Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Upmarket Sandwiches	113811	886721847106	Apple, Ham & Brie Panini with Cranberry Sauce		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113817	886721831426	Arugula, White Beans, Peppers & Mozzarella on a Roll	EW, V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113816	886721846925	Asian Cilantro Chicken and Slaw on a Baguette		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	104244.1	886721832799	Balsamic Chicken, Mozzarella, Sundried Tomato on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113825	886721825777	BBQ Roast Beef & Arugula on Country White Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	110049.1	886721820710	BBQ Roast Beef & Cheddar on Kaiser Roll		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	115003	886721935759	Brie, Walnuts, Dried Cranberries & Cranberry Mayo on Multigrain	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111984	886721565185	Caesar Shrimp Pita Sandwich		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114120	886721847243	California Chicken and Avocado Sandwich on Whole Wheat	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111895	886721544784	California Chicken Club on Sourdough		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111511	886721495314	Chicken Salad Club on Pita		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114357	886721892779	Chicken Cutlet, Ham & Swiss Cheese on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111516	886721495406	Chicken Salad on Brioche Roll	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	112157	886721604402	Chicken, Avocado, Bacon & Chipotle Mayo on Pretzel Roll		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111644	886721509950	Chipotle Chicken Club on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	110061	886721228837	Classic BLT on Sourdough Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111519	886721495529	Classic Tuna Salad on Rye Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle

Upmarket Sandwiches	115004	886721935940	Curry Chicken Salad on Pita	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	115004.1	886721937234	Curry Chicken Salad on Wheat Bread	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111665	886721512905	Egg Salad & Baby Spinach on Pumpernickel Bread	EW, V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114544	886721904410	Egg Salad & Bacon Sandwich on Brioche Bun		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	109686	886721199403	Eggplant, Peppers, Artichokes, Provolone & Olive Spread on Sourd	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114546	886721907886	Falafel Pita with Tzatziki Sauce	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	115019	886721059516	Flank Steak*, Caramelized Onions & Horseradish Creme Baguette		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	115013	886721937272	Flank Steak*, Arugula & Blue Cheese Spread on Pita	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	116040	886721059493	Fresh Mozzarella, Tomatoes & Basil on Focaccia	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114551	886721904731	Gazpacho Sandwich with Fresh Mozzarella on Ciabatta	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111509	886721494805	Grilled Chicken & Cheddar on Pretzel Roll		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114566	886721908708	Grilled Chicken, Avocado, Chipotle Spread on Multigrain Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114554	886721908104	Grilled Chicken, Mozzarella, Roasted Peppers & Pesto on Focaccia		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111900.1	886721168522	Grilled Chicken, Mozzarella, Roasted Peppers on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111390	886721450481	Grilled Marinated Vegetables with Pesto Spread on Ciabatta	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	112159	886721604426	Grilled Portobello, Tomato, Arugula & Feta on Focaccia	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111688	886721513940	Ham & Swiss on Brioche Roll		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113956	886721830030	Ham, Apple, Brie & Honey Mustard on Brioche		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle

Upmarket Sandwiches	109921	886721211402	Ham, Brie & Honey Mustard on Pita		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114678	886721910503	Honey Turkey, Swiss & Basil on Whole Wheat		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111905	886721557869	Italian Chicken, Roasted Peppers, Fontina & Sundried Tomato Spre		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111938	886721557616	Italian Cold Cut Baguette with Tomato Herb Spread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111983	886721559740	Mediterranean Seafood Salad on Rustic Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	68791.2	886721500476	Orange Chicken Salad with Dill on Multigrain Roll	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114698	886721920557	Portobello Mushroom, Avocado, Havarti & Tomato Miso Dressing on	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	110049.3	886721854975	Roast Beef, Cheddar & Caramelized Onion on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114687	886721910527	Roast Beef, Cheddar & Roasted Peppers on Rustic Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	112182	886721606215	Roast Beef, Cheddar, Arugula & Tarragon Mustard Mayo on Onion Ro		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	105854.1	886721830016	Roast Beef, Swiss & Horseradish Mayo on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111774	886721526919	Roasted Salmon, Spinach, Cucumbers & Dill Mayo on Brioche		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	112167	886721604358	Roasted Turkey, Bacon & Mayo Croissant		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111390.1	886721060482	Roasted Vegetables & Hummus on Ciabatta	EW, V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113927	886721825999	Sesame Grilled Tofu, Lettuce & Tomato on Wheat Bread	EW, VG	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113818	886721831419	Shredded BBQ Ranch Chicken & Cheddar Cheese		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	41973.11	886721829041	Shrimp Banh Mi		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	52187.23	886721522676	Shrimp Salad Croissant		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle

Upmarket Sandwiches	111755	886721522737	Sliced Steak*, Arugula, & Parmesan Baguette		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111941	886721552826	Smoked Ham, Cheddar & Pear on Pumpernickel Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	112248.1	886721846918	Smoked Turkey & Muenster Cheese on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111988	886721567851	Tomato, Mozzarella, Arugula & Balsamic Vinaigrette on Panini Bre	V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113924	886721829171	Tomato, Swiss & Basil on Whole Wheat Bread	EW, V	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111844	886721533566	Tuna Nicoise Sandwich on Ciabatta		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111935.2	886721829829	Turkey & Cranberry Orange Mayo on Wheat Bread	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113911	886721829430	Turkey & Pepper Jack with Chipotle Mayo on Country White Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113918	886721829188	Turkey BLT on Whole Wheat Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111886	886721380887	Turkey Cobb Sandwich with Blue Cheese on Brioche		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	111892	886721471332	Turkey with Avocado & Lemon Tahini on Multigrain Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	46049.12	886721494331	Turkey, Avocado & Sun-Dried Tomato Aioli on Multigrain Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	110103.1	886721168621	Turkey, Avocado, Plum Tomatoes & Ranch on a Roll		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113921	886721830047	Turkey, Bacon & Cheddar on a Roll		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	114695	886721911029	Turkey, Goat Cheese & Cranberry Spread on Wheat Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113885	886721831242	Turkey, Swiss and Russian Dressing on Rye Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113902	886721830054	Turkey, Swiss, Tomato & Onion on Whole Wheat Bread		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle
Upmarket Sandwiches	113879	886721823278	Tuscan Tuna Salad on a Roll	EW	$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle

Upmarket Sandwiches	111829.1	886721935766	Veggie Tuna Croissant		$0.00	TS32PWF or 300099 Craft Double View Bag	Rectangle

CulinArt Apple, Ham and Brie Panini with Cranberry Sauce (113811)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Pork, Ham, Smoked, Low Sodium, Natural Choice (110362)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cheese, Brie (7774)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Baking Apples, 1/4" Sliced (122)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whole Berry Cranberry Sauce (1939)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Oil, Olive (4206)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Bread, Sourdough, Slice (1081)	AP	2 slice	50 slice	100 slice

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. 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. Spread the insides of the bread with cranberry sauce. On the bread slices layer ham, cheese, and thinly sliced apples. Close sandwich. For Quik Pik: Place sandwich in plastic container. Cover and label. Hold at or below 41 degrees F. For a Toasted Sandwich: Brush outsides of sandwiches with oil. Toast sandwich to order in a Panini press or Turbo Chef until cheese is melted. Serve immediately.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Arugula, White Beans, Peppers & Fresh Mozzarella Sandwich (113817)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep

Source: CulinArt

Prep Time: 30 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	Low Sodium Cannellini Beans, Canned, Drained, Rinsed (546)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Green Bell Peppers, Fresh, Seeded, Halved (6238)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Vinegar, Balsamic (7627)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Oil, Olive (4206)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Micro Greens, Arugula (96738)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Basil, Fresh (447)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Sliced Mozzarella Cheese (11357)	AP	1-1/4 oz	1 lb, 15-1/2 oz	3 lb, 15 oz
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Cooking Spray, Pan Coating (7952)	AP	1/4 spray	5-1/4 spray	10-1/2 spray
	Kaiser Roll, Sliced, 2 oz (44011)	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. 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. 1. Heat a large non-stick skillet on medium heat and spray with cooking spray. 2. Sauté peppers in pan until softened, about 8 to 10 minutes. Remove from pan and allow the peppers to cool completely. 3. Combine beans, balsamic vinegar, olive oil and pepper in a bowl. Toss to coat beans and let marinate for approximately 15 minutes. After 15 minutes, mash with a fork until mushy but still chunky. 4. Meanwhile, slice rolls vertically and spread ¼ cup of mashed bean mixture on the bottom of the bread. Reserve left over balsamic mixture. Top bean mixture with ¼ cup arugula, peppers, two slices of fresh mozzarella, and two whole basil leaves. Drizzle remaining balsamic mixture over sandwiches, place top on. For Quik Pik: Place sandwich in a 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 Asian Cilantro Chicken and Slaw on a Baguette (113816)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Shredded Red Cabbage (1202)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Carrots, Shredded (1276)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Lime Juice, Fresh (3542)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Less Sodium Soy Sauce (7204)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Bread, Demi-Baguette, 4 oz (7127)	AP	1 ea	25 ea	50 ea
	Mayonnaise (3809)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pulled White Meat Chicken, FC (1732)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cilantro, Fresh, Chopped (1781)	EP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Mint Bunch, Fresh, Chopped (3885)	EP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Jalapeno Peppers, Fresh, Sliced (7703)	EP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 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. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. 1. In a stainless steel bowl, mix red cabbage, shredded carrots, fresh lime juice, soy sauce, and mayonnaise. 2. Slice the Baguette and place the cabbage mixture on the bottom. Add cooked, shredded chicken, fresh cilantro, mint and sliced jalapenos. 3. Close sandwich. For Quik Pik: Place in a plastic container, cover and label. Hold cold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread on Ciabatta (104244.1)

Revision Date: Nov 5, 2018

Category: Main Entree

Production Area: Cold Prep
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 Balsamic Chicken (103397)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Sundried Tomato Spread (103464)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cheese, Mozzarella, Fresh (7776)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bun, Ciabatta, 3.2 oz (1111)	AP	1 ea	25 ea	50 ea
	Basil Leaf, Fresh (466)	EP	3 ea	75 ea	150 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 CulinArt Balsamic Chicken according to recipe. Prepare CulinArt Sundried Tomato Spread according to recipe. Slice bread in half. Spread insides of each half with sundried tomato spread. Layer bottom half of bread with leaf lettuce then tomato, balsamic chicken, mozzarella and basil leaves. Top with top half of bread. Place in 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 BBQ Roast Beef & Arugula on Country White Bread (113825)

Revision Date: Feb 7, 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	Beef, Deli Roast, Sliced Thin (729)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Plum Tomatoes, Fresh, Sliced (54498)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce,Romaine, Individual Leaf (3755)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Hot and Spicy Louisiana BBQ Sauce (88510)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	White Bread (90101)	AP	2 slice	50 slice	100 slice

