Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Cold Heros	113582	886721786399	Beef Brisket, BBQ Onions & Pepper Jack Cheese Hero		$0.00	TS202	Rectangle
Cold Heros	111291	886721444589	Black Beans, Avocado, Tomatoes, Corn, Scallions & Cheddar Cheese	V	$0.00	TS202	Rectangle
Cold Heros	113877	886721831235	French Onion, Ham, Gruyere Cheese & Horseradish Mustard Hero		$0.00	TS202	Rectangle
Cold Heros	113542	886721774419	Ham, Turkey, Bacon, Swiss, Roasted Tomatoes & Honey Mustard Hero		$0.00	TS202	Rectangle
Cold Heros	114849	886721934295	Hawaiian Ham, Pineapple & Jack Cheese Hero		$0.00	TS202	Rectangle
Cold Heros	113544	886721774396	Italian Deli Meat, Provolone, Mozzarella, Black Olives & Red Win		$0.00	TS202	Rectangle
Cold Heros	113759	886721424130	Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero		$0.00	TS202	Rectangle
Cold Heros	113545	886721774372	Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horsera		$0.00	TS202	Rectangle
Cold Heros	113539	886721774303	Roast Beef, Turkey, Ham, Cheddar, Roasted Tomatoes, Ranch Hero		$0.00	TS202	Rectangle
Cold Heros	113546	886721774365	Roast Turkey, Cheddar, Onions, Honey Mustard Hero		$0.00	TS202	Rectangle
Cold Heros	113862	886721831303	Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers &		$0.00	TS202	Rectangle
Cold Heros	113550	886721776925	Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsam	V	$0.00	TS202	Rectangle
Cold Heros	113547	886721774891	Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipot		$0.00	TS202	Rectangle
Cold Heros	113897	886721825852	Sliced Steak*, Provolone, Mushroom Brushcetta, Fried Onions, A-1		$0.00	TS202	Rectangle
Cold Heros	113548	886721774853	Smoked Turkey, Provolone, Onions, Ranch Dressing Hero		$0.00	TS202	Rectangle
Cold Heros	114848	886721934349	Spinach, Artichoke, Mozzarella, & Chicken Cutlet Hero		$0.00	TS202	Rectangle
Cold Heros	114682	886721910534	Traditional Italian Hero		$0.00	TS202	Rectangle

Cold Heros	113940	886721846888	Turkey, Havarti Cheese, Relish & Edamame Spread Hero		$0.00	TS202	Rectangle
Cold Heros	113549	886721774914	Turkey, Swiss Cheese, Onions, Ranch Dressing Hero		$0.00	TS202	Rectangle

CulinArt Beef Brisket, BBQ Onions & Pepper Jack Cheese Hero (113582)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Smoked Brisket (23355)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Pepper Jack, .75 oz (1675)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Spanish Onions (62632)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Beef Broth, RTS (14988)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Barbecue Sauce (7177)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Use prepared Beef Brisket. For the BBQ Onions: Combine onions, salt, pepper, beef broth and Barbecue Sauce. Toss to combine. Slice the hero roll. Build hero with Smoked Brisket first, top with BBQ Onions, then Pepper Jack Cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Black Beans, Avocado, Tomatoes, Corn, Scallions & Cheddar Cheese Hero (111291)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins **Minimum Batch:**

Portion: 1 serving **Cook Time: 15 mins** **Maximum Production:**

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Black Beans, Canned, Drained, Rinsed (8212)	AP	3/4 cup	1 gal, 2-3/4 cup	2 gal, 1 qt, 1-1/2 cup
	Minced Garlic Cloves, Fresh (2893)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Ground Cumin (7367)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Ground Coriander (7364)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Lime Juice (3543)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Canola Oil (4208)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Water (7641)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
2	Lime Juice (3543)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Canola Oil (4208)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Cilantro, Fresh, Minced (1780)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	White Pepper (7397)	AP	<1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
3	Cheese, Cheddar, Slice, .75 oz (1644)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Sliced (56055)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Avocado (241)	EP	1/2 ea	12-1/2 ea	25 ea
	Fresh Corn Kernels (15813)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Onions, Bunch (4225)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. In a blender puree the black beans with the lime juice, garlic, oil, water, cumin & coriander until smooth consistency. Adjust seasonings and water as needed. Hold at or below 41 degrees F.
2	In a bowl, whisk together lime juice, canola oil, minced cilantro, salt and white pepper. Reserve for use in Step 3. Hold at or below 41 degrees F.
3	Preheat oven to 350 degrees F. On a grill, grill pan, or flat top give the scallions a hard sear on two sides to char. Roast the corn on a sheet tray in a 350 degree F oven for approximately 15-20 minutes or until most of the kernels obtain a golden brown color. Allow the vegetables to cool completely before building sandwich. To build hero, slice bread, spread black bean spread on bottom of hero roll, top with corn and scallions, then the cheese. Garnish with tomato and avocado. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

