TABLE OF CONTENTS

Bread Naan (Naan Bread)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
1 Min	400.0 °F	63 °C	Bake	1 each

ALLERGIES
Contains: AllergenWheat; AllergenEggs; AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
370 kcal	64 g	12 g	7 g	110 mg	590 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Prepare product as per package instructions.
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
4						Discard unused product.

Butter Chicken * (Butter Chicken)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE
75 Min	350.0 °F	Bake	3 Oz

ALLERGIES
Contains: Citrus; Chicken; Tomato; Garlic; AllergenMilk; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
520 kcal	12 g	32 g	39 g	110 mg	940 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1	Salt, Iodized	2 1/2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Combine marinade ingredients. (spices and yogurt) mix well. Marinate Chicken in 3/4 of mixture overnight in *refrigerator at < 40F/4C.
	Cream, Whipping Heavy	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	
	Butter, Salted Bulk	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	
	Garlic, Powder	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	
	Ginger, Ground	3 Tbsp 2 tsp	2/3 Cup	1 1/8 Cup	2 1/3 Cup	
	Garlic, Cloves Fresh	5 each	12.5 each	25 each	50 each	
	Chicken, Thigh Bnls Sknls Raw	5 lb	12 lb 8 Oz	25 lb	50 lb	
	Ginger, Ground	2 Tbsp 2 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	

Butter Chicken * (Butter Chicken)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
	Cumin, Ground	2 1/2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
	Pepper, Cayenne	2 1/2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	
	Tomato, Puree Cnd	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 9 Cup	
	Garam Masala, Ground	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1.0 Cup	
	Juice Lemon PC	2 Tbsp 2 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
	xYogurt Plain 1% Bulk	10 Oz	1 lb 9 Oz	3 lb 2 Oz	6 lb 4 Oz	
2						Heat the ghee (butter or oil) over high heat in a large fry pan. Take the chicken out of the Marinade but do not wipe or shake off the marinade from the chicken (but don't pour the Marinade left in the bowl into the fry pan).
3						Place chicken in the fry pan and cook for around 3 minutes, or until the chicken is white all over (it doesn't really brown because of the Marinade).
4						Add the tomato puree, cream, and salt. Also add any remaining marinade left in the bowl. Turn down to low and simmer for 20 minutes.
5						CCP -- Maintain >140F/60C for only 4 hrs. CCP -- Cool: Product must reach 140F/60C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.

Cauliflower Parsley f/Frz (Parsley Cauliflower)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
10 Min	180.0 °F	63 °C	Steam	4z Spoodle	1/2 Cup	Contains: Cauliflower; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	3 g	1 g	1.5 g	20 mg	30 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Cauliflower, Florets Frz	2 lb	5 lb	10 lb	20 lb	Thawed	Steam vegetables until tender.
3	Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Add seasoning & margarine. Mix well.
	Parsley, Dried	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
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.

Cauliflower Parsley f/Frz (Parsley Cauliflower)

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

Margarine Pat (Margarine)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
20 kcal	0 g	0 g	2.5 g	0 mg	30 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 (FDA)
4						Discard unused product.

Milk 2% PC 8 flz (2% Milk)

SERVING SIZE	ALLERGIES
8 fl. oz	Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	12 g	8 g	5 g	290 mg	115 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 (FDA)
4						Discard unused product.

Rice Brown (Brown Rice)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
60 Min	350.0 °F	63 °C	Bake	1/2 Cup	Contains: Rice; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
110 kcal	21 g	2 g	2 g	10 mg	110 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Rice, Brown Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Place rice, margarine, and salt in shallow baking pan. Add boiling water and stir. Cover pan with heavy duty foil. Bake at 350F/177C for 50-60 minutes until liquid is absorbed. Fluff with fork.
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	
	Margarine, Solids Salted	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Water, Tap	3 1/4 Cup	2 Qt	1 Gal	2 Gal	
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.

Rice Brown (Brown Rice)

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