

# Mexican Bean Salsa (1/2 c =3.6 oz= 1/4c legume+1/8c red/orange+ 1/8c other veg) (SR2047) - (Mexican Bean Salsa

Scaled for 7 (1/2 Cup) servings

HACCP Process: Process 1: No Cook

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

Yield: 1 Pound, 11 Ounce

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1	SR2046	Beans, pinto, low sodium, canned, drained, ready-to-serve (1/2c=3.3oz=1/2c legume or 2oz M/MA)	2 Cup	
2	RP100574	PEPPERS POBLANO , As Purchased	5/8 Cup, 1 1/2 teaspoon (3.44 oz.)	- 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.
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	1 Cup	
5	SI100050	Garlic, raw, peeled, chopped, ready-to-use , As Purchased	1 tablespoon (0.30 oz.)	
6	225621	Juice, lime, canned or bottled, unsweetened (1/2c = 1/2c fruit juice) , As Purchased	1/4 Cup	
7	SI100040	Oil, Canola/Olive Blend, Chef's Pride , As Purchased	1/8 tablespoon	
8				1) Drain and wash pinto beans and dice peppers, red onions and tomatoes.  2) Combine diced vegetables with drained and rinsed beans.  3) Add garlic, lime juice, oil and salt.  4) Gently stir to combine. CCP- Hold refrigerated at internal temperature of 40 degrees F. or below for use.

### Serving Instructions

- 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