## **Farmers Market Salsa**

HACCP Process # No Cook Preparation



1 Serving Provides:

CACFP: ¼ cup Vegetables NSLP: ¼ cup Additional Vegetables SFSP: ¼ cup Vegetables

	60 Se	rvings	120 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Black beans, drained and rinsed	2 pounds 5.6 ounces	1 quart + 3 cups	4 pounds 11.2 ounces	3 quarts + 2 cups		
Fresh tomatoes, diced	1 pound 8 ounces	1 quart	3 pounds	2 quarts		
Corn kernels, frozen, thawed	9.6 ounces	2 cups	1 pound 3.2 ounces	1 quart		
Green bell pepper, diced	9.6 ounces	2 cups	1 pound 3.2 ounces	1 quart		
White onion, diced	8 ounces	2 cups	1 pound	1 quart		
Salsa		2 cups		1 quart		
Lime juice		½ cup		1 cup		
Garlic powder		2 teaspoons		1 Tablespooon + 1 teaspoon		



## Directions

1. Combine all ingredients in a large bowl. Chill until service.

CCP: Hold for cold service at 41°F or below.

Serve ¼ cup portions using a #16 scoop.

Serving	Yield	Volume	Nutrients Per Serving						
¼ cup	60 servings, about 5 pounds 8 ounces 120 servings, about 11 pounds	inces 60 servings, about 3 quarts 3 cups 120 servings, about 7 quarts 2 cups	Calories Total Fat Saturated Fat	36 0 g 0 a	Sodium Carbohydrate Dietary Fiber	140 mg 7 g 2 a	Vitamin A Vitamin C Iron	160 IU 1 mg 1 mg	
	·	·	Cholesterol	0 mg	Protein	- 9 1 g	Calcium	11 mg	

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