



Sizing Prep Report

American Dairy Association North East

· 990068 - Southwest Shaker Salad

Recipe HACCP Process:

Source: DSB

Number of Portions: 50

Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
004640	SALAD DRSNG,RANCH DRSNG,RED FAT	1/4 cup	No Instructions Assigned
121341	Dinner Rolls, Whole Grain, Hearth Baked, Spli	2 Dinner Roll	
050459	ROTINI, WHOLE GRAIN, DRY	3 lb + 2 OZ	
002009	CHILI POWDER	2 TBSP	Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them. Cook,rinse and drain pasta per package instructions. Dice the peppers,onions,and tomatoes. Combine the pasta with the diced vegetables,drained beans,corn,and the seasonings.
799902	CUMIN,GROUND	2 TBSP (whole)	
011333	PEPPERS,SWEET,GREEN,RAW	2 LB + 12 oz	
011291	ONIONS,SPRING OR SCALLIONS (INCL TOPS&BULB),R	3 LB + 12 oz	
051529	Beans, Black (Turtle), Low-sodium, Canned	50 (0.5 CUP)	
120447	30 lb Frozen Cut Corn	4 LB	
011530	TOMATOES,RED,RIPE,CKD	3 LB	
051520	Chicken, Diced, Cooked, Frozen	3 LB + 2 OZ	Layer the ingredients in a 12 oz clear cup: 1/2 cup pasta veggie mixture,2 Tbsp chicken,2 Tbsp cheese. Repeat ending with cheese on top. Top with dome lid and serve with ranch dressing. CCP: Hold for cold service at 41° F or lower. CCP: Refrigerate until served.
900347	CHEESE SUB,"SCHOOL CHOICE SHRED CHEDDAR CHEES	3 LB + 2 oz	
			Use prepared ranch or Recipe #990042. Mix in a few drops of hot sauce to make it spicy ranch if desired.

NA - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - 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.

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.

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*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	397.301 kcal	Total Fat	8.565 g	Total Dietary Fiber	13.246 g	Vitamin C	*35.220* mg	19.401% Calories from Total Fat
Saturated Fat ¹	1.349 g	Trans Fat ²	*0.001* g	Protein	26.458 g	Iron	5.276 mg	3.056% Calories from Sat Fat
Sodium ¹	595.809 mg	Cholesterol	22.588 mg	Vitamin A	*1385.063* IU	Water	*93.738* g	*0.002%* Calories from Trans Fat
Sugars	*2.178* g	Carbohydrate	55.810 g	Calcium	297.751 mg	Ash	*N/A* g	56.189% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			26.638% Calories from Protein
Type of Fat	-							

Components					
Meat/Meat ALT	2 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	.5 cup
				Milk	cup

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