John Stalker Institute

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000208 - Sauteed Mushroom and Onions

Recipe HACCP Process: #2 Same Day Service

Source: Number of Portions: 50 Size of Portion: 1/4 cup Meat/Alt: 0 oz
Grains: 0 oz
Fruit: 0 Cup
Vegetable: 0.25 Cup
Milk: 0 Cup

011215 GARLIC,RAW	6 cloves	1. Peel and mince garlic cloves and set aside.
		2. Remove stems from mushroomns either by hand or using a sharp knife against a cutting board. Wash thoroughly in cold water to remove all grit. Slice thinly. Wash and slice onions as well.
004053 OIL,OLIVE,SALAD OR COOKING	1/2 CUP	3. Heat olive oil in a tilt skillet or saute pan. Add minced garlic and cook, stirring, until garlic begins to brown and becomes fragrant.
		NOTE: Be careful not to overly brown or burn the garlic at this stage or the bitterness will invade the entire dish.
002047 SALT,TABLE	2 TSP 7 LB 5 LB	4. Add the mushrooms and onions and cook until tender. Add salt and serve as side to burgers.
		CCP: Heat to 140° F or higher
		CCP: Hold at 140° F or higher for service.

*Nutrients are based upon 1 Portion Size (1/4 cup)

Traditionito dio bassa aport i i ordioni oleo (1/4 oap)										
Calories	52 kcal	Cholesterol	0.00 mg	Protein	2.48 g	Calcium	13.07 mg	42.14% Calories from Total Fat		
Total Fat	2.42 g	Sodium	99.41 mg	Vitamin A	0.00 RE	Iron	0.43 mg	6.08% Calories from Sat Fat		
Saturated Fat	0.35 g	Carbohydrate	6.43 g	Vitamin A	0.94 IU	Water ¹	99.34 g	*N/A*% Calories from Trans Fat		
Trans Fat1	*N/A* g	Dietary Fiber	1.41 g	Vitamin C	4.80 mg	Ash ¹	0.95 g	49.67% Calories from Carbohydrates		
	_	-	_		-			19.20% Calories from Protein		

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values