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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)

Roll Wheat (Wheat Roll)

SERVING UTENSIL	SERVING SIZE	ALLERGIES
Tongs	1 each	ⓘ Contains: AllergenWheat

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	
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.

Shrimp Scampi Hmd (Shrimp Scampi)

COOK METHOD	SERVING SIZE	ALLERGIES
Saute	4 Oz	ⓘ Contains: AllergenShellfish; Onion; AllergenCrustacean; AllergenSoy; AllergenMilk; Citrus; Garlic; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	5 g	11 g	12 g	75 mg	500 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1	Shrimp, Shell on Tail On	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids	3 Oz	8 Oz	1 lb	2 lb		Peel and de-vein shrimp leaving the tail section intact.
	Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
3	Onion, Green/Spring/Scallions	1 Oz	2.5 Oz	5.5 Oz	10.5 Oz	Sliced	Melt margarine and oil in a large saute pan.
	Garlic, Whole Fresh	3.33 each	8.33 each	16.67 each	33.33 each	Minced	
4	Juice, Lemon Bulk	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		Add onions and garlic to oil. Saute for 1 minute.
	Parsley, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
	Lemon, Zest	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp	Grated	

Shrimp Scampi Hmd (Shrimp Scampi)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							Add lemon juice, parsley and lemon rind to saute mixture. Add shrimp. Saute to internal temp 155F for 15 sec.
6							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.
7							CCP -- Cool: Product must reach 135F/57C 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.

Orange Fresh Whole (Fresh Whole Orange)

SERVING SIZE	ALLERGIES
1 whole	ⓘ Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	2 g	0 g	75 mg	0 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.

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Cucumber & Tomato Salad f/Fresh (Tomato Cucumber Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: Cucumber; Tomato; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	5 g	1 g	5 g	20 mg	90 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Vinegar, White	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Mix vinegar, oil and spices until thoroughly blended.	
	Oil, Vegetable	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		
	Sugar, Granulated Bulk	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
	Salt, Iodized	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp		
	Dill, Weed Dried	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
3	Tomato, Fresh	1 lb 2 Oz	2 lb 12 Oz	5 lb 8 Oz	11 lb	Diced	Add seasoning mixture to vegetables and toss well.
	Cucumber, Fresh	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Diced	

Cucumber & Tomato Salad f/Fresh (Tomato Cucumber Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pasta Linguine Herbed (Herbed Linguine)

COOK METHOD	SERVING SIZE	ALLERGIES
Boil	1/2 Cup	ⓘ Contains: AllergenEggs; AllergenSoy; Garlic; AllergenMilk; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	21 g	6 g	18 g	75 mg	240 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids	3 Oz	8 Oz	1 lb	2 lb	Melt margarine. Add garlic and cook until golden. Set aside.
	Garlic, Whole Fresh	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
3	Cream Cheese, Bulk	10.5 Oz	1 lb 11 Oz	3 lb 5 Oz	6 lb 11 Oz	Mix cream cheese on medium speed until fluffy, using flat paddle.
4	Parsley, Fresh	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Blend spices and first portion of parsley into cream cheese.
	Basil, Dried Leaves	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp	

Pasta Linguine Herbed (Herbed Linguine)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Water, Tap	3/4 Cup	2 Cup	1 Qt	2 Qt		Add 1st water gradually to cream cheese mixture. Mix until smooth. Add margarine and garlic, again mixing until smooth.
6	Pasta, Linguine Dry	9 Oz	1 lb 6 Oz	2 lb 12 Oz	5 lb 8 Oz		Cook pasta according to manufacturer's instructions. Rinse and drain.
	Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		
7	Cheese, Parmesan Grated	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Place cooked pasta in counter pan(s). Stir cream cheese sauce into each pan of hot pasta. Cover. CCP - Maintain >135F/57C. Sprinkle with parmesan cheese and parsley just before serving.
	Parsley, Fresh	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Chopped	
8							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.
9							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
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