

Brickie Street Corn

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-53977
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF	16 Cup	Steam- Let cool	285620
SAUCE CHS WHT QUESO	2 Cup	Defrost in cooler Add milk to help thin	701201
SPICE PAPRIKA	1/4 Cup	Half mix in, Half as topping	518331
CILANTRO CLEANED	1 Cup		219550
LIME	1/2 Cup	Juice and Zest	197963

Preparation Instructions

Steam corn the day before you plan to serve

Place sealed bag in steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

In large bowl stir queso, lime juice, & corn to combined.

Add cilantro & half or the paprika.

Toss gently but thoroughly to coat all ingredients.

Lastly, sprinkle top with paprika

Portion ½ cup per serving.

Created: 7/2/25 AP

Created: 9/3/25 AP

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.500

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	122.28
Fat	3.67g
Saturated Fat	1.63g
Trans Fat	0.04g
Cholesterol	8.64mg
Sodium	150.17mg
Carbohydrates	19.02g
Fiber	0.92g
Total Sugar	4.93g
Added Sugar	0.00g
Protein	4.36g
Vitamin A 0.67mcg RAE	Vitamin C 0.39mg
Calcium 59.96mg	Iron 0.01mg

Nutrition - Per 100g

Calories	168.50
Fat	5.06g
Saturated Fat	2.25g
Trans Fat	0.05g
Cholesterol	11.91mg
Sodium	206.93mg
Carbohydrates	26.21g
Fiber	1.27g
Total Sugar	6.79g
Added Sugar	0.00g
Protein	6.01g
Vitamin A 0.92mcg RAE	Vitamin C 0.54mg
Calcium 82.63mg	Iron 0.01mg