whisking, slowly add olive oil blend. Fill gallon container with dressing. Insert condiment pump and fill 2 oz. cups with dressing. Cover each cup with lid.  Store leftovers in the refrigerator for quality. If dressing separates during storage, whisk again to emulsify.
019296 HONEY.....	3/4 cup	
900670 CUMIN,GROUND.....	3 Tbsp	
002020 GARLIC POWDER.....	1 tsp	
002047 SALT,TABLE.....	1 tsp	
002030 PEPPER,BLACK.....	1 TSP (ground)	
826508 Olive Oil Blend 90/10, Colavita L116.....	2 1/2 cups	

\*Nutrients are based upon 1 Portion Size (1/4 cup)

Calories	241 kcal	Cholesterol	0 mg	Sugars	*9.1* g	Calcium	11.63 mg	87.95%	Calories from Total Fat
Total Fat	23.57 g	Sodium	103 mg	Protein	0.27 g	Iron	0.64 mg	6.29%	Calories from Saturated Fat
Saturated Fat	1.69 g	Carbohydrates	10.95 g	Vitamin A	14.6 IU	Water <sup>1</sup>	*25.60* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	0.24 g	Vitamin C	1.8 mg	Ash <sup>1</sup>	*0.42* g	18.15%	Calories from Carbohydrates
								0.44%	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.