## 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<br>cold. Apply soap and lather well. Rub your hands vigorously for at<br>least 20 seconds. Remember to scrub all surfaces,including the<br>backs of your hands,Rinse well. Dry your hands with a clean towel<br>or air-dry them. |
|                       |  |                       | Rinse and drain all three types of beans.   |
| 120459                | Garbanzo Beans                                   | 3 qt + 1/2 cup        |   |
| 051529                | Beans, Black (Turtle), Low-sodium, Canned        | 3 qt + 1/2 cup        | In a large bowl combine all the ingredients and seasonings.   |
| 016146                | BEANS,PINTO,CND,DRND SOL                         | 3 qt + 1/2 cup        |   |
| 001308                | YOGURT,GREEK,WHL,PLN,                            | 7 1/2 LB              | 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                                     | 3 tbsp, ground        | CCP: Refrigerate until served.  |
| 002026                | ONION POWDER                                     | 3 TBSP                |   |
| 002017                | DILL WEED, DRIED                                 | 3 TBSP                |   |
| 799968                | CILANTRO   | 4 tbsp                |   |
| 121802                | Low Sodium BBQ sauce                             | 1 qt                  |   |
| *Nutrients are        | e based upon 1 Portion Size (1/3 CUP)            | 1                     |   |
| Calories <sup>1</sup> | 264.095 kcal Total Fat 3.749 g Total Dietary Fib | er 10.778 g Vitamin C | 5.572 mg 12.777% Calories from Total Fat  |

| Componente                 |              |                        |           |                     |              |           |             |                                     |
|----------------------------|--------------|------------------------|-----------|---------------------|--------------|-----------|-------------|-------------------------------------|
| Type of Fat                | -            |                        |           |                     |              |           |             |                                     |
| Moisture Change            | 0.000 %      | Fat Change             | 0.000 %   | Portion Cost        | \$0.000      |           |             | 24.467% Calories from Protein       |
| Sugars                     | *6.066* g    | Carbohydrate           | 41.844 g  | Calcium             | 163.345 mg   | Ash       | *N/A* g     | 63.377% Calories from Carbohydrates |
| Sodium <sup>1</sup>        | 340.933 mg   | Cholesterol            | 10.209 mg | Vitamin A           | *214.782* IU | Water     | *108.100* g | *0.403%* Calories from Trans Fat    |
| Saturated Fat <sup>1</sup> | 1.779 g      | Trans Fat <sup>2</sup> | *0.118* g | Protein             | 16.154 g     | Iron      | 2.995 mg    | 6.061% Calories from Sat Fat        |
| Calories                   | 264.095 KCal | Total Fat              | 3.749 g   | Total Dietary Fiber | 10.778 g     | Vitamin C | 5.572 mg    | 12.777% Calories from Total 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

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

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - 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.