

Beef LoMein - NSLP

General Information

Recipe #	Category	Source
1990447	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Beverages, water, tap, municipal	8 gal.	
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	6 lbs.	
Cabbage, raw	4 lbs.	
Peppers, sweet, red, raw	6 lbs.	
Onions, raw	1 qt. sliced	
Garlic, raw	½ c.	
Ginger root, raw	½ c.	
Vegetable oil, palm kernel	¼ c.	
Hillshire Farm Beef Crumbles, 2.4 oz.	5 lbs., 4 oz.	
Sambal Oelek	¼ c.	
Sauce, teriyaki, ready-to-serve	1 ¼ c.	
Oil, sesame, salad or cooking	1 tbsp., 1 tsp.	
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	½ c.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Cook spaghetti according to package directions. Drain.
2. Shred cabbage, slice peppers and onions, mince garlic and ginger.
3. In a large braising pan or pot on the stove top, heat oil. Add onions, garlic, and ginger, saute until slightly brown. Add cabbage and peppers and continue to cook for 2 minutes. Add beef and continue to cook for another 5 minutes.
4. Add sambal, teriyaki sauce, soy sauce, and sesame oil. Mix well. Gently stir in cooked noodles and heat until the internal temperature reaches 165 degrees F. Hold hot for service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as



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Serving Size	Yield
1 cup	100.00

Nutrition Facts

Serving Size 1 cup (412 gm)

Amount Per Serving	% Daily Value*
Calories	166.300
Total Fat 4.083* gm	6.282%
Saturated Fat 1.860* gm	9.298%
Trans Fat 0.001* gm	
Cholesterol 12.859* mg	4.286%
Sodium 262.371 mg	10.932%
Total Carbohydrate 24.966* gm	8.322%
Dietary Fiber 4.638* gm	18.554%
Total Sugars 3.108* gm	
Includes 0.000 * gm of Added Sugars	
Protein 8.771 gm	17.543%
Vitamin A 43.636* mcg RAE	4.848%
Vitamin C 41.971* mg	69.952%
Vitamin D 0.000* mcg	
Calcium 37.038* mg	3.704%
Iron 2.071* mg	11.505%
Potassium 387.741 mg	8.25%
Saturated Fat % of Calories	10.064 %
Added Sugar % of Calories	0.000 %

* 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
Meat/Meat Alternates	1.5 oz

well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Grains	1 oz
Other Vegetables	0.25 cups

Added Sugar Limitations i

Not applicable.

Dates

Last Updated	Created
10-08-2025	10-08-2025

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