

TABLE OF CONTENTS

Milk 1% PC (1% Milk) 2

xBread Whole Wheat (Whole Wheat Bread) 3

Margarine Spread Cup PC (Soft Margarine Cup) 4

Potato Red Roasted Dijon f/Fresh (Dijon Red Potatoes) 5

Carrot Baby Seasoned w/Dill f/Fresh (Dilled Baby Carrots) 7

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.

xBread Whole Wheat (Whole Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	13 g	4 g	1 g	50 mg	130 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.

Potato Red Roasted Dijon f/Fresh (Dijon Red Potatoes)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	375.0 °F	Roast	1/2 Cup	ⓘ Contains: Mustard; Potatoes; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	20 g	2 g	4.5 g	20 mg	130 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Mustard, Dijon	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		In a large bowl, combine oil, mustard, garlic, thyme, rosemary, salt and pepper. Mix thoroughly. Add potatoes and toss to coat. Transfer to roasting pan.
Garlic, Whole Fresh	1 1/8 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp	Minced	
Thyme, Dried Leaves	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		
2 Rosemary, Dried Whole	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Pepper, Black Ground	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp		

Potato Red Roasted Dijon f/Fresh (Dijon Red Potatoes)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Potato, Red Fresh	2 lb 1 Oz	5 lb 3 Oz	10 lb 6 Oz	20 lb 12 Oz	Chopped	
Oil, Olive	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
3						Bake at 375F/191C until potatoes are tender.
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.

Carrot Baby Seasoned w/Dill f/Fresh (Dilled Baby Carrots)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	8 g	1 g	2 g	40 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.
Dill, Weed Dried	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Crushed	Steam or boil vegetables until tender. Add seasoning and mix well.
Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Carrot, Baby Whole Fresh	2 lb	5 lb	10 lb	20 lb		
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.

Carrot Baby Seasoned w/Dill f/Fresh (Dilled Baby Carrots)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
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.
7							Discard unused product.