

Asian Marinated Mushrooms

Recipe:	R-3794	HACCP Process:	No Cook		
# of Servings:	100.00	Serving Size:	1/2 Cup	Source:	Mushroom Council
Grams Per Serving:	44.05	Fat Change %:	0.00	Moisture Change %:	0.00

Ingredients	Measurements	Directions
Fresh Mushrooms	6 LB	1. Ingredients:
Lite Asian Sesame Dressing	2 QUARTS	
Sriracha Hot Chili Sauce	1/2 CUP	
Lime juice, canned or bottled, unsweetened	1/2 CUP	
		2. Pre-Prep: Rinse mushrooms, wipe off any dirt with a wet cloth. Do not to soak the mushrooms in water. Wash hands and put on gloves. Cut each mushroom into quarters (if using medium mushrooms) Place in food storage container.
		3. Prep: Pull remaining chilled ingredients and place at workstation. Whisk together dressing, sriracha and lime juice. Pour dressing over mushrooms and toss to coat lightly. Cover, date stamp and place in cooler.
		4. Hold: Chill marinated mushrooms overnight.
		5. Serve: day of service place marinated mushrooms on the salad bar or tray up and offer as a cold side vegetable. ½ cup provides ½ cup serving of other vegetable

Notes:

Production Notes: Note: order medium white mushrooms to get a consistent size for ease of preparation and presentation at service. Can also use local mushrooms.

Serving Notes: Each ½ cup provides ½ cup other vegetable. A great side option for all the popular Asian entrees.

Nutrients Per Serving:		(per 1/2 Cup)			
Calories	39.857	Trans Fat (gm)	0.000*	Iron (mg)	0.139*
Protein (gm)	1.324	Chol (mg)	0.000	Calc (mg)	0.964*
Carb (gm)	4.811	Vit A (IU)	0.197*	Sodium (mg)	189.007
Tot Fat (gm)	2.016	Vit C (mg)	1.803*	Fiber (gm)	0.277
Sat Fat (gm)	0.254			Sugars (gm)	3.901*

Note: * means nutrient data is missing or not available.

Meal Components:

Fruit (Cups)		Vegetables (Cups)					Other	0.500
Dark Green	Red/Orange	Beans/Peas	Starchy	Other				
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)					

Allergens:

Wheat, Soybeans



CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.