

Regional American Bean Salsa (1/2c=3.4oz=1/4c legume +1/4c other veg) (SR2052) - (Regional American Bean Salsa)

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Scaled for 7 (1/2 Cup) servings

HACCP Process: Process 1: No Cook

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

Yield: 1 Pound, 10 1/8 Ounce

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1	SR2053	Beans, blackeye peas, canned, drained, ready-to-serve (1/2c=3.1oz=1/2c legume or 2oz M/MA) , Recipe	2 Cup	
2	SR1033	Corn, frozen, whole kernel, tempered, ready-to-serve	1/2 Cup	
3	SI100406	Celery, raw, diced. ready-to-use (1/2c = 2.6 oz = 1/2c other veg) , As Purchased	1/2 Cup (1.78 oz.)	Blanch raw celery for 20 seconds if holding over 24 hours.
4	SR1966	Peppers, green, sweet (bell), 1/4-inch diced, ready-to-serve (1/2c=3.2 oz=1/2c other veg) , Recipe	1/2 Cup	
5	SR1264	Onion, yellow, 1/4-inch diced, ready-to-serve (1/2c=3oz=1/2c other veg) , Recipe	1/2 Cup	
6	SI100050	Garlic, raw, peeled, chopped, ready-to-use , As Purchased	1 tablespoon (0.30 oz.)	
7	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.)	
8	241349	Seasoning, Cajun , As Purchased	1 teaspoon	
9	SI100040	Oil, Canola/Olive Blend, Chef's Pride , As Purchased	1 tablespoon	
10	274396	Sauce, original red hot (cayenne pepper), Franks , As Purchased	1 tablespoon	1) Drain and wash blackeye peas and dice celery, onions and peppers. 2) Combine diced vegetables with corn and drained and rinsed beans. 3) Add garlic, hot sauce, Cajun seasoning and oil. 4) Gently stir to combine. Stir in parsley. CCP- Hold refrigerated at internal temperature of 40 degrees F. or below for use.

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