

# 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	1 tbsp., 2 7/8 tsp.	
Sambal Oelek	1/4 tsp.	
Catsup, low sodium	1 tbsp., 2 7/8 tsp.	
Vinegar, Rice, 4/1 gal, 33.68#, Kikkoman, 02020	1 tbsp.	
Oil, sesame, salad or cooking	1/4 tsp.	
Spices, pepper, black	< 1/8 tsp. ground	
Onions, raw	2 tbsp., 1 1/4 tsp. chopped	
Garlic, raw	3/4 tsp.	
Ginger root, raw	5/8 tsp.	
Beef, ground, 90% lean meat / 10% fat, raw	8 2/3 oz.	
Peppers, sweet, green, raw	5 1/8 oz.	
Cabbage, raw	2 oz.	
Lettuce, butterhead (includes boston and bibb types), raw	3 leaf, medium	



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Serving Size	Yield
1/3 Cup	6.00

## Nutrition Facts

### Serving Size 1/3 Cup (96 gm)

Amount Per Serving	% Daily Value*
Calories	100.060
<b>% Daily Value*</b>	
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	
<b>Includes 0.000 * gm of Added Sugars</b>	
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

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

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

Other Vegetables

0.125 cups

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

## **Added Sugar Limitations**

Not applicable.

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

## **Vendors**

Kikkoman 

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**

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### Last Updated

01-06-2026

### Created

12-12-2025

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