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**825067 - Mexicali Corn** Source: K12 Culinary Number of Portions: 55 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, Starchy Attributes: Vegetables

Ingredients	Measures	Instructions
050486 CORN, YELLOW, WHOLE KERNEL, COOKED FROM	10 lbs	Thaw required amount of corn overnight in the refrigerator.
		Place 5 lbs. (approximately 1 gallon) of corn in each 2 inch deep
		full-size perforated pan.
		Place in steamer, uncovered, and steam for approximately 3-5 minutes (add additional minutes if corn is still frozen).
		Transfer steamed corn to two (2 inch deep) full size solid steamtable pans.
		Note: Refer to the video for steaming frozen vegetables for
		additional information if needed.
		<b>CCP:</b> Heat to 135° F or higher.
825024R Seasoning Blend, Mexican	2 Tbsp	Prepare school made Mexican Seasoning according to the
826505 Margarine, TransFat Free, Ventura 16936	2 ozs	recipe.
011943 PIMENTO,CANNED	1/4 cup	Weigh 2 ounces of margariine and melt. Pour 1 oz (2 TBSP)
		melted margarine nad 1 TBSP Mexican seaoning over each pan
		of corn.
		Stir until the corn kernels are evenly coated with seasoning. Gently fold in 2 TBSP diced pimientos to each pan.
		Cover and hold until service.
		Serve ½ cup portions using a no. 8 scoop or disher or a 4 oz. spoodle.
		This recipe is best when preprared for just in time service to avoid leftovers.
		<b>CCP:</b> Hold for hot service at 135° F or higher

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for Printed 8/18/2016 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. \*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	75 kcal	Cholesterol	0 mg	Sugars	*0.0* g	Calcium	3.43 mg	16.89% Calories from Total Fat
Total Fat	1.40 g	Sodium	12 mg	Protein	2.15 g	Iron	0.49 mg	5.48% Calories from Saturated Fat
Saturated Fat	0.46 g	Carbohydrates	16.11 g	Vitamin A	277.7 IU	Water <sup>1</sup>	*0.84* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	2.10 g	Vitamin C	3.7 mg	Ash <sup>1</sup>	*0.03* g	86.12% Calories from Carbohydrates
								11.50% 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

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<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.