

Hummus, Mexican (3/8c = 3.24 oz = 1 oz M/MA) , Recipe (SR2054) - (Mexican Hummus)

Scaled for 20 (3/8 Cup) servings

HACCP Process: Process 1: No Cook

Allergens: Contains Egg, Milk, Soy;

Meal Contribution: 1 Meat/MA

Yield: 3 Pound, 13 5/8 Ounce

| Tips/Comments |
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| <ul style="list-style-type: none"> Recipe Yield: 18 cups = 154.8 oz 3/8 cup portion = 3.2 oz by weight |

| Pre-Preparation Instructions |
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| <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 1/2 Quart | |
| 3 | SR1790 | Cilantro Lime Crema, Greek yogurt, mayonnaise | 1 2/3 Cup | |
| 4 | 225621 | Juice, lime, canned or bottled, unsweetened (1/2c = 1/2c fruit juice) , As Purchased | 1/8 Cup, 4 teaspoon | |
| 5 | SR1265 | Cilantro, finely chopped (1/2c=0.28 oz=1/4c dark green veg) , Recipe | 1 tablespoon, 2 1/8 teaspoon | |
| 6 | 608292 | Seasoning, Mexican, Lawrys, salt free , As Purchased | 2 1/2 teaspoon | |
| 7 | 241271 | Cumin, dry powder, spices , As Purchased | 1/2 tablespoon | |
| 8 | 241245 | Chili, dry powder, spices , As Purchased | 1/2 tablespoon | |
| 9 | | | | Puree using an immersion blender until smooth. |
| 10 | | | | Display in serving pan according to station requirements. Cold Hold : Hold at <= 40.00 °F |

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