

# Beef Pad Thai - CACFP

✓ Successfully updated



Recipe has been successfully updated.

## General Information

Recipe #	Category	Source
2039913	Lunch Entree	Local

## Ingredients

Name	Quantity	Quantity + 2
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	2 qt.	spaghetti
Vegetable oil, palm kernel	¼ c.	
Oil, sesame, salad or cooking	1 tbsp.	
Garlic, raw	1 tbsp., 1 ½ tsp.	
Ginger root, raw	1 tbsp., 1 ½ tsp.	
Cabbage, raw	1 c. shredded	
Carrots, raw	½ c. grated	
Peppers, sweet, green, raw	½ c. chopped	
Onions, raw	½ c. chopped	
Spices, pepper, black	⅛ tsp. ground	
Beef Shreds, Sous Vide, 244/2.36oz, 36#, 2M, Comida Vida, 470495	2 lbs., 2 oz.	
Asian Sauce - CACFP	15 oz.	
Vegetable oil, palm kernel	¾ tsp.	
Garlic, raw	2 ¼ tsp.	
Ginger root, raw	1 tbsp., 1 ½ tsp.	
Spices, pepper, red or cayenne	⅝ tsp.	
Sauce, hoisin, ready-to-serve	1 tbsp., ⅝ tsp.	
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	1 ½ c.	
Honey	2 ¼ tsp.	
Lime juice, raw	3 tbsp.	
Vinegar, distilled	3 tbsp.	
Cornstarch	1 tbsp., ⅝ tsp.	
Beverages, water, tap, drinking	⅓ c., 1 tbsp., ⅛ tsp.	



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Serving Size	Yield
1/2 Cup	25.00

## Nutrition Facts

### Serving Size 1/2 Cup (107 gm)

Amount Per Serving		
Calories		200.078
		% Daily Value*
Total Fat	4.855 gm	7.469%
Saturated Fat	2.647 gm	13.236%
Trans Fat	0.001* gm	
Cholesterol	23.041* mg	7.68%
Sodium	538.400 mg	22.433%
Total Carbohydrate	26.014 gm	8.671%
Dietary Fiber	3.649 gm	14.596%
Total Sugars	2.640 gm	
Includes 0.522 * gm of Added Sugars		
Protein	13.876 gm	27.752%
Vitamin A	19.985* mcg RAE	2.221%
Vitamin C	4.646* mg	7.743%
Vitamin D	0.000* mcg	
Calcium	19.879 mg	1.988%
Iron	2.164 mg	12.02%
Potassium	709.003 mg	15.085%
Saturated Fat % of Calories		11.908 %
Added Sugar % of Calories		1.044 %

\* 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.

## Preparation Instructions

### HACCP Process: #2 - Same Day Service

1. Prepare noodles according to package instructions.
2. In a large pan over medium- high heat, add oil, minced garlic, and ginger. Saute for 30 seconds. Add cabbage, carrots, peppers, and onions and saute until vegetables are slightly tender about 5 minutes.
3. When the mixture is half cooked, add noodles, beef shreds, black pepper, and Asian Sauce (see recipe for Asian Sauce). Stir all ingredients together until noodles are fully coated. Hold hot for service.

## Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

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

Grains

1 oz

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.

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Remove frozen product from freezer using oldest pack date first.

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

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Place in oven and bake [insert heating instructions from ingredient file].

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

## Dates

**Last Updated**

01-04-2026

**Created**

01-04-2026

## Vendors

Comida Vida 🇵🇷

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