



## Kickin' Kiwi Salsa

A fresh and flavorful condiment featuring pico de gallo salsa with a splash of local kiwi sweetness.

**Recipe Project Name:** Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development  
*California Department of Education*

**Preparation Time:** 30 minutes

**Cook Time:** No cook

**NSLP/SBP crediting information:**

$\frac{5}{8}$  cup provides  $\frac{1}{4}$  cup fruit,  $\frac{1}{8}$  cup red/orange vegetable,  $\frac{1}{8}$  cup other vegetable,  $\frac{1}{8}$  cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Kiwi, fresh, peeled, 1/2-inch dice	5 lb 12 oz	3 qt	11 lb 8 oz	1 gal 2 qt	<ol style="list-style-type: none"> <li>Place kiwi, tomatoes, bell pepper, jalapeño peppers, vinegar, cilantro, and salt in a large bowl. Stir well. Note: use of gloves is highly recommended when handling jalapeños.</li> <li>Pour into 4" half-steam table/hotel pans (approximately 10"x12"x4"). For 50 servings, use two pans. For 100 servings, use four pans.</li> <li>Cover and refrigerate at 41°F or below until ready to serve.</li> </ol>
*Tomatoes, fresh, stem removed, 1/4-inch dice	5 lb 8 oz	3 qt	11 lb	1 gal 2 qt	
*Peppers, Bell, green, fresh, stem and core removed, 1/4-inch dice	2 lb 8 oz	1 qt 2 3/4 cups	5 lb	3 qt 1 1/2 cups	
*Peppers, jalapeño, fresh, stem, core, and seeds removed, 1/4-inch dice	4 oz	1 cup	8 oz	2 cups	
Vinegar, apple cider		1/2 cup		1 cup	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cilantro, fresh, trimmed, finely chopped	1 oz	½ cup	2 oz	1 cup	<p><b>Critical Control Point:</b> Hold for cold service at 41°F or below.</p> <p>4. Serve one ⅝ cup serving using a ⅝ cup scoop or using one No. 10 scoop and one No. 16 scoop.</p>
Salt		1 Tbsp		2 Tbsp	



**KICKIN' KIWI SALSA  
NUTRITION INFORMATION**

For 5/8 cup

**NUTRIENTS** **AMOUNT**  
**Calories** **39**

<b>Total Fat</b>	<b>0 g</b>
Saturated Fat	0g
Cholesterol	0 mg
<b>Sodium</b>	<b>144 mg</b>
<b>Total Carbohydrate</b>	<b>9g</b>
Dietary Fiber	2 g
Total Sugars	4 g
Added Sugars included	0 g
<b>Protein</b>	<b>1 g</b>
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Vitamin A	503 IU
Vitamin C	62 mg
Vitamin D	0 IU
Calcium	22 mg
Iron	0 mg
Potassium	N/A mg

N/A=data not available.

**SOURCE:**

FY 2021 Cohort A Team Nutrition Training Grant

**\*MARKETING GUIDE**

Food as Purchased for	50 Servings	100 Servings
Kiwi, fresh, whole	6 lb 10 oz	13 lb 4 oz
Tomatoes, fresh, whole	6 lb 5 oz	12 lb 10 oz
Peppers, Bell, green, whole	3 lb 2 oz	6 lb 4 oz
Peppers, Jalapeño, whole	5 oz	9 oz

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Category: Condiment Flavor Profile: Popular Cuisine, Southwest or Latin Fusion, Side Dish

Cooking Process #1: No Cook

Serving Suggestions: Serve on top of Southwest-seasoned protein or plant-based dish.

Equipment Needed: cutting boards, knives, large mixing bowl, mixing spoon, 4" deep half-steam table/hotel pans (2 for 50 servings; 4 for 100 servings), a 5/8 cup scoop or a No. 10 scoop and a No. 16 scoop

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

**YIELD/VOLUME**

50 Servings	100 Servings
About 14 lb About 2 gal 3/4 cup	About 28 lb About 4 gal 1 1/2 cups

