



Recipe Name: Kid Kimchi

File No:



Recipe Adapted From:
 Minneapolis Public Schools
 Mark Augustine Culinary Manager &
 Executive Chef

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1/2 cup	
Serving Utensil: #8 scoop	
Servings Per Pan:	

Ingredients	Weight	Measure
Kohlrabi, Fresh, Raw, Matchsticks	7 1/2 cup	
Radish, Daikon, Raw, Matchsticks	1 1/2 lbs	
Carrots, Raw, Grated		6 1/4 cup
Siracha, Sauce	12 1/2 oz	
Vinegar, Rice	6 1/4 oz	
Garlic, Fresh, Minced		1/4 cup 2 Tbsp
Ginger, Fresh, Pureed		1/4 cup
Sugar		1/4 cup
Applesauce, Unsweetened, Canned, USDA #110540		3 cup
Onion, Green, Sliced		12 each

Procedure
1. Combine siracha, vinegar, garlic, ginger, sugar, and applesauce in a bowl. 2. Set aside. 3. Wash and cut vegetables, mix together in a large bowl. 4. Pour dressing over all, mixing well, cover, and refrigerate until meal Service time. CCP: Hold for service at 41°F or below.

Meal Component Contribution	Total Yield
Meat/Meat Alternate:	Weight:
Vegetable Subgroups	Number of Pans:
DG RO BPL	Pan size:
S O A	Volume:
1/8 cup 1/8 cup	Nutritional Analysis Based on Portion Size
Fruit:	Calories: 22 kcal
Grains:	Saturated Fats (g): 0.03 g
Based on USDA Food Buying Guide-RAW	Sodium (mg): 22.70 mg
	Calculated using NutriKids

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional