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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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
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)

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

Chicken Hawaiian Thighs (Hawaiian Chicken)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE
40 Min	350.0 °F	74 °C	Bake	Spatula	3 Oz

ALLERGIES
Contains: Pineapple; Corn; Chicken; AllergenMilk; AllergenWheat; AllergenSoy; Citrus; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	25 g	18 g	8 g	75 mg	300 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Chicken, Thigh Bnls Sknls	2 lb 11 Oz	6 lb 12 Oz	13 lb 8 Oz	27 lb		Thaw chicken in refrigerator. Drain approximately half of juice from oranges and pineapple.
	Pineapple, Chunks JcPk	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt		
	Orange, Mandarin JcPk	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt		
3							CCP -- Maintain <40F/4C; discard unused product. (FDA)
4	Milk, 2% Bulk	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt		Place milk in shallow bowl. Place bread crumbs in another shallow bowl. Dip each chicken piece in milk then in bread crumbs to coat. Place breaded chicken pieces in baking pan. Bake.

Chicken Hawaiian Thighs (Hawaiian Chicken)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Bread Crumbs, Plain	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt		
5							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
6	Basil, Dried Leaves	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		Prepare Sauce: Stir cornstarch into orange juice and stir until dissolved. Stir in basil. Heat to boiling, then reduce heat and continue cooking for 2 min.
	Juice Orange f/BIB 6 flz	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	3 1/4 Qt	Prepared	
	Cornstarch	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
7	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		Add salt and pepper. Gently stir in oranges and pineapple, including remaining juice. Simmer. Portion 1 piece of chicken with approximately 2 fl oz sauce per serving.
	Pepper, Black Ground	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
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.

Chicken Hawaiian Thighs (Hawaiian Chicken)

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

Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	Contains: Citrus

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

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	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	
3						+CCP - Serve Chilled <40F/4C.

Pineapple Chunks Chilled JcPk Cnd (Chilled Pineapple)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	**4z Spoodle**	**1/2 Cup**	**Contains: Pineapple**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	21 g	1 g	0 g	20 mg	5 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pineapple, Chunks JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 10 Cup	3 Gal 4 Cup	Drained	Portion using a #10 scoop or 1/2 cup spoodle.
3							Refrigerate until service.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Avocado & Orange Salad w/Dressing (Orange & Avocado Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1/2 Cup	❗ Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	14 g	2 g	6 g	40 mg	95 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Lettuce, Iceberg	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	WASH ALL PRODUCE under cool, running water. Drain well.
	Avocado, Fresh	2 whole	5 whole	10 whole	20 whole	
3						Separate leaves into liners. Peel and slice Avocado into 10 slices each.
4	Orange Sections Refrigerated	1 lb 5 Oz	3 lb 4 Oz	6 lb 8 Oz	13 lb	Arrange Lettuce Leaves on salad plate. Place 4 Orange sections and 2 Avocado slices on each Lettuce Leaf in attractive manner.
5	Dressing, French LoCal Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt	Drizzle 2 Tsp French Dressing on Oranges and Avocados (or serve Dressing in souffle cup on the side).
6						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Rice Pilaf Lemon w/Ckn Base (Lemon Rice Pilaf)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
45 Min	350.0 °F	Bake	1/2 Cup

ALLERGIES
Contains: Onion; AllergenMilk; Rice; Citrus; Garlic; Corn; Chicken; AllergenSoy; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	27 g	3 g	2 g	40 mg	65 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal		Combine water with base to make chicken broth. Sauté onion in margarine until onion begins to soften. Do not brown.
	Base, Chicken Paste LS G-F	2 tsp	1 Tbsp 3 tsp	3 Tbsp 2 tsp	1/2 Cup		
	Onion, Yellow	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	Minced	
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3	Rice, White Parboiled	1 1/2 Cup	3 3/4 Cup	2.0 Qt	3 3/4 Qt		Add uncooked rice to onions and stir over heat until completely coated with the margarine.
4	Pepper, White	1/8 tsp	1/8 tsp	1/4 tsp	1/2 tsp		Add seasonings, lemon zest, Lemon Juice, and prepared chicken broth. Stir to combine. Cover tightly.

Rice Pilaf Lemon w/Ckn Base (Lemon Rice Pilaf)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Bay Leaf, Whole	0.2 leaf	0.5 leaf	1 leaf	2 leaf		
	Lemon, Zest	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Juice, Lemon Bulk	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
5							Bake at 350F for 45 min; or steam uncovered for 30 min. Remove bay leaf, and stir before serving.
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.

Broccoli f/Fresh (Seasoned Broccoli Florets)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
2 Min	63 °C	Blanche	1/2 Cup	Contains: Broccoli

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	10 g	4 g	0.5 g	75 mg	150 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal		Bring Water to full boil and add Salt. Add Broccoli, cook until soft and tender.
	Salt, Seasoning	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Broccoli, Florets Fresh	3 lb	7 lb 8 Oz	15 lb	30 lb	Chopped	
3							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4							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.

Broccoli f/Fresh (Seasoned Broccoli Florets)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
6							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7							Discard unused product.

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