

# Street Corn



<b>Servings:</b>	38.00	<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-43964
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS WHT CRMY ULTIM 6- 106Z LOL	53 Ounce	READY_TO_EAT 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 W/JALAP	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. 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. Thawing Instructions 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.

4 Ounce Spoodle

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.500
<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>	0.500

## Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	95.75		
<b>Fat</b>	5.71g		
<b>Saturated Fat</b>	2.97g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	13.95mg		
<b>Sodium</b>	250.10mg		
<b>Carbohydrates</b>	7.40g		
<b>Fiber</b>	1.06g		
<b>Total Sugar</b>	2.82g		
<b>Added Sugar</b>	1.06g		
<b>Protein</b>	4.78g		
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	86.47mg	<b>Iron</b>	0.18mg

## Nutrition - Per 100g

No 100g Conversion Available