# Buttered Cauliflower Cuts 

with Butter Buds ${ }^{\circledR}$

## Group: Vegetables

Number of Portions: 200
Size of Portions: 1/2 Cup

## INGREDIENTS

 MEASURECauliflower Cuts

20 lb .
ButterBuds
FOODSERVICE

Butter Buds, Dry

4 oz .
Hot Tap Water
1 qt.

## PREPARATIONS

Cook cauliflower according to directions on package. Drain well. Keep Warm.
Mix Butter Buds with hot tap water with a whisk to reconstitute. Pour over cooked vegetables. Hold at temperature for serving.

Note: Yield 5 cups cauliflower per pound of cuts = 10 half cup servings per pound.

Nutritional Information
Nutrients are based upon 1 Portion Size: $1 / 2$ Cup

| Calories | 14 kcal | Cholesterol | 0.00 mg | Protein | 0.91 g | Calcium | 10.12 mg | $8.03 \%$ Calories from Total Fat |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Total Fat | 0.12 g | Sodium | 32.29 mg | Vitamin A | 1.36 RE | Iron | 0.24 mg | $1.22^{\%}$ Calories from Saturated Eat |
| Saturated Fat | 0.02 g | Carbohydrate 2.69 g | Vitamin A | 5.44 IU | Water $^{1}$ | 46.70 g | $0.00 \%{ }^{*}$ Calories from Trans Fat |  |
| Trans Fat $^{1}$ | 0.00 g | Dietary Fiber 8.13 g | Vitamin C | 22.14 mg | Ash $^{1}$ | 0.25 g | $78.41 \%$ Calories from Carbohydrates |  |

Allergens
Contains milk

