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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)

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 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.

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.

Peach Pinwheel Slices w/Topping (Peach Pinwheel)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	**Contains:** Cherry; AllergenSoy; Peach; Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	1 g	1 g	10 mg	10 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Topping, Whip Non-Dairy Bag	2/3 Cup	1 1/2 Cup	3 1/8 Cup	1 1/2 Qt		Dollop 1 Tbsp of whipped topping into each serving cup.
3	Peaches, Sliced JcPk	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Arrange peach slices, (average 6 slices per serving) around whipped topping; standing up in a pinwheel arrangement. Garnish with a maraschino cherry.
	Cherries, Maraschino	1/3 Cup	1 Cup	2 Cup	1 Qt		
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pork Chop Stuffed f/Bnls (Stuffed Pork Chop)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
90 Min	325.0 °F	74 °C	Bake	1 each

ALLERGIES

Contains: Pork & Products; AllergenEggs; Chicken; AllergenWheat; AllergenSoy; Corn; Onion; Garlic

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	16 g	21 g	10 g	40 mg	380 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Pork, Chop Bnls Raw	10 each	25 each	50 each	100 each	With a sharp knife make a pocket in chop by splitting through the meat.
3	Stuffing Mix, Bread Dry	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 8 Oz	Prepare dressing per package instructions. Place #20 scoop dressing into meat pocket.
4	Flour, All Purpose	1/3 Cup	1.0 Cup	1 3/4 Cup	3 1/2 Cup	Combine flour and spices. Dredge stuffed chops in mixture. Cook on medium grill 3-4 min on each side until well browned.
	Egg, Liquid Non-Dairy	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1.0 Cup	
	Salt, Iodized	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp	
	Pepper, White	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
5	Base, Chicken Paste LS G-F	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup	Combine base and water. Place 10 chops, flat, in each 2" steamtable pan. Pour 1 cup chicken broth into bottom of pan. Cover and bake in 325F/162C oven for 1-1 1/2 hrs.

Pork Chop Stuffed f/Bnls (Stuffed Pork Chop)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
	Water, Tap	2/3 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt	
6						Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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.
10						Discard unused product.

Rice Pilaf w/Lentil (Wild Rice & Lentil Pilaf)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
63 °C	Cook	1 Cup	**Contains: Onion; Peppers Bell; Beans/Legumes; Rice; Celery; Garlic**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
220 kcal	40 g	8 g	3 g	50 mg	160 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 1/2 Qt	1 Gal	2 Gal	4 Gal		Bring 1st portion of water to a boil in medium saucepan. Stir in lentils and return to boil. Reduce heat and simmer, uncovered, 10 min.
	Beans, Lentil Dry	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt	Rinsed/Drained	
3	Rice, Wild & Long Grain Blend	5 Oz	12 Oz	1 lb 8 Oz	3 lb		Stir in rice. Cover tightly and simmer 5 min. Remove from heat; set aside.
	Rice, White Parboiled	5 Oz	12 Oz	1 lb 8 Oz	3 lb		
4	Oil, Olive	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		Meanwhile, heat large nonstick skillet over medium heat until hot. Add first portion of oil. Add onions, bell pepper, celery, garlic and oregano. Cook and stir 8-10 min or until celery is crisp-tender. Stir in 2nd portion of water and add salt.
	Onion, Yellow	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Chopped Fine	

Rice Pilaf w/Lentil (Wild Rice & Lentil Pilaf)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Peppers, Red Fresh	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	Chopped	
	Celery, Fresh	3/4 Cup	2 Cup	1 Qt	2 Qt	Sliced Thin	
	Garlic, Whole Fresh	2.8 each	7 each	14 each	28 each	Minced	
	Oregano, Dry	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Water, Tap	2/3 Cup	1 3/4 Cup	3 1/2 Cup	1 3/4 Qt		
	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
5	Oil, Olive	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		Stir onion mixture and 2nd portion of oil into rice mixture; toss gently.
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.

Rice Pilaf w/Lentil (Wild Rice & Lentil Pilaf)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
10							Discard unused product.

Zucchini Herbed f/Fresh (Sauteed Herbed Zucchini)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Saute	1/2 Cup	Contains: AllergenSoy; AllergenMilk; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	4 g	2 g	5 g	30 mg	30 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Zucchini, Fresh	2 lb 6 Oz	6 lb	12 lb	24 lb	Trimmed	Preprep: Wash zucchini and cut off ends. Cut on bias.
3	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Melt margarine with oil in large roaster. Add zucchini. Turn to distribute oil.
	Oil, Vegetable	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		
4	Parsley, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	Add garlic and herbs. Cook turning frequently until zucchini is softened and lightly caramelized.
	Basil, Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
	Garlic, Whole Fresh	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Minced	
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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.
9							Discard unused product.