

# Mediterranean Bean Salsa (1/2 c =3.6 oz= 1/8c legume+ 3/8c other veg) (SR2050) - (Mediterranean Bean Salsa )

Scaled for 7 (1/2 Cup) servings

HACCP Process: Process 1: No Cook

Meal Contribution: 1/8 Veg-BP, 3/8 Veg-O

Yield: 1 Pound, 6 1/4 Ounce

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1	SR3304	Roasted Chickpeas (garbanzo beans), low sodium canned, drained, USDA	1 1/2 Cup	
2	SI100586	Mushrooms, white, fresh, slices, ready-to-use (1/2 cup = 1.7 oz = 1/2 cup other veg) , As Purchased	1 Cup (3.39 oz.)	
3	SR1447	Onion, red, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe	1/2 Cup	
4	SR1012	Tomatoes, fresh, 1/4-inch diced, ready-to-serve (1/2c = 4.2 oz = 1/2c red/orange veg) , Recipe	2/3 Cup	
5	SR1390	Black Olives, sliced, canned, drained (1/2c = 2.2 oz = 1/2c other veg) , Recipe	1/2 Cup	
6	SI100040	Oil, Canola/Olive Blend, Chef's Pride , As Purchased	1 1/2 tablespoon	
7	SR1763	Roasted Chopped Garlic	1 teaspoon	
8	SR1972	Basil, finely chopped , Recipe	2 tablespoon	
9	SI100114	Salt, Kosher, spices , As Purchased	1/2 teaspoon	1) Roast chickpeas according to recipe. Dice mushrooms, red onions, tomatoes and olives. 2) Combine vegetables with beans. 3) Add roasted garlic, oil and salt. 4) Gently stir to combine. Stir in basil. CCP- Hold refrigerated at internal temperature of 40 degrees F. or below for use.

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

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