

# Street Corn



|                      |                           |                       |                  |
|----------------------|---------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 38.00                     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.50 Serving              | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                     | <b>Recipe ID:</b>     | R-43964          |
| <b>School:</b>       | Central Elementary School |                       |                  |

## Ingredients

| Description                                | Measurement                    | Prep Instructions   | DistPart # |
|--|--------------------------------|---|------------|
| SAUCE CHS WHT<br>CRMY ULTIM 6-<br>106Z LOL | 3 Pound 5 Ounce<br>(53 Ounce)  | READY_TO_EAT<br>Ready to use, after heating, straight from pouch. Heat unopened pouch to 145-155°F. See package for detailed preparation. Boil unopened pouch for 12-15 minutes or steam unopened pouch in steamer for 12-15 min. Serve or hold between 145 - 155°F. Do not microwave unopened pouch. Use caution when handling hot sauce and pouch.  | 310742     |
| CORN FLME RSTD<br>W/JALAP                  | 2 Pound 10 Ounce<br>(42 Ounce) | Skillet: Heat 2 tablespoons oil in a large skillet on medium-high heat. Add half a bag of product and cover for 6-8 minutes, stirring frequently.<br>Microwave: Microwave half bag of product on high for 9 minutes, covered, stirring halfway through cook time. Let stand for 1 minute. Convection: Bake vegetables at 350 degrees F for 8-13 minutes in a single layer on a greased sheet pan. Rotate pan halfway through cook time.<br>Thawing Instructions<br>None | 853921     |
| Tajin Seasoning                            | 1 Tablespoon                   | Ready to use.   | 958969     |

## Preparation Instructions

### PREPARATION

#### STEP 1

Combine Ultimate Creamy White™ Cheese Sauce and seasoning in 4-inch-deep full steam table pan.

Fold corn blend into sauce. Cover.

Heat in steamer or bake in 350°F convection oven until heated through to 165°F for 15 seconds.

CCP: Heat to 165°F for at least 15 seconds

Garnish with additional seasoning, if desired.

Meal Components (SLE)

| Amount Per Serving |       |
|--------------------|-------|
| Meat               | 0.509 |
| Grain              | 0.000 |
| Fruit              | 0.000 |
| GreenVeg           | 0.000 |
| RedVeg             | 0.000 |
| OtherVeg           | 0.000 |
| Legumes            | 0.000 |
| Starch             | 0.134 |

Nutrition Facts

| Servings Per Recipe: 38.00 |          |           |        |
|----------------------------|----------|-----------|--------|
| Serving Size: 4.50 Serving |          |           |        |
| Amount Per Serving         |          |           |        |
| Calories                   |          | 105.05    |        |
| Fat                        |          | 5.94g     |        |
| SaturatedFat               |          | 3.31g     |        |
| Trans Fat*                 |          | 0.00g     |        |
| Cholesterol                |          | 13.95mg   |        |
| Sodium                     |          | 266.38mg  |        |
| Carbohydrates              |          | 7.40g     |        |
| Fiber                      |          | 1.06g     |        |
| Sugar                      |          | 2.82g     |        |
| Protein                    |          | 5.24g     |        |
| Vitamin A                  | 0.00IU   | Vitamin C | 0.00mg |
| Calcium                    | 129.71mg | Iron      | 0.18mg |

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

Nutrition - Per 100g

|                              |  |
|------------------------------|--|
| No 100g Conversion Available |  |
|------------------------------|--|