

# TABLE OF CONTENTS

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Milk 1% Bulk 8 flz (1% Milk)	2
Enchiladas Cheese Hmd (Cheese Enchiladas)	3
Melon Cantaloupe Cubes f/Fresh (Fresh Cantaloupe)	6
Coleslaw Jicama (Jicama Coleslaw)	7
Beans Refried f/Cnd (Refried Beans)	9

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

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	8 fl. oz	<b>ⓘ Contains: AllergenMilk</b>

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

# Enchiladas Cheese Hmd (Cheese Enchiladas)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	350.0 °F	63 °C	Bake	2 each	<b>ⓘ Contains: Corn; Tomato; AllergenMilk; AllergenWheat; Carrots; Garlic; Celery; Onion</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
420 kcal	34 g	19 g	23 g	650 mg	540 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Tomato, Sauce Cnd	3/4 Cup	2.0 Cup	1.0 Qt	2.0 Qt		Mix spices and tomato sauce. Sauté onion in pan release until golden brown. Combine shredded cheese, onion and 1/2 of tomato mixture and chill. Heat oil and add flour blend and simmer about 5 min to golden brown. Add tomato sauce mixture and continue to heat; stirring often.
Chili Powder, Mild	1/2 tsp	1 1/2 tsp	3.0 tsp	1 Tbsp 3 tsp		
Garlic, Powder	1/2 tsp	1 1/8 tsp	2 1/8 tsp	1 Tbsp 1 tsp		
<b>2</b> Cumin, Ground	1/2 tsp	1 1/2 tsp	3.0 tsp	1 Tbsp 3 tsp		
Oil, Vegetable	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
Onion, Yellow	3.5 Oz	9 Oz	1 lb 2 Oz	2 lb 3 Oz	Diced Small	

# Enchiladas Cheese Hmd (Cheese Enchiladas)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Cheese, Cheddar Shredded	1 lb 2 Oz	2 lb 12 Oz	5 lb 8 Oz	11 lb		
Flour, All Purpose	0.5 Oz	1 Oz	2 Oz	4.5 Oz		
<b>3</b> Base, Vegetable Paste LS G-F	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		Prepare broth from base and water. Place corn tortillas in broth momentarily to soften. Add remaining base to tomato mixture; continue to simmer sauce. Add flour and stir constantly until starting to thicken.
Water, Tap	3/4 Cup	2.0 Cup	1.0 Qt	2.0 Qt		
<b>4</b> Tortilla Corn 6 in	20 each	50 each	100 each	200 each		Fill tortilla with # 12 scoop of cheese mixture. Roll and place seam down in pan sprayed with pan coating. Refrigerate until ready to bake. Sprinkle enchiladas with remaining shredded cheese. Add tomato base to gravy.
Cheese, Cheddar Shredded	4.5 Oz	11 Oz	1 lb 6 Oz	2 lb 13 Oz		
<b>5</b>						Bake 20 min at 350F/177C.
<b>6</b>						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
<b>7</b>						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.

# Enchiladas Cheese Hmd (Cheese Enchiladas)

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

# Melon Cantaloupe Cubes f/Fresh (Fresh Cantaloupe)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	13 g	2 g	0 g	20 mg	25 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
<b>2</b> Melon, Cantaloupe Fresh	3 lb 7 Oz	8 lb 10 Oz	17 lb 3 Oz	34 lb 6 Oz	Cubed	Remove peel. Remove seeds in center. Cut into 1/2" cubes.
<b>3</b>						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Coleslaw Jicama (Jicama Coleslaw)

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1/2 Cup	<b>ⓘ Contains: Carrots; Mustard; Onion; AllergenEggs; AllergenFish; AllergenMilk; Cabbage; AllergenSoy; AllergenSulphites; Garlic</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	9 g	1 g	4.5 g	20 mg	160 mg

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
1	Mayonnaise, Bulk	2/3 Cup	1 1/2 Cup	3 Cup	1 1/2 Qt		WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.  Combine all ingredients and mix thoroughly.
	Cabbage, Green Fresh	13 Oz	2 lb	4 lb	8 lb	Grated	
2	Dressing, Ranch Bulk	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Mustard, Yellow Prepared	1 Tbsp 1 tsp	3 Tbsp	1/3 Cup	3/4 Cup		
	Jicama, Fresh	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Grated	
	Sugar, Granulated Bulk	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		
	Vinegar, White	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup		

# Coleslaw Jicama (Jicama Coleslaw)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		
Pepper, Black Ground	1/8 tsp	1/4 tsp	1/2 tsp	3/4 tsp		
Sauce, Worcestershire	1/2 tsp	1 1/8 tsp	2 1/4 tsp	1 Tbsp 2 tsp		
Sauce, Hot	1/8 tsp	1/2 tsp	3/4 tsp	1 1/2 tsp		
Onion, Powder	1/2 tsp	1 1/8 tsp	2 1/4 tsp	1 Tbsp 2 tsp		
Carrot, Fresh	2.5 Oz	6 Oz	12 Oz	1 lb 8 Oz	Grated	
<b>3</b>						CCP -- Maintain <40F/4C; discard unused product. (FDA)

# Beans Refried f/Cnd (Refried Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
20 Min	350.0 °F	63 °C	Steam	1/2 Cup	<b>ⓘ Contains: Onion; Garlic; Beans/Legumes; Allergen Sulphites</b>

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	17 g	6 g	3.5 g	40 mg	430 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
<b>1</b>						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Onion, Yellow	4 Oz	9.5 Oz	1 lb 3 Oz	2 lb 6 Oz	Chopped Fine	Sauté onions in oil until tender. Add onions and spices to beans and mix well.
Oil, Vegetable	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup		
Cumin, Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
Beans, Refried Cnd	1 1/4 Qt	3 Qt	1 Gal 8 Cup	3 Gal		
<b>3</b>						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
<b>4</b>						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.

## Beans Refried f/Cnd (Refried Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 140F/60C 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.