

**825046 - Cajun Spinach** Source: K12 Culinary Number of Portions: 25 Size of Portion: 1/2 cup

> Components: Meat/Alt: Grains: Fruit: Vegetable: 0.5 cup Milk:

HACCP Process: #2 Same Day Service

Recipe Subgroups: Vegetable, Dark Green Attributes: Vegetables

Ingredients	Measures	Instructions	
011464 SPINACH,FRZ,CHOPD OR LEAF,CKD,BLD,DRND,W 826493 Sauce, Alfredo, Angela Mia 8781511122	9 LBS (chopped, frozen) 3 cups	Thaw spinach and Alfredo sauce about 48 hours prior to use.	
		CCP: Hold at 41 degrees F. or lower.	
014429 WATER, MUNICIPAL 825016R Seasoning Blend, Creole	1 cup 8 fl oz 1 Tbsp + 1 tsp	Remove excess moisture from spinach by pressing excess liquid throurgh a perforated pan using a half size 2 inch pan as a press.	
		Combine Alfredo sauce, water and Creole seasoning; whisk to combine.	
		In a large mixing bowl, combine 9 lbs. of pressed spinach and seasoned Alfredo sauce. Mix well using clean gloved hands.	
		Spray 2 inch deep full size steamtable pan with pan release. Transfer spinach mixture to prepared pan.	
		Bake at 350 degrees F for about 30 minutes. <b>CCP:</b> Heat to 135° F or higher.	
050339 CHEESE, MOZZARELLA, LITE, FROZEN, SHREDD	2 CUPS (shredded)	Remove from oven and top with 2 cups of mozzarella cheese. Return to oven for 3 to 5 minutes or until cheese is melted. Do not allow cheese to brown.	
		Cover and hold until service. Serve with #8 scoop or disher.	
		This product is best prepared for just in time service as leftovers are not recommended because of decreased qaulity. <b>CCP:</b> Hold for hot service at 135° F or higher	

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

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for Printed 8/15/2016 and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Calories	99 kcal	Cholesterol	11 mg	Sugars	*1.0* g	Calcium	236.61 mg	53.36%	Calories from Total Fat	
Total Fat	5.84 g	Sodium	239 mg	Protein	7.43 g	Iron	1.99 mg	25.64%	Calories from Saturated Fat	
Saturated Fat	2.81 g	Carbohydrates	5.89 g	Vitamin A	11817.8 IU	Water <sup>1</sup>	*94.67* g	*0.00%*	Calories from Trans Fat	
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	3.88 g	Vitamin C	2.1 mg	Ash <sup>1</sup>	*1.36* g	23.93%	Calories from Carbohydrates	
								30.15%	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.