



Recipe Prep Sheet

American Dairy Association North East

990033 - Dressing, Creamy Herb

Recipe HACCP Process: #1 No Cook
 Source: DSB
 Number of Portions: 50
 Portion Size: 1/4 cup

| Ingredient # | Ingredient Name | Measurements | Instructions |
|--------------|---------------------------------------|--------------------------------|--|
| 001082 | MILK,LOWFAT,FLUID,1% MILKFAT,W/ VIT A | 1 CUP | <p>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.</p> <p>Combine milk and lime juice in a mixing bowl. Allow mixture to rest for 10 minutes.</p> <p>2. Blend in the yogurt to the lime and milk mixture. Let mixture rest for 5 minutes.</p> <p>3. Add rest of ingredients to mixture in mixing bowl. Mix for 2-3 minutes on low speed until blended.</p> <p>4. Chill at least 12 hours before serving to allow to thicken.</p> <p>CCP: Chill 41° F or lower until ready to serve</p> |
| 001287 | YOGURT,GREEK,PLN,LOWFAT | 2 LB + 1 oz | |
| 009160 | LIME JUICE,RAW | 1/2 CUP | |
| 002047 | SALT,TABLE | 1 tsp | |
| 002030 | PEPPER,BLACK | 1 tsp, ground | |
| 002026 | ONION POWDER | 1 TBSP + 1 TSP | |
| 002020 | GARLIC POWDER | 1 TBSP + 1 TSP | |
| 002003 | SPICES,BASIL,DRIED | 1 tbsp, ground + 1 tsp, ground | |
| 002017 | DILL WEED,DRIED | 1 TBSP + 1 TSP | |
| 002029 | PARSLEY,DRIED | 1 TBSP + 1 tsp | |

*Nutrients are based upon 1 Portion Size (1/4 cup)

| | | | | | | | | |
|----------------------------|-------------|------------------------|-----------|---------------------|-----------|-----------|----------|-------------------------------------|
| Calories ¹ | 18.485 kcal | Total Fat | 0.424 g | Total Dietary Fiber | 0.137 g | Vitamin C | 1.014 mg | 20.634% Calories from Total Fat |
| Saturated Fat ¹ | 0.266 g | Trans Fat ² | *0.011* g | Protein | 2.154 g | Iron | 0.186 mg | 12.956% Calories from Sat Fat |
| Sodium ¹ | 55.797 mg | Cholesterol | 2.115 mg | Vitamin A | 75.131 IU | Water | 22.272 g | *0.545%* Calories from Trans Fat |
| Sugars | *0.985* g | Carbohydrate | 1.665 g | Calcium | 33.514 mg | Ash | 0.332 g | 36.021% Calories from Carbohydrates |
| Moisture Change | 0.000 % | Fat Change | 0.000 % | Portion Cost | \$0.000 | | | 46.611% Calories from Protein |
| Type of Fat | - | | | | | | | |

Components

| | | | | | | | | | |
|---------------|-------|-------|-------|-------|-----|-----------|-----|------|-----|
| Meat/Meat ALT | oz eq | Grain | oz eq | Fruit | cup | Vegetable | cup | Milk | cup |
|---------------|-------|-------|-------|-------|-----|-----------|-----|------|-----|

N/A - 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.