

Mexican Street Corn

Servings:	48.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53073
School:	Southridge Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF	6 Quart	BAKE	285620
MAYONNAISE	1 1/2 Cup	N/A	129361
YOGURT GRK PLN N/F	1 Cup		398331
SPICE GARLIC POWDER	1 Teaspoon		224839
CHEESE COTIJA GRTD	2 Cup		341501
CILANTRO BUNCHED	1/2 Cup	Approx. 1/2 pound clean	877491

Preparation Instructions

1. Cook corn according to directions on case.
2. Place pan in hot box until just before serving.
CCP: Control Measures: Heat product to 145 °F or higher for 15 seconds.
3. In a mixing bowl combine the yogurt, mayonnaise, and garlic powder.
4. When ready to serve, spread the mayo-yogurt mixture on corn.
5. Sprinkle Cotija cheese on top.
6. FINELY CHOP the cilantro and have it on the side, ask students if they want it and sprinkle it on top when serving (big chunks are NOT acceptable).
PRO TIP: Mix cotija cheese with chopped cilantro.
CCP: Control Measures: Hold for hot service >140 °F.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		185.34	
Fat		8.92g	
Saturated Fat		2.41g	
Trans Fat		0.00g	
Cholesterol		14.64mg	
Sodium		213.78mg	
Carbohydrates		21.67g	
Fiber		0.97g	
Sugar		5.04g	
Added Sugar		0.00g	
Protein		6.23g	
Vitamin A	0.00mcg	Vitamin C	0.00mg
Calcium	46.77mg	Iron	0.01mg

Nutrition - Per 100g

No 100g Conversion Available