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. Spread BBQ Sauce on each slice of bread. Layer sandwich on white bread with lettuce, tomato, arugula and roast beef. Close sandwich and place in container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt BBQ Roast Beef & Cheddar on Kaiser Roll (110049.1)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Beef, Deli Roast (730)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Plum Tomatoes, Fresh, Sliced (54498)	EP	1 ea	25 ea	50 ea
	Cheese, Cheddar, .75 oz Slice (1667)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Kaiser Roll, 3 oz (43623)	AP	1 ea	25 ea	50 ea
	Mayonnaise, Kraft (71089)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Barbecue Sauce (7177)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Ketchup, Canned (3724)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Worcestershire Sauce (7213)	AP	1/4 oz	6-1/4 oz	12-1/2 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. For the BBQ Spread: Combine mayonnaise, BBQ sauce, Worcestershire sauce and ketchup. Mix well. Spread BBQ Spread evenly over bread. Layer sliced roast beef, cheddar, lettuce and tomato on bread. Top with top half of bread. For Quik Pik: Place sandwich in 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 Brie, Walnuts, Dried Cranberries & Cranberry Mayonnaise on Multi Grain Bread (115003)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Gourmet Multigrain Bun (63088)	AP	1 ea	25 ea	50 ea
	Cheese, Brie (7774)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Walnut Halves & Pieces, Chopped (4211)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Cranberries, Dried (1906)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt Cranberry Mayonnaise (111878)		1 oz	1 lb, 9 oz	3 lb, 2 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. Prepare Cranberry Mayonnaise according to recipe. Spread the Cranberry mayonnaise on the insides of the bread. Top with chopped walnuts and dried cranberries. Place sliced brie cheese on sandwich. Top with top half of bread. For Quik Pik: Place 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 Caesar Shrimp Pita Sandwich (111984)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Shrimp, 26/30, Peeled, Deveined, Cooked, Frozen (7284)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Dressing, Caesar, Organic (34218)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Onions, Red, Fresh, Diced (4257)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lettuce,Romaine, Individual Leaf (3755)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Pita, 7" (20207)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, Chopped (7543)	EP	1 oz	1 lb, 9 oz	3 lb, 2 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. Thaw shrimp according to package instructions, coarsely chop. Wash, dry and chop the Romaine lettuce. In a bowl, combine cooked, chopped shrimp with Caesar dressing. Toss to combine. Place lettuce, tomato and red onion on bottom of Pita bread. Top with Caesar Shrimp. Place top on. For Quik Pik: Place sandwich in container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt California Chicken and Avocado Sandwich on Whole Wheat (114120)

Revision Date: Feb 7, 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	Oil, Olive (4206)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Boneless, Skinless Chicken Breast, Random (10924)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Avocado (241)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Carrots, Fresh, Grated (1253)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Peppers, Green Bell, Sliced (6518)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Sliced (56055)	EP	2 slice	50 slice	100 slice
	Lettuce,Romaine, Individual Leaf (3755)	EP	2 ea	50 ea	100 ea
	Whole Wheat Bread, Slice (43612)	AP	2 slice	50 slice	100 slice

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat grill to 325 degrees F. Preheat oven to 350 degrees F. Brush olive oil onto chicken breast and grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds. Flash chill to below 41 degrees F for cold storage and cold service.
2	Assemble sandwich by layering ingredients on bread. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt California Chicken Club on Sourdough (111895)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Sourdough Roll Dough, 1.75 oz (2242)	AP	1 ea	25 ea	50 ea
	Grilled Chicken Breast, 4 oz (7777)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Chicken Montreal Seasoning (9307)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Cheese, Monterey Jack, Slice, .75 oz (1661)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bacon Slice, Precooked (288)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Salad Dressing, Ranch, Creamy, 1.5 oz, PC (8044)		1 oz	1 lb, 9 oz	3 lb, 2 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. Season grilled Chicken with Montreal Seasoning. Flash chill to below 41 degrees F for storage. To Assemble Sandwich: Spread Ranch dressing on the bottom of bread. Place lettuce and tomato on bottom half of bread. Top with cheese, chicken, and crispy bacon. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chicken Club Salad on Pita (111511)

Revision Date: Jan 18, 2019

Category: Main Entree

Production Area: Cold Prep
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 Basic Chicken Salad (107587)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Bacon Slice, Precooked (288)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Tomatoes, Fresh, Sliced (56055)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pita White Bread, 6" (7001)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Chicken Salad according to recipe. Cook bacon. Grill pita bread to order. Assemble ingredients: Fill grilled pita with lettuce, tomato, bacon and 3 oz Chicken Salad. For Quik Pik: Place sandwich in a plastic 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

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CulinArt Chicken Cutlet, Ham & Swiss Cheese on Ciabatta (114357)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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 Breaded Chicken Cutlet (75494.2)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Ham, Black Forest, Sliced Thin (9159)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bun, Ciabatta, Sliced, 2.4 oz (39889)	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# 005: Prepared Cold for Cold Storage. Prepare CulinArt Breaded Chicken Cutlet according to recipe. Cut roll in half, layer the bottom of the roll with chicken cutlet, ham, Swiss cheese, lettuce & tomato. Close sandwich. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chicken Salad on Brioche Roll (111516)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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 Basic Chicken Salad (107587)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Bread, Brioche Roll, 3 oz (76618)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Chicken Salad according to recipe. Assemble sandwich by placing the tomatoes and lettuce on one slice of bread, followed by 3 ounces of chicken salad. Place top on. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chicken, Avocado, Bacon & Chipotle Mayo on Pretzel Roll (112157)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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 Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bacon Slice, Precooked (288)	AP	2 ea	50 ea	100 ea
	Avocado Sliced (276)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	CulinArt Chipotle Mayonnaise (24346.9)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pretzel Bun, 3.17 oz (98189)	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 CulinArt Grilled Chicken according to recipe. Prepare CulinArt Chipotle Mayonnaise according to recipe. Cook bacon until crispy and heated through. To Assemble Sandwich: Cut the pretzel roll in half and spread the Chipotle Mayonnaise on both sides of the bread. Place leaf lettuce on the bottom of the bread then the two slices of tomatoes on top of the lettuce. Slice the chicken breast in half and place on top of the tomatoes, then the cooked bacon, followed by the sliced avocado. For Quik Pik: Place sandwich in a plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chipotle Chicken Club on Ciabatta (111644)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Grilled Chicken Breast, 4 oz (7777)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	CulinArt Chipotle Mayonnaise (24346.9)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bacon Slice, Precooked (288)	AP	2 ea	50 ea	100 ea
	Bread, Ciabatta, Whole Grain, 3.5 oz (63920)	AP	1 ea	25 ea	50 ea
	Cheese, Pepper Jack, .75 oz (1675)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1/4 oz	6-1/4 oz	12-1/2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Chipotle Mayonnaise according to recipe. Slice bread in half. Spread Chipotle Mayo on both sides of bread. Stack lettuce, tomato, red onion, bacon, chicken and Jack Cheese. Top with top bun. For Quik Pik: Place sandwich in 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 Classic BLT on Sourdough Bread (110061)

Revision Date: Feb 7, 2019

Category: Breakfast -Sandwich/Wrap

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 5 oz (p)

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	Bread, Sourdough, Slice (1081)	AP	2 slice	50 slice	100 slice
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Bacon Slice, Precooked (288)	AP	6 ea	150 ea	300 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat grill/griddle. Place bacon strips on the grill and cook until heated through. Remove from grill and assemble sandwich. To Assemble Sandwich: Layer lettuce, tomato and cooked bacon strips on bread. Top with top half of bread. Serve immediately. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Classic Tuna Salad on Rye Bread (111519)

Revision Date: Sep 12, 2018

Category: Main Entree

Production Area: Cold Prep
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 Basic Tuna Salad (30323.6)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Deli Rye Bread, Slice (45499)	AP	2 ea	50 ea	100 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Basic Tuna Salad according to recipe. Place lettuce and tomato on one slice of bread, add tuna salad, then top with second slice of bread. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Curry Chicken Salad on Pita (115004)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:

Portion: 1 sandwich
Cook Time: 30 mins
Maximum Production:

(*) 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)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cilantro, Fresh, Chopped (1781)	EP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Onions, Red, Fresh, Chopped (4246)	EP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Granulated Sugar (7493)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	White Wine Vinegar (7638)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Curry Powder (7368)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Chili Powder (7356)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Cumin (7367)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Light Mayonnaise, Kraft (81134)	AP	3/4 oz	1 lb, 3 oz	2 lb, 5-1/2 oz
	Pita White Bread, 6" (7001)	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 and preheat oven to 375 degrees F. Grill chicken to mark, then finish in the oven for 15 minutes, or until internal temperature registers 165 degrees F. Let cool, pull into 1x2" pieces and chill to below 41 degrees F. Whisk together cilantro, onions, sugar, curry powder, chili powder, cumin, and mayonnaise. Combine with pulled chicken pieces. Place 2 lettuce leaves on one whole pita, spread on 8 ounces chicken salad and top with second pita. Cut into quarters - each serving equals 2 quarters of filled pita. For Quik Pik: Place sandwich in a plastic container. Cover and label. Hold at or below 41 degrees F

Recipe Notes:

Day (s) In Menu:

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CulinArt Curry Chicken Salad on Wheat Bread (115004.1)

Revision Date: Aug 13, 2018

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Cook Time: 30 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)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cilantro, Fresh, Chopped (1781)	EP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Onions, Red, Fresh, Chopped (4246)	EP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Granulated Sugar (7493)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	White Wine Vinegar (7638)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Curry Powder (7368)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Chili Powder (7356)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Cumin (7367)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Light Mayonnaise, Kraft (81134)	AP	3/4 oz	1 lb, 3 oz	2 lb, 5-1/2 oz
	Bread, Wheat, Slice, .8 oz (37990)	AP	2 ea	50 ea	100 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 and preheat oven to 375 degrees F. Grill chicken to mark, then finish in the oven for 15 minutes, or until internal temperature registers 165 degrees F. Let cool, pull into 1x2" pieces and chill to below 41 degrees F. Whisk together cilantro, onions, sugar, curry powder, chili powder, cumin, and mayonnaise. Combine with pulled chicken pieces. Place 2 lettuce leaves on the bottom slice of bread, spread on 8 ounces chicken salad and top with second slice of bread. Cut in half. Place sandwich in a 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 Egg Salad & Baby Spinach on Pumpernickel Bread (111665)

Revision Date: Feb 7, 2019

Category: Main Entree

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	CulinArt Basic Egg Salad (107812)		3-1/2 oz	5 lb, 8 oz	11 lb
	Spinach, Baby (8061)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Pumpernickel Roll Dough, 1.5 oz (2244)	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 CulinArt Basic Egg Salad according to recipe. Place 4 ounces of Egg Salad on each sandwich over baby Spinach on Pumpernickel bread. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Egg Salad & Bacon Sandwich on Brioche Bun (114544)

