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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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Milk, 1% Bulk	2 1/2 Qt	1 Gal 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Banana Glazed (Glazed Bananas)

7 EC7 7 RG7

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
3 Min	400.0 °F	63 °C	Saute	1/2 Cup

ALLERGIES
Contains: Cinnamon; AllergenMilk; Bananas; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	16 g	1 g	4 g	10 mg	35 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		Heat margarine in a pan with brown sugar and cinnamon. Add bananas and cook for 2-3 minutes on each side, turning them carefully. Remove from pan and serve.
	Sugar, Brown Light	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Cinnamon, Ground	1/4 tsp	1/2 tsp	1 tsp	2 tsp		
	Banana Whole Fresh	1 lb 10 Oz	4 lb 2 Oz	8 lb 4 Oz	16 lb 8 Oz	Peeled & Sliced	
3							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Banana Glazed (Glazed Bananas)

7 EC7 7 RG7

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

Regular Easy to Chew (EC7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. 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.

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.

Beef Chile Relleno Casserole (Chile Relleno Casserole)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
50 Min	350.0 °F	68 °C	Bake	3/4 Cup

ALLERGIES
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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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		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	Diced	
	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.

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Beef Chile Relleno Casserole (Chile Relleno Casserole)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Cheese, Cheddar Shredded	5.5 Oz	13.5 Oz	1 lb 11 Oz	3 lb 5 Oz		
4	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		
	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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
9							Discard unused product.

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Tomato Marinated Salad f/Fresh (Marinated Tomato Salad)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	**1/2 Cup**	**Contains: Tomato; Onion; Peppers Bell; AllergenSulphites**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	6 g	1 g	7 g	20 mg	40 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Peppers, Green Fresh	3 Oz	8 Oz	15.5 Oz	1 lb 15 Oz	Diced	Combine all vegetables.
	Onion, Yellow	3 Oz	8 Oz	15.5 Oz	1 lb 15 Oz	Diced	
	Tomato, Fresh	1 lb 9 Oz	3 lb 14 Oz	7 lb 12 Oz	15 lb 8 Oz	Diced	
3	Vinegar, White	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		Combine seasoning, vinegar and oil. Add dressing to vegetables. Marinate in refrigerator for 3-4 hr or overnight.
	Oil, Vegetable	1/3 Cup	3/4 Cup	1 1/2 Cup	3 Cup		
	Pepper, White	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
	Sugar, Granulated Bulk	1 Tbsp 1 tsp	3 Tbsp 1 tsp	1/3 Cup	3/4 Cup		

Tomato Marinated Salad f/Fresh (Marinated Tomato Salad)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Salt, Iodized	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

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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 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						Discard unused product.

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

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

ALLERGIES
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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
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. Boil beans 3-5 min. Turn off heat. Pour off water & cover beans with fresh water. Chill for one hour in refrigerator.
	Water, Tap	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal		
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 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	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.