

Stir Fry Beef Lettuce Cup - CACFP

General Information

Recipe #	Category	Source
2032619	Lunch Entree 	Local

Ingredients

Name	Quantity	+Quantity 2
Sauce, hoisin, ready-to-serve	½ c.	
Sambal Oelek	1 tbsp.	
Catsup, low sodium	½ c.	
Vinegar, Rice, 4/1 gal, 33.68#, Kikkoman, 02020	¼ c.	
Oil, sesame, salad or cooking	⅝ tsp.	
Spices, pepper, black	¼ tsp. ground	
Onions, raw	½ c., 2 tbsp. chopped	
Garlic, raw	1 tbsp.	
Ginger root, raw	2 ¼ tsp.	
Beef, ground, 90% lean meat / 10% fat, raw	2 lbs., 4 oz.	
Peppers, sweet, green, raw	1 lbs., 5 oz.	
Cabbage, raw	8 oz.	
Lettuce, butterhead (includes boston and bibb types), raw	12 ½ leaf, medium	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large bowl or container, mix together the hoisin, sambal, catsup, vinegar, and oil. Set aside for later.
2. In a large braising pan on medium heat, add 1 Tbsp of vegetable oil and brwon beef. Drain. On medium heat saute onions, garlic, and ginger for 45 seconds or until slightly browned. Add cooked ground beef and continue to cook for a few minutes.
3. Add peppers and cabbage and continue to cook for 3 minutes. Add sauce and heat until the internal temperature reaches 165 degrees F.
4. To serve, place lettuce leaves on a tray and scoop 1/4 cup of stir fry on each.

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
1/3 Cup	25.00

Nutrition Facts

Serving Size 1/3 Cup (96 gm)

Amount Per Serving	
Calories	100.060

		% Daily Value*
Total Fat	4.440* gm	6.831%
Saturated Fat	1.670* gm	8.349%
Trans Fat	0.220* gm	
Cholesterol	26.689* mg	8.896%
Sodium	113.775 mg	4.741%
Total Carbohydrate	6.057* gm	2.019%
Dietary Fiber	0.917* gm	3.668%
Total Sugars	3.688* gm	
Includes 0.000 * gm of Added Sugars		

Protein	8.834 gm	17.668%
Vitamin A	14.019* mcg RAE	1.558%
Vitamin C	23.260* mg	38.766%
Vitamin D	0.041* mcg	0.204%
Calcium	16.351* mg	1.635%
Iron	1.173* mg	6.516%
Potassium	226.831 mg	4.826%

Saturated Fat % of Calories	15.018 %
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 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.

Dates

Last Updated	Created
01-06-2026	12-12-2025

Other Vegetables0.125 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Kikkoman 🍲

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