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CulinArt Black Beans, Avocado, Tomatoes, Corn, Scallions & Cheddar Cheese Hero (111291)

Day (s) In Menu:

Every Day Day 1

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CulinArt French Onion, Ham, Gruyere Cheese & Horseradish Mustard Hero (113877)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ham, Black Forest, Sliced Thin (9159)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Gruyere Cheese (42634)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Prepared Horseradish (3262)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Mustard, Dijon (4142)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt French Onions (113583)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt French Onions according to recipe. For the Hero: Combine mustard and horseradish and spread on bottom half of the bread. Top with sliced Ham, French onions and sliced Gruyere cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Ham, Turkey, Bacon, Swiss, Roasted Tomatoes & Honey Mustard Hero (113542)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Turkey Breast, Sliced Thin (7593)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Smoked Boneless Pork Ham, Sliced Thin (7025)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bacon Slice, Precooked (288)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Honey Mustard Dressing (13798)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Culinart Oven Roasted Tomatoes (31169.4)		2 oz (p)	50 oz (p)	100 oz (p)
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Oven Roasted Tomatoes according to the recipe. Spread Honey Mustard on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Hawaiian Ham, Pineapple & Jack Cheese Hero (114849)

Revision Date: Mar 22, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Hot Entree

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 sandwich

Cook Time: 10 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ham, Smoked (7020)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Pineapple, Fresh (8262)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Monterey Jack, Slice, .75 oz (1661)	AP	2 ea	50 ea	100 ea
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Slice hoagie horizontally. Layer with ham, pineapple, and cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Italian Deli Meat, Provolone, Mozzarella, Black Olives & Red Wine Vinaigrette Hero (113544)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Salami, Genoa, Sliced, 1 oz (7173)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pepperoni, Sliced (6122)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ham, Capicola (9883)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Smoked Boneless Pork Ham, Sliced Thin (7025)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Mozzarella, Sliced (106566)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese (9166)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Olives, Black, Pitted, Sliced (4195)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Red Peppers (4126)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Creamy Red Wine Vinaigrette (113383)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Creamy Red Wine Vinaigrette according to the recipe. Layer all ingredients on sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 20 mins
Cook Time: 10 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Mojo Spread (113584)		1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	CulinArt Quick Cabbage Slaw (113746)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Mango Salsa (113747)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Peeled Jumbo Shrimp, 21/25, Raw (9598)	EP	6 ea	150 ea	300 ea
	Orange Peel, Fresh, Grated (4280)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Fresh Orange Juice (78827)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Mint Bunch, Fresh, Chopped (3885)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Oregano Bunch, Fresh, Minced (4270)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare CulinArt Quick Cabbage Slaw according to recipe. Prepare CulinArt Mango Salsa according to recipe. Prepare CulinArt Mojo Spread according to recipe.
2	Marinate the shrimp in orange juice, orange zest, garlic, mint and oregano. Grill shrimp to add charred flavor. Cool to below 41 degrees F. To build the hero: Slice hero. Spread Mojo spread on insides of hero, top with the grilled Shrimp, Slaw and Salsa. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 sandwich

Cook Time: 5 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin (729)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cheese, American, Slice, .5 oz (1605)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Lettuce, Iceberg, Shredded (3767)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Tomatoes, Fresh, Julienne Sliced (7548)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Sauteed Peppers and Onions (76414.2)		1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Horseradish Crème (113220)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Peppers and Onions according to the recipe. Prepare Roasted Mushrooms according to the recipe. Prepare Horseradish Crème according to the recipe. Spread Horseradish Creme on the insides of the bread. Layer lettuce, tomato, peppers, onions, mushrooms, Roast Beef and American cheese on sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roast Beef, Turkey, Ham, Cheddar, Roasted Tomatoes, Ranch Hero (113539)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin (729)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Turkey Breast, Sliced Thin (7593)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Smoked Boneless Pork Ham, Sliced Thin (7025)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Cheddar, Slice, .75 oz (1644)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Ranch Dressing (7164)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Culinart Oven Roasted Tomatoes (31169.4)		2 oz (p)	50 oz (p)	100 oz (p)
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Oven Roasted Tomatoes according to the recipe. Spread Ranch Dressing on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roast Turkey, Cheddar, Onions, Honey Mustard Hero (113546)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 sandwich

