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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)

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	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.

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.

Yogurt Vanilla & Strawberry Dessert (Strawberries & Yogurt)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	ⓘ Contains: AllergenMilk; Strawberry

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	28 g	7 g	1.5 g	225 mg	85 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Strawberries, Sliced Unsweetened Frz	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Thawed	Portion 1/2 cup yogurt in bowl. Top with 1/2 cup of sliced fruit.
Yogurt, Vanilla LF Bulk	1 1/4 Qt	3 1/8 Qt	1 Gal 9 Cup	3 Gal 2 Cup		
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Chicken & Dumplings f/Pulled (Chicken & Dumplings)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
50 Min	74 °C	Simmer	8z Spoodle	1 Cup	ⓘ Contains: AllergenMilk; Onion; AllergenEggs; Celery; AllergenWheat; Chicken; Corn; Garlic; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
310 kcal	28 g	25 g	10 g	75 mg	240 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP		
	10	25	50	100				
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.		
Water, Tap	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal		Combine base and water to make stock. Heat to simmer.		
2 Base, Chicken Paste LS G-F	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup				
3	Onion, Yellow	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	Diced	Add onions and celery. Add seasonings, simmering for 20 min. Add meat, cook 10 min on low heat.	
	Celery, Fresh	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt			Diced
	Chicken, Meat Pulled Ckd	1 lb 9 Oz	3 lb 15 Oz	7 lb 14 Oz	15 lb 12 Oz			Chopped
	Paprika	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp			

Chicken & Dumplings f/Pulled (Chicken & Dumplings)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
4	Margarine, Solids	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup	Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.	
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Egg, Liquid Non-Dairy	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		Thawed
	Milk, 2% Bulk	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		
5	Flour, All Purpose	11 Oz	1 lb 12 Oz	3 lb 8 Oz	7 lb	DUMPLINGS: Cut margarine into flour, baking powder and salt. Combine eggs and milk and add to dry ingredients. Roll out on floured board into 1/2" thickness. Cut into 1.5 x 1.5" squares. Add dumplings into stock. Cook 15-20 min.	
	Baking Powder	3/4 tsp	1 3/4 tsp	1 Tbsp	2 Tbsp 1 tsp		
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.	

Green Beans Herb f/Frz (Herbed Green Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenSoy; Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	6 g	2 g	1.5 g	40 mg	15 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Green Beans, Cut Frz	2 lb	5 lb	10 lb	20 lb	Steam vegetables until tender.
3 Margarine, Solids	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	Add margarine and seasonings and mix well.
Paprika	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
Rosemary, Dried Whole	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
Basil, Dried Leaves	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
4					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Green Beans Herb f/Frz (Herbed Green Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	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 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.