

<b>PUREED PEAS (CANNED)</b>		<b>PORTION SIZE:</b> 1 - #10 Scoop (about 6 Tbsp)			
<b>INGREDIENTS</b>	<b>NUMBER OF SERVINGS</b>				
	<b>1</b>	<b>6</b>	<b>12</b>	<b>24</b>	
Peas, <u>cooked</u> and <u>drained</u> (reserve liquid)	½ cup	3 cups	1 ½ qt	3 qt	
Margarine, melted	1 tsp	2 ½ Tbsp	⅓ cup	⅓ cup	
Water or Reserved Vegetable Liquid, <u>hot</u>	2 ½ tsp	¼ cup	⅓ cup	1 ¼ cup	
<b>RESOURCE® ThickenUp®</b>	½ tsp	1 Tbsp	2 Tbsp	¼ cup	

**HOW TO PREPARE:**

1. Puree cooked, drained peas with margarine and liquid in food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides with spatula as needed.
3. Pour into steam table pan coated with non-stick cooking spray.
4. Cover tightly with aluminum foil and/or film and heat to 165°F. Hold for service at internal temperature of 135°F or higher.
5. Portion one #10 scoop (about 6 Tbsp) per serving.

**NOTE:** Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.