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| HACCP BASED RECIPE, SPUH | |
| **ITEM NAME: Chipotle Ranch Dressing** | RECIPE NUMBER: |
| ITEM USED IN: Salad SW Chicken / Grain | LOCATION: Cold Prep |
|  |  |
|  |  |
| YIELD: 16 oz | DATE REVISED: |
| PORTION SIZE: 1.5 oz in 2 oz cups | WRITTEN BY: |

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| ITEM NO. | INGREDIENTS IN ORDER OF MIXING | WEIGHT | MEASURE BY VOLUME | QUANTITY COUNT | COST |
|  | Chipotle sauce, Hellman’s |  | 1 cup |  |  |
|  | Ranch dressing |  | 1 cup |  |  |
|  |  |  |  |  |  |

**Method:**

1. Mix both sauces and stir
2. Portion in 2 oz souffle cups. Follow HACCP guidelines
3. Each SW entrée salad gets 3oz dressing

**Chef’s Notes:**

* You can use a pre-made chipotle ranch sauce or make your own, using chipotle puree, chipotle or ancho powder or even a hot sauce and add to ranch dressing. For a brighter color, add some paprika.
* Feel free to make a chipotle/ based vinaigrette for a lower calorie version.