

Vegetable Sauce



INGREDIENTS

	Usage Levels (%)
Water	32.71
Red pepper, minced	11.10
Tomato sauce	10.49
Whole milk powder	8.70
Green pepper	8.35
Onion, minced	7.34
Celery, minced	5.58
Chicken base	4.50
Arrowroot	3.75
Oil, vegetable	2.25
Garlic, minced	2.21
Sugar, granulated	1.91
Thyme, dry	0.61
Creole seasoning	0.48
Bay leaf	0.02
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	110kcal
Total Fat	5g
Saturated Fat	2g
Trans Fat	0g
Cholesterol	10mg
Total Carbohydrates	14g
Dietary Fiber	1g
Sugars	9g
Protein	3g
Calcium	127mg
Magnesium	14mg
Phosphorus	80mg
Potassium	230mg
Sodium	1030mg
Iron	1mg
Vitamin A	546IU
Vitamin C	29mg

PREPARATION

1. **Saute vegetables in the oil until soft.**
2. **Add Creole seasoning, whole milk powder and half of the water. Bring to a simmer.**
3. **Mix remaining water with the arrowroot to make a whitewash.**
4. **Add the whitewash to the simmering sauce. Bring to a boil.**
5. **Add tomato sauce. Simmer for 10 minutes. Remove bay leaf.**
6. **Chill.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.