

# Dressing



<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-10778
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STUFFING CRNBRD 4-6# GDODYS	4 Ounce	Thaw. Remove overwrap and lid. Place on a cookie sheet. Bake at 350 degrees for approximately 60 min. Until temp reaches 165 degrees.	585700

## Preparation Instructions

Thaw. Remove overwrap and lid. Place on a cookie sheet. Bake at 350 degrees for approximately 60 min. Until temp reaches 165 degrees.

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

CCP: Hold for hot service at 135° F or higher.

New GFS number- 516374

## 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: 4.00 Ounce

Amount Per Serving	
<b>Calories</b>	160.00
<b>Fat</b>	8.00g
<b>Saturated Fat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	530.00mg
<b>Carbohydrates</b>	18.00g
<b>Fiber</b>	1.00g
<b>Total Sugar</b>	2.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	3.00g
<b>Vitamin A</b> 100.00mcg	<b>Vitamin C</b> 1.20mg
<b>Calcium</b> 20.00mg	<b>Iron</b> 1.08mg

## Nutrition - Per 100g

<b>Calories</b>	141.10
<b>Fat</b>	7.05g
<b>Saturated Fat</b>	0.88g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	22.05mg
<b>Sodium</b>	467.38mg
<b>Carbohydrates</b>	15.87g
<b>Fiber</b>	0.88g
<b>Total Sugar</b>	1.76g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	2.65g
<b>Vitamin A</b> 88.18mcg	<b>Vitamin C</b> 1.06mg
<b>Calcium</b> 17.64mg	<b>Iron</b> 0.95mg