



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: 50	
Portion Size: ½ cup	
Serving Utensil: #8 scoop	
Servings Per Pan:	

Ingredients	Weight	Measure
Kohlrabi, Fresh, Raw, Matchsticks	3¾ cup	
Radish, Daikon, Raw, Matchsticks	¾ lbs	
Carrots, Raw, Grated		3⅛ cup
Siracha, Sauce	6¼ oz	
Vinegar, Rice	3⅛ oz	
Garlic, Fresh, Minced		3 Tbsp
Ginger, Fresh, Pureed		2 Tbsp
Sugar		2 Tbsp
Applesauce, Unsweetened, Canned, USDA #110540		1½ cup
Onion, Green, Sliced		6 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:		
			Volume:		
S	O	A	Nutritional Analysis Based on Portion Size		
	⅛ cup	⅛ cup	Calories: 22 kcal		
Fruit:			Saturated Fats (g): 0.03 g		
Grains:			Sodium (mg): 22.70 mg		
Based on USDA Food Buying Guide-RAW			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