***Recipe #637 Tropical Fruit***

***Serving Size and Ingredients: 8 oz.***

|  |  |  |  |
| --- | --- | --- | --- |
| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3 | 6 | 12 | Fruit, Mixed, canned (may include: Mango, papaya, pineapple, Mandarin Oranges, kiwis, etc.) #10 cans |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***Recipe #637 Tropical Fruit***

***Instructions:***

1. ***Portion fruit into ½ cup servings***
2. ***Refrigerate until served.***

NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°; ground meat or meat mixtures to 155°; raw eggs not prepared for immediate service to 158°; poultry, stuffed meat/fish/ pasta to 165°.