

Heat Around the World Bean Salsa (1/2 c =3.6 oz= 1/8c legume+1/8c red/orange+ 1/4c other veg) (SR2051)

Scaled for 7 (1/2 Cup) servings

HACCP Process: Process 1: No Cook

Meal Contribution: 1/8 Veg-RO, 1/8 Veg-BP, 1/4 Veg-O

Yield: 1 Pound, 12 5/8 Ounce

Tips/Comments
<ul style="list-style-type: none"> Yield= 3 1/2 cups =25.2 oz

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1	SR1036	Beans, kidney, dark red, canned, drained, ready-to-serve (1/2c=3.3oz=1/2c legume or 2oz M/MA),Recipe	1 1/2 Cup	
2	234118	Peppers, green chili, diced, canned (1/2c = 4 oz = 1/2 other veg) , Drained	1 no. 30 scoop, 2 1/8 tablespoon (2.13 oz.)	Use gloves when handling peppers. Pepper juice can burn eyes. Wash hands thoroughly with soap and water after handling. Be sure to sanitize top of can before opening. Check for physical contaminants after opening the can. Open and drain jalapenos, reserving juice as needed.
3	SR1074	Peppers, jalapeno, sliced, canned, drained, ready-to-serve	1/4 Cup	
4	SR1264	Onion, yellow, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe	1/2 Cup	
5	SR1012	Tomatoes, fresh, 1/4-inch diced, ready-to-serve (1/2c = 4.2 oz = 1/2c red/orange veg) , Recipe	1 Cup	
6	RP100574	PEPPERS POBLANO , As Purchased	5/8 Cup, 1 1/2 teaspoon (3.44 oz.)	<ul style="list-style-type: none"> - Wash poblano pepper. - Cut top and bottom off of pepper and set aside. - Cut down the side of the bell pepper. - Lay pepper flat on cutting board and using a chefs knife, cut out the seeds and membranes.
7	SI100050	Garlic, raw, peeled, chopped, ready-to-use , As Purchased	1 tablespoon (0.30 oz.)	
8	225621	Juice, lime, canned or bottled, unsweetened (1/2c = 1/2c fruit juice) , As Purchased	1/8 Cup	
9	SI100040	Oil, Canola/Olive Blend, Chef's Pride , As Purchased	2 tablespoon	
10	SI100114	Salt, Kosher, spices , As Purchased	1 teaspoon	<ol style="list-style-type: none"> 1) Drain and wash kidney beans and dice peppers, onions, chiles, jalapenos and tomatoes. 2) Combine diced vegetables with drained and rinsed beans. 3) Add garlic, lime juice, oil and salt. 4) Gently stir to combine. Stir in parsley. CCP- Hold refrigerated at internal temperature of 40 degrees F. or below for use.

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Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
11	SI100247	Parsley leaves, raw (1/2c = 0.35 oz = 1/4c dark green veg) , As Purchased	1/8 Cup, 5/8 teaspoon (0.29 oz.)	

Serving Instructions
<ul style="list-style-type: none"> Portion: Serve 1/2 cup or as directed in recipes.

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