## Fruit & Cheese Kabob MTG

# NO IMAGE

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-101
School:	Test High School 2		

## **Ingredients**

Description	Measurement	<b>Prep Instructions</b>	DistPart #
STRAWBERRY	1 3/4 Gallon		212768
GRAPE RED SDLSS	1 3/5 Gallon		596914
MELON MUSK CANTALOUPE	1 Gallon 2 Quart 1 Cup (25 Cup)		200565
CHEESE COLBY JK CUBED	6 1/4 Pound		471461

## Preparation Instructions WASH HANDS.

WASH FRESH PRODUCE UNDER COOL RUNNING WATER. SCRUB OUTSIDE OF MELONS. RINSE & DRAIN WELL.

,1. Trim strawberries and Melon. Cut melon into bite size chunks using a melon baller or knife (make sure they are large enough to fit onto the skewer).

,2. Using medium-size kabob skewers, place 1/4 cup of each fruit as well as 1 ounce of cheese onto skewers in an alternating pattern. This may take 2-3 skewers.

,3. Serve.

,CCP: COLD FOOD HELD FOR LATER SERVICE, MUST MAINTAIN A MAXIMUM INTERNAL TEMPERATURE OF 41oF.

,1 Serving provides: 1 oz. Meat/Meat Alternate, and 3/4 cup fruit

,Updated October 2013

## Meal Components (SLE)

Amount Per Serving		
Meat	0.016	
Grain	0.000	
Fruit	0.537	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	
	1	

### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

3		3			
Amount Per Serving					
Calories		46.07			
Fat		0.30g			
SaturatedFat		0.11g			
Trans Fat		0.00g			
Cholesterol		0.47mg			
Sodium		9.59mg			
Carbohydrates		11.65g			
Fiber		0.79g			
Sugar		10.45g			
Protein		0.69g			
Vitamin A	43.96IU	Vitamin C	132.39mg		
Calcium	12.82mg	Iron	0.16mg		

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

### Nutrition - Per 100g

No 100g Conversion Available