

Alliance K-12 Nutrition Innovations

Recipe Prep Sheet

990180 - Chile Verde

Recipe HACCP Process:
Source: Workshop Jan'18
Number of Portions: 20
Portion Size: #8 scoop



Ingredient #	Ingredient Name	Measurements	Instructions
990447	PORK, Diced DRAINED Soux Vide JTM CP5888	1 Bag drained = 4 lb = 37 m/ma	Defrost pork overnight on bottom shelf of refrigerator.
			Preheat oven to 400 degrees F
011954	TOMATILLOS,RAW	15 medium	Peel husks from tomatillos and cut into quarters; chop onion; dice garlic; mince cilantro; slice jalapenos.
011282	ONIONS,RAW	1 large	
799939	GARLIC,RAW	8 clove	
799968	CILANTRO	3/4 cup, MINCED	
990452	OIL Blend Canola/Olive	1/2 cup	In 2 inch deep hotel pan add oil,tomatillos,onion,garlic. Toss to coat. Roast,uncovered in 400 degree F oven for 12 minutes. Remove from oven. Add chicken broth,jalapenos,oregano,chile powder and cilantro. Place back in oven uncovered for 30 minutes.
799946	PEPPERS,JALAPENO,RAW	1 CUP, sliced	
901071	OREGANO LEAVES,DRIED	2 tsp, leaves	
002009	CHILI POWDER	1 TBSP	
799967	BROTH, CHICKEN, LOW SODIUM	1 qt	
			While sauce is cooking, open pork and drain the juice (about 2 cups). Place pork into 2 inch deep hotel pan, cook in oven uncovered for 20 minutes. Remove pan, cover meat and place in warmer. Hold at 145 degrees F
019335	SUGARS,GRANULATED	1 tbsp	Remove sauce from oven, pour ingredients into blender. Add sugar. Puree thoroughly.
			Add sauce to pork and heat for 12 minutes until at least 145 degrees F

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.

Alliance K-12 Nutrition Innovations

Recipe Prep Sheet

*Nutrients are based upon 1 Portion Size (#8 scoop)

Calories ¹	194.330 kcal	Total Fat	10.754 g	Total Dietary Fiber	0.947 g	Vitamin C	10.230 mg	49.807% Calories from Total Fat
Saturated Fat ¹	2.486 g	Trans Fat ²	*0.000* g	Protein	19.704 g	Iron	1.247 mg	11.513% Calories from Sat Fat
Sodium ¹	77.744 mg	Cholesterol	62.947 mg	Vitamin A	210.389 IU	Water	*34.929* g	*0.000%* Calories from Trans Fat
Sugars	*1.978* g	Carbohydrate	3.933 g	Calcium	32.706 mg	Ash	*0.263* g	8.095% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			40.558% Calories from Protein
Type of Fat	-							

Components

Meat/Meat ALT	1.75 oz eq	Grain	oz eq	Fruit	cup	Vegetable	.25 cup	Milk	cup
---------------	------------	-------	-------	-------	-----	-----------	---------	------	-----

Allergens

NB8								
-----	--	--	--	--	--	--	--	--

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.