Cook Time: 5 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Turkey Breast, Sliced Thin (7593)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Sliced Cheddar Cheese, .5 oz (9165)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Honey (3190)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Mustard, Dijon (4142)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine honey with Dijon mustard to make spread. Spread Honey Dijon Spread on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero (113862)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 20 mins
Cook Time: 10 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Pickled Red Onions (Basic) (107659)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Paprika Bacon Aioli (113579)		1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
3	Cheese, Gouda, Smoked (53212)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Roasted Yellow Peppers (15324)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. . Preheat oven to 375 degrees F. Roast chicken until internal temperature reaches 165 degrees F. Chill to below 41 degrees F. Once cooled, cut the chicken into thin slices.
2	Prepare CulinArt Paprika Bacon Aioli according to recipe. Prepare CulinArt Pickled Red Onions according to recipe. Hold at or below 41 degrees F.
3	To build hero, slice hero in half, spread Aioli on insides of bread, top with sliced chicken, peppers and sliced Gouda cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero (113550)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins **Minimum Batch:**

Portion: 1 sandwich **Cook Time: 5 mins** **Maximum Production:**

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Culinart Oven Roasted Tomatoes (31169.4)		2 oz (p)	50 oz (p)	100 oz (p)
	Zucchini Squash, Fresh, Sliced (7470)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Eggplant, Fresh, Sliced (2283)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Peppers, Red Bell, Sliced Thin (7675)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Oil, Olive (4206)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
2	Cheese, Mozzarella, Sliced (106566)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Olives, Black, Pitted, Sliced (4195)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	CulinArt Balsamic Vinaigrette (113395)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Oven Roasted Tomatoes according to the recipe. Preheat oven to 400 degrees F. Place the sliced vegetables on a sheet pan and drizzle with olive oil. Roast until tender and lightly browned. Chill to below 41 degrees F.
2	Prepare Balsamic Vinaigrette according to recipe. Spread Balsamic Vinaigrette on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero (113547)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tabasco Sauce (7189)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Chili Powder (7356)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Ground Cumin (7367)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Garlic Powder (7371)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Boneless, Skinless Chicken Breast, 5 oz (1712)	AP	1 ea	25 ea	50 ea
2	Bacon Slice, Precooked (288)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Sliced Cheddar Cheese, .5 oz (9165)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Culinart Oven Roasted Tomatoes (31169.4)		1 oz (p)	25 oz (p)	50 oz (p)
	CulinArt Chipotle Aioli (104713)		1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Preheat grill or oven to 350 degrees F. Season chicken with spices and Tabasco Sauce, grill or roast until cooked (165 degrees internal temperature) and chill rapidly (in under 2 hours) to below 40 degrees. Slice chicken thinly on the bias.
2	Prepare Chipotle Aioli according to recipe. Prepare Oven Roasted Tomatoes according to recipe. Spread Chipotle Aioli on the insides of the bread. Layer chicken, bacon, cheddar cheese, tomatoes and onions on sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sliced Steak, Provolone, Mushroom Brushcetta, Fried Onions, A-1 Spread Hero (113897)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins
Cook Time: 10 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Mayonnaise, Kraft (71089)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Lowfat Sour Cream (7345)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	A-1 Steak Sauce (22802)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
2	CulinArt Mushroom Bruschetta (113763)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Beef, Eye of Round (7726)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
4	Provolone Cheese (9166)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Onions, Fresh, Grated (4175)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	All Purpose Flour (2690)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. In a mixing bowl, combine the A1 spread ingredients and let the flavors meld for at least 20 minutes before using. Hold at or below 41 degrees F.
2	Prepare CulinArt Mushroom Bruschetta according to recipe.
3	Preheat oven. Place beef in oven and roast until cooked through, 145 degrees F. Remove from oven, allow the beef to cool then shave on a slicer. Hold at or below 41 degrees F.
4	For the frizzled onions, combine the shaved onions and flour. Fry in a deep fryer until the onions turn a crisp golden brown color. Drain on paper towels and season to taste with salt and pepper. Let cool before use. To Build Hero: Slice bread. Spread insides of bread with A-1 Spread, layer with steak, sliced provolone cheese and mushroom bruschetta. Top with Frizzled Onions. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Smoked Turkey, Provolone, Onions, Ranch Dressing Hero (113548)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Smoked Turkey, Sliced Paper Thin (7606)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Provolone Cheese (9166)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Ranch Dressing (7164)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Spread Ranch Dressing on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Spinach, Artichoke, Mozzarella, & Chicken Cutlet Hero (114848)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 25 mins
Minimum Batch:

