

Watermelon Salsa



1 Serving Provides:

CACFP: ¼ cup Fruit

NSLP: ¼ cup Fruit

SFSP: ¼ cup Fruit

HACCP Process #1 No Cook Preparation

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Watermelon, small dice	6 pounds 8 ounces	2 quarts + 2 cups	13 pounds	1 gallon + 1 quart
Green onions, thinly sliced		1 cup		2 cups
Red onion, finely chopped		1 cup		2 cups
Unseasoned rice vinegar		¼ cup		½ cup
Fresh cilantro, chopped		¼ cup		½ cup
Ground cumin		1 teaspoon		2 teaspoons



Directions

1. Combine all ingredients in a container and gently mix until evenly distributed.

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

Serve ¼ cup portions using a #16 scoop.

Serving	Yield	Volume
¼ cup	48 Servings: about 8 pounds	48 Servings: about 3 quarts
	96 Servings: about 16 pounds	96 Servings: about 1 gallon 2 quarts

Nutrients Per Serving					
Calories	21	Sodium	1 mg	Vitamin A	371 IU
Total Fat	0 g	Carbohydrate	5 g	Vitamin C	6 mg
Saturated Fat	0 g	Dietary Fiber	0.4 g	Iron	0.2 mg
Cholesterol	0 mg	Protein	0.5 g	Calcium	10 mg