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Fajitas Chicken f/Pulled (Chicken Fajita)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
20 Min	400.0 °F	74 °C	Grill	1 each

ALLERGIES

Contains: Peppers Bell; Onion; Citrus; AllergenWheat; Chicken; AllergenSulphites

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
240 kcal	15 g	26 g	8 g	60 mg	280 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Chicken, Pulled/Shredded w/o Sauce Ckd	1 lb 14 Oz	4 lb 11 Oz	9 lb 6 Oz	18 lb 12 Oz		Grill or heat meat according to package directions. Add seasonings.
	Cumin, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Chili Powder, Mild	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
3	Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Julienne	Add onions and peppers to meat and grill until vegetables are tender.
	Peppers, Green Fresh	1.5 Oz	3 Oz	6.5 Oz	12.5 Oz	Julienne	
4	Juice, Lemon Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Pour lemon juice over all and stir.
5	Tortilla Flour 6 in	10 each	25 each	50 each	100 each		Place 2 oz meat and 1 oz vegetables on tortilla.

Fajitas Chicken f/Pulled (Chicken Fajita)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
6							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): 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.

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.

Refried Beans (Refried Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE
20 Min	63 °C	Steam	1/2 Cup

ALLERGIES
Contains: Onion; Garlic; Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	15 g	4 g	2 g	50 mg	250 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Oil, Olive	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Onion, Yellow	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Diced	
	Garlic, Cloves Fresh	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/2 Cup	3/4 Cup	Minced	
	Chili Powder, Mild	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp		
	Beans, Pinto Cnd	2 lb	5 lb	10 lb	20 lb		
	Water, Tap	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt		
2							In a medium saucepan over medium heat, warm the olive oil until shimmering. Add the onions and cook, stirring occasionally, until the onions have softened and are turning translucent, about 5 to 8 minutes.

Refried Beans (Refried Beans)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3							Add the garlic, and chili powder Cook, stirring constantly, until fragrant, about 30 seconds. Pour in the drained beans and water. Stir, cover and cook for 5 minutes.
4							Reduce the heat to low and remove the lid. Use a potato masher or the back of a fork to mash up about at least half of the beans, until you reach your desired consistency. Continue to cook the beans, uncovered, stirring often, for 3 more minutes
5							+CCP - Serve Hot >140F/60C
6							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.
7							WASH ALL PRODUCE under cool, running water. Drain well.
8							CCP -- Cool: Product must reach 140F/60C 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							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Sofrita Rice (Sofrito Rice)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
35 Min	350.0 °F	63 °C	Bake	1/2 Cup

ALLERGIES

Contains: Rice; Peas; Carrots; Tomato; Peppers Bell; Onion; AllergenSoy; AllergenWheat; Corn; Garlic

NUTRIENTS PER SERVING

CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
260 kcal	53 g	5 g	2 g	50 mg	60 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1	Oil, Canola	1 3/4 tsp	1 Tbsp 1 tsp	2 Tbsp 3 tsp	1/3 Cup		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
	Peas, Green Frz	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Carrots, Orange Whole Fresh	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Diced	
	Soup Broth Vegetable f/Base RS	1/2 Cup	1 1/2 Cup	2 3/4 Cup	1 1/2 Qt		
	Base, Sofrito Paste	1 Tbsp	2 Tbsp 3 tsp	1/3 Cup	3/4 Cup		
2	Rice, White Parboiled	1 lb 7 Oz	3 lb 9 Oz	7 lb 2 Oz	14 lb 5 Oz		Cook rice, once cooked gently mix ingredients in.

Sofrita Rice (Sofrito Rice)

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

Soup Broth Vegetable f/Base RS (Vegetable Broth)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
5 Min	200.0 °F	Simmer	6 fl. oz	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	2 g	0 g	0 g	10 mg	450 mg

	INGREDIENTS	SERVINGS 1	SERVINGS 2	SERVINGS 4	SERVINGS 8	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	3/4 Cup	1 3/4 Cup	3 2/3 Cup	1 3/4 Qt	Hot	Bring water in medium stock pot to a boil then reduce to a simmer. Stir in base until completely dissolved to create Broth. Bring back to a simmer for 2 minutes.
	Base, Vegetable Paste RS	0.5 Oz	0.5 Oz	0.5 Oz	1.5 Oz		
3							Serve with a ladle (preferably 6 oz.)
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.