

990053 - Buffalo Chicken Dip with Pita Triangles

Recipe HACCP Process: #2 Same Day Service Source: DSB Number of Portions: 50 Portion Size: 1/3 CUP

Ingredient #	Ingredient Name				Measurements		Ins	Instructions			
001229	CHEESE,WHITE,QUESO BLANCO				6 LB						
051520	Chicken, Diced, Cooked, Frozen				5 LB			Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at			
006168	SAUCE,RTS,PEPPER OR HOT				2 cup			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.			
									ce per manufacturer directions. Mix in ho an in steam table pan. Heat through to 16		
018042	BREAD,PITA,WHOLE-WHEAT				26 pita (large (6-1/2" dia))			Slice pita into 8 wedges.			
***							dip CC	Meal Service: Serve 4 pita wedges with #12 scoop of the buffalo chicken dip mixture. CCP: Hold at 135° F or higher. CCP: Hold for hot service at 135° F or higher			
Calories ¹	315.241 kcal	Total Fat	15.454 g	Total Dietary Fibe	er *2.057* g	Vitamin C	*7.721*	ma 44	.121% Calories from Total Fat		
Saturated Fat ¹		Trans Fat ²	*0.484* g	Protein	24.116 g	Iron	1.450	0	.440% Calories from Sat Fat		
Sodium ¹	807.167 mg	Cholesterol	72.121 mg	Vitamin A	316.711 IU	Water	*44.811*		383%* Calories from Trans Fat		
Sugars	2.027 g	Carbohydrate	20.135 g	Calcium	381.288 mg	Ash	*N/A*	g 25	.549% Calories from Carbohydrates		
Moisture Char	nge 0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			30	.600% Calories from Protein		
Type of Fat	-										
Components											

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

Grain 1.75 oz eq

Fruit cup

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

¹ - denotes required nutrient values

Meat/Meat ALT 1.5 oz eq

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.

Vegetable cup

Milk cup