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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.

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.

Chicken Rosemary Breast (Rosemary Chicken)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	450.0 °F	74 °C	Roast	3 Oz	ⓘ Contains: Chicken; Onion; Garlic; Mushroom; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
190 kcal	5 g	20 g	8 g	20 mg	55 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Chicken, Breast Bnls Sknls Large	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Thawed	Drain chicken thoroughly. In a food processor, combine oil, rosemary, salt, paprika and garlic for marinade. Process until smooth. Brush 1 tsp oil over each piece of chicken. Bake at 450F/232C in convection oven for 12 minutes or until brown. Transfer to hotel pan.
Oil, Olive	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
2 Rosemary, Dried Whole	3 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Salt, Iodized	1/8 tsp	1/8 tsp	1/4 tsp	1/2 tsp		
Paprika	3/4 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
Garlic, Powder	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		

Chicken Rosemary Breast (Rosemary Chicken)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
3	Oil, Olive	3 tsp	2 Tbsp	1/4 Cup	1/2 Cup		Sautee 2nd portion of oil, wine, mushrooms and green onions for 4 minutes. Pour mixture over chicken. Reduce oven temperature to 300F/149C. Cover and bake for 20 minutes.
	Wine, Cooking White	3/4 Cup	2 1/8 Cup	1.0 Qt	2 1/8 Qt		
	Mushrooms, Fresh	6.5 Oz	1 lb	2 lb	4 lb	Sliced	
	Onion, Green/Spring/Scallions	3 Oz	8 Oz	1 lb	2 lb	Sliced	
4							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C 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.

Cherries Sweet f/Cnd (Chilled Sweet Cherries)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Chill	1/2 Cup	ⓘ Contains: Cherry

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	17 g	2 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 Cherries, JcPk Cnd	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal	Drained	Portion using 1/2 cup solid spoodle or #10 scoop.
3						Refrigerate until service.
4						CCP -- Maintain <40F/4C (FDA)

Potato Red w/Garlic Sauce (Red Potatoes w/Garlic)

COOK METHOD	SERVING SIZE	ALLERGIES
Steam	1/2 Cup	ⓘ Contains: AllergenSoy; AllergenMilk; Potatoes; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	29 g	3 g	3 g	30 mg	250 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1	Potato, Red Fresh	3 lb	7 lb 9 Oz	15 lb 2 Oz	30 lb 3 Oz	Halved	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Parsley, Fresh	1 Oz	2.5 Oz	5 Oz	10 Oz	Chopped	Arrange potatoes in steamtable pans and steam in steamer for 10-15 min or until tender.
3	Garlic, Whole Fresh	1 1/8 tsp	3 tsp	1 Tbsp 2 tsp	3 Tbsp 1 tsp		Drain potatoes and toss with 1st amount of chopped parsley. Arrange in pans to be used for service. *Maintain >140F for 4 hrs only.
4	Milk, 2% Bulk	1/4 Cup	2/3 Cup	1 1/3 Cup	2 2/3 Cup		Steam garlic cloves for 3-5 minutes, until tender all the way through. Be careful not to overcook.
	Oil, Olive	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		
	Margarine, Solids	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		
	Salt, Iodized	1.0 tsp	2 tsp	1 Tbsp 2 tsp	3 Tbsp		

Potato Red w/Garlic Sauce (Red Potatoes w/Garlic)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Pepper, Black Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
5	Parsley, Fresh	0.5 Oz	1.5 Oz	2.5 Oz	5 Oz	Chopped	In a food processor, combine soft garlic and milk. Blend until smooth. With the processor running, slowly add olive oil and melted butter. Continue to blend until smooth and slightly thickened. Season with salt and pepper.
6							Pour sauce over potatoes and sprinkle with remaining parsley.
7							Cook Time: 10-15 min
8							CCP -- Maintain >140F/60C; discard unused product.
9							CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
10							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Squash Yellow Casserole f/Frz (Squash Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
45 Min	350.0 °F	74 °C	Bake	1/2 Cup	ⓘ Contains: AllergenEggs; Onion; AllergenMilk; AllergenSoy; Garlic; AllergenWheat; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
150 kcal	22 g	6 g	6 g	100 mg	230 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	2.5 Oz	6.5 Oz	13 Oz	1 lb 10 Oz	Diced	Saute onions in margarine until soft and light brown.
	Margarine, Solids	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
3	Pimento, Pieces Cnd	1/3 Cup	3/4 Cup	1 2/3 Cup	3 1/3 Cup		Add onions, pimentos, bread crumbs and seasonings to squash.
	Bread Crumbs, Plain	2 1/8 Cup	1 1/4 Qt	2 3/4 Qt	1 Gal 5 Cup		
	Squash, Yellow Frz	2 lb	5 lb	10 lb	20 lb		
	Paprika	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		

Squash Yellow Casserole f/Frz (Squash Casserole)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Garlic, Powder	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
	Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
4	Egg, Liquid Non-Dairy	2.93 fl. oz	7.34 fl. oz	14.67 fl. oz	29.34 fl. oz		Beat eggs; add to squash, mix well.
5							Pour into greased pan, cover and bake at 350F/180C for 40-50 minutes.
6							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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.
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.