990053 - Buffalo Chicken Dip with Pita Triangles

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 25 Portion Size: 1/3 CUP

Ingredient # Ingredient Name Measurements		Instructions	
001229	CHEESE,WHITE,QUESO BLANCO	3 LB	
051520	Chicken, Diced, Cooked, Frozen	2 1/2 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	1 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.
			Heat cheese sauce per manufacturer directions. Mix in hot sauce and diced chicken. Pan in steam table pan. Heat through to 165 degrees.
018042	BREAD,PITA,WHOLE-WHEAT	13 pita, large (6-1/2" dia)	Clica nita into 9 wadana
			Slice pita into 8 wedges.
			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

*Nutrients are based upon 1	Portion Size	(1/3 CUP)
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Calories ¹	315.241 kcal	Total Fat	15.454 g	Total Dietary Fiber	*2.057* g	Vitamin C	*7.721* mg	44.121% Calories from Total Fat
Saturated Fat ¹	7.510 g	Trans Fat ²	*0.484* g	Protein	24.116 g	Iron	1.450 mg	21.440% Calories from Sat Fat
Sodium ¹	807.167 mg	Cholesterol	72.121 mg	Vitamin A	316.711 IU	Water	*44.811* g	*1.383%* 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 Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			30.600% Calories from Protein
Type of Fat -								

Components						
Meat/Meat ALT 1.5 oz eq	Grain 1.75 oz eq	Fruit cup	Vegetable cup	Milk cup		

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.

^{*}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.