

Recipe Prep Sheet

American Dairy Association North East

990143 - Philly Cheesesteak Totchos

Recipe HACCP Process: #2 Same Day Service

Source: ADANE

Number of Portions: 4

Portion Size: 1 serving

**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.

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| Ingredient # | Ingredient Name | Measurements | Instructions |
|--------------|---|-----------------|---|
| 901552 | TATER TOTS,FRZ,PREP | 4 CUP | <p>No Instructions Assigned</p> |
| 004582 | VEGETABLE OIL,CANOLA | 1 TBSP | |
| 011282 | ONIONS,RAW | 1 CUP, sliced | |
| 011821 | PEPPERS,SWEET,RED,RAW | 1/2 CUP, sliced | |
| 011333 | PEPPERS,SWEET,GREEN,RAW | 1/2 CUP, sliced | |
| 013402 | BEEF,RND,BTTM RND,RST,LN & FAT,0" FAT,CHOIC,C | 3 OZ | |
| 001254 | CHEESE FD,PAST PROCESS,AMERICAN,WO/ ADDED VIT | 1 OZ | |
| 001152 | MILK,RED FAT,FLUID,2% MILKFAT,W/ NONFAT MILK | 1/4 CUP | |
| 002031 | PEPPER,RED OR CAYENNE | 1/4 TSP | |
| | | | <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) Bake tater tots according to manufacturer's instructions. Hot hold warm.</p> <p>2) Combine oil,peppers,and onions. Cook peppers and onions in preheated 350F oven for 10-12 minutes or until vegetables become soft and translucent.</p> <p>3) Coarsely chop sliced beef. Add to vegetable mixture and remove from heat.</p> <p>Cheese Sauce</p> <p>1) Combine cheese,milk and ground red pepper. Cook over medium heat,stirring occasionally until melted and smooth.</p> <p>Service</p> <p>1) Arrange tater tots in single layer. Top with cheese sauce and roast beef mixture. Serve immediately.</p> <p>CCP: Hold for hot service at 135° F or higher</p> |

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*Nutrients are based upon 1 Portion Size (1 serving)

| | | | | | | | | |
|----------------------------|--------------|------------------------|-----------|---------------------|------------|-----------|-----------|-------------------------------------|
| Calories ¹ | 365.539 kcal | Total Fat | 18.747 g | Total Dietary Fiber | 4.156 g | Vitamin C | 34.377 mg | 46.157% Calories from Total Fat |
| Saturated Fat ¹ | 4.588 g | Trans Fat ² | *0.079* g | Protein | 10.653 g | Iron | 1.472 mg | 11.295% Calories from Sat Fat |
| Sodium ¹ | 734.991 mg | Cholesterol | 25.383 mg | Vitamin A | 530.964 IU | Water | 153.497 g | *0.194%* Calories from Trans Fat |
| Sugars | *2.386* g | Carbohydrate | 40.943 g | Calcium | 98.163 mg | Ash | 3.327 g | 44.803% Calories from Carbohydrates |
| Moisture Change | 0.000 % | Fat Change | 0.000 % | Portion Cost | \$0.000 | | | 11.657% 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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