

990094 - 3 Bean Salad ~ BBQ

Recipe HACCP Process: #1 No Cook

Source: DSB

Number of Portions: 50 Portion Size: 1/3 CUP

Ingredient #	Ingredient Name	Measurements	Instructions				
			Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for a least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,Rinse well. Dry your hands with a clean tow or air-dry them.				
			Rinse and drain all three types of beans.				
120459	6/10 Garbanzo Beans	6 LB + 4 oz					
051529	Beans, Black (Turtle), Low-sodium, Canned	6 LB + 4 oz	In a large bowl combine all the ingredients and seasonings.				
016146	BEANS,PINTO,CND,DRND SOL	6 LB + 4 oz					
001308	YOGURT,GREEK,WHL,PLN,CHOBANI	7 LB + 8 oz	For meal service portion with a #8 Scoop or 4 oz spoodle.				
009160	LIME JUICE,RAW	2 1/2 CUP	CCP: Hold for cold service at 41° F or lower.				
002030	PEPPER,BLACK	1/3 cup + 4 tsp (ground)	CCP: Refrigerate until served.				
002026	ONION POWDER	1/3 cup + 4 TSP	Section Sectio				
002017	DILL WEED,DRIED	1/3 cup + 4 TSP					
799968	CILANTRO	1/2 cup + 2 tbsp					
121802	Heinz Low Sodium BBQ sauce	3 LB + 12 OZ					

^{*}Nutrients are based upon 1 Portion Size (1/3 CUP)

Calories ¹	289.872 kcal	Total Fat	3.801 g	Total Dietary Fiber	10.931 g	Vitamin C	6.385 mg	11.800% Calories from Total Fat
Saturated Fat ¹	1.793 g	Trans Fat ²	*0.121* g	Protein	16.278 g	Iron	3.256 mg	5.568% Calories from Sat Fat
Sodium ¹	379.228 mg	Cholesterol	10.211 mg	Vitamin A	*272.036* IU	Water	*108.207* g	*0.375%* Calories from Trans Fat
Sugars	*10.938* g	Carbohydrate	48.219 g	Calcium	183.704 mg	Ash	*N/A* g	66.538% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			22.462% Calories from Protein
Type of Fat -								

Components									
Meat/Meat ALT	oz eq	Grain	oz eq	Fruit	cup	Vegetable	.25 cup	Milk	cup

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.