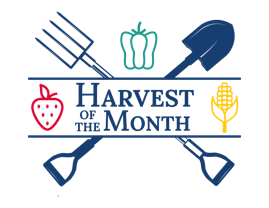
# Office of School and Community Nutrition Programs Logo

Standardized Recipe

Cucumber Mango Salsa 

**Yield:** 50 or 100 servings

**Recipe Number:**  **Serving Size:** ½ cup **Category:** Side Dish

**Total Time:** 35 minutes

*Please see the* [*ICN’s Basic Culinary Math for School Nutrition Professionals*](https://theicn.org/icn-resources-a-z/basic-culinary-math-for-school-nutrition-professionals/) *for recipe adjustment procedures.*

| Ingredient | 50 Servings Weight | 50 Servings  Measure | 100 Servings Weight | 100 Servings Measure | Directions for 50 servings |
| --- | --- | --- | --- | --- | --- |
| Mango, chunks, frozen, diced, AP | 4 lbs. |  | 8 lbs. |  | **Advanced Preparation:**   1. Remove mango from freezer the morning of prep and place in refrigerator to allow for easier dicing. 2. Dice slightly thawed mango into ⅜” cubes. |
| Cucumber, washed, fresh, diced, AP | 4 lbs. |  | 8 lbs. |  | 1. Dice cucumbers by hand or using food processor into ⅜” cubes. |
| Red Onion, fresh, diced, AP | 2 lbs. +  4 oz. |  | 4 lbs. +  8 oz. |  | 1. Dice red onion by hand or using a food processor into ⅜” pieces. |
| Jalapeno Pepper, washed, fresh, diced, AP | 2 lbs. |  | 4 lbs. |  | 1. Dice jalapeno by hand or using food processor into ⅜” pieces. |
| Cilantro, washed, fresh  (2 bunches) | 2.8 oz. |  | 5.6 oz. |  | 1. Cut off stems from cilantro and discard. Finely chop cilantro leaves. |
|  |  |  |  |  | 1. Combine diced cucumber, onion, jalapeno pepper, cilantro, and mango into two 12” x 20 x 4” steam table pans. |
| 100% Orange Juice |  | ½ cup |  | 1 cup | 1. Combine orange juice, red wine vinegar and honey in a 2 qt. mixing bowl. Whisk to combine. Pour mixture on top of salsa, splitting between pans evenly. Stir with spatula to combine. |
| Red Wine Vinegar |  | ¼ cup |  | ½ cup | **CCP: Hold for cold service at 410 F or below.** |
| Honey |  | 2 Tbsp. |  | ¼ cup | 1. Portion ½ cup with #8 scoop. |

## Preparation Time:

## 30 minutes

## Cook Time:

* No Cook

## HACCP Process:

* Process #1 – No Cook

## Contribution to Meal Pattern:

* ½ cup Vegetable
* ⅜ cup Fruit

## Contribution to Vegetable Subgroups:

* ⅜ cup Other Vegetable
* ⅛ cup additional Vegetable

## Virginia Harvest of the Month Vegetable(s) and/or Fruit(s):

* Cucumber (June)

## Considerations for Seasonality:

* Peak cucumber season is June – September

## Additional Serving Suggestions:

* Serve as a side dish or topping with nachos or tacos

## Notes:

* None

## Allergens:

* Free from all major allergens

## Nutrition Information:

* Per serving:
  + Calories - 47 kcal
  + Total Fat - 0.29 g
  + Saturated Fat – 0.04 g
  + Cholesterol - 0 mg
  + Sodium - 2.44 mg
  + Carbohydrates – 10.80 g
  + Dietary Fiber - 1.68 g
  + Total Sugars - 6.50 g
  + Protein - 0.96 g

## Recipe Source:

* Henrico County Public Schools