

MEXICAN CORN

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
117 cal	25 g	4 g	2 g	2 mg	288 mg	8 mg

Ingredient

PEPPERS, GREEN, FRESH, CHOPPED

BUTTER

CORN, CANNED, WHOLE KERNEL, DRAINED

PEPPER, BLACK, GROUND

PIMIENTO, CANNED, DRAINED, CHOPPED

Weight

3 lbs

3 oz

28-7/8 lbs

1/8 oz

7-5/8 oz

Measure

2 qts 1 cup

1/4 cup 2-1/3 tbsp

5 gal

3/8 tsp

1-1/8 cup

Issue

3-5/8 lbs

Method

- 1 Saute chopped sweet peppers in butter or margarine until tender.
- 2 Drain corn; mix with pepper and pimientos, and then with sauteed peppers.
- 3 Heat at medium heat until hot, stirring constantly. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.