## SAUCES, GRAVIES, AND DRESSINGS No.O 030 02 TROPICAL FRUIT SALSA (CANNED)

Yield 100 Portion 1/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
50 cal	13 g	0 g	0 g	0 mg	2 mg	9 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
FRUIT SALAD, TROPICAL, CANNED, HEAVY SYRUP, DRAINED	11-7/8 lbs	1 gal 1-1/4 qts	
PEPPERS,RED FRESH,DICED	1-1/8 lbs	3-1/2 cup	1-3/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
ONIONS,RED,FRESH,CHOPPED	10-5/8 oz	1-7/8 cup	11-3/4 oz
JUICE,LIME	2-7/8 oz	1/4 cup 2 tbsp	
RESERVED LIQUID	6-1/4 oz	3/4 cup	
CILANTRO,DRY	1/8 oz	1 tbsp	

## Method

- 1 Drain canned fruit salad and reserve juice. Coarsely chop fruit pieces. Add red and green peppers, red onion, reserved juice, lime juice, and cilantro. Mix lightly.
- 2 CCP: Refrigerate for service at 41 F. or lower.