

TABLE OF CONTENTS

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

Margarine Spread Cup PC (Soft Margarine Cup) 3

Chicken Thighs Garlic & Sage (Garlic & Sage Chicken Thighs) 4

Pear Whole Fresh (Fresh Whole Pear) 6

Potato Mashed Chive f/Pearls (Chive Mashed Potatoes) 7

Squash Yellow Casserole f/Frz (Squash Casserole) 9

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 Thighs Garlic & Sage (Garlic & Sage Chicken Thighs)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
35 Min	400.0 °F	74 °C	Roast	3 Oz	ⓘ Contains: Chicken; Allergen Sulphites; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	2 g	12 g	11 g	20 mg	190 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Season chicken with pepper.
Chicken, Thigh Bnls Sknls	10 each	25 each	50 each	100 each		
Pepper, Black Ground	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
3						In a large container with a lid, combine the first portion of olive oil, red wine vinegar, garlic, salt, and herbs and mix well. Add the chicken, cover with lid, and marinate in refrigerator for 30 min.
Oil, Olive	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
Vinegar, Wine Red	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
Garlic, Whole Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
Salt, Iodized	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		

Chicken Thighs Garlic & Sage (Garlic & Sage Chicken Thighs)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Sage, Rubbed	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
	Thyme, Dried Leaves	1.0 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
	Rosemary, Dried Whole	1.0 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		
4	Sage, Rubbed	2 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	1/3 Cup		Remove chicken from the marinade, discard marinade. Rub chicken evenly with remaining oil and sage, then place on rimmed baking sheet and roast 30-40 min or until cooked through.
	Oil, Olive	2 Tbsp	1/3 Cup	2/3 Cup	1 1/4 Cup		
5							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
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.

Pear Whole Fresh (Fresh Whole Pear)

SERVING SIZE	ALLERGIES
1 each	⚠ Contains: Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	24 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					Portion according to serving size.
3					Discard unused product.

Potato Mashed Chive f/Pearls (Chive Mashed Potatoes)

COOK METHOD	SERVING SIZE	ALLERGIES
Boil	1/2 Cup	ⓘ Contains: Potatoes; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	23 g	3 g	1 g	10 mg	130 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Water, Tap	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Boiled	Heat water to boil. Stir in potato pearls, or prepare product as per package instructions.
	Potato, Pearls	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
3	Margarine, Solids	3 tsp	2 Tbsp 1 tsp	1/3 Cup	2/3 Cup	Chopped Fine	Add margarine and seasonings, then remove from heat and stir until desired consistency. Fluff with fork before serving.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Chives, Dry	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
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.

Potato Mashed Chive f/Pearls (Chive Mashed Potatoes)

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

Squash Yellow Casserole f/Frz (Squash Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	350.0 °F	74 °C	Bake	1/2 Cup	ⓘ Contains: AllergenEggs; Onion; AllergenWheat; AllergenMilk; AllergenSoy; Garlic

NUTRIENTS PER SERVING						
CALORIES	CARBOHYDRATES		PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	20 g		4 g	8 g	40 mg	250 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Onion, Yellow	2.5 Oz	6.5 Oz	13 Oz	1 lb 10 Oz	Diced	Saute onions in margarine until soft and light brown.
	Margarine, Solids	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
3	Pimento, Pieces Cnd	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup		Add onions, pimentos, bread crumbs and seasonings to squash.
	Crackers, Saltine Bulk	7 Oz	1 lb 1 Oz	2 lb 2 Oz	4 lb 4 Oz	Crushed	
	Squash, Yellow Frz	2 lb	5 lb	10 lb	20 lb		
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		

Squash Yellow Casserole f/Frz (Squash Casserole)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4	Egg, Liquid Non-Dairy	2.93 fl. oz	7.34 fl. oz	14.67 fl. oz	29.34 fl. oz		Beat eggs; add to squash, mix well.
5							Pour into greased pan, cover and bake at 350F/180C for 40-50 minutes.
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.