



Recipe Production

Recipe Number: SI550

Recipe Name: SIDE ASIAN NOODLES K8

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Complex

Serving Description: 4 OZ

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
37	4 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, please cook pasta fully because it will not be reheated. 4.5lb dry pasta should cook to equal 9lb cooked pasta. Toss pasta in 1/2 c sesame oil.
- Drain, cool, toss with 1/2 cup sesame oil per 10 lb pasta.

Preparation Instructions

ASIAN SAUCE

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

DAY OF PACK OUT:

1 pan = 3 cups of sauce

Place 9lb pasta, veggies and 3 cups sauce per pan.

Serving Instructions



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This dish is served cold from the serving line with eggroll

SERVING SIZE:

K8 = 1 eggroll & 4oz pasta

6 - 8 = 2 eggrolls & 4oz cup pasta

HS = 2 eggrolls & 6oz cup pasta

30 HS servings per hotel pan. Serve with Lg spoodle/tongs

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	258.7847		
Saturated Fat	g	28.8029	0.7999	0.7785	2.71	
Sodium	mg	18,903.0125	524.9652	510.8922		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	193.8785	5.3843	5.2400	18.22	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	1,742.0623	48.3797	47.0828	72.78	
Total Dietary Fiber	g	188.2001	5.2266	5.0865		
Protein	g	314.0917	8.7228	8.4890	13.12	
Vitamin A (RE)	RE	8,404.6385	233.4095	227.1524		
Vitamin A (IU)	IU	53,634.2894	1,489.5052	1,449.5754		
Vitamin C	mg	82.0373	2.2783	2.2172		
Calcium	mg	1,386.4280	38.5032	37.4710		
Iron	mg	80.0641	2.2235	2.1639		
Moisture	g	884.0391	24.5511	23.8929		*
Ash	g	38.1686	1.0600	1.0316		*

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 (/
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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