Revision Date: Feb 7, 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	CulinArt Basic Egg Salad (107812)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Iceberg Lettuce, Individual Leaf (3764)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bacon Slice, Precooked (288)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Bread, Brioche Roll, 3 oz (76618)	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 Egg Salad according to recipe. Layer sandwich in bun with lettuce, egg salad, and bacon. Close sandwich. For Quik Pik: Place sandwich in plastic 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 Eggplant, Peppers, Artichokes, Provolone & Olive Spread on Sourdough (109686)

Revision Date: Feb 27, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 sandwich

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Olive Tapenade (26649.1)		2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
2	CHE 17 Grilled or Roasted Eggplant (8117.10)		1 oz	1 lb, 9 oz	3 lb, 2 oz
3	Peppers, Red Roasted, Canned, Drained (16253)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Artichoke Hearts, Canned (197)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Pepperoncini (90859)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese (9166)	AP	2 slice	50 slice	100 slice
	Leaf Lettuce (3763)	EP	1 ea	25 ea	50 ea
	Bread, Sourdough, Slice (1081)	AP	2 slice	50 slice	100 slice

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 tapenade according to recipe.
2	Prepare eggplant according to recipe.
3	Lay bread slices parallel to each other. On the bottom half of the roll layer sandwich with tapenade, red pepper, artichoke, pepperoncini and provelone. Close sandwich and serve immediately or hold cold at or below 41 degrees F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Falafel Pita with Tzatziki Sauce (114546)

Revision Date: Feb 7, 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	CulinArt Chickpea Falafel (106682)		3 oz (p)	75 oz (p)	150 oz (p)
	Iceberg Lettuce, Individual Leaf (3764)	EP	2 ea	50 ea	100 ea
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Bread, Pita, Whole Wheat, 6" (9169)	AP	1 ea	25 ea	50 ea
	CulinArt Tzatziki Sauce (114549)		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. Prepare falafel and tzatziki sauce according to recipe. Assemble sandwich. Cut pita in half. Within each half, layer lettuce, tomato, and falafel (cut side down). Close sandwich. For Quik Pik: Place sandwich 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 Flank Steak with Caramelized Onions & Horseradish Creme Baguette (115019)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 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 Grilled Flank Steak (113820)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Caramelized Onions (94507)		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, Demi-Baguette, 4 oz (7127)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 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. Prepare Grilled Flank Steak, Caramelized Onions and Horseradish Crème according to recipes. Slice bread in half. Spread Horseradish Crème on the insides of the bread. Layer with lettuce, tomato, flank steak and caramelized onions. For Quik Pik: Place sandwich 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 Flank Steak, Arugula & Blue Cheese Spread on Pita (115013)

Revision Date: Feb 7, 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 Grilled Flank Steak (113820)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Blue, Crumbles (1614)	AP	1/3 oz	9-1/2 oz	1 lb, 3 oz
	Arugula Lettuce Leaf (3771)	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Pita White Bread, 6" (7001)	AP	1 ea	25 ea	50 ea
	Traditional Whole Milk Greek Yogurt (73776)	AP	1 oz	1 lb, 6 oz	2 lb, 12 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. Prepare Grilled Flank Steak according to recipe. In a saucepan over medium-low heat, combine the blue cheese and Greek Yogurt. Stir until melted and smooth, about 6 minutes. Slice each pita and place 1/2 cup of arugula into each one. Slice steak against the grain into very thin slices. Put 4 ounces of sliced steak into each sandwich and top with 1/4 of the blue cheese mixture. For Quik Pik: Place sandwich in container, cover and label. Chill to below 41 degrees F and hold cold for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Fresh Mozzarella, Tomato & Basil on Focaccia (116040)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Cheese, Mozzarella, Fresh (7776)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	3 ea	75 ea	150 ea
	Basil Leaf, Fresh (466)	EP	4 ea	100 ea	200 ea
	Focaccia Bun, 2.9 oz (1002)	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. Cut fresh mozzarella into 1/4" slices. Slice bread in half. On bread layer: sliced tomatoes, basil leaves and fresh mozzarella slices. Close sandwich. For Quik Pik: Place sandwich 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 Gazpacho Sandwich with Fresh Mozzarella on Ciabatta (114551)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Plum Tomatoes, Fresh, Sliced (54498)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	English Cucumbers, Sliced (53124)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Diced Green Bell Peppers, Fresh (9061)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Diced Red Bell Peppers, Fresh (53208)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Onions, Red, Fresh, Diced (4257)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cilantro Sprigs, Fresh (1784)	EP	2 ea	50 ea	100 ea
	Oil, Olive (4206)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Vinegar, Balsamic (7627)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Bun, Ciabatta, Sliced, 2.4 oz (39889)	AP	1 ea	25 ea	50 ea
	Cheese, Mozzarella, Sliced (106566)	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. For service: Lay ciabatta slices parallel to each other. Layer bottom of roll with cilantro, tomato, cucumber, onion and peppers. Drizzle with balsamic and olive oil. Close sandwich. For Quik Pik: Place sandwich 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 Grilled Chicken Breast & Cheddar on Pretzel Roll (111509)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Pretzel Bun, 3.17 oz (98189)	AP	1 ea	25 ea	50 ea
	Grilled Chicken Breast, 3 oz Cooked (48219)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Sliced Cheddar Cheese, .75 oz (111179)	AP	1 slice	25 slice	50 slice
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Lettuce, Individual Leaf (3762)	EP	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# 001: Prepared Hot for Hot Service. Assemble sandwich by placing the tomatoes and lettuce on one slice of bread, then protein, followed by the cheese. Top with top bun. For Quik Pik: Place sandwich 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 Grilled Chicken, Avocado, Chipotle Spread on Multigrain Bread (114566)

Revision Date: Feb 7, 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	CulinArt Grilled Chicken (94490)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Avocado (241)	EP	1/2 ea	12-1/2 ea	25 ea
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Each Slice (7552)	EP	2 ea	50 ea	100 ea
	Multigrain Rye Bread (90107)	AP	2 slice	50 slice	100 slice
	CulinArt Chipotle Spread with Cilantro (114565)		1 oz	1 lb, 9 oz	3 lb, 2 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. Prepare Grilled Chicken according to recipe. Prepare Chipotle Spread with Cilantro according to recipe. Spread 1 slice of bread with 1 tbsp of chipotle spread. Layer other slice of bread with leaf lettuce, tomato, sliced grilled chicken, and avocado. Close sandwich. For Quik Pik: Place sandwich in a plastic 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 Grilled Chicken, Mozzarella, Roasted Peppers & Pesto on Focaccia (114554)

Revision Date: Feb 7, 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	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Roasted Red Peppers, Canned, Diced, Drained (7689)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Mozzarella, Sliced (106566)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Plum Tomatoes, Fresh, Sliced (54498)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pesto Sauce without Nuts (7713)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Focaccia Bun, 2.9 oz (1002)	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 grilled chicken according to recipe. Split focaccia roll and spread top side of roll with 1 tbs of basil pesto. Layer bottom of roll with leaf lettuce, tomato, sliced grilled chicken, mozzarella and roasted red peppers. Close sandwich. For Quik Pik: 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 Grilled Chicken, Mozzarella, Roasted Peppers on Ciabatta (111900.1)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Grilled Chicken Breast, 4 oz (7777)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Mozzarella, Fresh (7776)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Roasted Red Peppers, Strips, Drained (56431)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Basil, Fresh, Chiffonade Cut (454)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Salad Dressing, Italian, 1.5 oz, PC (13807)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bun, Ciabatta, Sliced, 2.4 oz (39889)	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 Grilled Chicken breast into thin slices. Slice Fresh Mozzarella into thin slices. Spread Italian Dressing on the insides of bread. Prepare sandwich by placing lettuce, mozzarella cheese, grilled chicken, roasted red peppers, and fresh basil on the bottom half of the bread. Top with top half. For Quik Pik: Place sandwich in a 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 Grilled Marinated Vegetables with Pesto Spread on Ciabatta (111390)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 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	Eggplant, Fresh, 1/4" Sliced (2282)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Zucchini Squash, Fresh, Thin Sliced (7473)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Peppers, Red Roasted, Canned, Drained (16253)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Plum Tomatoes, Fresh, Sliced (54498)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Yellow Squash, Fresh, 1/4" Sliced (7453)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sliced Portobello Mushrooms, Fresh (9925)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
2	Pesto Sauce without Nuts (7713)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Vinegar, Balsamic (7627)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Basil Leaf, Fresh (466)	EP	4 ea	100 ea	200 ea
	Bread, Ciabatta Bun, 4.5 oz (7936)	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 to 375 degrees F. Grill all vegetables until slightly charred. Remove from grill, place in a container, flash chill to below 41 degrees F. Store at or below 41 degrees F.
2	To Assemble Sandwich: Spread Basil pesto on one side of the bread. Spread balsamic vinegar on the other side of the bread. Stack the sliced grilled vegetables then top with basil. Top with top bun. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Portobello, Tomato, Arugula & Feta on Focaccia (112159)

Revision Date: Feb 7, 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	Portobello Mushrooms, Fresh (4123)	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
	Kosher Salt (7411)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Cheese, Feta (1666)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Culinart Oven Roasted Tomatoes (31169.4)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Focaccia Bun, 2.9 oz (1002)	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# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare CulinArt Oven Roasted Tomatoes according to recipe. Preheat grill. Wash and remove stems from Portobello mushrooms. Season with olive oil, salt and pepper. Place mushrooms on preheated grill and cook for 3 minutes on each side or until browned and slightly charred. Slice the focaccia bread in half and add the arugula and Oven Roasted tomatoes on the bottom half. Place the grilled portobello mushrooms on top then the feta cheese. Top with the top half of the bread. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Ham and Swiss on Brioche Roll (111688)

Revision Date: Nov 5, 2018

Category: Main Entree

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	Bread, Brioche Roll, 3 oz (76618)	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin (9159)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble sandwich by placing the tomatoes and lettuce on one slice of bread, then ham, followed by the Swiss cheese. Place top on. Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Ham, Apple, Brie & Honey Mustard on Brioche (113956)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Ham, Black Forest, Sliced Thin (9159)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Brie (7774)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Baking Apples, 1/4" Sliced (122)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Honey Mustard Dressing (13798)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Brioche Roll, 3 oz (76618)	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. Procedure: 1. Split roll in half, spread inside of bread with honey mustard. Layer bottom of the roll with leaf lettuce, tomato, ham, sliced brie cheese & thinly sliced apples. 2. Top sandwich with top half of the roll. For Quik Pik: Place sandwich in 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, Brie & Honey Mustard on Pita (109921)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 6 oz (p)

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
	Cheese, Brie (7774)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Honey Mustard Dressing (13798)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Pita White Bread, 6" (7001)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Spread 1 TBS of honey mustard evenly over Pita bread. Layer each sandwich with Black Forest Ham and sliced Brie cheese. For Quik Pik: Place sandwich 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 Honey Turkey, Swiss & Basil on Whole Wheat (114678)

