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Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	ⓘ Contains: AllergenMilk

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

Bread Wheat (Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 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.

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.

Chicken Pot Pie w/Biscuit Crust f/Pulled (Chicken Pot Pie)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	400.0 °F	74 °C	Bake	1 Cup	ⓘ Contains: Carrots; Onion; Celery; AllergenMilk; AllergenWheat; AllergenSoy; AllergenEggs; Peas; Chicken; Corn; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
370 kcal	27 g	28 g	17 g	100 mg	530 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Onion, Yellow 3 Oz	7 Oz	14 Oz	1 lb 12 Oz	Chopped Fine	Saute onions in margarine.
	Margarine, Solids 1/3 Cup	1 Cup	2 Cup	1 Qt		
3	Flour, All Purpose 1/2 Cup	1 1/3 Cup	2 3/4 Cup	1 1/2 Qt		Add flour and pepper to onions. Stir until blended; about 5 min.
	Pepper, Black Ground 1/8 tsp	1/4 tsp	1/2 tsp	1.0 tsp		
4	Base, Chicken Paste LS G-F 1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		Combine base and water to form stock. Add stock, stirring constantly with wire whisk. Cook until thickened.

Chicken Pot Pie w/Biscuit Crust f/Pulled (Chicken Pot Pie)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Water, Tap	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup		
5	Chicken, Meat Pulled Ckd	1 lb 15 Oz	4 lb 12 Oz	9 lb 8 Oz	19 lb 1 Oz		Cut chicken into 1/2 "x 3/4" pieces. Add to sauce.
6	Celery, Fresh	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 7 Oz	Chopped Fine	Cook celery, peas and carrots until partially done. Drain. Fold into sauce.
	Peas, Green Frz	6.5 Oz	1 lb 0 Oz	2 lb 0 Oz	4 lb 1 Oz		
	Carrot, Sliced Frz	6.5 Oz	1 lb 0 Oz	2 lb 0 Oz	4 lb 1 Oz		
7	Baking Mix, Biscuit	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		Scale chicken mixture into 12x20x2" counter pan, approximately 12 lbs per pan. TOPPING: Prepare Biscuit Mix according to package directions. Cut into Biscuit shapes.
8							Top chicken with biscuits. Bake immediately. Bake at 400F/204C for 20-30 min to internal temp.
9							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.

Chicken Pot Pie w/Biscuit Crust f/Pulled (Chicken Pot Pie)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
12							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
13							Discard unused product.

Artichoke Salad w/Vinaigrette (Artichoke Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1/2 Cup	ⓘ Contains: Tomato; Onion; AllergenSulphites; Mushroom; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	9 g	3 g	15 g	20 mg	210 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Sauce Vinaigrette	3/4 Cup	2 Cup	1 Qt	2 Qt		Mix Vegetables.
	Mushrooms, Fresh	13 Oz	2 lb	4 lb	8 lb	Quartered	
	Tomato, Fresh	13 Oz	2 lb	4 lb	8 lb	Cubed	
	Onion, Yellow	6.5 Oz	1 lb	2 lb	4 lb	Diced	
	Artichoke, Hearts Cnd	13 Oz	2 lb	4 lb	8 lb		
3							Pour vinaigrette over vegetables. Mix lightly to distribute evenly.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Sauce Vinaigrette (Vinaigrette)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 fl. oz	ⓘ Contains: Garlic; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	0 g	0 g	23 g	0 mg	290 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Vinegar, White	1/3 Cup	1 Cup	2 Cup	1 Qt		Combine vinegar and seasoning in mixer bowl.
Salt, Iodized	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
2 Pepper, White	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Pepper, Cayenne	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
3 Oil, Vegetable	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		Combine oils. Slowly add to vinegar mixture. Mix on low speed until oil is blended in.
Oil, Vegetable	1/2 Cup	1 1/3 Cup	2 3/4 Cup	1 1/2 Qt		
4 Parsley, Dried	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		Add herbs to vinaigrette. Chill. Stir before using.

Sauce Vinaigrette (Vinaigrette)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Garlic, Whole Fresh	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup	Minced	
Chives, Dry	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
5						CCP -- Maintain <40F/4C; discard unused product. (FDA)