

Hungry Planet Pork Spiedini - 1788

Recipe group	Additional name	Diet factors	Portions	Portion size
-			25	9.31 oz

1 BREADING

Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods	Dividing weight	Dividing capacity
2 1/3 qt	2 lb 3.71 oz	0%	2 lb 3.71 oz	Bread crumbs, Panko	BREADING In a small bowl, mix together breading ingredients and set aside.		
12 1/2 tsp	0 lb 1.22 oz	0%	0 lb 1.22 oz	Salt, kosher, Diamond Crystal			
6 1/4 tsp	0 lb 0.50 oz	0%	0 lb 0.50 oz	Spices, pepper, black			
12 1/2 tsp	0 lb 0.88 oz	0%	0 lb 0.88 oz	Lemon zest			
6 1/4 tbsp	0 lb 0.70 oz	0%	0 lb 0.70 oz	Parsley, Italian, fresh, chopped			

2 PORK SPIEDINI

Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods	Dividing weight	Dividing capacity
12 1/2 tsp	0 lb 1.32 oz	0%	0 lb 1.32 oz	Garlic, raw, chopped	Pre-heat oven to 350 degrees.		
~ 1 1/2 pt	0 lb 13.91 oz	0%	0 lb 13.91 oz	Onions, finely chopped			
12 1/2 tsp	0 lb 1.22 oz	0%	0 lb 1.22 oz	Salt, kosher, Diamond Crystal			
6 1/4 tsp	0 lb 0.50 oz	0%	0 lb 0.50 oz	Spices, pepper, black			
6 1/4 tsp	0 lb 0.21 oz	0%	0 lb 0.21 oz	Spices, thyme, dried, whole leaf			
3 1/8 tsp	0 lb 0.09 oz	0%	0 lb 0.09 oz	Spices, sage, ground			

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Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods	Dividing weight	Dividing capacity
	150.00 oz	0%	150.00 oz	Hungry Planet Pork™	SPIEDINI Add 2 Tablespoons of oil into a medium-sized skillet, on medium heat. Once hot, add onions, garlic, salt, pepper, thyme, and sage. Cook until onions are tender, about 6 minutes. Once cooked, remove the mixture from the pan and set it aside to cool.		
12 1/2 tbsp	0 lb 1.41 oz	0%	0 lb 1.41 oz	Parsley, Italian, fresh, chopped			
~ 1 1/2 pt	1 lb 9.00 oz	0%	1 lb 9.00 oz	Mustard, dijon			

Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods	Dividing weight	Dividing capacity
4					<p>In a large bowl, combine Hungry Planet Ground Pork, onion mixture, and parsley. Mix, until well combined. Once mixed, separate chicken into 12-2 oz meatballs. Once formed, place meatballs onto a plate. Using a brush or your fingers, lightly coat meatballs in mustard. When meatballs are fully coated, dredge each piece in breading mixture and evenly coat.</p> <p>Once your meatballs are prepared, take your wooden skewer and place 3 on each.</p>		

Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods	Dividing weight	Dividing capacity
5					<p>Add 2 tablespoons of oil into a large, oven-proof skillet, on medium-high heat. Once hot, place skewers down and cook on each side until golden brown, about 6 minutes. Once browned, place skewers onto the oven and cook another 4 to 5 minutes or until internal temperature reaches 160 degrees.</p> <p>Serve pork spiedini with mashed potatoes and your favorite seasonal vegetables, a simple angel hair pasta or, as an easy appetizer for any party.</p>		

ALLERGENS



WEIGHTS

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	14 lb 8.68 oz	0 %	14 lb 8.68 oz	0 %	14 lb 8.68 oz
Size of portion	9.31 oz		9.31 oz		9.31 oz

ADDITIONAL INFO

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COSTS

	Ingredients	Other costs	Total
Total price	\$0.00	\$0.00	\$0.00
Price / lb	\$0.00	\$0.00	\$0.00
Price per ptn	\$0.00	\$0.00	\$0.00

