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Milk 1% PC (1% Milk)

SERVING SIZE
8 fl. oz

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

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Breadstick Garlic WhlG 6in (Garlic Whole Grain Breadstick)

COOK TIME	COOK TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
4 Min	375.0 °F	Heat	1 each	❶ Contains: AllergenWheat; AllergenMilk; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	16 g	5 g	1.5 g	40 mg	140 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	PREPARATION STEP
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2						Prepare product as per package instructions.
3						Portion according to serving size.
4						Discard unused product.

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Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE
1 each

ALLERGIES
❶ **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 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.

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Lasagna Chicken Hmd (Chicken Lasagna)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE
45 Min	350.0 °F	74 °C	Bake	1 (3x4)

ALLERGIES
❗ **Contains: AllergenMilk; Tomato; Onion; Garlic; AllergenEggs; AllergenWheat; Chicken**

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
310 kcal	27 g	29 g	10 g	300 mg	610 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Oil, Vegetable	1 1/2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp	1/3 Cup		Pour oil into large pot. Sauté onions in oil. Drain excess oil.
	Onion, Yellow	2.5 Oz	5.5 Oz	11.5 Oz	1 lb 7 Oz	Diced	
	Tomato, Sauce Cnd	2 1/3 Cup	1 1/2 Qt	3 Qt	1 Gal 3 Cup		
	Tomato, Paste Cnd	3/4 Cup	2.0 Cup	3 3/4 Cup	2.0 Qt		
	Pepper, Black Ground	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
	Garlic, Powder	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		

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Lasagna Chicken Hmd (Chicken Lasagna)

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
	Oregano, Dry	1/2 tsp	1.0 tsp	2.0 tsp	1 Tbsp 1 tsp		
	Basil, Dried Leaves	1/8 tsp	1/2 tsp	3/4 tsp	1 3/4 tsp		
	Chicken, Meat Pulled Ckd	1 lb 3 Oz	3 lb	6 lb	12 lb		
3	Pasta, Lasagna Dry	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		Add tomato products, pepper, garlic powder, oregano, basil, & chicken. Continue cooking, about 30 min, stirring occasionally.
4							Prepare pasta per package directions. Drain.
5	Cottage Cheese, 2% Fat	3/4 Cup	2.0 Cup	3 3/4 Cup	2.0 Qt		Combine cheeses. In greased counter pans: Arrange chicken & sauce, pasta, and cheeses in overlapping layers. Repeat sauce, pasta, and cheese. Spoon remainder of chicken & sauce on top. Bake immediately or chill.
	Cheese, Parmesan Grated	1 Oz	2.5 Oz	5 Oz	10 Oz		
	Cheese, Mozzarella Shredded	9.5 Oz	1 lb 8 Oz	3 lb	6 lb		
6							Casseroles & Precooked Foods: Cook to internal temp of 165F/74C held for 15 sec.

Lasagna Chicken Hmd (Chicken Lasagna)

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

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Peaches Halves f/Cnd (Chilled Peaches)

COOK TEMP	SERVING UTENSIL	SERVING SIZE	ALLERGIES
0.0 °F	#10 scoop	1/2 Cup	ⓘ Contains: Peach

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
60 kcal	16 g	1 g	0 g	10 mg	10 mg

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
1							WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2	Peaches, Halves JcPk	1 1/4 Qt	3 1/4 Qt	1 Gal 4 Cup	3 Gal 2 Cup	Drained	Portion using 1/2 cup solid spoodle or #10 scoop.
3							Refrigerate until service.
4							CCP -- Maintain <40F/4C; discard unused product. (FDA)

Broccolini f/Fresh (Steamed Broccolini)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
10 Min	63 °C	Steam	1/2 Cup	❶ Contains: Broccoli; AllergenMilk; AllergenSoy

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
40 kcal	5 g	3 g	2 g	50 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	Margarine, Solids	1 Tbsp 2 tsp	1/4 Cup	1/2 Cup	1 Cup		Wash and trim broccolini. Steam or boil vegetables until tender. Add seasoning and mix well.
2	Parsley, Dried	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp		
2	Broccolini, Fresh	2 lb	5 lb	10 lb	20 lb	Trimmed	
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.

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Broccolini f/Fresh (Steamed Broccolini)

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

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