



Recipe Production

Recipe Number: HK2240

Recipe Name: Lentil Sloppy Joe Filling

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Same Day

Serving Description:

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
HK2241	Mushroom Duxelle	1	Pound	8	Ounce	(Unassigned)
HK2242	Lentil Crumbles, Cooked	8	Pound			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	4	Tbsp			(Unassigned)
2579	PEPPER RED 25 LB	3	Pound, chopped			(Unassigned)
G-02	BARBECUE SAUCE	2	Quart			(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) Prepare Lentil Crumbles and Mushroom Duxelle according to sub - recipes.

Preparation Instructions

- 2) Saute bell pepper in heated oil for 3 minutes
- 3) Add cooked lentil crumbles and duxelle and saute until CCP - Minimum internal temperature should be at least 165 degrees F. (for 15 seconds).
- 4) Add BBQ sauce to mixture and simmer for 20 minutes.

Serving Instructions

CCP - Hold hot (140 degrees F. or above) for service.



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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	4,527.3470	55.8711	45.2735		
Saturated Fat	g	12.5924	0.1554	0.1259	2.50	
Sodium	mg	18,090.0537	223.2458	180.9005		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	106.1924	1.3105	1.0619	21.11	
Cholesterol	mg	1.0291	0.0127	0.0103		
Carbohydrate	g	872.7308	10.7702	8.7273	77.11	
Total Dietary Fiber	g	58.9346	0.7273	0.5893		
Protein	g	88.8354	1.0963	0.8884	7.85	
Vitamin A (RE)	RE	10,091.1500	124.5329	100.9115		*
Vitamin A (IU)	IU	61,062.2389	753.5571	610.6224		*
Vitamin C	mg	2,164.5430	26.7122	21.6454		*
Calcium	mg	993.9466	12.2661	9.9395		
Iron	mg	30.0386	0.3707	0.3004		
Moisture	g	6,798.5443	83.8995	67.9854		*
Ash	g	73.6338	0.9087	0.7363		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
HK2241	Mushroom Duxelle	1.00	(Unassigned)	48	0.09	1/8 cup	/
HK2242	Lentil Crumbles, Cooked	1.00	(Unassigned)	36	0.49	1/4 cup	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.01	CONTAINER (/
2579	PEPPER RED 25 LB	1.00	(Unassigned)	3	0.31	LB	/
G-02	BARBECUE SAUCE	1.00	(Unassigned)	58	0.79	2 Tablespoons	/

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