

Baked Potato Bar, Chili & Cheese (OSC)

GENERAL INFORMATION

Recipe # 1507178	Category Lunch Entree	Source Local
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INGREDIENTS

Name	Quantity	+	Quantity 2
Chili, Beef w/Beans, Drained, Reduced Fat, FC, 6/5#, 82/5.83oz, JTM CP579 (2M; 3/8c.RO)	1 serving 2oz m/ma		
Potatoes, baked, flesh, without salt	1 potato (2-1/3" x 4-3/4")		
Cheese, Cheddar, Yellow, Shredded	1/2 oz.		
Sour cream, reduced fat	1 tbsp.		

PREPARATION INSTRUCTIONS

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Prepare the workstation by cleaning and sanitizing all areas.
2. Gather all ingredients for preparation.
3. Preheat oven to 400 degrees.
4. Wash potatoes in running water, drain/dry. DO NOT WRAP IN FOIL. Place potatoes in single layers on sheet pans and bake for approximately 45-60 minutes. Product must reach an internal temperature of 165 degrees for 15 seconds.
5. Cut into potatoes length wise with a pairing knife so that the potatoes can be easily opened at the service line.
6. Transfer potatoes to 2" hotel pans. Place in warmer maintaining an internal temperature of 140-150 degrees.
7. Top each open potato with 1/2 c chili, and 1/2 oz shredded cheddar.
8. Optional: Sour Cream 1 TBSP, Jalapeno slices -3-4

CCP: Heat to 165° F or higher for at least 15 seconds

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CHILI: KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.



Chili & Cheese Baked Potato

Serving Size	Yield
1 each	1.00

Nutrition Facts

Serving Size 1 each (347 gm)	
Amount Per Serving	
Calories	379.779
% Daily Value*	
Total Fat 11.347 gm	17.457 %
Saturated Fat 5.784 gm	28.922 %
Trans Fat 0.000* gm	
Cholesterol 50.196 mg	16.732 %
Sodium 377.164 mg	15.715 %
Total	50.456 gm 16.819 %
Carbohydrate	
Dietary Fiber 7.339 gm	29.357 %
Total Sugars 7.687 gm	
Includes 1.000* of Added Sugars	
Protein 20.896 gm	41.791 %
Vitamin A 52.320* iu	1.046 %
Vitamin C 20.076* mg	33.46 %
Vitamin D 0.036* mcg	0.18 %
Calcium 79.713* mg	7.971 %
Iron 3.553* mg	19.738 %
Potassium 1,653.143* mg	35.173 %
Saturated Fat % of	13.708 %
Calories	

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

Component	Measurement
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MY SCHOOL MENUS

SHARING

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated

03-18-2024

Created

02-14-2024

Meat/Meat	2.500 oz
Alternates	
Red/Orange	0.375 cups
Starchy	1.000 cups

Allergens

Milk

Soy