Revision Date: Feb 7, 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	Swiss American Cheese, 0.5 oz (87815)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Basil Leaf, Fresh (466)	EP	2 ea	50 ea	100 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/2" Each Slice (7546)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Whole Wheat, Slice (39696)	AP	2 slice	50 slice	100 slice
	Turkey Breast, Low Sodium (52046)	AP	4 oz	6 lb, 4 oz	12 lb, 8 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. On one slice of bread, layer turkey, basil, Swiss cheese, lettuce and tomato. Close sandwich. For Quik Pik: Place in plastic 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 Italian Chicken, Roasted Peppers, Fontina & Sundried Tomato Spread on Focaccia (111905)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 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 Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Fontina Cheese, Sliced (14693)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Roasted Red Peppers, Canned, Diced, Drained (7689)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Artichoke Hearts, Canned (52463)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Focaccia Bun, 2.9 oz (1002)	AP	1 ea	25 ea	50 ea
	CulinArt Sundried Tomato and Herb Spread (103464.1)		1 oz	1 lb, 9 oz	3 lb, 2 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. Prepare CulinArt Grilled Chicken according to recipe. Prepare CulinArt Sundried Tomato and Herb Spread according to recipe. To Assemble Sandwich: Spread Sundried Tomato Herb Spread on bottom half of bread. Layer the lettuce, artichoke hearts, roasted red peppers, Fontina cheese, and chicken breast. Top with top half of bread. For Quik Pik: Place sandwich in plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Italian Cold Cut Baguette with Tomato Herb Spread (Italian Combo) (111938)

Revision Date: Feb 27, 2019

Category: Main Entree

Production Area: Cold Prep
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	Bread, Demi-Baguette, 4 oz (7127)	AP	1 ea	25 ea	50 ea
	Ham, Black Forest, Sliced Thin (9159)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Salami, Genoa, Sliced, 1 oz (7173)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pepperoni, Boar's Head (44776)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Smoked Turkey, Sliced Paper Thin (7606)	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
	Pepperoncini (90859)	EP	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
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Sundried Tomato and Herb Spread (103464.1)		1 oz	1 lb, 9 oz	3 lb, 2 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. Prepare Sundried Tomato and Herb Spread according to recipe. To Assemble Sandwich: Slice bread in half. Spread Sundried Tomato and Herb Spread on the bottom half of bread. Layer ham, salami, pepperoni, smoked turkey, Provolone cheese, Pepperoncini peppers (chopped), red onion and tomato. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Mediterranean Seafood Salad on Rustic Bread (111983)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 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	Crab, Imitation (1916)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Calamari Rings, Fresh (95723)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Shrimp, 26/30, Peeled, Deveined, Cooked, Frozen (7284)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Celery, Fresh, Diced (50977)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Onions, Red, Fresh, Diced (4257)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Parsley, Fresh, Chopped (4321)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lemon Juice, Fresh (3539)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Oil, Olive (4206)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Portuguese Rustic Roll, Par-Baked, 3 oz (85226)	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. Cook the fresh calamari in boiling water for 2-3 minutes or until opaque and tender. Do not over cook. Thaw the cooked shrimp according to package instructions. Remove tails and chop. Coarsely chop the crab meat. Combine seafood with celery, onion, parsley lemon juice and oil, season to taste. Place lettuce and tomato on the bottom half of bread. Top with Mediterranean Seafood Salad. Place top on. For Quik Pik: Place sandwich in plastic container. Cover and label. Hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Orange Chicken Salad with Dill on Multigrain Roll (68791.2)

Revision Date: Feb 7, 2019

Category: Main Entree-Chicken Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 sandwich

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boneless, Skinless Chicken Breast, Random (10924)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
2	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Onions, Fresh, Fine Chopped (4179)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Celery, Fresh, Fine Chopped (1366)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Orange Juice, 100% (3585)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Dill Weed, Fresh, Chopped (2166)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Light Mayonnaise, Kraft (81134)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Lettuce, Spring Mix (3753)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Multigrain Bun, 4", 2.6 oz (76701)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Steam the chicken for 10 minutes until cooked or the until the internal temperature reaches 165 degrees F. Cut the chicken into small dice and cover, label, and refrigerate.
2	In a bowl combine the onion, celery, dill, orange juice, mayonnaise, salt, pepper and chicken. Place 1oz Spring Mix lettuce on the bottom half of each sandwich bun, top with 3 ounces of Chicken salad and the top bun. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Portobello Mushroom, Avocado, Havarti & Tomato Miso Dressing on a Roll (The Hero Sandwich) (114698)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
Source: CulinArt

Prep Time: 30 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	Basil, Fresh (447)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Plum Tomatoes, Fresh, Sliced (54498)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Portobello Mushrooms, Fresh (4123)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Canola Oil (4208)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Vinegar, Balsamic (7627)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lettuce, Romaine (3757)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Avocado Sliced (276)	EP	1/2 ea	12-1/2 ea	25 ea
	Havarti Cheese (7775)	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
	CulinArt Creamy Miso Tomato Dressing (113939)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Preheat grill. Clean Portobello mushrooms and marinate with oil and vinegar for at least 20 minutes. Place marinated mushrooms on grill, cook until tender, then flash chill to 41 degrees F. For service: Slice hero. Spread Creamy Miso Tomato dressing within roll. Layer sandwich with romaine, mushrooms, tomatoes, cheese, avocado and fresh basil. Close sandwich. For Quik Pik: Place sandwich 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 Roast Beef, Cheddar & Caramelized Onion on Ciabatta (110049.3)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Beef, Deli Roast (730)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Cheese, Cheddar, .75 oz Slice (1667)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Caramelized Onions (94507)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Seeded Whole Wheat Ciabatta Bun (79867)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 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# 005: Prepared Cold for Cold Storage.Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Layer sandwich within ciabatta roll with lettuce, tomato, beef, cheddar, and caramelized onions. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roast Beef, Cheddar & Roasted Peppers on Rustic Bread (114687)

Revision Date: Feb 7, 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	Beef, Deli Roast, Sliced Thin (729)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Cheddar, Slice, .75 oz (1644)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Plum Tomatoes, Fresh, Sliced (54498)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Roasted Red Peppers, Strips, Drained (56431)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sourdough Roll Dough, 1.75 oz (2242)	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 roll with lettuce, tomato, roast beef, cheddar, and red peppers. Close sandwich. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roast Beef, Cheddar, Arugula & Tarragon Mustard Mayo on Onion Roll (112182)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Beef, Deli Roast, Sliced Thin (729)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Sliced Cheddar Cheese, .75 oz (111179)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Onion Hamburger Bun, 4", 2.25 oz (22487)	AP	1 ea	25 ea	50 ea
	Mayonnaise, Kraft (71089)	AP	1-1/4 oz	1 lb, 15-1/2 oz	3 lb, 15 oz
	Mustard, Dijon (4142)	AP	3/4 oz	1 lb, 3 oz	2 lb, 5-1/2 oz
	Tarragon, Fresh, Minced (7517)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp

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. For the Tarragon Mustard Mayo: Whisk together the mayonnaise, Dijon mustard and tarragon until well incorporated. Cover and hold at or below 41 degrees F. For Service: Slice roll in half lengthwise. Spread Tarragon Mustard Mayo on insides of bread. Layer arugula, tomatoes, roast beef and finish with the cheese. Top with top bun. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roast Beef, Swiss & Horseradish Mayo on Ciabatta (105854.1)

Revision Date: Feb 7, 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	Beef, Deli Roast (730)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Prepared Horseradish (3262)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bun, Ciabatta, Sliced, 2.4 oz (39889)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Mayonnaise, Light (3812)	AP	1 oz	1 lb, 9 oz	3 lb, 2 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. To Prepare Horseradish Mayo: Combine prepared Horseradish with mayonnaise. Mix well. For the Sandwich: Spread horseradish mayo on the insides of the bread. Layer sandwich with lettuce, tomato, roast beef, and Swiss cheese. Close sandwich. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roasted Salmon, Spinach, Cucumbers & Dill Mayo on Brioche (111774)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Minimum Batch:
Portion: 1 sandwich
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	Salmon Fillet, Fresh (43827)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Oil, Olive (4206)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	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
	Spinach, Baby (8061)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	English Cucumbers, Sliced Thin on the Bias (50595)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dill Weed, Fresh, Chopped (2166)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Mayonnaise, Kraft (71089)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Brioche Roll, 3 oz (76618)	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# 003: Prepared Hot, Chilled for Cold Service. For the Salmon: Preheat oven to 400 degrees F. Season the salmon fillet with salt, pepper and olive oil. Place in a 400 degree oven and cook until internal temperature reaches 145 degrees F. Let the salmon cool to below 41 degrees F. In a sauté pan, add spinach; cook until wilted. Hold refrigerated at or below 41 degrees F for service. Mix the fresh dill with mayonnaise. For the Sandwich: Cut the Brioche roll in half and spread the dill mayo on both sides of the bread. Fan out the sliced cucumbers on the bottom of the bread, then place the roasted salmon on top of the cucumbers. Top the salmon with the wilted spinach. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Roasted Turkey, Bacon & Mayo Croissant (112167)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Roasted Turkey Breast, Boar's Head (44784)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bacon Slice, Precooked (288)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Lettuce, Spring Mix (3753)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mayonnaise, Kraft (71089)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Frozen Croissant, Sliced, 2 oz (1980)	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. Preheat griddle. Cook bacon on griddle until heated through and crispy. To Assemble Sandwich: Slice croissant in half lengthwise. Spread mayo evenly on both sides. On bottom half, place mesclun greens, then sliced tomatoes. Add turkey, then bacon, and top with top half of croissant. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Roasted Vegetables & Hummus on Ciabatta (111390.1)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 20 mins
Cook Time: 15 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	Eggplant, Fresh, 1/4" Sliced (2282)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Zucchini Squash, Fresh, Thin Sliced (7473)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Yellow Squash, Fresh, 1/4" Sliced (7453)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sliced Portobello Mushrooms, Fresh (9925)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	White Onions, Fresh, Medium Diced (96597)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Red Bell Peppers, Fresh, 1/2" Medium Diced (7688)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Oregano, Dried, Crushed (7385)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Oil, Olive (4206)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lemon Juice (3533)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt Hummus Spread (113474)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Lettuce, Spring Mix (3753)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Ciabatta, Whole Grain, 3.5 oz (63920)	AP	1 ea	25 ea	50 ea

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. Prepare Hummus Spread according to recipe. Preheat grill to 375 degrees F. In a bowl, add eggplant, zucchini, bell peppers, yellow squash, mushrooms and onions. Add oil, lemon juice, pepper and oregano. Toss to coat. Allow the vegetables to marinate for at least 20 minutes. Place vegetables on a sheet pan. Roast all vegetables tender. Remove from oven, flash chill to below 41 degrees F. Hold at or below 41 degrees F.
2	To Assemble Sandwich: Spread Hummus Spread on the insides of the bread. Stack the sliced grilled vegetables then lettuce. Top with top half of bread. For Quik Pik: Place sandwich in a 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 Sesame Grilled Tofu, Lettuce & Tomato on Wheat Bread (TLT Sandwich) (113927)

