

Black Bean & Corn Salsa, homemade (SR1279)

HACCP Process: Process 1: No Cook
 Meal Contribution: 1/8 Veg-O
 Number of Servings: 20.00 Serving Size: 2 tablespoon
 Moisture gain/loss%: 0.0000 Yield: 1 Pound, 8 7/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss%: 0.0000
 Total Recipe Cost: \$1.5601 Cost Per Serving: \$0.0780

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1		use canned				
2	Sysco #3533486	Corn, sweet, yellow, frozen, kernels cut off cob (1/2c = 2.8 oz = 1/2c starchy veg) , Cooked	3/4 Cup	0.2692	Corn, sweet, yellow, frozen, kernels cut off cob, boiled, drained, without salt SI100053	3/4 Cup
3	BushsBest 1885	Black Beans, Bushs Best, low sodium, canned (1/2c = 3.1 oz = 1/2c legume veg or 2 oz M/MA) , Drained	1 1/4 cup drained, rinsed	0.3759	Black Beans, Bushs Best, low sodium, canned SI100021	3/4 cup drained, rinsed
4	Produce Red Bell	Peppers, red, sweet (bell), raw (1/2c = 3.2 oz = 1/2c red/orange veg) , As Purchased	1 1/2 tablespoon (0.49 oz.)	0.0592	Peppers, red, sweet (bell), raw SI100039	1 1/2 tablespoon (0.49 oz.)
5	Produce Green Bell	Peppers, green, sweet (bell), raw (diced: 1/2c = 3.2 oz = 1/2c other veg) , As Purchased	1 1/2 tablespoon (0.49 oz.)	0.0310	Peppers, green, sweet (bell), raw SI100037	1 1/2 tablespoon (0.49 oz.)

Preparation Instructions

- 1. Prepare salsa base according to recipe.
 CCP-Hold refrigerated at 40 degrees F or below for service.
 NOTE: Allow flavors to meld at least 30 minutes before using recipe. May substitute purchased salsa at 1:1 ratio for salsa base.
- For Bean: Be sure to sanitize top of can before opening. Check for physical contaminants after opening the can.
- 2. Combine in 2 inch half pan and mix well.
 1-1/2 cup salsa base
 3/4 cup corn
 3/4 cup black beans
 1-1/2 TBSP green peppers
 1-1/2 TBSP red peppers
 CCP-Hold refrigerated at 40 degrees F or below for service or use in recipe.
 NOTE: Allow flavors to meld for at least 30 minutes before service.

Serving Instructions

- Portion: Serve 1 oz. ladle (1/8 cup) or as directed in recipe.