

990045 - Crunchy Fish Tacos

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 48 Portion Size: each

Ingredient #	Ingredient Name	Measurements	Instructions			
042189	MILK,BTTRMLK,FLUID,CULTURED,RED FAT	1 qt				
001287	YOGURT,GREEK,PLN,LOWFAT	12 LB	Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at			
120317	Chunky Salsa - Mild	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.			
		In a bowl,combine salsa,buttermilk,and yogurt. Chill until meal service.				
011109	CABBAGE,RAW	1 qt + 2 CUP (shredded)				
011112	CABBAGE,RED,RAW	2 CUP (shredded)	Combine cabbages and shredded carrots and set aside until meal service.			
011124	CARROTS,RAW 1 CUP (grated)		NOTE: Coleslaw mix can be purchased in place of this hand-prepared combination.			
		CCP: Refrigerate until served.				
121908	Crunchy Breaded Alaska Pollock Fish Sticks	48 (4 pieces)				
799965	FLOUR TORTILLAS, 10" WHL WHT PRS	48 EACH TORTILLA	Prepare fish sticks in the oven as directed by manufacturer. Warm flour tortillas. Wedge the limes and chop the cilantro.			
011165	CORIANDER (CILANTRO) LEAVES,RAW	2 CUP				
009159	LIMES,RAW	16 fruit (2" dia)	Mark and a Plant 4 fabratish and flow had the add 4/9 and a fabra			
		'	Meal service: Place 4 fish sticks on flour tortilla,add 1/8 cup of slaw mix,top with #16 scoop of the dressing,and place limes and cilantro out as condiments for students to add.			
			CCP: Hold at 135° F or higher.			

*Nutrients are based upon 1 Portion Size (each)

Calories ¹	468.093 kcal	Total Fat	15.937 g	Total Dietary Fiber	7.543 g	Vitamin C	*12.893* mg	30.642% Calories from Total Fat
Saturated Fat ¹	3.276 g	Trans Fat ²	*0.069* g	Protein	33.060 g	Iron	2.114 mg	6.298% Calories from Sat Fat
Sodium ¹	831.142 mg	Cholesterol	57.226 mg	Vitamin A	*907.317* IU	Water	*208.806* g	*0.133%* Calories from Trans Fat
Sugars	*7.399* g	Carbohydrate	50.654 g	Calcium	208.665 mg	Ash	*N/A* g	43.285% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			28.251% Calories from Protein
Type of Fat -								

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.

Components				
Meat/Meat ALT 2 oz eq	Grain 2.25 oz eq	Fruit cup	Vegetable cup	Milk cup

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