Revision Date: Feb 7, 2019

Category: Main Entree-Vegetarian Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 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	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Sesame Grilled Tofu (94388)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bread, Whole Wheat, Slice (39696)	AP	2 slice	50 slice	100 slice

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. Procedure: Prepare Sesame Grilled Tofu according to recipe. Layer sliced Sesame Grilled Tofu, lettuce and tomatoes on whole wheat bread. Close sandwich. For Quik Pik: Place in plastic container with cover and label. Hold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Shredded BBQ Ranch Chicken & Cheddar on a Roll (113818)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Pulled White Meat Chicken, FC (1732)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Carrots, Fresh, Grated (1253)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Barbecue Sauce (7177)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Mayonnaise, Light (3812)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Light Ranch Dressing (105870)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Whole Wheat Club Roll, 2.3 oz (43618)	AP	1 ea	25 ea	50 ea
	Sliced Cheddar Cheese, .75 oz (111179)	AP	2 slice	50 slice	100 slice

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. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. To Prepare BBQ Ranch Spread: Combine Ranch, mayonnaise and BBQ sauce. For the Sandwich: Cut bread in half. Toss the cooked, pulled chicken with BBQ Ranch Spread to coat. Arrange on top of lettuce and tomato on bread, add grated carrots. Top with top half of bread. For Quik Pik: Place 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 Shrimp Banh Mi (41973.11)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
Source: CulinArt

Prep Time: 30 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	Carrots, Shredded (1276)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Rice Vinegar, Seasoned (7634)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Cilantro, Fresh, Chopped (1781)	EP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Mayonnaise, Light (3812)	AP	1-1/4 tsp	1/2 cup, 2 tbsp, 1-1/4 tsp	1-1/4 cup, 2-1/2 tsp
	Yogurt, Plain, Low Fat, Organic, Stonyfield, 6 oz, PC (13375)		1-1/4 tsp	1/2 cup, 2 tbsp, 1-1/4 tsp	1-1/4 cup, 2-1/2 tsp
	Lime Juice, Fresh (3542)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Fish Sauce (7186)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Bread, Hoagie Roll, Sliced, 2.5 oz (7131)	AP	1 ea	25 ea	50 ea
	Shrimp, 26/30, Peeled, Deveined, Cooked, Frozen (7284)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	English Cucumbers, Peeled, Sliced Thin (51971)	EP	1/4 ea	5-1/4 ea	10-1/2 ea
	Green Onions, Bunch, 1/8" Sliced (4230)	EP	1/2 ea	12-1/2 ea	25 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. 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. Procedure: 1. Place carrot and vinegar in small bowl, stir to combine. Let stand while preparing remaining ingredients. 2. Place cilantro, mayonnaise, yogurt, lime juice, fish sauce, and cayenne pepper in small bowl; stir to combine. Spread 2 teaspoons of sauce on to bottom of each baguette. 3. Add cooked shrimp to remaining sauce, toss to coat. 4. Divide carrot among baguettes, discard vinegar. Top with shrimp, cucumber, and scallions. For Quik Pik: Place sandwich in a plastic container, cover label and hold at or below 41 degrees F. For Quik Pik: (Serve cold) Place sandwich in plastic container. Cover and label. Hold at or below 41 degrees F. Heat to order in a Turbo Chef or Panini Press. To Heat in a Turbo Chef: To heat a hot hero, press sandwich/pizza slice button top left corner. New screen will appear, press 6 inch sub. for 45 seconds. Serve immediately.

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Recipe Notes:

Day (s) In Menu:

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CulinArt Shrimp Salad Croissant (52187.23)

Revision Date: Feb 7, 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	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Bread, Croissant, 3 oz (7803)	AP	1 ea	25 ea	50 ea
	CulinArt Shrimp Salad (107811.1)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Prepare CulinArt Shrimp Salad according to recipe. Bake croissant according to package instructions, cool. Place 4 oz of shrimp salad on bottom of croissant; spread evenly. Top with 2 tomato slices and 1 leaf lettuce. Close sandwich. Place sandwich in plastic container. For Quik Pik: Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sliced Steak, Arugula & Parmesan Baguette (111755)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

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

Portion: 12 oz (p) **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	Beef Flank Steak, Raw (700)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Shaved Parmesan Cheese (33921)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, French Baguette, 22" (7939)	AP	1/2 ea	12-1/2 ea	25 ea
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat grill. Season steak with salt and pepper. Place flank steak on grill and cook to internal temperature of 145 degrees F. Remove from grill and slice steak. To Assemble Sandwich: Trim 1" off each end of the baguette, Slice the bread horizontally, then cut in half to make 2 baguettes. Place 1 ounce of baby arugula, 2 tomatoes, 4 ounces of slices flank steak and 2 ounces of shaved parmesan cheese on each bottom half of the baguette. For Quik Pik: Place sandwich 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 Ham, Cheddar & Pear on Pumpernickel Bread (111941)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Smoked Boneless Pork Ham, Sliced Thin (7025)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Sliced Cheddar Cheese, .75 oz (111179)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Bosc Pears, 90 Count (68269)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mustard, Dijon (4142)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Pumpernickel Bread (24819)	AP	2 slice	50 slice	100 slice

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. Assemble sandwich by spreading Dijon mustard on insides of bread. Layer Smoked Ham, cheddar cheese, thinly sliced pears and lettuce. Top with top of bread. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Smoked Turkey & Muenster Cheese on Ciabatta (112248.1)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Turkey Breast, Mesquite Smoked (34269)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cheese, Muenster, Sliced (26555)	AP	1 slice	25 slice	50 slice
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 ea	25 ea	50 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Bread, Ciabatta, Whole Grain, 3.5 oz (63920)	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. Assemble sandwich by placing the tomatoes and lettuce on the bottom slice of bread, then Turkey, followed by the Muenster cheese. Place top on. For Quik Pik: Place sandwich 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 Tomato, Mozzarella, Arugula & Balsamic Vinaigrette on Panini Bread (111988)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 ea	25 ea	50 ea
	Cheese, Mozzarella, Fresh (7776)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Arugula Lettuce Leaf (3771)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Sun-Dried Tomatoes, Chopped (7568)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Salad Dressing, Balsamic Vinaigrette, 1.5 oz, PC (13822)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Italian Panini, Par-Baked (9650)	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. Marinate sliced tomatoes in balsamic vinaigrette for about 15 minutes. Drain, reserve the vinaigrette to use on the sandwich. Place marinated tomato, fresh thinly sliced mozzarella, arugula and chopped sundried tomatoes on sandwich bread. Serve with balsamic vinaigrette. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tomato, Swiss & Basil on Whole Wheat (113924)

Revision Date: Sep 11, 2018

Category: Main Entree-Vegetarian Entree

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	Whole Wheat Bread, Slice (43612)	AP	2 slice	50 slice	100 slice
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Basil Leaf, Fresh (466)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 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. Procedure: Layer whole wheat bread with tomato, Swiss, basil, lettuce, and tomato. Close sandwich, place in a container, cover and label. Hold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tuna Nicoise Sandwich on Ciabatta (111844)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 20 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	Pitted Kalamata Olives (4189)	AP	1/3 oz	9-1/2 oz	1 lb, 3 oz
	Minced Garlic Cloves, Fresh (2893)	AP	<1/8 oz	1-1/4 oz	2-1/2 oz
	Shallots, Fresh Peeled, Minced (7273)	EP	<1/8 oz	2-1/2 oz	4-3/4 oz
	Vinegar, Red Wine (7633)	AP	<1/8 oz	2-1/2 oz	4-3/4 oz
	Rosemary, Fresh, Chopped (7137)	EP	1/4 tsp	2 tbsp, 1-1/8 tsp	1/4 cup, 2-1/4 tsp
	Thyme, Fresh, Chopped (54289)	EP	1/4 tsp	2 tbsp, 1-1/8 tsp	1/4 cup, 2-1/4 tsp
	Oil, Olive (4206)	AP	1/3 oz	9-1/2 oz	1 lb, 3 oz
2	Oil, Olive (4206)	AP	2 tbsp, 2-1/2 tsp	1 qt, 1/3 cup, 2 tbsp	2 qt, 3/4 cup, 3 tbsp
	White Wine Vinegar (7638)	AP	1 tbsp, 2-3/4 tsp	2-3/4 cup, 3 tbsp, 1-3/4 tsp	1 qt, 1-3/4 cup, 3 tbsp
	Mustard, Dijon (4142)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Yellow Fin Tuna Fish Steak, Fresh (41050)	EP	3 oz	4 lb, 12 oz	9 lb, 8 oz
	English Cucumbers, Sliced Thin on the Bias (50595)	EP	2 oz	3 lb	6 lb
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1-1/2 oz	2 lb, 6 oz	4 lb, 12 oz
	Bread, Ciabatta Bun, 4.5 oz (7936)	AP	1 ea	25 ea	50 ea
	Basil, Fresh (447)	EP	1 tbsp, 1-1/2 tsp	2-1/3 cup, 2-1/4 tsp	1 qt, 3/4 cup
	Hard Cooked Egg (2293)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Combine pitted olives, garlic, shallots, red wine vinegar, fresh rosemary, fresh thyme and olive oil in a robot coupe. Puree until almost smooth. Hold at or below 41 degrees F.
2	For the Tuna: Preheat grill/griddle. Combine olive oil, vinegar, mustard, salt and pepper. Rub this mixture onto the tuna steaks. Sear tuna on all sides so the outside is a golden brown but the inside is still rare. Store at or below 41 degrees F for service. For Each Sandwich: Cut roll in half lengthwise. Spread 1 ounce Olive Spread on both sides of sandwich. Stack 2 ounces cucumber, 2 sliced tomatoes, 2 ounces red onion, 1/4 cup fresh basil leaves, 3 ounces tuna steak (sliced) and 1 hard cooked egg, sliced. Top with top bun. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

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Recipe Notes:

Day (s) In Menu:

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CulinArt Turkey & Cranberry Orange Mayo on Wheat Bread (111935.2)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Orange Juice, 100% (3585)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Orange Zest, Fresh (74844)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt Cranberry Mayonnaise (111878)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Whole Wheat Bread, Slice (43612)	AP	2 slice	50 slice	100 slice
	Turkey Breast, Reduced Sodium (7598)	AP	4 oz	6 lb, 4 oz	12 lb, 8 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. For the spread: In a medium bowl whisk mayonnaise with cranberries, orange juice and orange zest. Cover tightly and hold below 40 degrees F. To Assemble Sandwich: Spread Cranberry Orange Mayonnaise on the inside of the bread. Place lettuce and tomato on bottom slice of bread. Top with Turkey, cheddar cheese and top slice of bread. For Quik Pik: Place in a 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 & Pepper Jack with Chipotle Mayo on Country White (113911)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Turkey Breast, Sliced Thin (7593)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Pepper Jack, .75 oz (1675)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	White Bread (90101)	AP	2 slice	50 slice	100 slice
	CulinArt Chipotle Mayonnaise (24346.9)		1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	AP	1 oz	1 lb, 9 oz	3 lb, 2 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. Procedure: Prepare Chipotle Mayo according to recipe. Spread chipotle mayo on each side of bread. Layer sandwich within white bread with turkey, pepper jack, lettuce, and tomato. Close sandwich. For Quik Pik: Place in a container, cover and label. Hold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey BLT on Whole Wheat Bread (113918)

