Pork Jambalaya (414)

(Pork Jambalaya MC414)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Sausage, smoked, bias cut	7 lb		14 lb			1. Add sausage and seasonings. Continue to sauté. 2. Drain any excess fat from pan.
Table salt		1 Tbsp		2 Tbsp		
Pepper, red/cayenne		2 Tsp		1 Tbsp 1 Tsp		
Thyme, ground		2 Tsp		1 Tbsp 1 Tsp		
Garlic, powder		2 Tbsp		¼ Cup		
Parsley, dried		¼ Cup		½ Cup		
Peppers, green, diced	4 lbs 8 oz		9 lb			3. Add chopped peppers, onions, celery, tomatoes. Cook for 5 minutes. *CCP: Heat product to minimum internal temperature of 155 F or according to package directions.*
Onions, fresh, yellow, diced	2 lbs 6 oz		4 lbs 12 oz			
Celery, fresh, raw, diced, ¼	1 lb 10 oz		3 lb 4 oz			
Tomatoes, diced		1 Qt		2 Qt		
Rice, white, long, reg, raw, enr	3 lb		6 lb			4. Place 3 lb raw rice, pork mixture, and 3 qt hot water into each steamtable pan (12"x20x 1 ½"). For 50 servings use 1 steamtable pan; for 100 servings use 2 steamtable pans. Cover steamtable pans with lids or aluminum foil. Steam for 30 minutes or until tender. *CCP: Heat product to a minimum temperature of 165° F.*
Water		3 Qt		1 Gal 2 Qt		
						5. Serve immediately or cover and place in warmer until ready for service. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
						6. Portion 1 cup (2 No. 8 scoops) per serving.

Serving: 1 8-oz serving (2#8 scoops or 1 8-oz ladle) provides 2 oz. meat/meat alternate 1 grain/bread, and 1/2 c. vegetable

Yield: 50 servings: about 3 1/8 gallons
100 servings: about 6 ¼ gallons

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Pork Jambalaya (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	326		Iron	2.09	Mg	Protein	10.43	G	Percent ⇒	Protein	12.77%
Cholesterol	38	Mg	Calcium	49	Mg	Carbohydrates	34.16	G	Of ⇒	Carbohydrates	41.85.%
Sodium	779	Mg	Vitamin A	84	RE	Total Fat	18.18	G	Calories ⇒	Total Fat	50.10%
Dietary Fiber	1.68	G	Vitamin C	50.9	Mg	Saturated Fat	6.13	G	From ⇒	Saturated Fat	16.89%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Red Bean & Rice with Sausage (416)

(Red Beans & Rice with Sausage MC416)

Meat/Meat Alternate-Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Beans, kidney, all types, dried	2 lb 12 oz		5 lb 8 oz			PULL SUB-RECIP FOR RICE(1344) 1. Sort and rinse the beans. Use overnight method or quick soak method to add moisture and shorten the cooking time. 2. Drain water from beans, replace with enough fresh water to cover. Cook beans until they begin to get tender.
Onions, fresh	14 ½ oz		1 lb 13 oz			3. Saute pepper and onions until tender.
Peppers, swt., green, raw, diced	5 oz		10 oz			
Seasoning, red bean		1 package		2 package		4. Add red bean seasoning and sausage. 5. Continue to simmer until beans are thoroughly tender. 6. Place in steamtable pans and serve immediately or cover and place in warmer until ready for service. *CCP: Heat product to minimum internal temperature of 155° F or according to package directions.*
Sausage, smkd, pork/beef, 2oz	4 lb 4 oz		8 lb 8 oz			
Rice		1 ½ Gal 2 Cup		3 ¼ Gal		7. Prepare rice according to recipe directions. Place rice in half-size steamtable pans. 8. Using appropriate portion control, portion rice with 4 oz spoodle or No. 8 scoop (1/2 cup serving) in soup bowl. Serve 2/3 cup (No. 8 scoop) red beans with sausage over rice. *CCP:Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

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Red Beans & Rice with Sausage (Continued)

Serving: 1 2/3 cup (#6 scoop or 6 oz ladle) of red beans and ½ cup (#8 scoop) of rice provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 50 servings about 2 1/3 gallons red beans and 1½ gallon rice; 100 servings: about 4 2/3 gallons red beans and 3 gallons rice.

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	356		Iron	4.45	Mg	Protein	12.92	G	Percent ⇒	Protein	14.52%
Cholesterol	27	Mg	Calcium	47.33	Mg	Carbohydrates	44.54	G	Of ⇒	Carbohydrates	50.07%
Sodium	1131	Mg	Vitamin A	4	RE	Total Fat	13.34	G	Calories ⇒	Total Fat	33.75%
Dietary Fiber	6.80	G	Vitamin C	4.18	Mg	Saturated Fat	5.53	G	From ⇒	Saturated Fat	13.98%

Production Notes:
2 2/3 #10 cans of kidney beans may be used for 100 servings in place of the dried beans.

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: