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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)

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				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.

Chicken Divan Casserole f/Pulled (Chicken Divan Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	350.0 °F	74 °C	Bake	3/4 Cup	Contains: AllergenMilk; Broccoli; AllergenSoy; AllergenWheat; Chicken

NUTRIENTS PER SERVING						
CALORIES	CARBOHYDRATES		PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	6 g		27 g	9 g	100 mg	350 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP		
	10	25	50	100				
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.		
2	Milk, 2% Bulk	2/3 Cup	1 2/3 Cup	3 1/4 Cup	1 3/4 Qt	Combine soup, milk, and pepper		
	Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp			
	Soup, Cream of Chicken Cond	1 1/8 Cup	2 3/4 Cup	1 1/2 Qt	2 3/4 Qt			
3	Chicken, Meat Pulled Ckd	1 lb 13 Oz	4 lb 8 Oz	9 lb	18 lb	Chopped	Place chicken in bottom of pan(s), then add a layer of broccoli. Pour soup mixture over chicken/broccoli. Sprinkle cheese on top. Bake at 350F/177C for approximately 35-45 min.	
	Broccoli, Florets Frz	1 lb	2 lb 8 Oz	5 lb	10 lb			Thawed
	Cheese, Parmesan Grated	1/3 Cup	1 Cup	2 Cup	1 Qt			

Chicken Divan Casserole f/Pulled (Chicken Divan Casserole)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.
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.

Orange Fresh Whole (Fresh Whole Orange)

SERVING SIZE	ALLERGIES
1 whole	ⓘ Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	2 g	0 g	75 mg	0 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.

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Relish Plate/Dip f/Fresh (Relish Plate w/Dip)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: Cucumber; Peppers Bell; Carrots; Garlic; AllergenEggs; AllergenMilk; Onion; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	9 g	2 g	14 g	40 mg	320 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	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						Pour Dressing into souffle cup (1 oz per serving). Cut Vegetables into attractive pieces. Arrange on small plate and garnish with fresh Parsley.
Dressing, Ranch Bulk	300 mL	750 mL	1.5 L	3 L		
Carrot, Fresh	11 Oz	1 lb 12 Oz	3 lb 8 Oz	7 lb	Trimmed	
Radish, Fresh	11 Oz	1 lb 12 Oz	3 lb 8 Oz	7 lb	Trimmed	
Peppers, Green Fresh	13 Oz	2 lb 1 Oz	4 lb 2 Oz	8 lb 3 Oz	Trimmed	
Cucumber, Fresh	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	Trimmed	
Parsley, Fresh	0.2 bunch	0.5 bunch	1 bunch	2 bunch		

Relish Plate/Dip f/Fresh (Relish Plate w/Dip)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)
5							NOTES: A variety of vegetables may be used. May lightly steam and chill for softer texture. (Do not steam Cucumber)

Rice Brown (Brown Rice)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	Bake	1/2 Cup	ⓘ Contains: Rice; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	21 g	3 g	2.5 g	20 mg	115 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rice, Brown Dry	9.5 Oz	1 lb 8 Oz	3 lb	Place rice, margarine, and salt in shallow baking pan. Add boiling water and stir. Cover pan with heavy duty foil. Bake at 350F/177C for 50-60 minutes until liquid is absorbed. CCP -- Cook to minimum internal temp 145F/63C held for 15 seconds. Fluff with fork.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	
	Water, Tap	3 1/4 Cup	2 Qt	1 Gal	
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.

Rice Brown (Brown Rice)

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