Portion: 1 sandwich
Cook Time: 10 mins
Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Breaded Chicken Cutlet (75494.2)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Spinach, Fresh (7426)	EP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Artichoke Hearts, Canned (197)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Mozzarella, Shredded (1654)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Chicken Cutlet according to recipe.
2	Slice hoagie horizontally. Layer with chicken, cheese, spinach, and artichoke. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Traditional Italian Hero (114682)

Revision Date: Mar 22, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Sopressata, Dry Sausage (67165)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Genoa Salami, Boar's Head (44780)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Provolone Cheese (9166)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Oil, Olive (4206)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Ground Oregano (7386)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Iceberg Lettuce, Individual Leaf (3764)	EP	2 ea	50 ea	100 ea
	Plum Tomatoes, Fresh, Sliced (54498)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Vinegar, Red Wine (7633)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Layer sandwich in hero with soppressata, salami, and provolone. Drizzle olive oil and vinegar. Sprinkle with oregano. Layer with tomato and lettuce. Close sandwich, place in a container, cover and label. Hold at or below 41° F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey, Havarti Cheese, Relish & Edamame Spread Hero (113940)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 sandwich

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Edamame Spread (113900)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Turkey Breast, Gold Roasted (41949)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Havarti Cheese (7775)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pickle Relish, Sweet (6966)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Edamame Spread According to recipe.
2	To Build hero, slice bread, spread Edamame spread on bread, top with turkey and Havarti cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey, Swiss Cheese, Onions, Ranch Dressing Hero (113549)

Revision Date: Mar 22, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Turkey Breast, Sliced Thin (7593)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Ranch Dressing (7164)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Culinart Oven Roasted Tomatoes (31169.4)		2 oz (p)	50 oz (p)	100 oz (p)
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Oven Roasted Tomatoes according to the recipe. Spread Ranch Dressing on the insides of bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Balsamic Vinaigrette (113395)

Revision Date: Jul 20, 2018

Balsamic Vinaigrette

Sub Recipe For			
CulinArt Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero (113550)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Mustard, Dijon (4142)	AP	1/2 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp
	Lemon Juice, Fresh (3539)	EP	1/4 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Vinegar, Balsamic (7627)	AP	2-1/2 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Water (7641)	AP	1-1/4 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Garlic Cloves, Roasted (76889)	AP	3/4 ea	4-1/4 ea	8-1/2 ea
	Honey (3190)	AP	1/8 tsp	1 tsp	1-3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1/2 tsp	1-1/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1/4 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Oil, Olive (4206)	AP	2 tbsp, 1-1/4 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp	1-3/4 cup, 2-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large bain marie add mustard, honey, lemon juice, vinegar, water, garlic. Puree until smooth with an immersion blender or follow same instructions using a blender or food processor. Slowly add in oil, season with salt, pepper and parsley. Cover and hold at or below 41 degrees F until service.

Recipe Notes:

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CulinArt Breaded Chicken Cutlet (75494.2)

Revision Date: Jul 20, 2018

Breaded Chicken Cutlet

Sub Recipe For			
CulinArt Spinach, Artichoke, Mozzarella, & Chicken Cutlet Hero (114848)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Entree

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 5 oz

Cook Time: 15 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	20 Servings	40 Servings
1	Boneless, Skinless Chicken Breast, Random (10924)	AP	3-1/2 oz	4 lb, 8 oz	9 lb
	Kosher Salt (7411)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
2	Panko Breadcrumbs (7927)	AP	1/3 cup, 1 tbsp, 1/4 tsp	2 qt	1 gal
	Fresh Egg, Beaten (2263)	AP	1/4 ea	4 ea	8 ea
	All Purpose Flour (2690)	AP	3 tbsp, 1/2 tsp	1 qt	2 qt
3	Canola Oil (4208)	AP	2-1/2 tsp	1 cup	2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Butterfly cut the chicken breast in half to create two equal pieces. Season with salt and pepper.
2	Place flour, eggs, and breadcrumbs in separate bowls. Dredge each chicken breast in flour, dip in eggs, then coat with breadcrumbs.
3	Heat oil in a sauté pan with oil and cook each side until golden brown. Preheat oven to 350 degrees F. Transfer chicken breasts on a sheet pan and finish cooking in the oven until internal temperature reaches 165 degrees F for at least 15 seconds. Serve hot at or above 145 degrees F. Portion Size: 5 oz portion

