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Milk 1% Bulk 8 flz (1% Milk)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	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 Milk, 1% Bulk	2 1/2 Qt	1 Gal 4 Cup	3 Gal 1 Cup	6 Gal 2 Cup	Pour milk cups.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Garnish Lettuce Onion (Lettuce Onion)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 each	ⓘ Contains: Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	3 g	1 g	0 g	20 mg	10 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Lettuce, Iceberg	1 lb	2 lb 8 Oz	5 lb	10 lb	Separated	Peel and slice onion crosswise in thin slices. Separate lettuce into individual leaves.
Onion, Yellow	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Sliced	
3						Assemble for service: 1 lettuce leaf and 1 onion slice.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Regular (RG7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture only. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Berries w/White Chocolate f/Fresh (Berries & White Chocolate)

COOK METHOD	SERVING SIZE	ALLERGIES
Heat	1/2 Cup	ⓘ Contains: Blueberry; AllergenMilk; Strawberry; Chocolate; Raspberry; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	15 g	2 g	7 g	50 mg	15 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Heat cream, chocolate, and vanilla in a heat-proof bowl set over a pan of simmering water. Do not let bowl touch water. Heat just until chocolate melts and mixture is warm to the touch, about 110F/43C.
Cream, Whipping Heavy	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
Baking Chips, White Chocolate	4.5 Oz	10.5 Oz	1 lb 5 Oz	2 lb 11 Oz		
Extract, Vanilla	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
3						Combine berries in a large bowl to mix. Portion 1/2 cup mixed berries on each individual serving plate.
Blackberries, Fresh	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 13 Oz	Rinsed/Drained	
Raspberries, Red Fresh	5.5 Oz	13 Oz	1 lb 10 Oz	3 lb 4 Oz	Rinsed/Drained	
Strawberries, Fresh	6 Oz	0 lb 15 Oz	1 lb 14 Oz	3 lb 13 Oz	Rinsed/Drained	

Berries w/White Chocolate f/Fresh (Berries & White Chocolate)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Blueberries, Fresh	6 Oz	0 lb 16 Oz	1 lb 15 Oz	3 lb 15 Oz	Rinsed/Drained	
4							Pour approximately 2 Tbsp hot chocolate mixture evenly over each plate of berries and serve immediately.
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Broccoli f/Fresh Salad (Broccoli Salad)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Mix & Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Onion; AllergenSulphites; Broccoli; Cauliflower; Pork & Products; AllergenEggs; Apples

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
160 kcal	16 g	5 g	9 g	50 mg	210 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Broccoli, Florets Fresh	1 lb 10 Oz	4 lb	8 lb	16 lb	Bite Size	Combine vegetables.
	Cauliflower, Fresh	6.5 Oz	1 lb	2 lb	4 lb	Bite Size	
	Onion, Red/Burmuda	5 Oz	12 Oz	1 lb 8 Oz	3 lb	Diced	
3	Bacon, Bits Real	1 Oz	2 Oz	4 Oz	8 Oz		Add bacon bits, sunflower seeds, and raisins to vegetables.
	Seeds, Sunflower Toasted	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Raisins, Bulk	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		

Broccoli f/Fresh Salad (Broccoli Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
4	Vinegar, White	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		Mix remaining ingredients to make dressing until sugar is dissolved. Combine with salad. Best if covered and refrigerated for 4.5 hours before serving.
	Vinegar, Cider Apple	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Mayonnaise, Light	3/4 Cup	2 Cup	1 Qt	2 Qt		
	Sugar, Granulated Bulk	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
5							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pasta Salad Rotini Garden Italian (Garden Rotini Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Cook	1/2 Cup	ⓘ Contains: Peppers Bell; Onion; AllergenWheat; Garlic; AllergenSulphites

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	25 g	5 g	3 g	20 mg	150 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Water, Tap	1 1/4 Cup	3 Cup	1 1/2 Qt	3 Qt		Boil water and add salt and oil. Stir in and cook the rotini to the al dente stage. Drain. Rinse in cold water. Stir in oil, just enough to prevent sticking. Cool before combining with other ingredients.
	Salt, Iodized	1/8 tsp	1/8 tsp	1/4 tsp	3/4 tsp		
	Oil, Vegetable	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp		
	Pasta, Rotini Tri-Color Dry	10.5 Oz	1 lb 11 Oz	3 lb 5 Oz	6 lb 11 Oz		
	Oil, Vegetable	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
3	Zucchini, Fresh	2 Oz	4.5 Oz	9 Oz	1 lb 2 Oz	Diced	Place cooled pasta in a large container. Add zucchini, peppers and olives. Mix lightly. Add Italian dressing. Cover and refrigerate for at least 2 hrs.

Pasta Salad Rotini Garden Italian (Garden Rotini Salad)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Peppers, Red Fresh	1.5 Oz	3.5 Oz	6.5 Oz	13 Oz	Chopped Fine	
Peppers, Green Fresh	1 Oz	3 Oz	5.5 Oz	11 Oz	Chopped Fine	
Peppers, Yellow Fresh	1.5 Oz	3.5 Oz	6.5 Oz	13 Oz	Chopped Fine	
Olives, Black-Ripe Pieces	1/4 Cup	2/3 Cup	1 1/3 Cup	2 2/3 Cup	Drained	
Dressing, Italian Bulk	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
4 Dressing, Italian Bulk	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Just before serving, stir in remaining Italian dressing.
5						CCP -- Maintain <40F/4C; discard unused product. (FDA)