



Recipe Production

Recipe Number: PF011

Recipe Name: CHILE RELLENO CASSEROLE K-8

Hot: Yes

Recipe Source: Plant Forward

HACCP Process Category:

Same Day

Serving Description: 3.3 OUNCE WEIGHT

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
96	3.3 OUNCE				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2539	PEPPERS POBLANO 10 LB	5	Pound			(Unassigned)
9063	BEANS PINTO COMM 6/10	4	Pound			(Unassigned)
2574	ONION RED 25 LB	1	Pound			(Unassigned)
1102	SPICE CHILI POW DK ORG 20 OZ	1	Tbsp			(Unassigned)
1046	SPICE CUMIN BULK 10 LB	1 1/2	tsp			(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	1	Tbsp			(Unassigned)
2600	CILANTRO 6 CT	4	Ounce			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	3/4	Cup			(Unassigned)
2549	TOMATO 5X5 CS 20 LB	1	Pound			(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp			(Unassigned)
1514	EGG LIQUID 15/2 LB	12	Ounce			(Unassigned)
1500	MILK, 1%, LOWFAT	1	Quart			(Unassigned)
1010	SALSA MEDIUM RED 4/1 GAL	1	Quart	1	Pint	(Unassigned)
1204	FLOUR WHOLE WHEAT 50 LB	1	Ounce			(Unassigned)
1516	CHEESE CHED SHRED 20 LB	3	Pound	4	Ounce	(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Recipe souce: Chef Ann Foundation Plant Forward
 Poblanos yield 80%
 Canned, drained pinto beans yield 62%
 Diced tomatoes yield 87%
 Cooked onion yields 78%

Preparation Instructions

1. In a large skillet, over medium high heat, saute the pintos, pepper, onion, and garlic. Add the chili powder, diced tomatoes, cumin, and salt to taste.
2. Place 4 cups of pepper, onion, bean mixture on bottom of each pan (5 lbs. or 24 servings per pan).
3. Top each pan with 13 oz cheese.
4. Top each pan with 1.5 cups of salsa.
5. Mix together flour, egg, milk and pour 3 cups over each pan.
6. Cool slightly and cut each pan into 6x4 servings (24 servings per pan)
7. Sprinkle with cilantro



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Serving Instructions

Each portion weighs 3.3 oz and is 1/24th of a hotel pan

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	10,552.1201	126.7740	109.9179		
Saturated Fat	g	348.8241	4.1908	3.6336	29.75	
Sodium	mg	29,265.1490	351.5938	304.8453		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	687.6016	8.2609	7.1625	58.65	
Cholesterol	mg	2,668.3361	32.0576	27.7952		
Carbohydrate	g	540.2745	6.4909	5.6279	20.48	
Total Dietary Fiber	g	123.0640	1.4785	1.2819		
Protein	g	556.9549	6.6913	5.8016	21.11	
Vitamin A (RE)	RE	6,640.1930	79.7758	69.1687		
Vitamin A (IU)	IU	28,609.4433	343.7161	298.0150		
Vitamin C	mg	664.3706	7.9818	6.9205		
Calcium	mg	14,980.2416	179.9738	156.0442		
Iron	mg	47.8106	0.5744	0.4980		
Moisture	g	2,115.7761	25.4191	22.0393		*
Ash	g	87.2560	1.0483	0.9089		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
2539	PEPPERS POBLANO 10 LB	1.00	(Unassigned)	5	0.00	LB	/
9063	BEANS PINTO COMM 6/10	1.00	(Unassigned)	0	0.58	CAN (111 OZ)	/
2574	ONION RED 25 LB	1.00	(Unassigned)	1	0.00	LB	/
1102	SPICE CHILI POW DK ORG 20 OZ	1.00	(Unassigned)	0	0.25	OZ	/
1046	SPICE CUMIN BULK 10 LB	1.00	(Unassigned)	0	0.01	LB	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.02	LB	/
2600	CILANTRO 6 CT	1.00	(Unassigned)	1	0.43	BUNCH	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.02	CONTAINER (/
2549	TOMATO 5X5 CS 20 LB	1.00	(Unassigned)	1	0.00	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
1514	EGG LIQUID 15/2 LB	1.00	(Unassigned)	0	0.38	CONT (2 LB)	/
1500	MILK, 1%, LOWFAT	1.00	(Unassigned)	0	0.25	GAL	/
1010	SALSA MEDIUM RED 4/1 GAL	1.00	(Unassigned)	0	0.38	GAL	/
1204	FLOUR WHOLE WHEAT 50 LB	1.00	(Unassigned)	0	0.06	LB	/
1516	CHEESE CHED SHRED 20 LB	1.00	(Unassigned)	3	0.25	LB	/

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