Recipe Notes:

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CulinArt Chili Oil (103346)

Revision Date: Jul 17, 2017

Chili Oil

Sub Recipe For			
CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)	**1 Servings** 1/4 oz	**7 Servings** 1-3/4 oz	**13 Servings** 3-1/4 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 tsp

Cook Time: 10 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		2 Servings	11 Servings	20 Servings
1	Soybean Oil, Salad (13351)	AP	2 tsp	3 tbsp, 2 tsp	1/3 cup, 1 tbsp, 1 tsp
	Ground Red Pepper (7395)	AP	1/4 tsp	1-1/2 tsp	2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Heat oil to about 200 degrees F. Remove from heat, add crushed red pepper. Let it steep until cool. Strain. Store at or below room temperature (73 degrees F). Portion Size: 1tsp.

Recipe Notes:

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CulinArt Chipotle Aioli (104713)

Revision Date: Sep 5, 2017

Chipotle Aioli

Sub Recipe For			
CulinArt Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero (113547)	**1 Servings** 1 tbsp	**25 Servings** 1-1/2 cup, 1 tbsp	**50 Servings** 3 cup, 2 tbsp

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 tsp

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		2 Servings	38 Servings	75 Servings
1	Mayonnaise (3809)	AP	1 tbsp, 1 tsp	1-1/2 cup, 1 tbsp, 1 tsp	3 cup, 2 tbsp
	Hot Chipotle Pepper Sauce (7809)	AP	<1/8 oz	3/4 oz	1-1/2 oz
	Lemon Juice (3533)	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-3/4 tsp
	Fish Sauce (7186)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a food processor or blender, blend together all ingredients until smooth. Place in a container, cover and refrigerate for service. Store at or below 41 degrees F. Portion Size: 2 tsp.

Recipe Notes:

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CulinArt Creamy Red Wine Vinaigrette (113383)

Revision Date: Jul 20, 2018

Creamy Red Wine Vinaigrette

Sub Recipe For			
CulinArt Italian Deli Meat, Provolone, Mozzarella, Black Olives & Red Wine Vinaigrette Hero (113544)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	8 Servings	15 Servings
1	Mustard, Dijon (4142)	AP	1/2 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/8 tsp
	Vinegar, Red Wine (7633)	AP	2-1/8 tsp	1/3 cup, 1-1/2 tsp	2/3 cup, 3/4 tsp
	Water (7641)	AP	1-1/8 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1/4 tsp
	Garlic Cloves, Roasted (76889)	AP	1/4 ea	2-3/4 ea	5 ea
	Oil, Olive (4206)	AP	2 tbsp, 1/2 tsp	1 cup, 1 tbsp, 1-1/4 tsp	2 cup, 2-1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	3/4 tsp	1-1/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/4 tsp	3/4 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1/4 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large bain marie add mustard, vinegar, water, and garlic. Puree until smooth with an immersion blender or use a blender. Slowly add in oil, season with salt, pepper and parsley. Cover and refrigerate at or below 41 degrees until service.

Recipe Notes:

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CulinArt Edamame Spread (113900)

Revision Date: Jul 20, 2018

Edamame Spread

Sub Recipe For			
CulinArt Turkey, Havarti Cheese, Relish & Edamame Spread Hero (113940)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		2 Servings	26 Servings	52 Servings
1	Edamame, Shelled (24331)	AP	3/4 oz	10-1/2 oz	1 lb, 5 oz
	Lemon Juice (3533)	AP	1 tbsp, 1/4 tsp	3/4 cup, 1 tbsp, 2-1/2 tsp	1-2/3 cup, 1 tbsp, 1/4 tsp
	Canola Oil (4208)	AP	1/4 cup, 2-1/2 tsp	3-3/4 cup, 2 tbsp, 1-1/4 tsp	1 qt, 3-3/4 cup, 1 tbsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 oz	2-1/2 oz	5-1/4 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/8 tsp	1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. NOTE: Be sure to make in batches or it won't reach the desired consistency. In a blender combine ½ of the ingredients for the edamame spread. Puree in blender in batches. Remove from blender and repeat. Hold at or below 41 degrees F.

