

Sweet and Spicy Cauliflower Bites



Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-48445

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CAULIFLOWER BITE SIZE	3 9/16 Pound		732486
OIL BLND CANOLA/XVGRN 80/20	1/4 Cup		645182
SAUCE CHILI SWEET THAI	1/4 Cup	READY_TO_EAT Best used at room temperature.	212176
SPICE PEPR BLK REST GRIND	1/2 Teaspoon		225061

Preparation Instructions

Toss cauliflower in oil and season with pepper

Place single layer of cauliflower on lined sheet pans.

Roast at 400 degrees for 15 to 20 minutes, until tender.

Toss with sweet chili Thais sauce.

Serve .5 cup each.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 DEGREES F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.500
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	37.14
Fat	2.34g
SaturatedFat	0.26g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	47.15mg
Carbohydrates	3.32g
Fiber	1.04g
Sugar	2.12g
Protein	1.04g
Vitamin A 0.00IU	Vitamin C 24.96mg
Calcium 11.39mg	Iron 0.22mg

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

Nutrition - Per 100g

No 100g Conversion Available