

# Topping Bar- Fiesta

NO IMAGE

|                      |                             |                       |                     |
|----------------------|-----------------------------|-----------------------|---------------------|
| <b>Servings:</b>     | 1.00                        | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Serving                | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch                       | <b>Recipe ID:</b>     | R-58629             |
| <b>School:</b>       | Walton-Verona<br>MiddleHigh |                       |                     |

## Ingredients

| Description              | Measurement  | Prep Instructions   | DistPart # |
|--------------------------|--------------|---|------------|
| SOUR CREAM               | 1 Tablespoon | READY_TO_EAT<br>Served as a topping on a hot or cold meal | 285218     |
| PEPPERS JALAP SLCD 128CT | 1 Ounce      |   | 466240     |
| PEPPERS BAN RING MILD    | 28 Ounce     |   | 466220     |
| Salsa                    | 2 Ounce      |   | 452841     |

## Preparation Instructions

No Preparation Instructions available.

## 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

| Amount Per Serving             |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 186.76                    |
| <b>Fat</b>                     | 2.50g                     |
| <b>Saturated Fat</b>           | 1.75g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 10.00mg                   |
| <b>Sodium</b>                  | 8313.76mg                 |
| <b>Carbohydrates</b>           | 32.35g                    |
| <b>Fiber</b>                   | 30.35g                    |
| <b>Total Sugar</b>             | 2.00g                     |
| <b>Added Sugar</b>             | 1.00g                     |
| <b>Protein</b>                 | 0.50g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 592.05mg        | <b>Iron</b> 0.00mg        |

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

|                                |                           |
|--------------------------------|---------------------------|
| <b>Calories</b>                | 21.25                     |
| <b>Fat</b>                     | 0.28g                     |
| <b>Saturated Fat</b>           | 0.20g                     |
| <b>Trans Fat</b>               | 0.00g                     |
| <b>Cholesterol</b>             | 1.14mg                    |
| <b>Sodium</b>                  | 946.05mg                  |
| <b>Carbohydrates</b>           | 3.68g                     |
| <b>Fiber</b>                   | 3.45g                     |
| <b>Total Sugar</b>             | 0.23g                     |
| <b>Added Sugar</b>             | 0.11g                     |
| <b>Protein</b>                 | 0.06g                     |
| <b>Vitamin A</b> 0.00mcg RAE** | <b>Vitamin C</b> 0.00mg** |
| <b>Calcium</b> 67.37mg         | <b>Iron</b> 0.00mg        |

\*\*One or more nutritional components are missing from at least one item on this recipe.