Sizing Prep Report

990099 - Chick Pea and Potato Curry & Brown Rice H.S

Recipe HACCP Process: #2 Same Day Service

Source:

Number of Portions: 100 Portion Size: container

Ingredient #	Ingredient Name	Measurements	Instructions	
903344	TOMATO PASTE, LOW-SODIUM, CANNED	2 LB + 8 oz		
011284	ONIONS,DEHYDRATED FLAKES	12 1/2 oz	HACCP: Before handling food and/or equipment always wash hands for at least 30 seconds using hot water and soap.	
903234	TURMERIC,GROUND	2 1/2 oz	Cut potato into small cubes and set aside.	
903235	CHILI POWDER	2 1/2 oz	·	
002020	GARLIC POWDER	6 oz	Rinse well and drain Chickpeas,set aside.	
903148	Kasoori Methi: Indian Spice Peacock	1/2 oz		
903202	Garam Masala	2 1/2 oz	Combine water and spices in stock pot,heat on stove until it has reached a boil,reduce to a simmer.	
903241	WATER,MUNICIPAL	6 LB + 4 oz	·	
903049	RICE, BROWN, LONG GRAIN, PARBOILED, DRY	200 Oz. Dry	Add Chickpeas and Potatoes, continue to simmer until potatoes are tender.	
011354	POTATOES,WHITE,FLESH & SKN,RAW	1 1/2 gal + 1 CUP (diced)		
011165	CORIANDER (CILANTRO) LEAVES,RAW	1 CUP + 1/2 tbsp		
002047	SALT,TABLE	2 TBSP + 1/8 tsp	Cook Rice. In service container scoop 1cup cooked rice,and 2/3 cup curry, cover.	
051531	Beans, Garbanzo, Low-sodium, Canned	18 LB + 12 oz	Cook dish at 325 for 20-30 minutes until an internal temperature reaches	
		'	165. place in hot hold for service.	
			HACCP: Heat to 165° F or higher for at least 15 seconds.	
		HACCP: Hold at 135° F or higher.		

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.

Sizing Prep Report

*Nutrients are based upon 1 Portion Size (container)

Calories ¹	196.761 kcal	Total Fat	2.308 g	Total Dietary Fiber	6.827 g	Vitamin C	6.500 mg	10.557% Calories from Total Fat
Saturated Fat ¹	0.047 g	Trans Fat ²	0.000 g	Protein	7.074 g	Iron	2.238 mg	0.216% Calories from Sat Fat
Sodium ¹	282.222 mg	Cholesterol	0.000 mg	Vitamin A	239.667 IU	Water	*59.484* g	0.000% Calories from Trans Fat
Total Sugars Added Sugars	5.417 g *N/A* g	Carbohydrate	37.938 g	Calcium	34.348 mg	Ash	*N/A* g	77.125% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			14.381% Calories from Protein
Type of Fat -								

Components				
Meat/Meat ALT 2 oz eq	Grain 2 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.