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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)

Pico de Gallo f/Fresh (Pico de Gallo)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Make	#12 scoop	1 #12 sc.	ⓘ Contains: Onion; Garlic; Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	3 g	1 g	0 g	10 mg	15 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Tomato, Fresh	14.5 Oz	2 lb 4 Oz	4 lb 8 Oz	9 lb	Diced	WASH ALL PRODUCE under cool, running water. Drain well.
Onion, Red/Burmuda	3 Oz	8 Oz	1 lb	2 lb	Chopped Fine	
Cilantro, Raw	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Chopped Fine	
2 Peppers, Jalapeno Cnd	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Chopped Fine	
Garlic, Whole Fresh	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	Minced	
Garlic, Powder	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
Cumin, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		

Pico de Gallo f/Fresh (Pico de Gallo)

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

pudding Calico Fruit Cocktail f/Inst (Calico Fruit Pudding)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: AllergenMilk; Pineapple; Cherry; Peach; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	25 g	2 g	0.5 g	50 mg	115 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pudding Mix, Vanilla	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz	Combine pudding mix and milk preparing per package instruction.
	Milk, 2% Bulk	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	3 1/4 Qt	
3	Fruit Cocktail, JcPk	3 Cup	2.0 Qt	3 3/4 Qt	1 Gal 14 Cup	Drained Gently fold pudding in with fruits. Chill for at least 2 hours before serving.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Chicken Fajitas Corn Tortilla f/Pulled (Chicken Fajita)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	400.0 °F	74 °C	Heat	1 each	ⓘ Contains: Corn; Onion; Peppers Bell; AllergenWheat; Citrus; Chicken; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	15 g	26 g	7 g	50 mg	85 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Chicken, Meat Pulled Ckd	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz		Heat meat according to package directions, to internal temp. Add Seasonings.
2 Cumin, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Chili Powder, Mild	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
3						For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
4 Peppers, Green Fresh	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz	Julienne	Add vegetables to meat and cook until vegetables are tender.

Chicken Fajitas Corn Tortilla f/Pulled (Chicken Fajita)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Julienne	
5	Juice, Lemon Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Pour lemon juice over meat & vegetable mixture and stir.
6	Tortilla Corn 6 in	10 each	25 each	50 each	100 each		Place 2 oz meat and 1 oz vegetables on tortilla.
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.
10							Discard unused product.

Guacamole Salad f/RTS (Guacamole Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1/3 Cup	ⓘ Contains: Tomato; Onion; Citrus; Allergen Sulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	4 g	1 g	3.5 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Guacamole	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Mix guacamole dip and lemon juice.	
	Juice, Lemon Bulk	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
3	Tomato, Fresh	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Sliced	Plate lettuce and place #40 scoop of guacamole on lettuce. Place one tomato slice on each salad.
	Lettuce, Iceberg	10.5 Oz	1 lb 11 Oz	3 lb 5 Oz	6 lb 11 Oz		
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

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.