



## **TAJIN YOGURT SAUCE**

Recipe Project Name/Written By:	To Taste
Recipe Category:	Breakfast, Lunch, Grab n' Go, Speed Scratch
Cooking Process:	#1 No Cook
Prep Time:	10 minutes
Cook Time:	0 minutes
Total Time:	10 minutes
K-12 Portion Size:	#30 disher

**Meal Pattern Contribution:** .25 m/ma

INGREDIENTS 30 Servi		rvings	60 Servings		DIRECTIONS	
INGREDIENTS	Weight	Measure	Weight	Measure	DIRECTIONS	
Yogurt, Greek, <b>plain</b> , non-fat		1 qt		2 qt	CCP: No bare hand contact with ready to eat food.	
Oil, canola		1/4 c		1/2 c	1. Using a whisk, thoroughly combine all ingredients in a large bowl or container.	
Lime juice		3 Tbsp		1/4 c + 2 Tbsp	2. Using a #30 disher, pre-portion tajin yogurt sauce into 2 ounce cups for service.	
Tajin, reduced sodium		3 Tbsp		1/4 c + 2 Tbsp	CCP: Hold and serve at 41° F or below.	
Sugar, granulated		1 Tbsp		2 Tbsp		
Garlic, granulated		2 tsp		1 Tbsp + 1 tsp		
Paprika		2 tsp		1 Tbsp + 1 tsp		

## **TAJIN YOGURT SAUCE NUTRITION INFORMATION** Serving Size #30 disher NUTRIENTS **AMOUNT Calories** 30 **Total Fat** 2 g 0 g Saturated Fat Cholesterol 2 mg Sodium 146 mg **Total Carbohydrate** 2 g Dietary Fiber 0 g **Total Sugars** 1 g Added Sugars 0 g 3 g **Protein** Vitamin D 0 mcg Calcium 32 mg 0 mg Iron Potassium 102 mg

## **ALLERGENS: Milk**

N/A=data not available.

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

## \*MARKETING GUIDE

Food as Purchased for	30 Servings	60 Servings
N/A		

Best if made the day before service for flavor development.	
Tajin yogurt sauce can be served with all your Mexican inspired menu items.	

YIELD/VOLUME					
30 Servings	60 Servings				
Total Weight: 2 lb 3.4 oz	Total Weight: 4 lb 6.8 oz				
Total Volume: 1 qt	Total Volume: 2 qt				

