

Recipe Production

Printed: 04/04/2020 12:03 AM

Rate

Recipe Number: FS044 Recipe Name: RUBY RICE & BUTTERNUT SALAD

Hot: Yes Recipe Source: Boulder Valley School District HACCP Process Category: Complex

Start Time

Serving Description: 1/2 CUP WEIGHS 3.25 OZ

Projected Yield	Actual Yield		
Quantity Serving Size	Quantity Serving Size	Leftovers Disposition	
96 1/2 CUP			
Labor			

Stop Time

Total Time

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3532	RICE RUBY WILD GF BLEND 12/2LB	4	Pound	10	Ounce	(Unassigned)
TAP	WATER	3	Quart	1 1/2	Pint	(Unassigned)
2592	SOLIASH BLITTERNI IT 40 LB	20	Pound			(Linassigned)

TAP	WATER	3	Quart	1 1/2	Pint	(Unassigned)
2592	SQUASH BUTTERNUT 40 LB	20	Pound			(Unassigned)
1505	CHEESE FETA 2/8 LB	3	Pound			(Unassigned)
2599	PARSLEY FRESH 6 CT	12	Ounce			(Unassigned)
2008	JUICE LEMON FRESH 16/32 OZ	1	Cup	8	Tbsp	(Unassigned)
1011	SALT KOSHER 12/3 LB	3	TBSP			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1 1/2	Cup			(Unassigned)

Cooking Instructions

Employee Name

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

Pre-Preparation Instructions

Recipe Source: Boulder Valley School District Food Services

Butternut squash yields 84%

Ruby Rice Blend comes from InHarvest Visit www. inharvest. com for information

Preparation Instructions

Cook rice, water.

Peel, deseed, and dice squash. Roast in 375 degree oven for about 30 minutes or until tender.

Cool squash.

Combine lemon juice, oil, salt, and pepper for dressing.

Chop parsley.

Combine cooled squash, feta, parsley and dressing together.

Serving Instructions

Serving is 1/2 cup.



Recipe Number: FS044

RE

ΙU

mg

mg

mg

g

Recipe Production

Recipe Name: RUBY RICE & BUTTERNUT SALAD

Printed: 04/04/2020 12:03 AM

		Recipe	Nutrient	Nutrient		
		Nutrient	Value per	Value per	% of	Missing
Nutrient	Unit	Value	100 Grams	Serving	Calories	Value
Food Energy	kcals	16,629.3079	105.9085	173.2220		
Saturated Fat	9	250.6286	1.5962	2.6107	13.56	
Sodium	mg	29,747.8680	189.4578	309.8736		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	9	672.7970	4.2849	7.0083	36.41	
Cholesterol	mg	1,211.1100	7.7133	12.6157		
Carbohydrate	g	2,363.4960	15.0526	24.6198	56.85	
Total Dietary Fiber	g	218.7701	1.3933	2.2789		
Protein	g	462.3487	2.9446	4.8161	11.12	

219.4050

882.5428

8.8933

66.0156

0.6982

72.8684

358.8547

14.5457

107.9739

119.1822

1.1420

1,443.4705

34,450.0516

138,573.1638

1,396.3886

109.6284

10,365.4922

11,441.4901

Ash	g	161.1610	1.0264	1.6788	*
Stock		Units per		Broken Broken Unit	Actual
Number	Description	Case Location	Cases	Units Description	Used
3532	RICE RUBY WILD GF BLEND 12/2	1.00 (Unassigned)	4	0.62 LB	/
TAP	WATER	1.00 (Unassigned)	0	0.00 UNLIMITED	1
2592	SQUASH BUTTERNUT 40 LB	1.00 (Unassigned)	20	0.00 LB	1
1505	CHEESE FETA 2/8 LB	1.00 (Unassigned)	3	0.00 LB	1
2599	PARSLEY FRESH 6 CT	1.00 (Unassigned)	6	0.00 BUNCH	1
2008	JUICE LEMON FRESH 16/32 OZ	1.00 (Unassigned)	0	0.38 CONT (32 FL	(/
1011	SALT KOSHER 12/3 LB	1.00 (Unassigned)	0	0.03 BOX (3 LB)	1
1311	OIL OLIVE CANOLA BLEND 10 L	1.00 (Unassigned)	0	0.04 CONTAINER	′ /

REPORT CRITERIA:

Vitamin A (RE)

Vitamin A (IU)

Vitamin C

Calcium

Moisture

Iron

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: