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Milk 1% PC (1% Milk)

SERVING SIZE	ALLERGIES
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					Portion according to serving size.
3					CCP -- Maintain <40F/4C.
4					Discard unused product.

Bagel Plain G-F (G-F Bagel)

SERVING SIZE	ALLERGIES
1 each	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	17 g	4 g	0 g	0 mg	130 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Open package & serve as desired.

Bacon Pork Crumbled (Crumbled Bacon)

COOK METHOD	SERVING SIZE	ALLERGIES
Crumble	1 Tbsp	Contains: Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	0 g	1 g	3 g	0 mg	75 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1 Bacon Strip Oven Crisp f/Raw	10 slice	25 slice	50 slice	100 slice	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Crumble Bacon that has been cooked crisp. Reheat to 165F held for 15 sec. CCP -- Maintain >140F for only 4 hrs.. Discard unused portions.

Bacon Strip Oven Crisp f/Raw (Bacon)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	400.0 °F	63 °C	Bake	1 slice	ⓘ Contains: Pork & Products

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
30 kcal	0 g	1 g	3 g	0 mg	85 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Bacon, Pork 18-26 ct	10 slice	25 slice	50 slice	100 slice	Lay bacon slices on baking sheets. Bake in oven until crisp and internal temp is reached. Pour off grease. Drain on paper towel.
3					For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
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					CCP -- Cool: Product must reach 135F/57C 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.

Bacon Strip Oven Crisp f/Raw (Bacon)

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

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
25 kcal	0 g	0 g	3 g	0 mg	35 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.

Garnish Lettuce Shredded (Shredded Lettuce Garnish)

COOK METHOD	SERVING SIZE	ALLERGIES
Chill	1/4 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
5 kcal	2 g	0 g	0 g	10 mg	5 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	14.5 Oz	2 lb 4 Oz	4 lb 8 Oz	9 lb	Shredded	Shred lettuce.
3						Portion according to serving size.
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.

Pico de Gallo f/Fresh (Pico de Gallo)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Make	#12 scoop	1 #12 sc.	ⓘ Contains: Onion; Garlic; Tomato

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	3 g	1 g	0 g	10 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.
Tomato, Fresh	14.5 Oz	2 lb 4 Oz	4 lb 8 Oz	9 lb	Diced	WASH ALL PRODUCE under cool, running water. Drain well.
Onion, Red/Burmuda	3 Oz	8 Oz	1 lb	2 lb	Chopped Fine	
Cilantro, Raw	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Chopped Fine	
2 Peppers, Jalapeno Cnd	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Chopped Fine	
Garlic, Whole Fresh	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	Minced	
Garlic, Powder	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
Cumin, Ground	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		

Pico de Gallo f/Fresh (Pico de Gallo)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
3							Combine all Ingredients.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Pork Carnitas Flour Tortilla f/Loin (Carnitas)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
240 Min	375.0 °F	63 °C	Bake	2 each	ⓘ Contains: Pork & Products; AllergenWheat; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
310 kcal	29 g	18 g	13 g	125 mg	500 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
Peppers, Chile Green Cnd	1/2 Cup	1 1/4 Cup	2 1/2 Cup	1 1/4 Qt	Chopped	Combine green chilies and seasonings.
Chili Powder, Mild	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup		
2 Oregano, Dry	1/4 tsp	3/4 tsp	1 1/4 tsp	2 1/2 tsp		
Cumin, Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
Garlic, Whole Fresh	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	Minced	
3 Pork, Loin Bnls	2 lb	5 lb	10 lb	20 lb		Place pork in a pan. Spread seasoning mixture on top of the pork. Cover pan tightly with aluminum foil & bake for 3 1/2 to 4 hours until the meat is tender and falls apart. Use fork to shred pork.

Pork Carnitas Flour Tortilla f/Loin (Carnitas)

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
4 Tortilla Flour 6 in	20 each	50 each	100 each	200 each		At time of service, portion 1 1/2 oz meat on each tortilla, serving 2 per person unless otherwise instructed.
5						For Fresh Pork and Ham Cuts: Cook to internal temp of 145F/63C held for 15 sec.
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.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9						Discard unused product.

Asian Chicken Salad (Asian Chicken Salad)

COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
0.0 °F	Chill	1 each	ⓘ Contains: Chicken; Tomato; AllergenWheat; AllergenFish; Citrus; AllergenMilk; AllergenSoy; Carrots

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
420 kcal	39 g	33 g	17 g	200 mg	650 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1 Soybeans Edamame f/Frz Oranges Mandarin Chilled JcPk Cnd Carrot, Shredded Fresh Noodles, Chow Mein Crispy	3 1/2 Cup	2 1/8 Qt	1 Gal	2 Gal 1 Cup		WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preprep: Thaw Chicken at <40F. Prepare Hard Boiled Eggs as per separate recipe. Remove shell & refrigerate cooked Eggs at <40F for at least 2 hours.
	3 1/2 Cup	2 1/8 Qt	1 Gal	2 Gal 1 Cup		
	3 1/2 Cup	2 1/8 Qt	1 Gal	2 Gal 1 Cup		
	3 1/2 Cup	2 1/8 Qt	1 Gal	2 Gal 1 Cup		
2 Chicken Breast Grilled 3z	1 lb 13 Oz	4 lb 7 Oz	8 lb 15 Oz	17 lb 14 Oz	Sliced	Cut Chicken into strips. Heat Chicken to 165F held for 15 sec. CCP - Maintain >140F for only 4 hrs. Chicken will be hot when placed on Salad.

Asian Chicken Salad (Asian Chicken Salad)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
3	Lettuce, Iceberg	9 Oz	1 lb 7 Oz	2 lb 14 Oz	5 lb 11 Oz	Bite Size	Bring a small saucepan of salted water to a boil. Add the edamame and cook until tender and bright green, about 3 minutes. Drain and rinse under cold water; set aside.
	Lettuce, Romaine Fresh	4.5 Oz	11.5 Oz	1 lb 7 Oz	2 lb 14 Oz	Bite Size	
	Lettuce, Green Leaf	11.5 Oz	1 lb 13 Oz	3 lb 9 Oz	7 lb 2 Oz	Bite Size	
	Tomato, Fresh	1 lb 11 Oz	4 lb 5 Oz	8 lb 9 Oz	17 lb 2 Oz	Chopped	
4							Drain Oranges; Wash all produce.
5							Mix Vegetables together with chow mein noodles and oranges.
6							Serve 2 cups Salad mix and top with 3oz chicken strips.
7							Serve with Asian Ginger dressing or dressing of choice.
8							CCP -- Maintain <40F/4C; discard unused product. (FDA)
9							For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.

Soybeans Edamame f/Frz (Steamed Edamame)

COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
63 °C	Heat	1/2 Cup	ⓘ Contains: AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
170 kcal	11 g	13 g	10 g	150 mg	45 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Soybeans, Edamame Frz	2 lb 3 Oz	5 lb 8 Oz	10 lb 15 Oz	21 lb 14 Oz	Prepare as per package instructions. Stir in margarine.
	Margarine, Solids	3 Tbsp 1 tsp	1/2 Cup	1.0 Cup	2 1/8 Cup	
3						For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

Soybeans Edamame f/Frz (Steamed Edamame)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 135F/57C 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.

Oranges Mandarin Chilled JcPk Cnd (Chilled Mandarin Oranges)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Citrus

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
45 kcal	12 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 Orange, Mandarin JcPk	1 1/4 Qt	3 1/8 Qt	1 Gal 4 Cup	3 Gal 1 Cup	Drained	Serve according to portion size.
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Apple Slices Hot Cinnamon LoCal f/Cnd (LoCal Hot Spiced Apples)

SERVING SIZE	ALLERGIES
1/2 Cup	ⓘ Contains: Apples; Sugar Substitute; AllergenSoy; AllergenMilk; Cinnamon

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
80 kcal	14 g	0 g	3.5 g	10 mg	40 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1	Pan Coating, Spray	1 Oz	2.5 Oz	5 Oz	9.5 Oz	WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Spray Pan with Pan Release. Melt Margarine. Add Apples and Spices. Heat Fruit through until *internal temp >145F is reached for 15 sec. Serve 1/2C.
	Apple, Slices Unswt Cnd	0.35 no. 10 can	0.88 no. 10 can	1.75 no. 10 can	3.5 no. 10 can	
	Margarine, Solids	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup	2/3 Cup	
	Cinnamon, Ground	3/4 tsp	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	
	Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp	
	Sugar Substitute, Equal Bulk	1/2 tsp	1 1/4 tsp	2 3/4 tsp	1 Tbsp 2 tsp	
2					CCP -- Maintain >140F for only 4 hrs.	
3					CCP -- Cool: Product must reach 140F to 70F within 2 hrs and 70F to 40F within 4 hrs.	
4					CCP -- Reheat: To internal temp of 165F held 15 sec within 1 hr - one time only.	

Pear Halves Cinnamon JcPk Cnd (Cinnamon Pears)

COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
Chill	4z Spoodle	1/2 Cup	ⓘ Contains: Cinnamon; Pear

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	17 g	0 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 Pears, Halves JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 4 Cup	3 Gal 2 Cup	Drained	Place 2 pear halves in each serving bowl.
3 Cinnamon, Ground	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		Sprinkle cinnamon on each portion.
4						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Beans Ranchero (Ranchero Beans)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
40 Min	63 °C	Simmer	1/2 Cup	ⓘ Contains: Beans/Legumes; Tomato; Onion; Garlic; AllergenWheat; AllergenMilk; Peppers Bell; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
120 kcal	20 g	6 g	2.5 g	75 mg	270 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Onion, Yellow	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	Sauté onion and pepper in margarine until softened.
	Peppers, Green Fresh	2 Oz	5 Oz	9.5 Oz	1 lb 3 Oz	Diced	
	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3	Flour, All Purpose	1 3/4 tsp	1 Tbsp 2 tsp	3 Tbsp	1/3 Cup		Add flour and seasonings; stir until well blended.
	Garlic, Powder	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Chili Powder, Mild	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		

Beans Ranchero (Ranchero Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Salt, Iodized	1/8 tsp	1/4 tsp	1/2 tsp	1 tsp		
	Parsley, Dried	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Thyme, Ground	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp		
4	Beans Pinto f/Dry	1 Qt	2 1/2 Qt	1 Gal 2 Cup	2 Gal 3 Cup	Prepared	Add tomato and beans bring to a boil. Reduce and simmer for 20 minutes.
	Tomato, Diced Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		
5							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.
8							CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.

Beans Pinto f/Dry (Pinto Beans)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
120 Min	0.0 °F	63 °C	Boil	1/2 Cup	ⓘ Contains: Beans/Legumes

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
90 kcal	18 g	6 g	0 g	40 mg	105 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Beans, Pinto Dry	9.5 Oz	1 lb 8 Oz	3 lb	6 lb	Sort through dried beans to remove any debris. Rinse thoroughly.
Water, Tap	1 1/2 Qt	3 1/2 Qt	1 Gal 5 Cup	3 Gal 3 Cup	
3					Place beans in a large pot or steam-jacketed kettle and cover with water.
4					Bring water to a boil and skim any foam off the top. Reduce heat to a slow simmer and occasionally stir gently.
5 Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Cook for approximately 2 hours or until beans are just slightly tender. Add salt and continue cooking until desired consistency is reached. Drain well.
6					For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.

Beans Pinto f/Dry (Pinto Beans)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
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.
11						Note: Soaking beans in water overnight can reduce cooking time, if desired.

Peppers & Onions f/Fresh (Peppers & Onions)

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

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	8 g	2 g	2.5 g	20 mg	5 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Onion, Yellow	1 lb 3 Oz	3 lb	6 lb	12 lb	Sliced	Cook onion and peppers with oil on grill until desired tenderness.
	Peppers, Green Fresh	1 lb 3 Oz	3 lb	6 lb	12 lb	Julienne	
	Oil, Vegetable	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		
3							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
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.

Peppers & Onions f/Fresh (Peppers & Onions)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
5							CCP -- Cool: Product must reach 135F/57C 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.