



## Recipe Production

**Recipe Number:** HK2275

**Recipe Name:** Curried Tempeh

**Hot:** Yes

**Recipe Source:** Cook Book

**HACCP Process Category:**

Complex

**Serving Description:** 1/2 cup

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1/2 cup				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
TAP	WATER	1	Gal.	3 1/2	Quart	(Unassigned)
HK17	Pan Coating Spray	1	NLEA			(Unassigned)
HK22	Tempeh	22	Pound	10 1/3	Ounce	(Unassigned)
1123	SPICE CURRY POW ORG 17 OZ BAG	7	Tbsp	1 2/3	tsp	(Unassigned)
1102	SPICE CHILI POW DK ORG 20 OZ	7	Tbsp	1 3/4	tsp	(Unassigned)

**Cooking Instructions**

**Cooking Temperature:** 0                      **Cooking Times: Hours:** 0                      **Minutes:** 0

**Pre-Preparation Instructions**

Sourced via partnership with the CIA Healthy Kids Collaborative

- Preparation Instructions**
- 1) Cover tempeh with boiling water and cover for 30 minutes to soften.
  - 2) Drain water completely and crumble onto a vegetable oil sprayed sheet pan.
  - 3) Add curry and chili powders toss to evenly coat.
  - 4) Bake at 350 degrees F. for 20 minutes

**Serving Instructions**

CCP - Minimum internal temperature should be 140 degrees F. or above.  
 Hot Hold: Hold at > = 140.00 °F



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	19,887.1805	113.7549	198.8718		*
Saturated Fat	g	260.9086	1.4924	2.6091	11.81	*
Sodium	mg	3,452.5630	19.7487	34.5256		*
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,120.1027	6.4070	11.2010	50.69	*
Cholesterol	mg	0.0000	0.0000	0.0000		*
Carbohydrate	g	830.8025	4.7522	8.3080	16.71	*
Total Dietary Fiber	g	15.0524	0.0861	0.1505		*
Protein	g	2,109.6636	12.0673	21.0966	42.43	*
Vitamin A (RE)	RE	44.7027	0.2557	0.4470		*
Vitamin A (IU)	IU	446.9921	2.5568	4.4699		*
Vitamin C	mg	5.1748	0.0296	0.0517		*
Calcium	mg	11,828.3679	67.6584	118.2837		*
Iron	mg	290.6463	1.6625	2.9065		*
Moisture	g	7,107.2061	40.6533	71.0721		*
Ash	g	9.6328	0.0551	0.0963		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
TAP	WATER	1.00	(Unassigned)	0	0.00	UNLIMITED	/
HK17	Pan Coating Spray	1.00	(Unassigned)			Bottle	/
HK22	Tempeh	1.00	(Unassigned)	22	0.65	Case	/
1123	SPICE CURRY POW ORG 17 OZ E	1.00	(Unassigned)	1	0.60	OZ	/
1102	SPICE CHILI POW DK ORG 20 OZ	1.00	(Unassigned)	1	0.94	OZ	/

**REPORT CRITERIA:**

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