

000653 - ROASTED BROCCOLI, SPRINGTOWNISD

Source: SPRINGTOWN ISD Number of Portions: 50 Size of Portion: 1/2 CUP

> Components: Meat/Alt: Grains: Fruit: Vegetable: 0.5 cup Milk:

Recipe Subgroups: Vegetable, Dark Green Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions			
051459 BROCCOLI, FROZEN, FLORETS	10 lbs	Day Before: Place broccoli in cooler to defrost. For best results, place in a 2" perforated pan placed over a 4" pan.			
004053 OIL,OLIVE,SALAD OR COOKING 009152 LEMON JUICE,RAW 902849 SPICES, BASIL, GROUND 002029 PARSLEY,DRIED 002030 PEPPER,BLACK 002026 ONION POWDER 002020 GARLIC POWDER 002047 SALT,TABLE 001032 CHEESE,PARMESAN,GRATED	3/4 cup 1/4 cup 1 TBSP (ground) 3 Tbsp 2 TSP (ground) 1 Tbsp 2 tsp 1 tsp 1 cup	over a 4" pan. Day Of: To Cook: 1. Preheat oven to 400 F. 2. Using a whisk, combine olive oil, lemon juice, basil, parsley, pepper, onion powder, garlic powder, salt, and parmesan cheese.			
011282 ONIONS,RAW	3/4 CUP (chopped)	 Toss Broccoli and onions with oil/spice mixture. Place broccoli in a single layer on lined sheet pans. Do not overcrowd pans or broccoli will steam rather than roast! Roast for approximately 16 minutes or until just fork tender. CCP: Heat to 135° F or higher.			
		To Serve:1. Serve 1/2 cup roasted broccoli to each customer.Batch cook to prevent long hold times! Broccoli will continue to cook in warmer and on steam table.			
		Note: the FBG does not have frozen florets listed; chopped and spærs are the only forms of frozen broccoli listed. After testing, 10 lbs will yield 50 servings.			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for Printed 4/14/2015 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.

	CCP: Hold at 135° F or higher.
	CCP: Hold for hot service at 135° F or higher

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	66 kcal	Cholesterol	2 mg	Protein	3.70 g	Calcium	73.16 mg	53.84%	Calories from Total Fat
Total Fat	3.93 g	Sodium	100 mg	Vitamin A	*6.4* RE	Iron	0.71 mg	11.20%	Calories from Saturated Fat
Saturated Fat	0.82 g	Carbohydrates	5.60 g	Vitamin A	*937.3* IU	Water ¹	*3.72* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	2.91 g	Vitamin C	37.2 mg	Ash ¹	*0.33* g	.33* g 34.09% Calories from Carbohydrates	
								22.53%	Calories from Protein

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

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

¹ - denotes optional nutrient values

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Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
YES	NO	NO	NO	NO	NO	NO	NO
YES = Present NO = Absent ? = Undefined							