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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 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.
4						Discard unused product.

Breadstick WhlG 6in (Whole Grain Breadstick)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	16 g	5 g	1.5 g	40 mg	140 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						

Lettuce Field Greens Salad w/Drsg Italian (Mixed Field Greens w/Dressing)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	**Contains:** Peppers Bell; AllergenSoy; Onion; Garlic; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	7 g	3 g	7 g	150 mg	310 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Salad Mix, Field Greens	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz	Handle as per package instructions.
3	Dressing, Italian Bulk	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt	As close to serving time as possible, toss Salad with Dressing or serve with Dressing on the side as directed by Manager. Portion 1 cup per serving.
4						CCP -- Maintain <40F/4C (FDA)

Noodles Garlic (Garlic Noodles)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	Boil	1/2 Cup	**Contains:** AllergenWheat; AllergenEggs; AllergenMilk; Garlic; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	20 g	4 g	2.5 g	20 mg	120 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	2 1/2 Qt	1 Gal 8 Cup	3 Gal	6 Gal	Bring water to boil.
3	Noodles, Egg Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Add pasta gradually while stirring. Reheat to boiling. Cook uncovered at a fast boil until tender, about 10 min. Stir occasionally to help prevent sticking. Drain well.
4	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	Stir in margarine and seasonings.
	Garlic, Powder	1/4 tsp	1/2 tsp	1 tsp	2 tsp	
	Parsley, Dried	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	

Noodles Garlic (Garlic Noodles)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	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.