Recipe: Aloo palak *

Number of Servings: 51.02 (113.4 g per Weight: 5785.60 g

serving)

Cost: 16.73 (0.33 per serving)

Aloo palak

Recipe

Item Name	Quantity	Measure	User Code	
POTATO, Diced 5/8" Skinless Blanched Ref	9	Pound	USF - 8343956	
SPINACH, Baby Flat Leaf Fresh	6 Quart		USF - 4425690	
OIL, Canola Olive Extra Virgin 90/10 Blend	1 1/8	Cup	USF - 1333970	
Spice, cumin, seeds, black	2	Tablespoon		
Garlic, cloves, fresh, minced	2	Tablespoon		
GINGER ROOT, Fresh	2	Tablespoon	USF - 7015597	
PEPPER, Chili Green Whole Peeled Fire Roasted Can	2	Tablespoon	USF - 4957077	
SPICE, Pepper Red Chili Crushed Flake Seasoning	2	Tablespoon	USF - 760462	
SPICE, Coriander Ground	1/4	Cup	USF - 0760181	
🐞 turmeric, ground	1	Tablespoon		

Preparation Method

Preparation Ti	Cook Time	Cook Tempera	Cook Method	Pan Size	

Aloo palak 11/06/2018

Nutrition Facts

Serving Size (113g) Servings Per Container

Amount Per Serving	g		
Calories 120	Calories fro	m Fat 40	
	%	Daily Value*	
Total Fat 5g		8%	
Saturated Fa	t 0g	0%	
Trans Fat 0g			
Cholesterol 0n	0%		
Sodium 50mg			
Total Carbohydrate 17g 69			
Dietary Fiber	3g	12%	
Sugars 0g			
Drotoin 2a			

Protein 3g

Vitamin A 35%	Vitamin C 45%				
Calcium 4%	• Iron 10%				
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:					

2,000 Calories: 2,500 Total Fat Less than 80g 25g Saturated Fat 20g Less than Cholesterol Less than 300mg 300mg 2,400mg 2,400mg Less than Total Carbohydrate 300g 375g 30g Dietary Fiber

INGREDIENTS: Potato: (Potatoes, Dextrose, Disodium Dihydrogen Pyrophosphate (Added To Maintain Color), Potassium Sorbate (Added To Maintain Freshness).), Baby Spinach, 90/10 Oil Blend: (Canola Oil, Extra Virgin Olive Oil), Dried Coriander, Green Chili Peppers: (Green chili peppers, water, salt, citric acid), Garlic, cloves, fresh, minced, Spice, cumin, seeds, Fresh Ginger, Crushed Red Pepper, Spice, tumeric, ground.