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Beef Thai w/Basil (Thai Beef w/Basil)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	350.0 °F	68 °C	Cook	3/4 Cup	ⓘ Contains: AllergenWheat; AllergenSoy; Peppers Bell; Beef; Onion; Citrus; AllergenShellfish; Garlic; AllergenFish; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	10 g	17 g	18 g	40 mg	710 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Sugar, Brown Light	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Whisk lime juice, sugar, fish sauce and soy sauce together until incorporated. Set aside.
	Juice, Lime Bulk	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
	Sauce, Fish	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup	
	Sauce, Soy Bulk LS	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup	
3	Oil, Vegetable	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Heat oil in a large skillet. Add beef and cook, breaking it up with a spoon and stirring often. When beef is nearly cooked through, add garlic, peppers, and onions and cook until softened.

Beef Thai w/Basil (Thai Beef w/Basil)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Beef, Ground 80-89/20-11 Raw	2 lb 11 Oz	6 lb 12 Oz	13 lb 8 Oz	27 lb		
Garlic, Whole Fresh	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup	Minced	
Peppers, Red Fresh	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Sliced Thin	
Onion, Yellow	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Sliced Thin	
4 Basil, Fresh	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt	Julienne	Add basil and sauce mixture to beef. Mix to combine and continue cooking until basil is wilted.
5						For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Meat Mixtures: Cook to internal temp of 155F/68C held for 17 seconds.
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.

Carrot Marinated f/Fresh (Marinated Carrots)

COOK TIME	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	Make	1/2 Cup	ⓘ Contains: Tomato; Onion; Peppers Bell; AllergenSulphites; AllergenMilk; AllergenSoy; Mustard; Carrots; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	18 g	1 g	3.5 g	40 mg	100 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Carrots, Orange Whole Fresh	2 lb	5 lb	10 lb	20 lb	Bite Size	Slice carrots into bite size pieces. Cook carrots until tender crisp. Drain.
3 Onion, Yellow	1.5 Oz	4 Oz	8 Oz	1 lb	Diced	Dice onion and bell pepper.
Peppers, Green Fresh	1 Oz	2 Oz	4 Oz	8 Oz	Diced	
4 Soup Crm Tomato f/Cnd	1/3 Cup	1 Cup	2 Cup	1 Qt		Combine remaining ingredients and stir in warm carrots.
Sugar, Granulated Bulk	1/3 Cup	1 Cup	2 Cup	1 Qt		

Carrot Marinated f/Fresh (Marinated Carrots)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Oil, Vegetable	2 Tbsp	1/3 Cup	2/3 Cup	1 1/3 Cup		

Carrot Marinated f/Fresh (Marinated Carrots)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Vinegar, White	1/4 Cup	2/3 Cup	1 1/3 Cup	2 3/4 Cup		
Pepper, Black Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
Mustard, Yellow Prepared	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
Sauce, Soy Bulk	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
5						Marinate in for several hrs.
6						CCP -- Maintain <40F/4C (FDA)

Soup Crm Tomato f/Cnd (Cream of Tomato Soup)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
5 Min	74 °C	Heat	6 fl. oz	ⓘ Contains: Tomato; AllergenMilk; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	15 g	4 g	2 g	120 mg	300 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	1	2	3	6	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2					Mix ingredients and heat.
Water, Tap	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	
Milk, 2% Bulk	3 Tbsp	1/2 Cup	1.0 Cup	2.0 Cup	
Soup, Tomato Cond	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	
3					Casseroles & Precooked Foods: Cook to internal temp of 165F/74C 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.

Soup Crm Tomato f/Cnd (Cream of Tomato Soup)

	INGREDIENTS	SERVINGS 1	SERVINGS 2	SERVINGS 3	SERVINGS 6	PREPARATION STEP
6						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
7						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	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 (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				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 (FDA)
4					Discard unused product.

Noodles Chow Mein (Chow Mein Noodles)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
5 Min	212.0 °F	63 °C	Boil	1/2 Cup	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	20 g	4 g	0 g	10 mg	0 mg

INGREDIENTS	SERVINGS				PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Noodles, Chow/Lo Mein Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Prepare product as per package instructions.
3					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.	
4					CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.	
5					CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.	
6					Discard unused product.	

Salad Cabbage Japanese f/Fresh (Japanese Style Cabbage Salad)



COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1/2 Cup	ⓘ Contains: Cabbage; Onion; AllergenTreeNuts; AllergenSesame; Garlic; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	10 g	3 g	6 g	80 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.
	Oil, Sesame	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		Whisk together sesame oil, vinegar, sugar, garlic, ginger, salt, and pepper. Mix to dissolve sugar.
2	Vinegar, Wine Rice	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Sugar, Granulated Bulk	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Garlic, Minced/Chopped	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
	Ginger, Root Raw	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Grated	
	Salt, Iodized	1/4 tsp	1/2 tsp	1 tsp	2 tsp		

Salad Cabbage Japanese f/Fresh (Japanese Style Cabbage Salad)



RG7

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Pepper, Black Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
3	Cabbage, Green Whole Fresh	2 lb 8 Oz	6 lb 4 Oz	12 lb 8 Oz	25 lb	Shredded	Combine cabbage, green onions, almond, and sesame seeds. Set aside
	Onion, Green/Spring/Scallions	1/3 Cup	1 Cup	2 Cup	1 Qt		
	Nuts, Almonds Slivered	1/3 Cup	1 Cup	2 Cup	1 Qt		
	Seeds, Sesame Black	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
4							Pour dressing over cabbage mixture. Toss to coat.
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)
6							Discard unused product.

Regular (RG7): • Normal, everyday foods of various textures that are developmentally and age appropriate • Any method may be used to eat these foods • Foods may be hard and crunchy or naturally soft • Sample size is not restricted at Level 7. • Includes hard, tough, chewy, fibrous, stringy, dry, crispy, crunchy, or crumbly bits • Includes food that contains pips, seeds, pith inside skin, husks or bones • Includes 'dual consistency' or 'mixed consistency' foods and liquids Note: This recipe is for Level 7 Regular Texture only and must be tested to meet the appropriate IDDSI level at service. Level may vary based on ingredients, preparation, equipment, temperature, and holding time.