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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	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 9 Cup	3 Gal 2 Cup	6 Gal 4 Cup	Pour milk cups.
3					CCP -- Maintain <40F/4C; discard unused product. (FDA)

Bread Wheat (Wheat Bread)

SERVING SIZE	ALLERGIES
1 slice	ⓘ Contains: AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
70 kcal	12 g	3 g	1 g	40 mg	120 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.

Margarine Spread Cup PC (Soft Margarine Cup)

SERVING SIZE	ALLERGIES
1 each	ⓘ Contains: AllergenMilk

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
10 kcal	0 g	0 g	1 g	0 mg	40 mg

INGREDIENTS	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.

Chicken Tenders Brd f/RTB (Chicken Tenders)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
30 Min	350.0 °F	74 °C	Bake	3 Oz	ⓘ Contains: Chicken; AllergenWheat

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
210 kcal	13 g	13 g	12 g	40 mg	460 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP	
	10	25	50	100		
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Chicken, Tender Brd Ckd	1 lb 14 Oz	4 lb 12 Oz	9 lb 8 Oz	19 lb	Bake tenders until golden brown.
3						For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C 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						Discard unused product.

Melon Watermelon Cantaloupe f/Fresh (Fresh Watermelon & Cantaloupe Cubes)

COOK METHOD	SERVING SIZE	ALLERGIES
Mix & Chill	1 Cup	None

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
50 kcal	12 g	2 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.
Watermelon, Seedless	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Diced	Cut in bite size chunks, 1/2 inch in size. Mix together.
2 Melon, Cantaloupe Fresh	13 Oz	2 lb	4 lb	8 lb	Diced	
3						CCP -- Maintain <40F/4C; discard unused product. (FDA)

Macaroni & Cheese Side (Macaroni & Cheese)

COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
50 Min	350.0 °F	63 °C	Bake	1/2 Cup	ⓘ Contains: AllergenWheat; AllergenMilk; AllergenFish; AllergenSoy; Mustard; AllergenSesame

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
200 kcal	25 g	8 g	8 g	150 mg	230 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1						WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
2	Pasta, Macaroni/Elbow Dry	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb	Stir macaroni into boiling water. Cook 10-12 min or until tender, stirring occasionally. Drain well.	
	Water, Tap	8 Oz	1 lb 4 Oz	2 lb 8 Oz	5 lb		Boiled
3	Margarine, Solids	2 Tbsp 1 tsp	1/3 Cup	3/4 Cup	1 1/2 Cup	Melted	Melt 1st portion margarine. Stir in flour and seasoning.
	Flour, All Purpose	3 Tbsp 1 tsp	1/2 Cup	1 Cup	2 Cup		
	Sauce, Worcestershire	1 1/4 tsp	1 Tbsp	2 Tbsp	1/4 Cup		
	Mustard, Ground	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		

Macaroni & Cheese Side (Macaroni & Cheese)

	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
		10	25	50	100		
	Salt, Iodized	1/4 tsp	3/4 tsp	1 1/2 tsp	1 Tbsp		
4	Milk, 2% Bulk	1 2/3 Cup	1 Qt	2 Qt	1 Gal		Add milk gradually, stirring constantly. Cook until thickened.
	Cheese, Cheddar Shredded	3 Oz	8 Oz	1 lb	2 lb		
5	Bread Crumbs, Plain	1.5 Oz	4 Oz	8 Oz	1 lb		Add cheese to sauce; stir until smooth. Pour cheese sauce over macaroni. Mix well. Scale into baking pans, 12 lbs per pan.
	Margarine, Solids	2 tsp	2 Tbsp	1/4 Cup	1/2 Cup	Melted #2	
6							Combine bread crumbs and 2nd portion margarine. Sprinkle over macaroni and cheese. Bake at 350F/176C for 30-40 min.
7							For Milk & Cheese or non-hazardous items: Cook to internal temp of 145F/62C held for 15 sec.
8							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.

Zucchini & Tomato Southwest f/Fresh (Southwest Zucchini & Tomatoes)

COOK TIME	COOK-END TEMP	COOK METHOD	SERVING SIZE	ALLERGIES
15 Min	63 °C	Saute	1/2 Cup	ⓘ Contains: Tomato; Onion; Garlic

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
35 kcal	5 g	2 g	1.5 g	20 mg	250 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP	
	10	25	50	100			
1 Onion, Yellow	3 Oz	8 Oz	1 lb	2 lb	Minced	WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.	
	Oil, Vegetable	1 Tbsp	2 Tbsp 2 tsp	1/3 Cup			2/3 Cup
2 Garlic, Powder	1/2 tsp	1 1/4 tsp	2 1/2 tsp	1 Tbsp 2 tsp	Seeded/Chopped	Preprep: Slice zucchini in crosswise 1/4 Inch thick. Saute onion in oil until tender.	
	Zucchini, Fresh	1 lb 5 Oz	3 lb 5 Oz	6 lb 11 Oz			13 lb 5 Oz
	Tomato, Fresh	10.5 Oz	1 lb 11 Oz	3 lb 5 Oz			6 lb 11 Oz
	Pepper, Black Ground	1 tsp	2 1/2 tsp	1 Tbsp 2 tsp			3 Tbsp 1 tsp
	Salt, Iodized	1 tsp	2 1/2 tsp	1 Tbsp 2 tsp			3 Tbsp 1 tsp
Cumin, Ground	1/4 tsp	3/4 tsp	1 3/4 tsp	1 Tbsp			

	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
3							Add vegetables and seasonings into onions.
4							Cook covered over low heat until tender.
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.
9							Discard unused product.