

# Mexican Street Corn

<b>Servings:</b>	48.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-53073
<b>School:</b>	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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.500

## Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

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

## Nutrition - Per 100g

No 100g Conversion Available