Revision Date: Feb 7, 2019

Category: Main Entree-Poultry Other

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	Roasted Turkey Breast, Boar's Head (44784)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bacon Slice, Precooked (288)	AP	3 ea	75 ea	150 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Whole Wheat, Slice (39696)	AP	2 slice	50 slice	100 slice

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. Procedure: Layer sandwich within whole wheat bread with turkey, bacon, lettuce, and tomato. Close sandwich, place in a container, cover and label. Hold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey Cobb Sandwich with Blue Cheese on Brioche (111886)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
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	Roasted Turkey Breast, Boar's Head (44784)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Bacon Slice, Precooked (288)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Avocado Sliced (276)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Celery, Fresh, Diced (50977)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Brioche, Loaf (76918)	AP	2 slice	50 slice	100 slice
	Salad Dressing, Blue Cheese, 1.5 oz, PC (7147)		1 oz	1 lb, 9 oz	3 lb, 2 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. To Assemble Sandwich: Place lettuce, tomato and red onion on the bottom half of the bread. Top with sliced turkey breast, crispy bacon, avocado slices and diced celery. Serve with Blue cheese dressing. Hold at or below 41 degrees F for service. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey with Avocado & Lemon Tahini on Multigrain Bread (111892)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Turkey Breast, Sliced Thin (7593)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Avocado Sliced (276)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Sesame Paste (Tahini) (8977)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lemon Juice (3533)	AP	<1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Gourmet Multigrain Bun (63088)	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. Dilute Tahini paste with a few drops of Lemon Juice to taste. Assemble sandwich by layering lettuce and tomato on the bottom half of the bread. Top with sliced turkey, avocado, Lemon Tahini and top bun. For Quik Pik: Place sandwich in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey, Avocado & Sun-Dried Tomato Aioli on Multigrain Bread (46049.12)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch: 1

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	Sun-Dried Tomato Aioli (45841)		1/2 oz	12-1/2 oz	1 lb, 9 oz
2	Roasted Turkey Breast, Boar's Head (44784)	AP	3-1/2 oz	5 lb, 8 oz	11 lb
	Multigrain Bun, 4", 2.6 oz (76701)	AP	1 ea	25 ea	50 ea
	Lettuce, Spring Mix (3753)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Avocado Sliced (276)	EP	1 oz	1 lb, 9 oz	3 lb, 2 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. Prepare Sun-Dried Tomato Aoli according to recipe.
2	To Assemble Sandwich: Place 1 ounce of spring mix on the bottom half of bun followed by 3.5 ounces of turkey, 1 ounce sliced avocado, 1 tablespoon Sun-Dried Aioli. Top with top bun. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Turkey, Avocado, Plum Tomatoes & Ranch on a Roll (110103.1)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree

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	Turkey Breast, Mesquite Smoked (34269)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Avocado Sliced (276)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Plum Tomatoes, Fresh, Sliced (54498)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Farmhouse Ranch Dressing (104182)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Kaiser Roll, 3 oz (43623)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Assemble sandwich by spreading Ranch on the insides of the bread. Layer turkey, sliced tomatoes and avocado on the sandwich. For Quik Pik: Place sandwich in 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, Bacon & Cheddar on a Roll (113921)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Turkey Breast, Sliced Thin (7593)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Cheddar, Slice, .75 oz (1644)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bacon Slice, Precooked (288)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Kaiser Roll, 4.5" (7133)	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. Cook bacon until heated through and crisp. Layer kaiser roll with turkey, bacon, lettuce, cheddar, and tomato. Close sandwich. For Quik Pik: Place sandwich in a plastic 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, Goat Cheese & Cranberry Spread on Wheat Bread (114695)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Jellied Cranberry Sauce (7184)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Prepared Horseradish (3262)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Whole Wheat Bread, Slice (65615)	AP	2 slice	50 slice	100 slice
	Mayonnaise, Light (3812)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Roasted Turkey Breast, Boar's Head (44784)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Goat Cheese (8215)	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. In a bowl, combine cranberry sauce, mustard, and horseradish. Whisk ingredients until smooth. Spread 2 tablespoons of the mixture on the insides of the bread. Layer 4 ounces sliced turkey, 1 lettuce leaf, and 2 oz goat cheese on the bread. Close sandwich. For Quik Pik: Place in a plastic 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, Swiss and Russian Dressing on Rye Bread (113885)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep

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	Turkey Breast, Sliced Thin (7593)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Creamy Russian Dressing (16650)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bread, Seeded Rye, Slice (1082)	AP	2 ea	50 ea	100 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. On one slice of the bread spread one tablespoon of Russian dressing. Top with lettuce and tomato. On the other slice of bread layer turkey and Swiss cheese. Top with the dressed slice of bread. cut in half, place in container with both sides of the sandwich facing up in the container. For Quik Pik: Place sandwich 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, Tomato, & Onion on Whole Wheat Bread (113902)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Turkey Breast, Sliced Thin (7593)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whole Grain Bread, 1 oz, Slice (1073)	AP	2 slice	50 slice	100 slice

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 turkey, Swiss, tomato, onions, lettuce and Swiss on bread. Top with top half of bread. For Quik Pik: Place sandwich in plastic container. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tuscan Tuna Salad on a Roll (113879)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bread, Kaiser Roll, 3 oz (43623)	AP	1 ea	25 ea	50 ea
	CulinArt Tuscan Tuna Salad (104916)		3 oz	4 lb, 11 oz	9 lb, 8 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. Procedure: Layer sandwich in roll with lettuce, tomato, and tuna salad. For Quik Pik: Place sandwich in 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 Veggie Tuna Croissant (111829.1)

Revision Date: Feb 7, 2019

Category: Main Entree

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	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	CulinArt Veggie Tuna Salad (111827)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Butter Croissant, 3 oz (98191)	AP	1 ea	25 ea	50 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Veggie Tuna Salad according to recipe. Slice the croissant in half. Layer lettuce, tomato, and Veggie Tuna on the croissant. Top with top half of croissant. For Quik Pik: Place sandwich 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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CHE 17 Grilled or Roasted Eggplant (8117.10)

Revision Date: Dec 4, 2017

Grilled Eggplant

Sub Recipe For			
CulinArt Eggplant, Peppers, Artichokes, Provolone & Olive Spread on Sourdough (109686)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Vegetable-Other Vegetable

Production Area: Hot Side

Source: Eurest

Prep Time: 5 mins

Minimum Batch: 1

Portion: 1/2 cup

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	16 Servings	31 Servings
1	Eggplant, Fresh, 1/4" Sliced (2282)	EP	1-2/3 oz	1 lb, 9-1/2 oz	3 lb, 2 oz
2	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
	Canola Oil (4208)	AP	1/2 tsp	2 tbsp	3 tbsp, 2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS #001: Prepared Hot for Hot Service or HACCP Plan Form HFS #003: Prepared Hot, Chilled for Cold Service. Wash, peel and slice eggplant into strips lengthwise. Keep slices about 1/4" thick.
2	Add oil, salt and pepper and toss well to evenly coat. Grill or Place on sheet pan. Bake in 350 F oven for 7-10 minutes, or until tender and internal temperature reaches 140F. Portion: 1/2 cup Hold hot for hot service. If preparing for use in another recipe, chill to 41F or less.

Recipe Notes:

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CulinArt Balsamic Chicken (103397)

Revision Date: Dec 19, 2018

Balsamic Chicken

Sub Recipe For			
CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread on Ciabatta (104244.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 60 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Skinless Boneless Chicken Breast, Raw, Airline (74850)	EP	4 oz	6 lb	12 lb
	Vinegar, Balsamic (7627)	AP	1 tsp	1/2 cup	1 cup
	Granulated Garlic (7373)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Canola Oil (4208)	AP	1/4 tsp	2 tbsp	1/4 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. In a mixing bowl, combine balsamic vinegar, oil and garlic. Pour over chicken to coat. Cover and refrigerate 1-2 hours. Place chicken on a preheated grill, or pan and roast in the oven at 350 degrees F until cooked to 165 degrees F for 15 seconds, about 15-20 minutes. Remove from heat. Chill to below 40 degrees F until needed.

Recipe Notes:

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CulinArt Basic Chicken Salad (107587)

Revision Date: Jan 12, 2018

Basic Chicken Salad

Sub Recipe For			
CulinArt Chicken Club Salad on Pita (111511)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz
CulinArt Chicken Salad on Brioche Roll (111516)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 60 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		2 Servings	36 Servings	70 Servings
1	Ground Bay Leaf (7351)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Boneless, Skinless Chicken Breast, Random (10924)	EP	6-3/4 oz	7 lb, 8 oz	14 lb, 8 oz
	White Onions, Fresh, Rough Cut (96599)	EP	<1/4 ea	3/4 ea	1-1/2 ea
	Chicken Broth, RTS (14990)	AP	2/3 cup	3 qt	1 gal, 1 qt, 3-1/4 cup
	Thyme, Fresh (7524)	EP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
2	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Celery, Fresh, Diced (50977)	EP	2/3 oz	12 oz	1 lb, 7-1/2 oz
	Boiling Water (7642)	AP	2/3 cup	3 qt	1 gal, 1 qt, 3-1/4 cup
3	White Pepper (7397)	AP	<1/8 tsp	1/4 tsp	3/4 tsp
	Mayonnaise (3809)	AP	3/4 oz	15 oz	1 lb, 13 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. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F. *Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.
2	Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.
3	When chicken is chilled, dice into chunks approximately 3/4 to1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.