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CulinArt French Onions (113583)

Revision Date: Jul 20, 2018

French Onions

Sub Recipe For			
CulinArt French Onion, Ham, Gruyere Cheese & Horseradish Mustard Hero (113877)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Cook Time: 20 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	12 Servings	24 Servings
1	Spanish Onions (62632)	EP	2 oz	1 lb, 8 oz	3 lb
	Canola Oil (4208)	AP	3/4 tsp	3 tbsp	1/3 cup, 2 tsp
	Beef Broth, RTS (14988)	AP	1/4 cup	3 cup	1 qt, 2 cup
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Heat oil over medium heat in a large sauté pan. Add Onions and season with salt and pepper. Sauté until tender and golden brown. Add stock and continue cooking until broth has been absorbed. Cool, cover and refrigerate until ready to use.

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CulinArt Garlic Oil (103192)

Revision Date: Jul 11, 2017

Garlic Oil

Sub Recipe For			
CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)	**1 Servings** 1/4 oz	**7 Servings** 1-3/4 oz	**13 Servings** 3-1/4 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Minimum Batch:

Portion: 1/2 oz (p) **Cook Time: 10 mins** **Maximum Production:**

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	3 Servings	6 Servings
1	Oil, Olive (4206)	AP	1 tbsp	3 tbsp	1/3 cup, 2 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1-1/2 tsp	1 tbsp, 1-1/2 tsp	3 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Pour olive oil in a large stock pot. Add whole, peeled garlic cloves. Cook on low heat until garlic is slightly brown. Cool then strain. Hold at room temperature for service or at or above 165 degrees F for hot service. Store at or below 41 degrees F for storage. Portion Size 0.5 ounces

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CulinArt Horseradish Crème (113220)

Revision Date: Jul 20, 2018

Horseradish Crème

Sub Recipe For			
CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	15 Servings	29 Servings
1	Prepared Horseradish (3262)	AP	3/4 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 1 tbsp, 2-3/4 tsp
	Apple Cider Vinegar (7629)	AP	1/2 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2 tsp
	Ground Mustard (7380)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Mayonnaise, Kraft (71089)	AP	1-1/8 tsp	1/3 cup, 1 tsp	2/3 cup, 3/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Real Sour Cream (7346)	AP	1 tbsp	3/4 cup, 3 tbsp	1-3/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Drain the liquid from the horseradish. Combine all ingredients, mix until well incorporated. Shelf life: 5 days. Hold at or below 41 degrees F.

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CulinArt Mango Salsa (113747)

Revision Date: Jul 20, 2018

Mango Salsa

Sub Recipe For			
CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	49 Servings
1	Mango, Fresh, Peeled, Diced (3748)	EP	1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 1 oz
	Green Onions, Bunch, Chopped (4237)	EP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 1 tbsp
	Cilantro, Fresh, Chopped (1781)	EP	2 tsp	1 cup, 2 tsp	2 cup, 2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/8 oz	4-1/4 oz	8-1/4 oz
	Lime Juice (3543)	AP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 1/4 tsp
	Canola Oil (4208)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large mixing bowl, combine diced mango, chopped scallions, chopped cilantro, minced garlic, lime juice and oil. Toss to incorporate all ingredients, let stand for at least 20 minutes before using. Hold at or below 41 degrees F.

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CulinArt Mojo Spread (113584)

Revision Date: Jul 20, 2018

Mojo Spread

Sub Recipe For			
CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)	**1 Servings** 1-1/2 oz	**25 Servings** 2 lb, 5-1/2 oz	**50 Servings** 4 lb, 11 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	22 Servings	43 Servings
1	Garlic Cloves, Roasted (76889)	AP	1/4 oz	4-1/2 oz	8-1/2 oz
	Orange, 88 ct (4287)	EP	<1/4 ea	2-1/4 ea	4-1/4 ea
	Minced Garlic Cloves, Fresh (2893)	AP	<1/8 oz	2-1/4 oz	4-1/4 oz
	Mint Bunch, Fresh, Chopped (3885)	EP	<1/8 oz	2-1/4 oz	4-1/4 oz
	Oregano Bunch, Fresh, Chopped (4271)	EP	<1/8 oz	2-1/4 oz	4-1/4 oz
	Fat Free Greek Yogurt (89422)	AP	1 tbsp, 1-3/4 tsp	2 cup, 3 tbsp, 1/2 tsp	1 qt, 1/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Roast whole garlic cloves, then smash into a puree. Juice and zest each orange. Combine all ingredients, mix well and let marinate for at least 15 minutes. Hold at or below 41 degrees F.

