

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk) 2

Margarine Spread Cup PC (Soft Margarine Cup) 3

Chicken Supreme Breast (Chicken Supreme) 4

Pears w/Cranberry Sauce (Cranberry Pear Salad) 7

Potato & Onions f/Fresh (Potatoes & Onions) 8

Broccoli Cuts f/Fresh (Seasoned Broccoli Cuts) 10

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)

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.

Chicken Supreme Breast (Chicken Supreme)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	74 °C	Bake	3 Oz	ⓘ Contains: Chicken; AllergenMilk; AllergenWheat; AllergenSoy; Mushroom

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	3 g	20 g	4.5 g	20 mg	330 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Chicken, Breast Bnls Sknls Large	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb		Arrange chicken in 12x20x2" service pans. Cover and refrigerate.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)
4 Soup, Cream of Mushroom Cnd Cond	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Mix together soup, pimento, olives and spice. Pour mixture over chicken.
Pimento, Pieces Cnd	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
Olives, Black-Ripe Pieces	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Diced	

Chicken Supreme Breast (Chicken Supreme)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		

Chicken Supreme Breast (Chicken Supreme)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
5						Cover and bake until minimum internal temp reached and chicken is tender. Remove cover half way through baking process. Chicken will become light brown on top. Sauce does not need to be stirred during baking.
6						For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): 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.

Pears w/Cranberry Sauce (Cranberry Pear Salad)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: AllergenWheat; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	27 g	1 g	0 g	10 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 Pears, Sliced JcPk	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	Drained	Place fruit in circular or other preferred arrangement.
3 Cranberry Sauce, Jellied Cnd	1 1/4 Cup	3 1/8 Cup	1 1/2 Qt	3 1/8 Qt		Place 2 tbs of cranberry sauce in center of fruit. Chill.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Potato & Onions f/Fresh (Potatoes & Onions)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Boil	4z Spoodle	1/2 Cup	ⓘ Contains: Potatoes; Onion; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	22 g	2 g	2 g	20 mg	170 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2 Potato, Russet/Baking Fresh	2 lb	5 lb	10 lb	20 lb	Peeled & Sliced	Cook potatoes in boiling water until tender.	
	Water, Tap	1 1/2 Qt	1 Gal	2 Gal	4 Gal		Boiled
3	Onion, Yellow	6.5 Oz	1 lb	2 lb	4 lb	Diced	Cook onions in margarine until tender, without browning.
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Melted	
4	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Add cooked potatoes, salt, & pepper to onions. Cook until browned.
	Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		

Potato & Onions f/Fresh (Potatoes & Onions)

	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 140F/60C 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.

Broccoli Cuts f/Fresh (Seasoned Broccoli Cuts)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	57 °C	Steam	1/2 Cup	ⓘ Contains: Broccoli; AllergenSoy; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	7 g	3 g	2 g	50 mg	50 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Broccoli, Florets Fresh	2 lb	5 lb	10 lb	20 lb	Trimmed	Steam or boil vegetables about 8-10 minutes or until tender. Add seasoning and mix well.
2 Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
3						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.
4						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Broccoli Cuts f/Fresh (Seasoned Broccoli Cuts)

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