

# Jello



|                      |                           |                       |                     |
|----------------------|---------------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00                      | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Serving              | <b>HACCP Process:</b> | Same Day Service    |
| <b>Meal Type:</b>    | Lunch                     | <b>Recipe ID:</b>     | R-37705             |
| <b>School:</b>       | Central Elementary School |                       |                     |

## Ingredients

| Description            | Measurement  | Prep Instructions  | DistPart # |
|------------------------|--------------|--|------------|
| GELATIN MIX BERRY BLUE | 1 Tablespoon | DISSOLVE CONTENTS OF 24OZ PKG IN 2 QUARTS OF VERY HOT WATER (160-180 BEST). ADD 2 QUARTS OF COLD OR ICE WATER AND STIR AGAIN. POUR INTO INDIVIDUAL DISHES, MOLDS OR A SHALLOW PAN. CHILL UNTIL FIRM, 4 HOURS OR OVER NIGHT. TO ADD FRUIT, CHILL GELATIN UNTIL SLIGHTLY THICKENED ADD DRAINED, CANNED, OR FRESH FRUIT PIECES. DO NOT ADD FRESH OR FROZEN PINEAPPLE, PAPAYA, FIGS, GUAVA OR KIWI FRUIT SINCE THEY INTERFERE WITH THE GEL SET. ALTERNATE ONE STEP RECIPE - DISSOLVE IN 1 GALLON OF VERY HOT WATER - SET TIME WILL BE SLIGHTLY LONGER. | 554901     |

## Preparation Instructions

- 524603
- 524581
- 524646
- 524654
- 524662
- 524611
- 524638

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 0.000 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| <b>Amount Per Serving</b> |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Calories</b>           | 35.00   |                  |        |
| <b>Fat</b>                | 0.00g   |                  |        |
| <b>Saturated Fat</b>      | 0.00g   |                  |        |
| <b>Trans Fat</b>          | 0.00g   |                  |        |
| <b>Cholesterol</b>        | 0.00mg  |                  |        |
| <b>Sodium</b>             | 40.00mg |                  |        |
| <b>Carbohydrates</b>      | 8.50g   |                  |        |
| <b>Fiber</b>              | 0.00g   |                  |        |
| <b>Total Sugar</b>        | 8.50g   |                  |        |
| <b>Added Sugar</b>        | 8.50g   |                  |        |
| <b>Protein</b>            | 0.50g   |                  |        |
| <b>Vitamin A</b>          | 0.00mcg | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 0.00mg  | <b>Iron</b>      | 0.00mg |

## Nutrition - Per 100g

No 100g Conversion Available