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CulinArt Mushroom Bruschetta (113763)

Revision Date: Jul 20, 2018

Mushroom Bruschette

Sub Recipe For			
CulinArt Sliced Steak, Provolone, Mushroom Brushcetta, Fried Onions, A-1 Spread Hero (113897)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 2 oz (p)

Cook Time: 15 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		2 Servings	26 Servings	52 Servings
1	Button Mushrooms, Fresh, Diced (4112)	EP	1/3 cup	1 qt, 1/4 cup, 1 tbsp	2 qt, 2/3 cup
	Vinegar, Balsamic (7627)	AP	1 tbsp, 1 tsp	1 cup, 1 tbsp, 1 tsp	2 cup, 2 tbsp, 2 tsp
	Canola Oil (4208)	AP	2 tbsp, 2 tsp	2 cup, 2 tbsp, 2 tsp	1 qt, 1/4 cup, 1 tbsp
	Minced Garlic Cloves, Fresh (2893)	AP	2/3 oz	8-3/4 oz	1 lb, 1-1/2 oz
	Kosher Salt (7411)	AP	1/8 tsp	1-1/8 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/8 tsp	2-1/8 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	2 tbsp, 2 tsp	2 cup, 2 tbsp, 2 tsp	1 qt, 1/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Preheat oven to 400 degrees F. Place mushrooms on roasting pan and roast in oven for 10-15 minutes. Remove from oven and allow the mushrooms to cool. Combine mushrooms with balsamic vinegar, oil, garlic, salt, pepper and parsley. Toss to combine. Let the flavors meld for at least 20 minutes before using. Hold at or below 41 degrees F.

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Culinart Oven Roasted Tomatoes (31169.4)

Revision Date: Jan 16, 2018

Roasted Tomatoes

Sub Recipe For			
CulinArt Roast Beef, Turkey, Ham, Cheddar, Roasted Tomatoes, Ranch Hero (113539)	**1 Servings** 2 oz (p)	**25 Servings** 50 oz (p)	**50 Servings** 100 oz (p)
CulinArt Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero (113550)	**1 Servings** 2 oz (p)	**25 Servings** 50 oz (p)	**50 Servings** 100 oz (p)
CulinArt Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero (113547)	**1 Servings** 1 oz (p)	**25 Servings** 25 oz (p)	**50 Servings** 50 oz (p)
CulinArt Ham, Turkey, Bacon, Swiss, Roasted Tomatoes & Honey Mustard Hero (113542)	**1 Servings** 2 oz (p)	**25 Servings** 50 oz (p)	**50 Servings** 100 oz (p)
CulinArt Turkey, Swiss Cheese, Onions, Ranch Dressing Hero (113549)	**1 Servings** 2 oz (p)	**25 Servings** 50 oz (p)	**50 Servings** 100 oz (p)

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Cook Time: 20 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		5 Servings	113 Servings	225 Servings
1	Minced Garlic Cloves, Fresh (2893)	EP	1 tsp	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 3 tbsp
	Basil, Fresh, Chopped (457)	EP	1 tbsp, 1-1/2 tsp	2 cup, 1 tbsp, 2-3/4 tsp	1 qt, 1/4 cup
	Kosher Salt (7411)	AP	1/2 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp
	Canola Oil (4208)	AP	1-1/2 tsp	2/3 cup, 2 tsp	1-1/3 cup, 1 tbsp, 1/2 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise (49263)	AP	5 ea	113 ea	225 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service. Portion Size - 2 oz.

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CulinArt Paprika Bacon Aioli (113579)

Revision Date: Jul 23, 2018

Paprika Bacon Aioli

Sub Recipe For			
CulinArt Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero (113862)	**1 Servings** 1-1/2 oz	**25 Servings** 2 lb, 5-1/2 oz	**50 Servings** 4 lb, 11 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	20 Servings	39 Servings
1	Mayonnaise, Kraft (71089)	AP	3 tbsp, 1-1/2 tsp	1 qt, 1/3 cup, 1 tbsp	2 qt, 1/2 cup, 1 tbsp
	Precooked Bacon, Diced (270)	AP	1/4 oz	5 oz	9-3/4 oz
	Smoked Paprika (16255)	AP	<1/8 oz	2/3 oz	1-1/4 oz
	Minced Garlic Cloves, Fresh (2893)	AP	<1/8 oz	2/3 oz	1-1/4 oz
	Lemon Juice (3533)	AP	1/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine all ingredients. Whisk and adjust the seasoning accordingly. Hold at or below 41 degrees F.