Recipe Notes:

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CulinArt Basic Egg Salad (107812)

Revision Date: Jan 16, 2018

Egg Salad

Sub Recipe For			
CulinArt Egg Salad & Baby Spinach on Pumpernickel Bread (111665)	**1 Servings** 3-1/2 oz	**25 Servings** 5 lb, 8 oz	**50 Servings** 11 lb
CulinArt Egg Salad & Bacon Sandwich on Brioche Bun (114544)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Salad Entree

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		3 Servings	51 Servings	100 Servings
1	Egg, Hard Cooked, Peeled (2292)	AP	6 ea	102 ea	200 ea
	Mayonnaise, Kraft (71089)	AP	2 oz	2 lb, 2 oz	4 lb, 3 oz
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/4 tsp
	White Pepper (7397)	AP	1/8 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. Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. DO NOT OVERMIX. Cover and keep chilled below 40 degrees until needed. Portion Size: 4 oz

Recipe Notes:

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CulinArt Basic Tuna Salad (30323.6)

Revision Date: Jul 20, 2018

Tuna Salad

Sub Recipe For			
CulinArt Classic Tuna Salad on Rye Bread (111519)	**1 Servings**	**25 Servings**	**50 Servings**
	4 oz	6 lb, 4 oz	12 lb, 8 oz

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source:

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

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	Albacore Tuna, Water Packed, Canned, Flaked, Drained (2528)	AP	2-3/4 oz	4 lb, 5 oz	8 lb, 8 oz
	White Pepper (7397)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh (3539)	AP	1/4 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Salt (7410)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Mayonnaise, Kraft (71089)	AP	1 oz	1 lb, 6 oz	2 lb, 12 oz
	Celery, Fresh, Fine Chopped (1366)	AP	2/3 oz	15-1/2 oz	1 lb, 15-1/2 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. Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F. Portion Size: 4 ounces.

Recipe Notes:

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CulinArt Breaded Chicken Cutlet (75494.2)

Revision Date: Jul 20, 2018

Breaded Chicken Cutlet

Sub Recipe For			
CulinArt Chicken Cutlet, Ham & Swiss Cheese on Ciabatta (114357)	**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

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CulinArt Caramelized Onions (94507)

Revision Date: Jul 20, 2018

Caramelized Onions

Sub Recipe For			
CulinArt Roast Beef, Cheddar & Caramelized Onion on Ciabatta (110049.3)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Flank Steak with Caramelized Onions & Horseradish Creme Baguette (115019)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Condiments

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 1 oz

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Unsalted Butter, Solid (7943)	AP	3/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Onions, Fresh, 1/2" Sliced (4214)	EP	5-1/4 oz	8 lb, 4 oz	16 lb, 12 oz
	Granulated Sugar (7493)	AP	3/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form ACS# 004: Prepared Hot 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.Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Add all ingredients to a large sauce pot. Cook very slowly, on a low flame, until onions are dark and caramelized; about 25 minutes. Hold hot at 145 degrees for service or Flash Chill, cover and hold at or below 45 degrees until ready to use. Portion size: 1 ounce.

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CulinArt Chickpea Falafel (106682)

Revision Date: Oct 15, 2018

Chickpea Falafel

Sub Recipe For			
CulinArt Falafel Pita with Tzatziki Sauce (114546)	**1 Servings** 3 oz (p)	**25 Servings** 75 oz (p)	**50 Servings** 150 oz (p)

Category: Accompany-Snacks/Appetizers

Production Area: Hot Entree

Source: CulinArt

Prep Time: 999 mins

Minimum Batch:

Portion: 5 ea

Cook Time: 40 mins

Maximum Production:

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

Step	Ingredients		1 Servings	15 Servings	30 Servings
1	Garbanzo Beans, Dry (13781)	AP	4-1/2 oz	4 lb, 5 oz	8 lb, 8 oz
2	Water (7641)	AP	1/2 oz	6-1/2 oz	13 oz
	White Onions, Fresh, Rough Cut (96599)	EP	<1/4 ea	1 ea	2-1/4 ea
	Parsley, Fresh, Chopped (4321)	EP	1-3/4 tsp	1/2 cup, 1-3/4 tsp	1 cup, 1 tbsp, 1/2 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1-3/4 tsp	1/2 cup, 1-3/4 tsp	1 cup, 1 tbsp, 1/2 tsp
	Kosher Salt (7411)	AP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 3/4 tsp
	Ground Cumin (7367)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/2 tsp	1-1/8 tsp
	Cilantro, Fresh, Chopped (1781)	EP	1 tbsp, 1/2 tsp	1 cup, 1 tbsp, 1/2 tsp	2 cup, 2 tbsp, 3/4 tsp
	Turmeric (7421)	AP	1/4 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 3/4 tsp
	Baking Soda (348)	AP	<1/8 oz	1-1/8 oz	2-1/4 oz
	Lemon Juice, Fresh (3539)	EP	1/8 oz	2-1/2 oz	4-3/4 oz

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. **Note: You must start with DRY chickpeas. Soak chick peas for 24 hours in enough water to cover chickpeas by 12 inches.
2	Grind chick peas and onions in a food processor to a fine mealy consistency. Add rest of ingredients and process. Herbs will release liquid. Transfer to a bowl and mix thoroughly.
3	Roll falafel mixture into 1 ounce balls. Deep fry in 1 oz portions at 350 degrees F for 1 1/2-2 minutes or until deep golden brown. Serve immediately, or hold at 145 degrees F for service. Portion Size: 5 falafel- Each falafel is 1 ounce.

Recipe Notes:

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CulinArt Chipotle Mayonnaise (24346.9)

Revision Date: Jul 23, 2018

Chipotle Mayonnaise

Sub Recipe For			
CulinArt Chicken, Avocado, Bacon & Chipotle Mayo on Pretzel Roll (112157)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Chipotle Chicken Club on Ciabatta (111644)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Turkey & Pepper Jack with Chipotle Mayo on Country White (113911)	**1 Servings** 1 tbsp	**25 Servings** 1-1/2 cup, 1 tbsp	**50 Servings** 3 cup, 2 tbsp

Category: Accompany-Spreads/Dips/Salsas

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

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

Step	Ingredients		6 Servings	91 Servings	181 Servings
1	Chipotle Peppers, Canned (7695)	AP	2 tbsp	1-3/4 cup, 2 tbsp, 1 tsp	3-3/4 cup, 1 tsp
	Lime Juice (3543)	AP	1 tbsp	3/4 cup, 3 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp, 1/2 tsp
	Light Mayonnaise, Kraft (81134)	AP	1/2 cup	1 qt, 3-1/2 cup, 1 tbsp	3 qt, 3 cup, 1 tbsp
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place chipotle chilies and adobo sauce in a blender or robot coupe with lime juice, mayonnaise, salt and pepper. Blend until smooth. Portion Size: 2 Tbsp. Hold at or below 41 degrees F for service.

Recipe Notes:

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CulinArt Chipotle Spread with Cilantro (114565)

Revision Date: Aug 6, 2018

Chipotle Spread with Cilantro

Sub Recipe For			
CulinArt Grilled Chicken, Avocado, Chipotle Spread on Multigrain Bread (114566)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Condiments

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	25 Servings	50 Servings
1	Chipotle Peppers, Canned (7695)	AP	1/2 oz	11 oz	1 lb, 6-1/2 oz
	Mayonnaise (3809)	AP	1/2 oz	14 oz	1 lb, 11-1/2 oz
	Cilantro, Fresh, Chopped (1781)	EP	1/2 tsp	3 tbsp, 1-1/4 tsp	1/3 cup, 1 tbsp, 1-3/4 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. Combine all ingredients in blender until it reaches a smooth consistency. Hold at or below 41° F for service.

Recipe Notes:

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CulinArt Cranberry Mayonnaise (111878)

Revision Date: Jul 20, 2018

Cranberry Mayonnaise

Sub Recipe For			
CulinArt Brie, Walnuts, Dried Cranberries & Cranberry Mayonnaise on Multi Grain Bread (115003)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Turkey & Cranberry Orange Mayo on Wheat Bread (111935.2)	**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		2 Servings	38 Servings	74 Servings
1	Mayonnaise, Kraft (71089)	AP	2 tbsp, 2 tsp	3 cup, 2 tbsp, 2 tsp	1 qt, 2 cup, 3 tbsp
	Whole Berry Cranberry Sauce (1939)	AP	1 tbsp, 1 tsp	1-1/2 cup, 1 tbsp, 1 tsp	3 cup, 1 tbsp, 1 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/4 tsp	1/2 tsp

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. Place all ingredients in a food processor and blend until it turns all one color. (No white streaks) Hold at or below 41 degrees F for service/storage.

Recipe Notes:

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CulinArt Creamy Miso Tomato Dressing (113939)

Revision Date: Sep 2, 2018

Creamy Miso Tomato Dressing

Sub Recipe For			
CulinArt Portobello Mushroom, Avocado, Havarti & Tomato Miso Dressing on a Roll (The Hero Sandwich) (114698)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Garlic Cloves, Roasted (76889)	AP	<1/8 oz	3/4 oz	1-1/2 oz
	White Miso Paste (12608)	AP	<1/8 oz	2-1/4 oz	4-1/2 oz
	Rice Vinegar, Seasoned (7634)	AP	3/4 tsp	1/3 cup, 2 tsp	3/4 cup
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Oven Roasted Tomatoes (31169)		1/3 oz	9 oz	1 lb, 2 oz
	Oil, Olive (4206)	AP	2-1/4 tsp	1 cup, 2 tbsp	2-1/4 cup
	Basil, Fresh, Chopped (457)	EP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Mint Bunch, Fresh, Chopped (3885)	EP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 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. 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. Procedure: Prepare Oven Roasted Tomatoes according to recipe. 1. Combine garlic, miso, tomatoes, vinegar, salt, and pepper in food processor or blender. 2. Drizzle in oil in a slow steady stream until emulsified 3. Stir in herbs. Hold cold for service at or below 41° F.

Recipe Notes:

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Grilled Chicken

Sub Recipe For			
CulinArt Grilled Chicken, Avocado, Chipotle Spread on Multigrain Bread (114566)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz
CulinArt Chicken, Avocado, Bacon & Chipotle Mayo on Pretzel Roll (112157)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Mozzarella, Roasted Peppers & Pesto on Focaccia (114554)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Italian Chicken, Roasted Peppers, Fontina & Sundried Tomato Spread on Focaccia (111905)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Cold Prep

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 240 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		4 Servings	94 Servings	184 Servings
1	Oil, Olive (4206)	AP	2-1/4 oz	3 lb, 7 oz	6 lb, 12 oz
	Kosher Salt (7411)	AP	3/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 3/4 tsp
	Ground Black Pepper (7390)	AP	3/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 3/4 tsp
	Cilantro, Fresh, Minced (1780)	EP	1/3 oz	7-3/4 oz	15-1/2 oz
	Boneless, Skinless Chicken Breast, Random (10924)	AP	1 lb, 5-1/2 oz	31 lb, 4 oz	61 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form ACS# 004: Prepared Hot 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.
2	Preheat grill to 325 degrees F. Preheat oven to 350 degrees F. Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds. Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.

