TABLE OF CONTENTS

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

Tuna Melt Sandwich (Tuna Melt Sandwich) 3

Cucumber & Tomato Salad f/Fresh (Tomato Cucumber Salad) 5

Potato Wedges Rosemary f/Fresh (Rosemary Potatoes) 7

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

Tuna Melt Sandwich (Tuna Melt Sandwich)

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

ALLERGIES
Contains: AllergenEggs; AllergenWheat; Celery; AllergenFish; AllergenMilk; AllergenSoy; Citrus; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
360 kcal	29 g	17 g	20 g	300 mg	830 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Tuna, Chunk Light WtrPk Bulk	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 8 Oz		Preprep: Mince Celery. Combine all ingredients except Cheese. Mix well. Place in a shallow covered container in refrigerator *until thoroughly chilled <40F; about 2-3 hrs.
	Celery, Fresh	1.5 Oz	3.5 Oz	7 Oz	14 Oz	Minced	
	Juice, Lemon Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Pepper, White	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Mayonnaise, Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		
	Pickle Relish, Sweet	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		

Tuna Melt Sandwich (Tuna Melt Sandwich)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3	Bread Wheat	20 slice	50 slice	100 slice	200 slice	Sliced	Spread #12 scoop Tuna Salad on one slice of Bread. Top with Cheese slice and additional slice of Bread. Brush Sandwiches with melted Margarine. Grill Sandwiches on griddle set @ 325F until both sides are golden brown.
	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Cheese, American Yellow Sliced	10.5 Oz	1 lb 10 Oz	3 lb 4 Oz	6 lb 8 Oz		
4							Batch cook Sandwiches as close to serving as possible.
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.

Cucumber & Tomato Salad f/Fresh (Tomato Cucumber Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	**1/2 Cup**	**Contains: Cucumber; Tomato; AllergenSulphites**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	5 g	1 g	5 g	20 mg	90 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Vinegar, White	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		Mix vinegar, oil and spices until thoroughly blended.
	Oil, Vegetable	3 Tbsp 2 tsp	1/2 Cup	1 1/8 Cup	2 1/4 Cup		
	Sugar, Granulated Bulk	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
	Salt, Iodized	1/4 tsp	1.0 tsp	1 3/4 tsp	1 Tbsp		
	Dill, Weed Dried	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
3	Tomato, Fresh	1 lb 2 Oz	2 lb 12 Oz	5 lb 8 Oz	11 lb	Diced	Add seasoning mixture to vegetables and toss well.
	Cucumber, Fresh	3.0 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup	Diced	

NORTH Dakota Be Legendary. | Health & Human Services
dietary solutions

Cucumber & Tomato Salad f/Fresh (Tomato Cucumber Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

NORTH Dakota Be Legendary. | Health & Human Services

dietary solutions

Potato Wedges Rosemary f/Fresh (Rosemary Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
35 Min	400.0 °F	Roast	4z Spoodle	1/2 Cup	Contains: Potatoes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	30 g	3 g	4.5 g	20 mg	150 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Potato, Russet/Baking Fresh	3 lb	7 lb 8 Oz	15 lb	30 lb	Cut into Wedges	Wash & peel potatoes. Cut into pieces approximately 2 inches in size. Place potatoes in bowl.
3	Oil, Vegetable	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Pour oil over potatoes. Stir to coat. Drain excess oil from potatoes.
4	Rosemary, Dried Whole	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		Spread potatoes in a single layer on oiled baking sheets. Combine salt, pepper and rosemary. Sprinkle a light coat of mixture over potatoes. Roast potatoes until tender & golden brown.
	Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Salt, Iodized	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		

Potato Wedges Rosemary f/Fresh (Rosemary Potatoes)

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