

Hummus, Asian (3/8 c = 3.23 oz = 1 M/MA) , Recipe (SR2058) - (Asian Hummus)

Scaled for 20 (3/8 Cup) servings

HACCP Process: Process 1: No Cook

Allergens: Contains Egg, Gluten, Milk, Soy, Wheat;

Meal Contribution: 1 Meat/MA

Yield: 3 Pound, 13 3/4 Ounce

Tips/Comments
<ul style="list-style-type: none"> Recipe Yield: 19.5 cups = 167.7 oz 3/8 cup portion = 3.2 oz by weight

Pre-Preparation Instructions
<ul style="list-style-type: none"> Prepare sub-recipes according to instructions.

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1				Combine all ingredients in a large non-reactive mixing bowl.
2	SR2044	Hummus, Classic, Sabra, Bulk (1 oz = .5 M/MA)	1 3/8 Quart	
3	SR1789	Asian Ginger Sauce, greek yogurt, mayonnaise, mustard, rice vinegar, soy sauce	1 1/2 Cup, 1 7/8 teaspoon	
4	575173	Sauce, Sriracha Hot Chili , As Purchased	1/8 Cup, 3 1/4 teaspoon	
5	225621	Juice, lime, canned or bottled, unsweetened (1/2c = 1/2c fruit juice) , As Purchased	1 tablespoon, 1 5/8 teaspoon	
6	SR1265	Cilantro, finely chopped (1/2c=0.28 oz=1/4c dark green veg) , Recipe	1 tablespoon, 1 5/8 teaspoon	
7	546510	Seasoning, Asian Ginger Garlic & Chili Rub, Lawrys , As Purchased	7/8 tablespoon	
8				Puree using an immersion blender until smooth.
9				Display in serving pan according to station requirements.

Serving Instructions
<ul style="list-style-type: none"> Serve no. 10 scoop or as directed in recipe.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cold Hold	Sodexo Cold Holding	40.00	Discard the food if it cannot be determined how long the food temperature was above 40 °F