

000582 - CORNBREAD, WG, JALAPENO/CHEESE

Source: CHEF V Number of Portions: 42 Size of Portion: EACH

Components:

Recipe Subgroups:
Whole Grain Rich

Attributes:

Meat/Alt: Grains: 1 oz Fruit:

Vegetable: Milk:

HACCP Process: No HACCP Process

Ingredients	Measures	Instructions
020020 CORNMEAL,WHOLE-GRAIN,YEL	3 cups 3 cups 3/4 cup 1 tsp 2 Tbsp	 Preheat oven to 325 F (convection) or 350 F (conventional). Spray half sheet pans with non-stick spray. In a large bowl, whisk together the cornmeal, flour, sugar, sa It, and baking powder.
001145 BUTTER,WITHOUT SALT 001123 EGG,WHOLE,RAW,FRESH 001088 MILK,BTTRMLK,FLUID,CULTURED,LOWFAT	3/4 cup 3 large 3 cups	3. Melt butter. In a separate bowl, whisk together the eggs, buttermilk, and melted butter. *To "make" buttermilk, add 1 Tbsp of vinegar to 1 cup of low -fat or skim milk.
799934 PEPPERS,JALEPENO,CND,DRND	4 OZS (CHOPPED) 8 ozs	 4. Add the wet ingredients, jalapenos, and cheese to the dry ingredients. Stir until just combined. 5. Pour into prepared half sheet pan and spread evenly. Bake for 20-25 minutes or until golden brown. Cut bars into 42 pieces. CCP: No bare-hand contact of any exposed cooked or ready-to-eat food.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	132 kcal	Cholesterol	26 mg	Protein	4.40 g	Calcium	115.23 mg	36.19% Calories from Total Fat
Total Fat	5.32 g	Sodium	232 mg	Vitamin A	64.7 RE	Iron	0.85 mg	20.39% Calories from Saturated Fat
Saturated Fat	3.00 g	Carbohydrates	17.83 g	Vitamin A	256.8 IU	Water ¹	*22.50* g	*0.00%* Calories from Trans Fat
Trans Fat1	*0.00* g	Dietary Fiber	1.63 g	Vitamin C	0.5 mg	Ash ¹	*0.97* g	53.87% Calories from Carbohydrates
								13.29% 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

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