

Recipe Production

Printed: 04/04/2020 3:46 PM

Recipe Number: HK2208 Recipe Name: Greek-ish Empanada Filling

Hot: Yes Recipe Source: Cook Book HACCP Process Category: Complex

Serving Description: 1/4 cup

Projected Yield	Actual Yield			
Quantity Serving Size	Quantity Serving Size	Leftovers Disposition		
100 1/4 cup				
Labor				
Employee Name	Start Time Stop Time	Total Time Rate		

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2565	EGGPLANT	11	Pound	5 3/4	Ounce	(Unassigned)
9538	ONION YELLOW JMB 50 LB	15 1/8	Pound, 1/4" dice			(Unassigned)
2579	PEPPER RED 25 LB	9	Pound, chopped	1 1/2	Ounce	(Unassigned)
2501	BEANS GARBANZO 6/10	19	Pound	11 1/4	Ounce	(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	6 1/8	Cup			(Unassigned)
1049	SPICE OREGANO BULK 5 LB	6	Tbsp	1/3	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

- 1) Preheat oven to 400 degrees F.
- 2) Dice eggplant, onions and bell peppers 1/2 inch. dice.
- 3) Spread on to baking sheet along with the drained garbanzo beans in a single layer.
- 4) Toss with 1 cup oil and oregano.
- 5) Bake for around 10 15min until the eggplant is tender and starting to brown. CCP Minimum internal temperature should be 140 degrees F. or above.

Preparation Instructions

- 6) Remove from oven and set aside to cool slightly.
- 7) Transfer mixture into processor along with second listed oil and pulse to roughly chop, but still leave chunky.
- 8) CCP Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for use.

2hr Cool: Chill cooked hot food from 140 $^{\circ}F < = 70.00 ^{\circ}F$ within 2 hr

Serving Instructions



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Recipe Number:	HK2208	Recipe Name: Greek-is	Recipe Name: Greek-ish Empanada Filling			
		Recipe Nutrient	Nutrient Value per	Nutrient Value per	% of	Missing
Nutrient	Unit	Value	100 Grams	Serving	Calories	Value
Food Energy	kcals	28,092.3982	101.9208	280.9240		
Saturated Fat	g	199.8866	0.7252	1.9989	6.40	
Sodium	mg	27,345.0283	99.2093	273.4503		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,457.3093	5.2872	14.5731	46.69	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	3,318.4712	12.0396	33.1847	47.25	
Total Dietary Fiber	g	806.7130	2.9268	8.0671		
Protein	g	625.7070	2.2701	6.2571	8.91	
Vitamin A (RE)	RE	26,711.9620	96.9125	267.1196		
Vitamin A (IU)	IU	146,209.4764	530.4562	1,462.0948		
Vitamin C	mg	6,814.8613	24.7247	68.1486		
Calcium	mg	5,924.7152	21.4952	59.2472		
Iron	mg	188.0346	0.6822	1.8803		
Moisture	g	21,931.5786	79.5690	219.3158		
Ash	g	230.4264	0.8360	2.3043		

Stock		Units per		Broken Broken Unit	Actual
Number	Description	Case Location	Cases	Units Description	Used
2565	EGGPLANT	1.00 (Unassigned)	11	0.37 LB	1
9538	ONION YELLOW JMB 50 LB	1.00 (Unassigned)	16	0.69 LB	1
2579	PEPPER RED 25 LB	1.00 (Unassigned)	10	0.01 LB	1
2501	BEANS GARBANZO 6/10	1.00 (Unassigned)	2	0.84 CAN (111 OZ)	1
1311	OIL OLIVE CANOLA BLEND 10 L	1.00 (Unassigned)	0	0.14 CONTAINER (1
1049	SPICE OREGANO BULK 5 LB	1.00 (Unassigned)	0	0.07 LB	1

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