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CulinArt Pickled Red Onions (Basic) (107659)

Revision Date: Jan 12, 2018

Pickled Red Onions

Sub Recipe For			
CulinArt Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero (113862)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 120 mins

Minimum Batch:

Portion: 1 oz (p)

Cook Time: 10 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	16 Servings	31 Servings
1	Water (7641)	AP	2 tbsp	2 cup	3-3/4 cup, 2 tbsp
	Vinegar, Red Wine (7633)	AP	2 tbsp	2 cup	3-3/4 cup, 2 tbsp
	Granulated Sugar (7493)	AP	3/4 tsp	1/4 cup	1/3 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tsp	2 tsp
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1 oz	1 lb	1 lb, 15 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. In a medium saucepan, add water, vinegar, sugar, salt and pepper. Bring to a boil. Add red onions to the pickling liquid. Remove from heat and cool. Onions can be used as soon as 2 hours. Hold at or below 41 degrees F for storage. Portion Size: 1oz.

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CulinArt Quick Cabbage Slaw (113746)

Revision Date: Jul 20, 2018

Quick Cabbage Slaw

Sub Recipe For			
CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		3 Servings	56 Servings	111 Servings
1	Shredded Red Cabbage (53304)	EP	4 oz	4 lb, 11 oz	9 lb, 4 oz
	Apple Cider Vinegar (7629)	AP	1 tbsp	1 cup, 2 tbsp, 2 tsp	2-1/4 cup, 1 tbsp
	Granulated Sugar (7493)	AP	2 tbsp	2-1/3 cup	1 qt, 1/2 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine the shaved red cabbage with apple cider vinegar and sugar. Let the ingredients macerate for at least 10 minutes before using. Hold at or below 41 degrees F.

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CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)

Revision Date: Oct 25, 2018

Roasted Mushrooms with Garlic & Chili Oil

Sub Recipe For			
CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)	**1 Servings**	**25 Servings**	**50 Servings**
	1 oz	1 lb, 9 oz	3 lb, 2 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 15 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	7 Servings	13 Servings
1	Button Mushrooms, Fresh, Sliced Thin (4125)	EP	4 oz	1 lb, 12 oz	3 lb, 4 oz
	CulinArt Garlic Oil (103192)		1/4 oz	1-3/4 oz	3-1/4 oz
	Minced Garlic Cloves, Fresh (2893)	AP	1 tsp	2 tbsp, 1 tsp	1/4 cup, 1 tsp
	Kosher Salt (7411)	AP	1/4 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tsp	1-3/4 tsp
	CulinArt Chili Oil (103346)		1/4 oz	1-3/4 oz	3-1/4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat oven to 375 degrees F. In a mixing bowl, toss mushrooms, with chili oil, garlic oil, garlic, salt, and pepper. Roast in 375 degree oven for about 15 minutes, or until mushrooms are cooked and slightly browned. Portion Size: 4oz.

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CulinArt Sauteed Peppers and Onions (76414.2)

Revision Date: Jul 20, 2018

Sauteed Peppers and Onions

Sub Recipe For			
CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)	**1 Servings** 1-1/2 oz	**25 Servings** 2 lb, 5-1/2 oz	**50 Servings** 4 lb, 11 oz

Category: Accompany-Condiments

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Cook Time: 15 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	17 Servings	34 Servings
1	Peppers, Green Bell, Sliced (6518)	EP	2/3 oz	11-1/2 oz	1 lb, 6-1/2 oz
	Peppers, Red Bell, Sliced Thin (7675)	EP	1/2 oz	8-1/2 oz	1 lb, 1 oz
	Yellow Bell Peppers, Julienne Sliced (56430)	EP	1/2 oz	8-1/2 oz	1 lb, 1 oz
	Onions, Fresh, Sliced (4222)	EP	1/2 oz	8-1/2 oz	1 lb, 1 oz
	Kosher Salt (7411)	AP	1/8 tsp	1-1/8 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1-1/8 tsp
	Canola Oil (4208)	AP	1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp
	Oregano, Dried, Crushed (7385)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	<1/8 tsp	1/8 tsp	1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Cook in batches on the flat top, preheat to medium high. Heat oil over medium-high heat. Add garlic, sauté for 1 minute then add pepper and onion mixture. Season with salt, pepper and oregano. Continue to cook stirring frequently, until the vegetables are softened. Adjust seasoning if necessary. Remove from heat and place on sheet pan to cool. Hold cold and heat to 165 degrees F for service.

Recipe Notes:

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