Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Snack Cups	114196.1	886721574606	2 Hard Cooked Eggs over Baby Spinach	EW, V	$0.00	TS12CCR	Butterfly
Snack Cups	114187.1	886721574811	Carrot, Celery & Tomato Crudite with Hummus	EW, VG	$0.00	TS12CCR, CC2R, CCLR	Butterfly
Snack Cups	114187	886721833154	Carrot, Celery & Tomato Crudite with Ranch Dressing	EW, V	$0.00	TS12CCR, CC2R, CCLR	Butterfly
Snack Cups	113406	886721765615	Celery, Carrots, Sun Butter & Raisins	VG	$0.00	TS12CCR, CC2R, CCLR	Butterfly
Snack Cups	113478	886721780687	Hummus and Pita Snack	V	$0.00	TS12CCR, CC2R, CCLR	Butterfly

CulinArt 2 Hard Cooked Eggs over Baby Spinach (114196.1)

Revision Date: Nov 12, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

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	Egg, Hard Cooked, Peeled (2292)	AP	2 ea	50 ea	100 ea
	Spinach, Baby (8061)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form: HFS# 003 Prepared Hot, Chilled for Cold Service Prepare Hard Cooked Eggs. Run cold water over eggs to cool. Remove the shell from eggs. Place 1/8 cup baby spinach on the bottom of each plastic container. Place 2 hard cooked eggs on the bed of baby spinach. Place cover and label on each container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Carrot, Celery & Tomato Crudite with Hummus (114187.1)

Revision Date: Jan 15, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrots, Fresh (1247)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Celery, Fresh (1353)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Tomatoes, Grape (7557)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Hummus Spread (113474)		2 oz	3 lb, 2 oz	6 lb, 4 oz

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. Prepare CulinArt Hummus Spread according to recipe. Wash all produce. Batonnet cut the carrots and celery. Place 2 ounces of Hummus in a soufflé cup with lid. Place batonnet cut carrots, celery, and grape tomatoes in a plastic container with the Hummus cup. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Carrot, Celery & Tomato Crudite with Ranch Dressing (114187)

Revision Date: Jul 30, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrots, Fresh (1247)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Celery, Fresh (1353)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Tomatoes, Grape (7557)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Ranch Dressing (7164)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

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. Wash all produce. Batonnet cut the carrots and celery. Place 2 ounces of Ranch Dressing in a soufflé cup with lid. Place batonnet cut carrots, celery, and grape tomatoes in a plastic container with the Ranch Dressing cup. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Celery, Carrots, Sun Butter & Raisins (113406)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Celery Sticks, Fresh, 3" (50976)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Raisins (7107)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Sticks, 3" (50974)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Sunflower Seed Butter, SunButter (80687)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

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. Place celery sticks, carrot sticks and raisins into container. Portion 2 ounces of SunButter spread in soufflé cup with lid. Insert soufflé cup inside container. Place cover and label on the container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Hummus and Pita Snack (113478)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Pita White Bread, 6" (7001)	AP	1 ea	25 ea	50 ea
	Ground Paprika (7387)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Parsley Bunch, Fresh (4322)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	CulinArt Hummus Spread (113474)		2 oz	3 lb, 2 oz	6 lb, 4 oz

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. 1. Prepare hummus according to recipe, chill to below 40 degrees F. 2. Cut pita into 5 wedges. 3. To assemble: place pita chips in container. Portion Hummus into separate soufflé cup. Garnish hummus with a sprinkle of paprika and parsley. Place lid on soufflé cup. Place soufflé cup in the container with the pita chips. 4. Close container with cover, place label on and hold at or below 41 degrees F. Use within 48 hours.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Hummus Spread (113474)

Revision Date: Jul 20, 2018

Hummus Spread

Sub Recipe For			
CulinArt Carrot, Celery & Tomato Crudite with Hummus (114187.1)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Hummus and Pita Snack (113478)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	26 Servings	50 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	6-1/2 oz	5 lb, 4 oz	10 lb
	Oil, Olive (4206)	AP	1 tbsp, 3/4 tsp	1 cup, 2 tsp	2 cup
	Garlic Cloves, Roasted (76889)	AP	<1/8 oz	1 oz	2 oz
	Lemon Juice (3533)	AP	1/3 oz	4-1/4 oz	8 oz
	Sesame Paste (Tahini) (8977)	AP	1/3 oz	4-1/4 oz	8 oz
	Water (7641)	AP	1 tbsp	3/4 cup, 1-1/2 tsp	1-1/2 cup
	Ground Cumin (7367)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tsp	2 tsp

Step	Method
1	HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine all ingredients in food processor. Adjust consistency with water if necessary. Hold at or below 41 degrees F.

Recipe Notes:

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.