

TABLE OF CONTENTS

Dessert Bar Date Square (Date Square) 2

Margarine Pat (Margarine) 3

Milk 2% PC 8 flz (2% Milk) 4

Tabbouleh Salad (Tabbouleh Salad) 5

Dessert Bar Date Square (Date Square)

COOK-END TEMP	SERVING UTENSIL	SERVING SIZE	ALLERGIES			
63 °C	Cake/Pie Server	1 (2x2)	ⓘ Contains: AllergenWheat; AllergenSoy; AllergenMilk; AllergenSulphites			
NUTRIENTS PER SERVING						
CALORIES	CARBOHYDRATES		PROTEIN	TOTAL FAT	CALCIUM	SODIUM
260 kcal	44 g		3 g	8 g	20 mg	210 mg
INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1						

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	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.

Tabbouleh Salad (Tabbouleh Salad)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Simmer	1/2 Cup	ⓘ Contains: Tomato; Citrus; Cucumber; Onion; AllergenWheat; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	22 g	5 g	10 g	100 mg	30 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1 Cucumber, Whole Fresh	1.67 whole	4.17 whole	8.33 whole	16.67 whole	Chopped Fine	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Parsley, Fresh	3.33 bunch	8.33 bunch	16.67 bunch	Rinsed/Drained		
	Mint, Fresh	25 leaves each	62.5 leaves each	125 leaves each	250 leaves each		Rinsed/Drained
	Onion, Green/Spring/Scallions	6.67 each	16.67 each	33.33 each	66.67 each		Chopped Fine
	Juice, Lime Bulk	1/2 Cup	1.0 Cup	2 1/8 Cup	1.0 Qt		
	Oil, Olive	1/2 Cup	1.0 Cup	2 1/8 Cup	1.0 Qt		
	Wheat, Bulgur	3/4 Cup	2 1/8 Cup	1.0 Qt	2 1/8 Qt		
2 Tomato, Fresh	6.67 each	16.67 each	33.33 each	66.67 each	Chopped Fine	WASH ALL PRODUCE under cool, running water. Drain well.	

Tabbouleh Salad (Tabbouleh Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
3							Wash the bulgur wheat and soak it in water for 5-7 minute. Drain very well (squeeze the bulgur wheat by hand to get rid of any excess water). Set aside.
4							Very finely chop the vegetables, herbs and green onions as indicated above. Be sure to place the tomatoes in a colander to drain excess juice.
5							Place the chopped vegetables, herbs and green onions in a mixing bowl or dish. Add the bulgur and season with salt (to taste). Mix gently.
6							Now add the the lime juice and olive oil and mix again.
7							For best results, cover the tabouli and refrigerate for 30 minutes
8							CCP -- Maintain <40F/4C (FDA)
9							+CCP - Serve Chilled <40F/4C.