

Street Corn Carne Asada Fries (SFR- School Food Rocks)



General Information

Recipe #	Category	Source
2114762	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Potato, French Fry, Crispy, Seasoned, Skin-On, Bakeable, 1/2", 6/5#, 200/2.4oz, 1/2c Starchy, McCain, MCX04717	15 lbs.	
Beef, Carne Asada, 10/2#, Del Real, 2 M/MA Product Code 207	15 lbs., 10 oz.	
Limes, raw	12 ½ fruit (2" dia)	
Cheese, Cotija, grated, 2/5#, Del Pasado 4181132	1 c., 2 tsp.	
Cilantro Lime Crema (SFR-School Food Rocks)	1 qt., 1 pt., ¼ c.	
Sour cream, reduced fat	1 qt., 1 pt., ¼ c.	
Lime juice, raw	1 ½ c., 1 tbsp.	
Coriander (cilantro) leaves, raw	1 ½ c., 1 tbsp.	
Spices, garlic powder	¼ c., ½ tsp.	
Quick Pickled Onions (SFR- School Food Rocks)	1 pt., 1 tbsp., 1 tsp.	
Onions, raw	1 pt., 1 tbsp., 1 tsp. chopped	
Vinegar, distilled	1 pt., 1 tbsp., 1 tsp.	
Beverages, water, tap, municipal	2 ⅓ FLOZ	
Sugar, Granulated, 25#, C&H Sugar, 404720	½ c., 1 tsp.	
Salt, table	1 tbsp., 1 ¼ tsp.	
Esquites (Mexican Street Corn off the Cob) (SFR- School Food Rocks)	3 gal., 1 pt.	
Corn, Kernels, Yellow, Fancy, Frozen, 1/20#, Monarch, 670061	100 serving (1/2 c)	
Sour cream, reduced fat	1 pt., 1 c., 2 tbsp.	
Mayonnaise, Jug, Real, 4/1gal, 32#, Kraft, 10021000642196	1 pt., 1 c., 2 tbsp.	
Coriander (cilantro) leaves, raw	12 bunch	
Limes, raw	12 fruit (2" dia)	
Spices, chili powder	½ c., 1 tsp.	
Cheese, parmesan, grated	1 qt., 1 pt., ¼ c.	
Oil, Vegetable, 6/1gal, USDA, 100439	1 pt., 1 tbsp., 1 tsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and



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Serving Size	Yield
1 serving	100.00

Nutrition Facts

Serving Size 1 serving (317 gm)		
Amount Per Serving		
Calories		479.867
		% Daily Value*
Total Fat	27.588 gm	42.443%
Saturated Fat	6.720 gm	33.599%
Trans Fat	0.055* gm	
Cholesterol	55.425 mg	18.475%
Sodium	750.242 mg	31.26%
Total Carbohydrate	39.026 gm	13.009%
Dietary Fiber	4.002 gm	16.007%
Total Sugars	5.818* gm	
Includes 0.999* gm of Added Sugars		
Protein	21.142 gm	42.283%
Vitamin A	132.514*	14.724%
Vitamin C	13.084*	21.806%
Vitamin D	0.085*	0.426%
Calcium	122.326*	12.233%
Iron	3.134*	17.412%
Potassium	885.509*	18.841%
Saturated Fat % of Calories		12.603 %
Added Sugar % of Calories		0.833 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
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cross-contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

Instructions:

1. Prepare the Cilantro Lime Crema:

- 1. Finely chop cilantro (resserve 1/2 for the Mexican Street Corn). Combine sour cream, lime juice, garlic powder, salt, and cilantro in a mixing bowl.
- 2. Stir until completely blended and smooth. Transfer crema to a squeeze bottle or container, refrigerate. **Critical Control Point: Hold cold at 41°F or below until service.**

2. Prepare the Pickled Onions:

- 1. In a small saucepan, combine vinegar, water, salt, and sugar. Heat until sugar is fully dissolved.Remove from heat.
- 2. Slice onions. Add sliced onions to a container and pour pickling liquid over onions. Stir to combine. Cover and refrigerate for at least 30 minutes prior to service. **Critical Control Point: Hold cold at 41°F or below until service.**

3. Prepare the Mexican Street Corn:

- 1. Heat braising pan to 375°F. Add oil add corn, and cook for approximately 3–5 minutes. Stir corn and continue cooking another 3–5 minutes, or until corn is slightly charred.
- 2. In a small bowl, combine sour cream and mayonnaise until smooth. Add corn to sour cream and mayonnaise mixture and mix thoroughly. Squeeze lime wedge over corn mixture and stir thoroughly. Add reserved chopped cilantro, chili powder, and grated parmesan cheese. Mix until evenly distributed. Hold hot for service.**Critical Control Point: Hold hot at 135°F or above until service.**

4. Preheat oven to 425°F.

5. Spread frozen potato wedges evenly on sheet pans. Bake for 9–13 minutes, turning once for uniform cooking. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer roasted potato wedges to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**

6. Place sealed bag of carne asada in a steamer or boiling water. Heat for 45–60 minutes or until product reaches serving temperature. Carefully open bag to avoid steam burns. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer carne asada to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**

7. Assembly:

- 1. Place ½ cup roasted potato wedges into serving container.
- 2. Top with 2.5 oz carne asada.
- 3. Add ½ cup Mexican street corn.
- 4. Drizzle with 1 tbsp cilantro lime crema.
- 5. Top with 1 tsp pickled onions.

Meat/Meat Alternates	2 oz
Starchy	1 cups

Allergens

Eggs
Milk

Added Sugar Limitations

Not applicable.

Vendors

C&H/Domino Sugar
Kraft Heinz
McCain Foods
USDA Foods in Schools
US Foods

6. Garnish with Cotija cheese, chopped cilantro, and a lime wedge.

8. Serve immediately.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

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Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

Dates

Last Updated	Created
06-05-2026	05-23-2026