SFSP ONLY Corn Dogs, Mini

Recipe #: 2520227 (SHARED)

SFSP ONLY Corn Dogs, Mini
Lunch Entree

Ingredients	Quantity
CORN DOG MINI (240 piece/case) CWD 51318	6 each

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Place the mini corn dogs on an oiled baking pan.

2. Place in a 350°F convection oven following the package directions to an internal temperature of 165°F.

3. Hold at 140°F until serving.

Note to help minimize waste: *If time allows, batch cooking can be done between lunch groups. Towards the end of service, special care should be taken to lightly bake meat. Leftovers can tightly wrapped and frozen according to Cooling SOP.*



SFSP ONLY Corn Dogs, Mini
Serving Size: 6.00 each
Yield: 1.00

Nutrition Facts

Serving Size 6 each
Serving Weight 113.965 gm

Amounts Per Serving	
Calories	249.583 kcal
Total Fat	9.995 gm
Saturated Fat	2.496 gm
Trans Fat	0.000 gm
Cholesterol	59.980 mg
Sodium	419.870 mg
Potassium	N/A*
Carbohydrates	29.996 gm
Fiber	2.997 gm
Sugars	0.999 gm
Protein	9.995 gm
Iron	1.801 mg
Calcium	99.970 mg
Vitamin A (IU)	0.000 iu
Vitamin C	1.197 mg
Vitamin D	N/A*
Saturated Fat % of Calories	9.00%

* = Indicates missing Nutrient Information.
^ = Indicates user added nutrient.

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

Meal Components

2 Oz Of Meat/Meat Alternates
2 Oz (Eq) Of Whole Grain-Rich

Central Kitchen
This recipe ships from the central kitchen in 40 servings per Case. Partial Cases are rounded up to the nearest quarter.
Allergens
Eggs, Milk, Soy, Wheat

Copyright © 2020 Health-e Pro

Warning: the data contained within this report cannot be used for and does not provide menu planning or medical treatment for anyone with a medical condition, dietary restriction or food allergy. Use of the services to provide menu planning or medical treatment for anyone with a medical condition, dietary restriction or food allergy is a violation of the terms of this service. Any subscriber planning for or treating medical conditions, dietary restrictions or a food allergy must consult a medical professional for assistance. Trans fat values are provided for information purposes only, not for monitoring purposes.