# Cookbook for Mishawaka Catholic School

**Created by HPS Menu Planner** 

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Black Bean, Corn & Fiesta Salsa

## Black Bean, Corn & Fiesta Salsa

Servings:	110.00	Category:	Vegetable
Serving Size:	1.00 #8 Disher	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-40468
School:	Mishawaka Catholic School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Salsa, Low-Sodium, Canned	1 #10 CAN		IN100330
BEANS BLACK LO SOD 6-10 BUSH	2 #10 CAN		231981
CORN WHL KERNEL FCY GRADE 6-10 GCHC	2 #10 CAN	BAKE	118966

## **Preparation Instructions**

- 1. Drain black beans in a colander.
- 2. Drain corn in a colander.
- 3. In a large plastic tub or a large stainless steel bowl, add drained corn, black beans and salsa. Blend well, cover and refrigerate overnight.

Stir before serving.

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CCP: Hold for cold service at 41F or lower

# Meal Components (SLE) Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 110.00 Serving Size: 1.00 #8 Disher

Amount Per	r Serving		
Calories		84.36	
Fat		0.36g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		126.49mg	
Carbohydrates		16.30g	
Fiber		3.49g	
Sugar		2.72g	
Protein		3.97g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.11mg	Iron	0.89mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available