Salsa Verde
Cafeteria Recipe

Recipe courtesy of Emily House, Gainesville City Schools

Marketing Description: Fresh Tomatillo Salsa Number of Servings: 100 Serving Size: 2 Ounces Yield: 20 pounds, 13 1/4 ounces HACCP Process: #1: No Cook

INGREDIENTS	AMOUNT Weight	AMOUNT Measure (Vol)	METHOD/INSTRUCTION
Oil, Canola		¼ cup, ½ teaspoon	Heat oil in a large skillet.
Tomatillos, Raw Shucked	18 lbs.	2 5/8 cups, chopped or diced	Sauté tomatillos, jalapenos and onions on high until both sides are caramelized, about 3-4 minutes.
Pepper, Jalapenos, Raw		1 cup sliced, 6 1/8 peppers	
Onions, Yellow, Raw		3 1/8 medium, (2-1/2" diameter)	
Garlic, Raw		8 tablespoons, 2 1/3 cloves	Transfer to blender or food processor and add garlic, cilantro and lime juice. Blend until combined. (You may have to do this in two batches)
Cilantro		2 ½ cups chopped, 1 bunch	
Juice, Lime, Raw		¾ cup, 1 ½ teaspoon	
			Place in cooler to chill below 41 degrees F within 2 hours

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
63.34	2.586	0.296	0.014	0	2.921	10.333	3.125	6.349	(M)	1.677	1.007	16.307	206.18	23.072	0(M)	427.711 (M)	149.48 (M)	0.892(M)

Nutrients per serving (56.7 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
35.914	1.466	0.168	0.008	0	1.656	5.859	1.772	3.6	(M)	0.951	0.571	9.246	116.904	13.082	0(M)	242.512 (M)	84.755 (M)	0.506(M)

(M) Indicates missing nutrient values.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories	36.74	4.21	65.26	10.59	40.096