Orfalea Foundation- SFI

Page 1 Recipe Sizing Report Aug 9, 2013

000095 - School Food Spice Mix:

HACCP Process: #1 No Cook Number of Portions: 11.5 Size of Portions: Cup

002047 SALT	2 cups
002009 CHILI POWDER	1 qt
901031 CUMIN,GROUND	2 cups
002028 PAPRIKA	2 1/2 cups
002031 PEPPER,RED OR CAYENNE	2 Tbsp
002030 PEPPER	1 cup

- 1. Combine all spices together. Use as a rub for poultry or as a seasoning for taco meat, nacho meat, or enchilada meat.
- 2. Store in a sealed container at room temperature.

EQUIPMENT:

- 1- Dry measuring cups, full set
- 1- Measuring spoons, full set
- 1- Metal kitchen spoon
- 1- Medium mixing bowl
- 1- Cambro storage container with lid

*Nutrients are based upon 1 Portion Size (Cup)

Calories	276 k	cal Cholesterol	0 mg	Protein	13.17 g	Calcium	408.91 mg	43.66%	Calories from Total Fat
Total Fat	13.41 g	Sodium	20415 mg	Vitamin A	2974.6 RE	Iron	25.03 mg	6.39%	Calories from Sat Fat
Sat Fat	1.96 g	Carbs	47.67 g	Vitamin A	24851.5 IU	Water ¹	9.88 g	*N/A%*	Calories from Trans Fat
Trans Fat1	*N/A* g	D. Fiber	27.25 g	Vitamin C	2.6 mg	Ash ¹	59.26 g	68.99%	Calories from Carbs
								19.06%	Calories from Protein

^{*}N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient

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.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values