



Recipe Production

Recipe Number: SI551

Recipe Name: SIDE ASIAN NOODLES HS

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 6 oz

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
24	6 oz				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3530	PASTA SPAG WG 2/10 LB	4	Pound	8	Ounce	(Unassigned)
	Onions, spring or scallions (includes tops)	1/4	BUNCH			(Unassigned)
2004	LIME JUICE 6/32 OZ	4	Ounce			(Unassigned)
2568	GINGER ROOT 1 LB	1	Ounce			(Unassigned)
2560	CARROT LOOSE 25 LB	12	Ounce			(Unassigned)
1024	SPICE PEPPER RED CRSHD	7 1/8	Gram			(Unassigned)
1307	OIL SESAME TOASTED 4/1 GAL	12	Tbsp			(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	1	Ounce	14 1/8	Gram	(Unassigned)
	SOY SAUCE GFLS	1	Pint			(Unassigned)
1028	VINEGAR APPLE CIDER 4/1 GAL	12	Tbsp			(Unassigned)
2600	CILANTRO 6 CT	1/4	BUNCH			(Unassigned)
9031	PEAS COMM FRZ 30 LB	8	Ounce			(Unassigned)

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

Pre-Preparation Instructions

- Cook pasta in salted water. Make sure pasta is cooked as it will not be reheated.
- 4.5lb dry pasta should cook to equal 9lb cooked pasta. Toss in 1/2 c sesame oil.

Preparation Instructions

Asian Sauce

- Mix soy, sesame, lime, vinegar and brown sugar with ginger, cilantro and crushed red pepper.
- Shred carrots and dice onions, chop cilantro.

Day of Pack out:

mix veggies, including peas and 3 cups sauce with 9lb noodles.

Serving Instructions

This dish is served hot from serving line with eggrolls

Serving Size:

K8 = 1 eggroll & 4 oz pasta

6 - 8 = 2 eggrolls & 4 oz pasta

HS = 2 eggrolls & 6 oz pasta



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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	9,575.0357	265.9132	398.9598		
Saturated Fat	g	28.8029	0.7999	1.2001	2.71	
Sodium	mg	18,903.0125	524.9652	787.6255		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	193.8785	5.3843	8.0783	18.22	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	1,742.0623	48.3797	72.5859	72.78	
Total Dietary Fiber	g	188.2001	5.2266	7.8417		
Protein	g	314.0917	8.7228	13.0872	13.12	
Vitamin A (RE)	RE	8,404.6385	233.4095	350.1933		
Vitamin A (IU)	IU	53,634.2894	1,489.5052	2,234.7621		
Vitamin C	mg	82.0373	2.2783	3.4182		
Calcium	mg	1,386.4280	38.5032	57.7678		
Iron	mg	80.0641	2.2235	3.3360		
Moisture	g	884.0391	24.5511	36.8350		*
Ash	g	38.1686	1.0600	1.5904		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
3530	PASTA SPAG WG 2/10 LB	1.00	(Unassigned)	0	0.45	BOX (10 LB)	/
	Onions, spring or scallions (includes	1.00	(Unassigned)				/
2004	LIME JUICE 6/32 OZ	1.00	(Unassigned)	0	0.12	CONT (32 FL OZ)	/
2568	GINGER ROOT 1 LB	1.00	(Unassigned)	0	0.06	CS (1 LB)	/
2560	CARROT LOOSE 25 LB	1.00	(Unassigned)	0	0.75	LB	/
1024	SPICE PEPPER RED CRSHD	1.00	(Unassigned)	0	0.25	OZ	/
1307	OIL SESAME TOASTED 4/1 GAL	1.00	(Unassigned)	0	0.05	GAL	/
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.05	BAG (2 LB)	/
	SOY SAUCE GFLS	1.00	(Unassigned)				/
1028	VINEGAR APPLE CIDER 4/1 GAL	1.00	(Unassigned)	0	0.05	GAL	/
2600	CILANTRO 6 CT	1.00	(Unassigned)	0	0.36	BUNCH	/
9031	PEAS COMM FRZ 30 LB	1.00	(Unassigned)	0	0.50	LB	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

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