



Recipe Analysis

Recipe ID: PF015

Description: CHILE RELLENO CASSEROLE 9-12

Servings: 96

Serving Size: 6.6 OUNCE

Recipe Source: Plant Forward

Stock Number	Description	Broken Unit Cost	Cost Per Serving	Total Cost
2539	PEPPERS POBLANO 10 LB	1.2000	0.1250	12.0000
9063	BEANS PINTO COMM 6/10	2.7250	0.0326	3.1296
2574	ONION RED 25 LB	0.4516	0.0094	0.9024
1102	SPICE CHILI POW DK ORG 20 OZ	0.6320	0.0034	0.3264
1046	SPICE CUMIN BULK 10 LB	2.8440	0.0003	0.0288
2570	GARLIC WHOLE PEELED 5 LB	2.2680	0.0009	0.0864
2600	CILANTRO 6 CT	1.0000	0.0298	2.8608
1311	OIL OLIVE CANOLA BLEND 10 L	42.9600	0.0179	1.7184
2549	TOMATO 5X5 CS 20 LB	1.1000	0.0229	2.1984
1011	SALT KOSHER 12/3 LB	1.5370	0.0005	0.0480
1514	EGG LIQUID 15/2 LB	2.9013	0.0227	2.1792
1500	MILK, 1%, LOWFAT	4.1560	0.0216	2.0736
1010	SALSA MEDIUM RED 4/1 GAL	7.8870	0.0616	5.9136
1204	FLOUR WHOLE WHEAT 50 LB	0.3810	0.0005	0.0480
1516	CHEESE CHED SHRED 20 LB	2.1770	0.1474	14.1504
Total Recipe Cost:			0.4965	47.6640

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