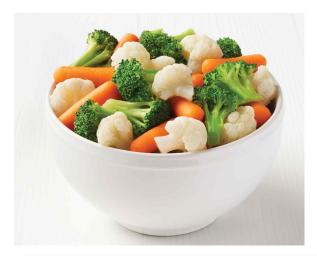
## California Blend Vegetables



Servings:	1.00	Category: V	/egetable
Serving Size:	0.50 Cup	HACCP Process: S	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17402

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF PREM	1/2 Cup	PACKAGING: 30# BULK PRODUCT IN CORRUGATE BOX. PREP INFORMATION: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.	285740
SEASONING GARLIC HRB NO SALT	1/5 Teaspoon	Ready To Eat	565164
BUTTER SUB	1/5 Teaspoon	Ready To Eat	209810

### **Preparation Instructions**

2 bags of butter buds to 30 pounds of vegetables.

Garlic Herb Seasoning- 8 T to 30 pounds.

PACKAGING: 30#

Combi Oven- Place vegetables in a perforated hotel pan inside a solid hotel pan. Steam for 5-10 minutes and check for doneness. Continue to cook if needed.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

# Meal Components (SLE) Amount Per Serving

Amount of 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: 1.00 Serving Size: 0.50 Cup

Amount Per Serving					
Calories		12.97			
Fat		0.00g			
SaturatedFat		0.00g			
Trans Fat*		0.00g			
Cholesterol		0.00mg			
Sodium		19.00mg			
Carbohydrates		3.43g			
Fiber		1.50g			
Sugar		1.00g			
Protein		1.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	15.00mg	Iron	0.50mg		

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

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

No 100g Conversion Available