

Recipe Prep Sheet

American Dairy Association North East

990142 - 3 Bean Queso Dip

Recipe HACCP Process: #2 Same Day Service

Source: ADANE

Number of Portions: 40

Portion Size: 1-4 oz. portion

Ingredient #	Ingredient Name	Measurements	Instructions
001229	CHEESE,WHITE,QUESO BLANCO	5 LB	No Instructions Assigned
121555	THREE BEAN VEGETABLE CHILI	5 LB	
051652	PICO DE GALLO	20 oz	
019857	SNACKS,TORTILLA CHIPS,NACHO-FLAVOR,MADE W/ENR	5 lb	
009200	ORANGES,RAW,ALL COMM VAR	40 large (3-1/16" dia)	
			<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>1) Place heated queso blanco sauce and 3 bean chili in separate pans and cook based on manufacturer's instructions. Hot hold until service.</p> <p>2) Portion 2 oz. of queso sauce in a serving container and portion 2 oz. (by weight) of three bean chili over queso sauce.</p> <p>3) Top with 1 tbsp. of pico de gallo.</p> <p>4) Serve with 2 oz. of tortilla chips.</p> <p>5) Serve with one orange or 1 cup of orange segments.</p> <p>CCP: Heat to 145° F or higher for at least 15 Seconds</p>

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.

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*Nutrients are based upon 1 Portion Size (1-4 oz. portion)

Calories ¹	617.515 kcal	Total Fat	30.543 g	Total Dietary Fiber	*14.143* g	Vitamin C	*101.501* mg	44.515% Calories from Total Fat
Saturated Fat ¹	10.906 g	Trans Fat ²	*0.505* g	Protein	20.857 g	Iron	3.933 mg	15.894% Calories from Sat Fat
Sodium ¹	942.269 mg	Cholesterol	41.390 mg	Vitamin A	1150.678 IU	Water	*198.612* g	*0.735%* Calories from Trans Fat
Sugars	*20.130* g	Carbohydrate	68.167 g	Calcium	578.602 mg	Ash	*N/A* g	44.156% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			13.510% Calories from Protein
Type of Fat	-							

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

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