Recipe Sizing Report

Aug 15, 2013

## 000106 - SchoolFood Roasted Cauliflower:

HACCP Process: #2 Same Day Service

Number of Portions: 32 Size of Portions: 1/2 cup

011135 CAULIFLOWER,RAW	6 head, lrg(6-7"dia)
050384 OIL, VEGETABLE	1/4 cup
014429 WATER, TAP, MUNICIPAL	1/2 cup
002047 SALT	1 Tbsp
002030 PEPPER	2 tsp

Pre-heat convection oven to 350°F (400°F for conventional oven

- 1 Cut cauliflower into 1-inch florets and rinse thoroughly under running water.
- 2. Toss cauliflower with olil, water, salt and pepper. Mix throughly and spread out on parchment paper lined sheet pans in a single layer. Do not overcrowd. Alternatively for smaller batches, the cauliflower can be tossed directly on the parchment paper lined sheet pans with the other ingredients.
- 3. Roast in the pre-heated oven. After 20 minutes, gently use a metal spatula to loosen florets from the sheet pans. Continue roasting until tender and lightly caramelized, about 15-20 minutes
- 4. Serve hot with a #8 spoodle for a 1/2 cup serving, or cool according to HAACP SOP to serve on the salad bar.

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours

CCP: Hold at 135° F or higher.

## **EQUIPMENT**

- 1-Chef's knife
- 1-Cutting board and non-slip mat
- 1-Liquid measuring cup
- 1-Measuring spoons
- 1-Mixing bowl or hotel pan
- 2-Sheet pans
- 2-Sheets parchment paper

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

Calories	55 kcal	Cholesterol	0	mg	Protein	3.04	g	Calcium	35.49 mg	35.31%	Calories from Total Fat
Total Fat	2.15 g	Sodium	268	mg	Vitamin A	3.2	RE	Iron	0.68 mg	5.96%	Calories from Sat Fat
Sat Fat	0.36 g	Carbs	7.91	g	Vitamin A	0.7	IU	Water <sup>1</sup>	*148.73* g	*0.00%*	Calories from Trans Fat
Trans Fat1	*0.00* g	D. Fiber	3.18	g	Vitamin C	75.9	mg	Ash <sup>1</sup>	*1.78* g	57.80%	Calories from Carbs

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

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22.19% 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
- <sup>1</sup> denotes optional nutrient values

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