

Marinated Mushrooms - NSLP



General Information

Recipe #	Category	Source
1735213	Vegetables 	Local

Ingredients

Name	Quantity	+	Quantity 2
Mushrooms, brown, Italian, or Crimini, raw	28 lbs.		
Garlic, raw	1 pt.		
Ginger root, raw	1 c.		
Vegetable oil, palm kernel	½ c.		
Sambal Oelek	½ c.		
Sauce, teriyaki, ready-to-serve	¾ c., 1 tbsp.		
Sauce, hoisin, ready-to-serve	1 c.		
Vinegar, cider	1 c.		

Preparation Instructions

HACCP Process: #2 - Same Day Service


1. Wash mushrooms and cut in half.
2. Mix minced garlic, minced ginger, vegetable oil, sesame oil, sambal sauce, teriyaki sauce, hoisin sauce, and vinegar then add mushrooms. Mix gently to coat the mushrooms.
3. Place mixture into a hotel pan or a 2 1/2 inch deep pan and cover with foil. Cook in 375° F oven for 30-40 minutes. Internal temperature should be above 140° F. Hold hot for service.

Dates

Last Updated	Created
01-17-2025	01-17-2025



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Serving Size	Yield
0.5 Cup	100.00
Cost Per Serving	
N/A 	

Nutrition Facts

Serving Size 0.5 Cup (140 gm)

Amount Per Serving		
Calories		50.356
% Daily Value*		
Total Fat	1.323* gm	2.035%
Saturated Fat	0.923* gm	4.617%
Trans Fat	0.000* gm	
Cholesterol	0.077* mg	0.026%
Sodium	139.816 mg	5.826%
Total Carbohydrate	8.046* gm	2.682%
Dietary Fiber	0.912* gm	3.65%
Total Sugars	3.265* gm	
Includes N/A* gm of Added Sugars		
Protein	3.590 gm	7.179%
Vitamin A, RAE N/A* mcg		
Vitamin C	0.907* mg	1.511%
Vitamin D	0.127* mcg	0.635%
Calcium	29.509* mg	2.951%
Iron	0.630* mg	3.502%
Potassium	594.050 mg	12.639%

Saturated Fat % of Calories 16.504 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the

daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Other Vegetables	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Edit Recipe