

**SPANISH STYLE STEWED TOMATOES**

**Yield** 100 Portions  
**Each Portion** 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
58 kcal	9.1 gm	1.3 gm	2.5 gm	38.8 %	0 mg	296 mg		0 mg

Ingredients	Weight	Measure	Issue
PEPPERS, GREEN	9 3/4 oz	1 c 13 tbsp 2 tsp	
OIL, SALAD, CANOLA	7 1/2 oz	15 tbsp 1 7/8 tsp	
ONIONS, YELLOW	2 lbs 4 oz		
CELERY, FRESH	0 lbs 9 oz	1 pt 2 tbsp	
PEPPERS, GREEN CHILI, DICED	1 lb 4 oz	1 qt 1 tbsp 3/4 tsp	
SPICE, CUMIN	0 lbs 3/8 oz	1 tbsp 2 tsp	
PARSLEY	4 1/2 oz	1 pt 1 tbsp 1 3/8 tsp	
TOMATOES, DICED, CANNED	25 lbs 8 oz	3 gal 3 tbsp 3/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	

**METHODS**

- 1 Dice the peppers. In a steam jacketed kettle heat the oil and add the onions, peppers, celery and green chilies, cumin and parsley.
- 2 Combine the canned tomatoes. Bring to a boil and reduce to a simmer. Cook for about 5 minutes. Season with black pepper.
- 3 Remove from kettle, place into 4" full size serving pans. Cover. CCP: Hold for service at 140 F. or higher.