

TABLE OF CONTENTS

Milk 1% Bulk 8 flz (1% Milk) 2

Gelatin Pear & Marshmallows In Red (Fruited Mallow Gelatin) 3

Beef Chile Relleno Casserole (Chile Relleno Casserole) 4

Chips Tortilla Yellow Bulk (Tortilla Chips) 7

Beans Pinto f/Dry w/Veg Base (Pinto Beans) 8

Corn Mexican f/Frz (Mexican Corn) 10

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)

Gelatin Pear & Marshmallows In Red (Fruited Mallow Gelatin)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 (2x3)	ⓘ Contains: Strawberry; Pork & Products; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	22 g	2 g	0 g	10 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.
2 Gelatin, Strawberry Dry	4.5 Oz	11.5 Oz	1 lb 7 Oz	2 lb 13 Oz		Mix gelatin according to package directions. Cool to thick liquid.
Water, Tap	2 1/4 Cup	1 1/2 Qt	2 3/4 Qt	1 Gal 3 Cup		
3 Pears, Diced JcPk	14.5 Oz	2 lb 5 Oz	4 lb 10 Oz	9 lb 3 Oz	Drained	Place pears in counter pans. Pour cooled gelatin over pears.
4 Marshmallows, Mini	2 Oz	4.5 Oz	9 Oz	1 lb 2 Oz		Drop marshmallows on top of liquid gelatin. Allow to set.
5						Cut into 2x3" portions.
6						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Beef Chile Relleno Casserole (Chile Relleno Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
50 Min	350.0 °F	68 °C	Bake	3/4 Cup	ⓘ Contains: Beef; AllergenEggs; AllergenMilk; AllergenWheat; AllergenSulphites; Onion

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
180 kcal	5 g	12 g	12 g	175 mg	410 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Beef, Ground 80-85/20-15 Raw	14.5 Oz	2 lb 4 Oz	4 lb 9 Oz	9 lb 2 Oz	Diced	Saute beef, onion, salt & pepper in a skillet until meat begins to brown. Drain off grease.
	Onion, Yellow	2.5 Oz	6.5 Oz	13 Oz	1 lb 10 Oz		
	Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
	Pepper, Black Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
3	Peppers, Chile Green Cnd	6.5 Oz	1 lb	2 lb	4 lb		Spread half of green chilies over bottom of pan(s). Sprinkle with 1/2 shredded cheese. Top with all meat mixture. Layer remaining green chilies. Top with remaining shredded cheese.

Beef Chile Relleno Casserole (Chile Relleno Casserole)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Cheese, Cheddar Shredded	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz		
Egg, Liquid Non-Dairy	1/3 Cup	1 Cup	2 Cup	1 Qt		Combine milk, flour, second amount of salt & pepper, eggs & hot sauce. Pour mixture over casserole. If not baking immediately mixture must be refrigerated. Bake at 350F/176C for 50 min, until knife inserted comes out clean. Portion 3/4 cup per serving.
Sauce, Hot	1/8 tsp	1/4 tsp	1/2 tsp	1 1/8 tsp		
4 Milk, 2% Bulk	1 1/3 Cup	3 1/4 Cup	1 3/4 Qt	3 1/4 Qt		
Flour, All Purpose	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
5						For Ground Meat (Beef, Pork, Veal, Lamb, Fish) and Eggs: 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.

Beef Chile Relleno Casserole (Chile Relleno Casserole)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
9							Discard unused product.

Chips Tortilla Yellow Bulk (Tortilla Chips)

SERVING SIZE	ALLERGIES
2 Oz	ⓘ Contains: Corn

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
270 kcal	39 g	5 g	12 g	75 mg	190 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					Discard unused product.

Beans Pinto f/Dry w/Veg Base (Pinto Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	63 °C	Simmer	1/2 Cup	ⓘ Contains: Garlic; Beans/Legumes; Tomato; Corn; Onion; Celery; Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
140 kcal	26 g	9 g	0.5 g	50 mg	35 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beans, Pinto Dry	13.5 Oz	2 lb 2 Oz	4 lb 4 Oz	8 lb 8 Oz		Sort beans and remove foreign objects. Rinse with cold water. Cover beans with water, bring water to boil.
Water, Tap	1 1/4 Qt	3 Qt	1 Gal 3 Cup	3 Gal		Boil beans 3-5 min. Turn off heat. Pour off water & cover beans with fresh water. Chill for one hour in refrigerator.
3						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)
5 Base, Vegetable Paste LS G-F	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		Bring water with beans to boil. Add seasoning and onion; cook slowly until beans are tender. Add more water as needed.

Beans Pinto f/Dry w/Veg Base (Pinto Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Sugar, Granulated Bulk	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		
	Onion, Yellow	0.5 Oz	2 Oz	3.5 Oz	7 Oz	Chopped	
6							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C 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.
10							Discard unused product.

Corn Mexican f/Frz (Mexican Corn)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	ⓘ Contains: Corn; Onion; Peppers Bell; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	19 g	3 g	2.5 g	0 mg	20 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Corn, Whole Kernel Frz	2 lb	5 lb	10 lb	20 lb	Thawed	Mix peppers, onion & corn. Steam or boil vegetables until tender.
	Onion, Yellow	1 Oz	2 Oz	4 Oz	8.5 Oz	Chopped	
	Peppers, Red Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Chopped	
	Peppers, Green Fresh	2 Oz	5.5 Oz	10.5 Oz	1 lb 5 Oz	Chopped	
3	Cumin, Ground	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		Stir in margarine and seasonings.
	Chili Powder, Mild	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		

Corn Mexican f/Frz (Mexican Corn)

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