

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. 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
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	
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.

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*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
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Allergens

NB8									
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