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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 4 Cup	3 Gal 1 Cup	6 Gal 2 Cup	Pour milk cups.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Dressing Italian LoCal PC (Choice of Dressing)

SERVING SIZE	ALLERGIES
1 each	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	2 g	0 g	1 g	0 mg	135 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 Pat (Margarine)

SERVING SIZE	ALLERGIES
1 each	**Contains: AllergenMilk; AllergenSoy**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	0 g	0 g	4 g	0 mg	35 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						CCP -- Maintain <40F/4C; discard unused product. (FDA)
4						Discard unused product.

Cobb Salad (Cobb Salad)

COOK TEMP	COOK METHOD	SERVING SIZE
0.0 °F	Chill	1 each

ALLERGIES

Contains: Chicken; Tomato; Peppers Bell; AllergenEggs; AllergenWheat; AllergenFish; Spinach

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	21 g	23 g	11 g	100 mg	620 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Egg Boiled Hard Whole	5 each	12.5 each	25 each	50 each	Chopped	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Thaw Chicken at <40F. Prepare Hard Boiled Eggs as per separate recipe. Remove shell & refrigerate cooked Eggs at <40F for at least 2 hours.
2	Chicken Breast Grilled 3z	1 lb 8 Oz	3 lb 12 Oz	7 lb 8 Oz	15 lb	Sliced	Cut Chicken into strips. Heat Chicken to 165F held for 15 sec. CCP - Maintain >140F for only 4 hrs. Chicken will be hot when placed on Salad.
3	Lettuce, Iceberg	13 Oz	2 lb	4 lb	8 lb	Bite Size	For each Salad, place 2 cups Lettuces on plate. Add 2 Tablespoon chopped Green Pepper, 2 Tablespoon chopped Tomato, 1Tablespoon Chopped Egg. CCP - Maintain <40F. At time of service add 3 oz hot Chicken. **Traditionally, toppings are not evenly distributed in a Cobb Salad. Each Topping is placed in a separate pile on the top of the Salad. Check with Manager in regard to placement of Toppings for your facility. Serve with 2 Tablespoons Dressing.
	Lettuce, Romaine Fresh	6.5 Oz	1 lb	2 lb	4 lb	Bite Size	

Cobb Salad (Cobb Salad)

INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
Spinach, Fresh	6.5 Oz	1 lb	2 lb	4 lb	Bite Size	
Lettuce, Green Leaf	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
Tomato, Fresh	2 lb 6 Oz	6 lb	12 lb	24 lb	Chopped	
Peppers, Green Fresh	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Chopped	
Dressing, French LoCal Bulk	3/4 Cup	2 Cup	1 Qt	2 Qt		

Peaches Fresh (Peaches)

SERVING SIZE	ALLERGIES
1 each	Contains: Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	15 g	2 g	0 g	10 mg	0 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.