

825147 - Lettuce and Salsa Cup

Source: K12 Culinary Number of Portions: 40 Size of Portion: 1/2 cup

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

> > Instructions

HACCP Process: #1 No Cook

Measures

Recipe Subgroups:

Vegetable, Dark Green Vegetable, Red/Orange

Attributes: Vegetables

CCP: No bare hand contact with ready to eat food. If using precut lettuce, weigh the required amount, Purchased, precut, shredded 011251 LETTUCE, COS OR ROMAINE, RAW ... 2 lbs + 12 ozs prewashed romaine does not require rinsing. For head lettuce, remove the stem end of the romaine head using a chef's knife. Cut leaves into ¼ inch strips. Rinse cut romaine under running water and drain well. (Recommend commercial salad spinner). Weigh the required amount of cut lettuce. (Note: Note: 4 lb. 5 oz. AP equals approximately 2 lb. 12 oz. chopped romaine.) CCP: Hold at 41 degrees F. or lower. 050540 SALSA, LOW-SODIUM, CANNED 1 at + 1 PINT To prepare salsa cups, place ½ c shredded lettuce in 8 oz flat potion cup using a 4 oz spoodle. Portion ¼ c salsa with a #16 scoop or 2 oz spoodle on top of lettuce. Assemble cups for just in time service for best quality. CCP: Hold and Serve at 41 degrees F. or lower. (Note: Not all salsa provides vegetable component crediting for the red/orange vegetable subgroup for the volume served. For salsa products, like USDA Foods variety, containing all vegetable ingredients plus a minor amount of spices or flavorings, one hundred percent of the product may be used to meet the volume vegetable/fruit requirement for meal pattern requirements. When products contain non-vegetable ingredients like gums, starches or stabilizers, water or vinegar, only that portion of the product that is a vegetable ingredient may be counted towards the volume requirement. If using purchased salsa containing these non-creditable ingredients, you must obtain manufacturer's product formulation statement to show proper creditiing.)

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

Calories	19 kcal	Cholesterol	0 mg	Sugars	*0.4* g	Calcium	14.75 mg	8.09%	Calories from Total Fat
Total Fat	0.17 g	Sodium	44 mg	Protein	0.94 g	Iron	1.13 mg	1.12%	Calories from Saturated Fat
Saturated Fat	0.02 g	Carbohydrates	3.62 g	Vitamin A	2920.3 IU	Water ¹	*29.50* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.16 g	Vitamin C	2.7 mg	Ash ¹	*0.18* g	77.51%	Calories from Carbohydrates

Page 1

Ingredients

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for Printed 8/25/2016 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.

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

Page 2

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.