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Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
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					Portion according to serving size.
3					CCP -- Maintain <40F/4C.
4					Discard unused product.

Roll Wheat (Wheat Roll)

SERVING UTENSIL	SERVING SIZE	ALLERGIES
Tongs	1 each	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	15 g	3 g	1.5 g	30 mg	150 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.

Chicken Hawaiian Thighs (Hawaiian Chicken)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
40 Min	350.0 °F	74 °C	Bake	Spatula	3 Oz	Contains: Pineapple; Corn; Chicken; AllergenMilk; AllergenWheat; AllergenSoy; Citrus; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	25 g	18 g	8 g	100 mg	300 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Chicken, Thigh Bnls Sknls	2 lb 11 Oz	6 lb 12 Oz	13 lb 8 Oz	27 lb		Thaw chicken in refrigerator. Drain approximately half of juice from oranges and pineapple.
2 Pineapple, Chunks JcPk	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt		
Orange, Mandarin JcPk	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt		
3						CCP -- Maintain <40F/4C (FDA)
4 Milk, 2% Bulk	1.0 Cup	2 1/4 Cup	1 1/8 Qt	2 1/4 Qt		Place milk in shallow bowl. Place bread crumbs in another shallow bowl. Dip each chicken piece in milk then in bread crumbs to coat. Place breaded chicken pieces in baking pan. Bake.

Chicken Hawaiian Thighs (Hawaiian Chicken)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5	Bread Crumbs, Plain	1 1/3 Cup	3 1/2 Cup	1 3/4 Qt	3 1/2 Qt		For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.
6	Basil, Dried Leaves	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	Prepared	Prepare Sauce: Stir cornstarch into orange juice and stir until dissolved. Stir in basil. Heat to boiling, then reduce heat and continue cooking for 2 min.
	Juice Orange f/BIB 6 flz	1 1/3 Cup	3 1/3 Cup	1 3/4 Qt	3 1/4 Qt		
	Cornstarch	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
7	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		Add salt and pepper. Gently stir in oranges and pineapple, including remaining juice. Simmer. Portion 1 piece of chicken with approximately 2 fl oz sauce per serving.
	Pepper, Black Ground	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
8							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.

Chicken Hawaiian Thighs (Hawaiian Chicken)

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

Juice Orange f/BIB 6 flz (Orange Juice)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	6 fl. oz	ⓘ Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	19 g	2 g	0 g	30 mg	10 mg

INGREDIENTS	SERVINGS				PREPARATION STEP
	2	5	9	18	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Water, Tap	1.0 Cup	2 1/2 Cup	1 1/4 Qt	2 1/2 Qt	Prepare product as per package instructions.
2 Juice, Orange Conc Unsweetened	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/4 Cup	
3					+CCP - Serve Chilled <40F/4C.

Strawberries f/Fresh (Fresh Strawberries)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/2 Cup	ⓘ Contains: Strawberry

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	9 g	1 g	0 g	20 mg	5 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, Fresh	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Quartered	Remove stems and cut into quarters.
3						CCP -- Maintain <40F/4C (FDA)

Barley Mushroom Pilaf (Barley Mushroom Pilaf)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
90 Min	350.0 °F	63 °C	Bake	1/2 Cup	ⓘ Contains: Onion; AllergenWheat; Corn; AllergenSoy; AllergenMilk; Mushroom; Chicken; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	20 g	3 g	1.5 g	20 mg	70 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Barley, Pearl	7.5 Oz	1 lb 3 Oz	2 lb 6 Oz	4 lb 12 Oz		Sauté barley and vegetables in margarine.
Onion, Yellow	4 Oz	10 Oz	1 lb 4 Oz	2 lb 8 Oz	Chopped	
Mushrooms, Pieces Cnd	5.5 Oz	14 Oz	1 lb 12 Oz	3 lb 8 Oz	Drained	
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3 Soup Broth Chicken f/Base	2 3/4 Cup	1 3/4 Qt	3 1/2 Qt	1 Gal 12 Cup		Add broth. Pour into a 12 x 20 x 2" counter pan. Bake at 350F/177C for 1 1/2 hours.

Barley Mushroom Pilaf (Barley Mushroom Pilaf)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.

Soup Broth Chicken f/Base (Chicken Broth)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
8 Min	200.0 °F	63 °C	Boil	6 fl. oz	ⓘ Contains: Chicken; Onion; Corn; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
15 kcal	3 g	1 g	0.5 g	20 mg	50 mg

INGREDIENTS	SERVINGS				PREPARATION STEP	
	4	10	19	38		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Base, Chicken Paste LS G-F	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Heat water and add base, stirring until well dissolved, heated through.
	Water, Tap	2 2/3 Cup	1 3/4 Qt	3 1/4 Qt	1 Gal 11 Cup	
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.
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.

Beans Ranchero (Ranchero Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	63 °C	Simmer	1/2 Cup	ⓘ Contains: Beans/Legumes; Tomato; Onion; Garlic; AllergenWheat; AllergenMilk; Peppers Bell; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	20 g	6 g	1.5 g	75 mg	270 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 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	Sauté onion and pepper in margarine until softened.
	Peppers, Green Fresh	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3	Flour, All Purpose	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		Add flour and seasonings; stir until well blended.
	Garlic, Powder	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Chili Powder, Mild	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		

Beans Ranchero (Ranchero Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
	Parsley, Dried	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Thyme, Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
4	Beans Pinto f/Dry	1 Qt	2 1/2 Qt	1 Gal 4 Cup	2 Gal 8 Cup	Prepared	Add tomato and beans bring to a boil. Reduce and simmer for 20 minutes.
	Tomato, Diced Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 8 Cup		
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

Beans Pinto f/Dry (Pinto Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
120 Min	63 °C	Boil	1/2 Cup	ⓘ Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	18 g	6 g	0 g	40 mg	105 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	9	21	41	81		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beans, Pinto Dry	7.5 Oz	1 lb 3 Oz	2 lb 6 Oz	4 lb 13 Oz	Sort through dried beans to remove any debris. Rinse thoroughly.
	Water, Tap	1 1/8 Qt	2 3/4 Qt	1 Gal 6 Cup	2 Gal 13 Cup	
3					Place beans in a large pot or steam-jacketed kettle and cover with water.	
4					Bring water to a boil and skim any foam off the top. Reduce heat to a slow simmer and occasionally stir gently.	
5	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp	Cook for approximately 2 hours or until beans are just slightly tender. Add salt and continue cooking until desired consistency is reached. Drain well.
6						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.

	INGREDIENTS	SERVINGS 9	SERVINGS 21	SERVINGS 41	SERVINGS 81	PREPARATION STEP
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.
11						Note: Soaking beans in water overnight can reduce cooking time, if desired.