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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)

Crackers Saltine PC (Saltine Crackers)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	3 g	0 g	0 g	0 mg	30 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.

Sour Cream FF PC (Fat Free Sour Cream)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
20 kcal	5 g	1 g	0 g	40 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					CCP -- Maintain <40F/4C; discard unused product. (FDA)
4					Discard unused product.

Beef Taco Crispy (Crispy Beef Tacos)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	350.0 °F	71 °C	Simmer	2 each	ⓘ Contains: Tomato; Corn; Beef; Onion; AllergenSulphites; Garlic; AllergenWheat; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
370 kcal	22 g	19 g	24 g	200 mg	670 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Beef, Ground 80-85/20-15 Raw	2 lb	5 lb	10 lb	20 lb		Brown beef and add garlic, chili and onion. Drain fat.
2 Garlic, Powder	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Chili Powder, Mild	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Onion, Yellow	6.5 Oz	1 lb	2 lb	4 lb	Chopped	
3						For Ground Meat (Beef, Pork, Veal, Lamb) and Meat Mixtures: Cook to internal temp of 160F/71C held for 3 minutes.

Beef Taco Crispy (Crispy Beef Tacos)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Sauce, Salsa Mild	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Add picante sauce, cumin, pepper and salt to beef mixture. Simmer 5-10 min to internal temp and until most liquid has evaporated.
	Cumin, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
5	Shell, Taco Yellow	20 each	50 each	100 each	200 each		Place shells in counter pans. Heat in oven until warm and crisp.
6	Lettuce, Iceberg	13 Oz	2 lb	4 lb	8 lb	Chopped	Shred lettuce and dice tomato.
	Tomato, Fresh	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Chopped	
7	Cheese, Cheddar Shredded	6.5 Oz	1 lb	2 lb	4 lb		To serve, fill each taco shell with #20 dipper of meat mixture. Cover meat mixture with lettuce, tomato and top with 1 Tsp shredded cheese.
8	Sauce, Salsa Mild	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt		Serve with picante sauce or salsa to spoon on top.

Beef Taco Crispy (Crispy Beef Tacos)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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.

Grapes Fresh (Fresh Grapes)

SERVING SIZE	ALLERGIES
1/2 Cup	ⓘ Contains: AllergenSulphites

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

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					WASH ALL PRODUCE under cool, running water. Drain well.
3 Grapes, Green Seedless	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Remove stems, portion into 4 oz servings
4					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Soup Bean Black Cilantro Hmd (Black Bean Cilantro Soup)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
63 °C	Simmer	6 fl. oz	ⓘ Contains: Tomato; Beans/Legumes; Garlic; Onion; Peppers Bell

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	18 g	6 g	0 g	50 mg	300 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beans, Black Dry	9 Oz	1 lb 6 Oz	2 lb 12 Oz	5 lb 8 Oz		Soak beans overnight and drain and rinse.
3 Water, Tap	1 1/2 Qt	3 1/2 Qt	1 Gal 12 Cup	3 Gal 8 Cup		Add water to beans and bring to a boil. Boil for 2 minutes. Cover. Turn off heat and allow to stand for 1 hr.
4	Salt, Iodized	1 1/8 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 2 tsp	Add seasonings to beans. Simmer until almost tender, about 45 min. If beans become too thick, add more water.
	Cumin, Ground	1/2 tsp	1 1/4 tsp	2 3/4 tsp	1 Tbsp 2 tsp	
	Pepper, Black Ground	1/8 tsp	1/2 tsp	1.0 tsp	1 3/4 tsp	
	Oregano, Dry	1/2 tsp	1 1/4 tsp	2 3/4 tsp	1 Tbsp 2 tsp	

Soup Bean Black Cilantro Hmd (Black Bean Cilantro Soup)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Garlic, Whole Fresh	1/2 tsp	1 1/4 tsp	2 3/4 tsp	1 Tbsp 2 tsp	Chopped Fine	
5	Onion, Yellow	3 Oz	7 Oz	14 Oz	1 lb 12 Oz	Chopped	Add onion, tomato, peppers, and Worcestershire. Simmer until tender . Add more water as needed. Remove from heat and stir in cilantro. Serve immediately.
	Tomato, Diced Cnd	3/4 Cup	1 3/4 Cup	3 2/3 Cup	1 3/4 Qt		
	Peppers, Green Fresh	1 Oz	2.5 Oz	5.5 Oz	10.5 Oz	Chopped	
	Cilantro, Raw	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Chopped	
6							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
7							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.
8							CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
9							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Rice Cilantro No Base (Cilantro Rice)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
35 Min	350.0 °F	63 °C	Bake	1/2 Cup	ⓘ Contains: Rice

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	23 g	3 g	2.5 g	30 mg	150 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Rice, White Parboiled	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Place rice, oil and salt in shallow baking pan. Add boiling water amount per manufacturer's instruction. Stir. Cover pan with heavy duty foil. Bake for 30-35 min. until liquid is absorbed. Fluff with fork.	
	Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Water, Tap	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup	Boiled	
3	Cilantro, Raw	1/3 Cup	1 Cup	2 Cup	1 Qt	Minced	Stir in cilantro.
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Rice Cilantro No Base (Cilantro Rice)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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.