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# Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	13 g	9 g	2.5 g	350 mg	110 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
<b>3</b>					CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Roll Wheat (Wheat Roll)

SERVING UTENSIL	SERVING SIZE	ALLERGIES
Tongs	1 each	<b>ⓘ Contains: AllergenWheat</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	15 g	3 g	1.5 g	30 mg	150 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>					Portion according to serving size.
<b>3</b>					Discard unused product.

# Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	0 g	0 g	1 g	0 mg	40 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Portion according to serving size.
3					Discard unused product.

# Salmon Baked Honey Citrus (Honey Citrus Salmon)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	400.0 °F	63 °C	Bake	3 Oz	<b>ⓘ Contains: AllergenFish; Citrus; AllergenSulphites</b>

NUTRIENTS PER SERVING						
CALORIES	CARBOHYDRATES		PROTEIN	TOTAL FAT	CALCIUM	SODIUM
300 kcal	20 g		18 g	18 g	30 mg	160 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b>						In a large bowl, whisk together first 5 ingredients to make the marinade. Pour 1/4 of marinade into a separate smaller bowl, cover, and set aside.
Honey, Bulk	1/2 Cup	1.0 Cup	2 1/8 Cup	1 1/8 Qt	Prepared	
Juice Orange f/BIB 6 flz	1/2 Cup	1.0 Cup	2 1/8 Cup	1 1/8 Qt		
Juice, Lemon Bulk	1/2 Cup	1.0 Cup	2 1/8 Cup	1 1/8 Qt		
Chili Powder, Mild	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		
Cumin, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
<b>3</b>						Add the first portion of oil to the remaining marinade in the large bowl. Whisk to combine.
Oil, Olive	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		

# Salmon Baked Honey Citrus (Honey Citrus Salmon)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Salmon, Fillet Raw	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb		Cut salmon into fillets approximately 4 oz each. Place fillets in oil/marinade mixture. Cover and marinate for 20 minutes.
5	Lemon, Fresh	1.67 each	4.17 each	8.33 each	16.67 each	Sliced Thin	Combine lemon, orange, thyme, red pepper flakes, oil, salt, and pepper. Toss to coat. Distribute mixture evenly between roasting pans, and lay marinated salmon fillets on top, skin-side down (if applicable). Discard marinade used for salmon. Bake at 400F/204C until cooked.
	Orange Fresh Whole	1.67 each	4.17 each	8.33 each	16.67 each	Sliced Thin	
	Thyme, Dried Leaves	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
	Pepper, Red Flakes	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Oil, Olive	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Salt, Iodized	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
6	Honey, Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		While salmon cooks, whisk second portion of honey into reserved marinade to make a sauce.
7							To Serve: Portion 1 salmon fillet drizzled with 1 Tbsp sauce per serving. Discard cooked citrus mixture.

## Salmon Baked Honey Citrus (Honey Citrus Salmon)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
9							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
10							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
11							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
12							Discard unused product.

# Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	<b>ⓘ Contains: Citrus</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	14 g	1 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
<b>1</b>					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
<b>2</b>	Water, Tap	1 1/2 Qt	3 3/4 Qt	1 Gal 14 Cup	3 Gal 12 Cup	Prepare product as per package instructions.
	Juice, Orange Conc BIB 4:1	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt	
<b>3</b>						+CCP - Serve Chilled <40F/4C.

# Banana & Oranges (Bananas & Oranges)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	<b>ⓘ Contains: Bananas; Citrus</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	18 g	1 g	0 g	10 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Banana Whole Fresh	3.6 each	9 each	18 each	36 each	Peeled & Sliced	Pour oranges over bananas. Mix gently. Portion 1/2 cup servings.
<b>2</b>						
Orange, Mandarin Cnd Syrup	3 1/4 Cup	2 Qt	1 Gal	2 Gal	Drained	
<b>3</b>						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Rice Pilaf Wild f/Rice Blend (Wild Rice Pilaf)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGIES
35 Min	Simmer	1/2 Cup	<b>ⓘ Contains: Onion; Peppers Bell; Carrots; AllergenMilk; Rice; Celery; AllergenSoy</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	33 g	4 g	2 g	40 mg	30 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		In a large sauce pan, heat margarine until melted. Stir in rice blend and heat until beginning to toast.
<b>2</b>						
Rice, Wild & Long Grain Blend	13.5 Oz	2 lb 2 Oz	4 lb 4 Oz	8 lb 8 Oz		
<b>3</b>						Add onion, celery, and carrot. Saute over medium-low heat until onion is translucent. Stir frequently to avoid burning rice.
Onion, Yellow	1.5 Oz	4 Oz	7.5 Oz	15 Oz	Diced	
Celery, Fresh	1.5 Oz	4 Oz	7.5 Oz	15 Oz	Diced	
Carrot, Fresh	1.5 Oz	4 Oz	7.5 Oz	15 Oz	Diced	
<b>4</b>						Add enough water to cook rice according to package instructions. Simmer rice for 25-30 min or until rice is tender and liquid is absorbed. CCP -- Cook to *internal temp of 145F/62C held for 15 sec. Add more water if necessary to cook rice until tender.
Water, Tap	2 1/4 Cup	1 1/2 Qt	2 3/4 Qt	1 Gal 6 Cup		

## Rice Pilaf Wild f/Rice Blend (Wild Rice Pilaf)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Peppers, Red Fresh	1.5 Oz	4 Oz	7.5 Oz	15 Oz	Diced	Stir in peppers and parsley.
	Parsley, Fresh	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Chopped	
6							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
7							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

# Peas Snow Ginger & Shallots f/Frz (Seasoned Snow Peas)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Cook	1/2 Cup	<b>ⓘ Contains: Peas; AllergenMilk; AllergenSoy; Onion</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	11 g	4 g	2 g	75 mg	140 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		Sauté shallots in melted margarine until softened. Add ginger.
<b>2</b> Ginger, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
Shallots, Peeled Fresh	0.5 Oz	1 Oz	2 Oz	4.5 Oz	Minced	
<b>3</b> Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		Steam peas until tender. Steam in small batches. Season with margarine mixture, salt and pepper.
Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
Peas, Snow Frz	2 lb 7 Oz	6 lb 2 Oz	12 lb 4 Oz	24 lb 8 Oz	Trimmed	

## Peas Snow Ginger & Shallots f/Frz (Seasoned Snow Peas)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
5							CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
6							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
7							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
8							Discard unused product.