



Recipe Analysis

Recipe ID: PF011

Description: CHILE RELLENO CASSEROLE K-8

Servings: 96

Serving Size: 3.3 OUNCE

Recipe Source: Plant Forward

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
2539	PEPPERS POBLANO 10 LB	1.2000	0.0625	6.0000
9063	BEANS PINTO COMM 6/10	2.7250	0.0165	1.5840
2574	ONION RED 25 LB	0.4516	0.0047	0.4512
1102	SPICE CHILI POW DK ORG 20 OZ	0.6320	0.0016	0.1536
1046	SPICE CUMIN BULK 10 LB	2.8440	0.0003	0.0288
2570	GARLIC WHOLE PEELED 5 LB	2.2680	0.0005	0.0480
2600	CILANTRO 6 CT	1.0000	0.0149	1.4304
1311	OIL OLIVE CANOLA BLEND 10 L	42.9600	0.0090	0.8640
2549	TOMATO 5X5 CS 20 LB	1.1000	0.0115	1.1040
1011	SALT KOSHER 12/3 LB	1.5370	0.0002	0.0192
1514	EGG LIQUID 15/2 LB	2.9013	0.0115	1.1040
1500	MILK, 1%, LOWFAT	4.1560	0.0108	1.0368
1010	SALSA MEDIUM RED 4/1 GAL	7.8870	0.0312	2.9952
1204	FLOUR WHOLE WHEAT 50 LB	0.3810	0.0002	0.0192
1516	CHEESE CHED SHRED 20 LB	2.1770	0.0737	7.0752

Total Recipe Cost:

0.2491

23.9136

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