

# Beef Pad Thai - NSLP

✓ Successfully updated



Recipe has been successfully updated.

## General Information

Recipe # 2039914	Category Lunch Entree	Source Local
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## Ingredients

Name	Quantity	Quantity + 2
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	1 gal., 3 qt., 1 pt. spaghetti	
Vegetable oil, palm kernel	1 c.	
Oil, sesame, salad or cooking	¼ c.	
Garlic, raw	⅓ c., 2 tsp.	
Ginger root, raw	⅓ c., 2 tsp.	
Cabbage, raw	1 qt. shredded	
Carrots, raw	1 pt. grated	
Peppers, sweet, green, raw	1 pt. chopped	
Onions, raw	1 pt. chopped	
Spices, pepper, black	½ tsp. ground	
Beef Shreds, Sous Vide, 244/2.36oz, 36#, 2M, Comida Vida, 470495	8 lbs., 8 oz.	
Asian Sauce - CACFP	1 lbs., 14 oz.	
Vegetable oil, palm kernel	1 ½ tsp.	
Garlic, raw	1 tbs., 1 ½ tsp.	
Ginger root, raw	3 tbs.	
Spices, pepper, red or cayenne	1 ¼ tsp.	
Sauce, hoisin, ready-to-serve	2 tbs., 1 ¼ tsp.	
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	1 pt., 1 c.	
Honey	1 tbs., 1 ½ tsp.	
Lime juice, raw	⅓ c., 2 tsp.	
Vinegar, distilled	⅓ c., 2 tsp.	
Cornstarch	2 tbs., 1 ¼ tsp.	
Beverages, water, tap, drinking	¾ c., 2 ⅓ tsp.	



## Beef Pad Thai - CACFP

Serving Size 1 Cup	Yield 50.00
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## Nutrition Facts

### Serving Size 1 Cup (186 gm)

Amount Per Serving		
Calories		366.218
		% Daily Value*
<b>Total Fat</b>	9.398 gm	14.458%
Saturated Fat	5.162 gm	25.81%
Trans Fat	0.001* gm	
<b>Cholesterol</b>	46.059* mg	15.353%
<b>Sodium</b>	647.414 mg	26.976%
<b>Total Carbohydrate</b>	45.741 gm	15.247%
Dietary Fiber	6.786 gm	27.143%
<b>Total Sugars</b>	3.613 gm	
Includes 0.522* gm of Added Sugars		
<b>Protein</b>	26.029 gm	52.057%
Vitamin A	39.034* mcg RAE	4.337%
Vitamin C	8.610* mg	14.35%
Vitamin D	0.000* mcg	
Calcium	35.915 mg	3.592%
Iron	4.117 mg	22.871%
Potassium	953.517 mg	20.288%
Saturated Fat % of Calories		12.686 %
Added Sugar % of Calories		0.570 %

\* 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.

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

## Meal Components

Component	Measurement
Meat/Meat Alternates	2 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.

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

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## Vendors

Comida Vida 🇵🇷

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