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CulinArt Grilled Flank Steak (113820)

Revision Date: Jul 20, 2018

Grilled Flank Steak

Sub Recipe For			
CulinArt Flank Steak with Caramelized Onions & Horseradish Creme Baguette (115019)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Flank Steak, Arugula & Blue Cheese Spread on Pita (115013)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Beef Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		4 Servings	56 Servings	110 Servings
1	Lemon Juice (3533)	AP	2 tbsp, 2 tsp	2-1/3 cup	1 qt, 1/2 cup, 1 tbsp
	Light Brown Sugar (7492)	AP	1/2 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/4 tsp
	Ground Black Pepper (7390)	AP	1/2 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/2 tsp
	Beef Flank Steak, Raw (700)	AP	1 lb	14 lb	27 lb, 8 oz
	Oil, Olive (4206)	AP	3/4 tsp	3 tbsp, 2-3/4 tsp	1/3 cup, 2 tbsp, 1 tsp

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. 1. Preheat grill to high. 2. Whisk lemon juice, brown sugar, and pepper in small bowl until sugar dissolves. 3. Place steak in medium bowl and coat with olive oil. Grill steak approximately 5 minutes on each side, or until cooked through, 145 degrees F. Transfer and let cool. 4. Once cooled and reached room temperature, thinly slice steak. Pour marinade over steak and let marinate in refrigerator for at least 2 hours or up to 8 hours. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Horseradish Crème (113220)

Revision Date: Jul 20, 2018

Horseradish Crème

Sub Recipe For			
CulinArt Flank Steak with Caramelized Onions & Horseradish Creme Baguette (115019)	**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
	Dry 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 Hummus Spread (113474)

Revision Date: Jul 20, 2018

Hummus Spread

Sub Recipe For			
CulinArt Roasted Vegetables & Hummus on Ciabatta (111390.1)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	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		1 Servings	13 Servings	25 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	3-1/4 oz	2 lb, 10 oz	5 lb
	Oil, Olive (4206)	AP	2 tsp	1/2 cup, 1 tsp	1 cup
	Garlic Cloves, Roasted (76889)	AP	<1/8 oz	1/2 oz	1 oz
	Lemon Juice (3533)	AP	1/8 oz	2 oz	4 oz
	Sesame Paste (Tahini) (8977)	AP	1/8 oz	2 oz	4 oz
	Water (7641)	AP	1-1/2 tsp	1/3 cup, 2-3/4 tsp	3/4 cup
	Ground Cumin (7367)	AP	1/8 tsp	1 tsp	2 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 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.

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Culinart Oven Roasted Tomatoes (31169.4)

Revision Date: Jan 16, 2018

Roasted Tomatoes

Sub Recipe For			
CulinArt Grilled Portobello, Tomato, Arugula & Feta on Focaccia (112159)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

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		1 Servings	12 Servings	24 Servings
1	Minced Garlic Cloves, Fresh (2893)	EP	1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Basil, Fresh, Chopped (457)	EP	1 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1-1/4 tsp
	Canola Oil (4208)	AP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise (49263)	AP	1 ea	12 ea	24 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.

Recipe Notes:

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CulinArt Sesame Grilled Tofu (94388)

Revision Date: Jul 20, 2018

Grilled Tofu

Sub Recipe For			
CulinArt Sesame Grilled Tofu, Lettuce & Tomato on Wheat Bread (TLT Sandwich) (113927)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Vegetarian Entree

Production Area: Hot Entree

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 40 mins

Minimum Batch:

Portion: 1/2 cup

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	49 Servings
1	Tofu (53210)	AP	4 oz	6 lb, 4 oz	12 lb, 4 oz
	Sesame Oil (4203)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
2	Sesame Seeds (Black) (10621)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Rub tofu with sesame oil, salt, and pepper. Marinate tofu; hold at or below 41 degrees F for at least 30 minutes.
2	Preheat grill. Grill tofu for 4 to 5 minutes on each side or until tofu is fully cooked. Once tofu is cool enough to handle, cut into 1/2 inched cubes. Garnish with sesame seeds. Hold hot at or above 145 degrees F for service. Portion Size: 4 oz

Recipe Notes:

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CulinArt Shrimp Salad (107811.1)

Revision Date: Jul 20, 2018

Shrimp Salad

Sub Recipe For			
CulinArt Shrimp Salad Croissant (52187.23)	**1 Servings**	**25 Servings**	**50 Servings**
	4 oz	6 lb, 4 oz	12 lb, 8 oz

Category: Main Entree-Salad Entree

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		1 Servings	24 Servings	47 Servings
1	Shrimp, 150/250, P&D, Cooked (7282)	AP	3 oz	4 lb, 8 oz	8 lb, 12 oz
	Celery, Fresh, Diced (50977)	EP	1/3 oz	8 oz	15-1/2 oz
	Onions, Red, Fresh, Diced (4257)	EP	1/8 oz	4 oz	7-3/4 oz
	Parsley, Fresh, Chopped (4321)	EP	2 tsp	1 cup	1-3/4 cup, 3 tbsp, 1 tsp
	Lemon Juice (3533)	AP	1/4 tsp	2 tbsp	3 tbsp, 2-3/4 tsp
	Mayonnaise, Kraft (71089)	AP	2/3 oz	1 lb	1 lb, 15-1/2 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	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. Thoroughly wash and remove tails from shrimp. Combine Shrimp with celery, onion, parsley, lemon juice, and mayonnaise. Season with salt and pepper. Chill immediately at or below 41 degrees F. Portion Size: 4 oz

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CulinArt Sundried Tomato and Herb Spread (103464.1)

Revision Date: Jul 20, 2018

Sundried Tomato and Herb Spread

Sub Recipe For			
CulinArt Italian Chicken, Roasted Peppers, Fontina & Sundried Tomato Spread on Focaccia (111905)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Italian Cold Cut Baguette with Tomato Herb Spread (Italian Combo) (111938)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

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

Step	Ingredients		4 Servings	64 Servings	126 Servings
1	Mayonnaise (3809)	AP	1/3 cup, 2 tsp	1 qt, 2 cup	2 qt, 3-3/4 cup, 1 tbsp
	Sun-Dried Tomato Halves (7566)	AP	2 tbsp	2 cup	3-3/4 cup, 3 tbsp
	Chives, Fresh, Minced (1768)	AP	1/2 tsp	2 tbsp	3 tbsp, 2-3/4 tsp
	Basil, Fresh, Chopped (457)	EP	1/2 tsp	2 tbsp	3 tbsp, 2-3/4 tsp
	Parsley, Fresh, Chopped (4321)	EP	1/2 tsp	2 tbsp	3 tbsp, 2-3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tsp	2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	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. Soak Tomatoes in hot water for 20 to 30 minutes, drain and discard water. Finely chop tomatoes. Whisk mayonnaise and sundried tomatoes together in a bowl. When the sundried tomatoes and mayonnaise is well incorporated, fold in the fresh chives, basil and parsley. Season with salt and pepper. Place in a stainless steel container, cover and chill at or below 41 degrees F for service.

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CulinArt Sundried Tomato Spread (103464)

Revision Date: Jul 18, 2017

Sundried Tomato Spread

Sub Recipe For			
CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread on Ciabatta (104244.1)	**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: 30 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	Mayonnaise (3809)	AP	3 tbsp, 1-3/4 tsp	1-3/4 cup, 1-1/4 tsp	3-1/3 cup
	Sun-Dried Tomato Halves (7566)	AP	1-1/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 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. Soak Tomatoes in hot water for 20 to 30 minutes, drain and discard water. Place tomatoes in a food processor and add mayonnaise. Blend until fully combined. Place in a stainless steel container, cover and chill at or below 41 degrees F for service. . Portion Size 2oz.

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CulinArt Tuscan Tuna Salad (104916)

Revision Date: Jan 18, 2019

Tuscan Tuna Salad

Sub Recipe For			
CulinArt Tuscan Tuna Salad on a Roll (113879)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz

Category: Side Salad-Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 3 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	26 Servings	51 Servings
1	Tuna, Chunk Light Water Packed (38391)	AP	4-3/4 oz	3 lb, 13 oz	7 lb, 8 oz
	Capers (97629)	AP	2-3/4 tsp	3/4 cup, 3/4 tsp	1-1/2 cup
	Lemon Juice (3533)	AP	2-1/8 tsp	1/2 cup, 1 tbsp, 1/2 tsp	1 cup, 2 tbsp
	Oil, Olive (4206)	AP	2-1/8 tsp	1/2 cup, 1 tbsp, 1/2 tsp	1 cup, 2 tbsp
	Parsley, Fresh, Chopped (4321)	EP	1/8 oz	2-1/4 oz	4-1/2 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. Drain and shred tuna. In a mixing bowl, combine tuna with capers, lemon juice, olive oil, and chopped parsley. Mix well. Hold at or below 41 degrees F for service/ storage. Portion Size: 3oz.

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CulinArt Tzatziki Sauce (114549)

Revision Date: Aug 3, 2018

Tzaztiki Sauce

Sub Recipe For			
CulinArt Falafel Pita with Tzatziki Sauce (114546)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany-Condiments

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	17 Servings	34 Servings
1	Fat Free Greek Yogurt (89422)	AP	1/4 cup	1 qt, 1/4 cup	2 qt, 1/2 cup
	Lemon Juice, Fresh (3539)	EP	1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp
	Lemon Zest, Grated (3774)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	English Cucumbers (49614)	EP	<1/4 ea	1-1/2 ea	2-3/4 ea
	Dill Weed, Fresh, Chopped (2166)	EP	1/4 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Mint Bunch, Fresh, Chopped (3885)	EP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	2-3/4 tsp
	White Pepper (7397)	AP	<1/8 tsp	3/4 tsp	1-1/2 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. Peel, seed, and chop cucumbers finely. Combine ingredients in medium mixing bowl. Hold at or below 41° F for service.

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CulinArt Veggie Tuna Salad (111827)

Revision Date: Jul 20, 2018

Veggie Tuna Salad

Sub Recipe For			
CulinArt Veggie Tuna Croissant (111829.1)	**1 Servings**	**25 Servings**	**50 Servings**
	4 oz	6 lb, 4 oz	12 lb, 8 oz

Category: Side Salad

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		1 Servings	25 Servings	50 Servings
1	Tuna, Chunk Light Water Packed (38391)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	Celery, Fresh, Diced (50977)	EP	1/2 oz	11 oz	1 lb, 6 oz
	Carrots, Fresh, Chopped (52030)	EP	1/4 oz	5-1/2 oz	11 oz
	Zucchini Squash, Fresh, Finely Diced (7464)	EP	1/4 oz	5-1/2 oz	11 oz
	Lemon Juice, Fresh (3539)	EP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Dill Weed, Fresh, Chopped (2166)	EP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/2 tsp	2-3/4 tsp
	White Pepper (7397)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Mayonnaise, Kraft (71089)	AP	1/2 oz	11 oz	1 lb, 6 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 all ingredients in a mixing bowl. Mix well to incorporate all ingredients. Cover and refrigerate at or below 41 degrees F for service/storage.

Recipe Notes:

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Olive Tapenade (26649.1)

Revision Date: Jul 20, 2018

Olive Tapenade

Sub Recipe For			
CulinArt Eggplant, Peppers, Artichokes, Provolone & Olive Spread on Sourdough (109686)	**1 Servings** 2 tbsp	**25 Servings** 3 cup, 2 tbsp	**50 Servings** 1 qt, 2-1/4 cup

Category: Accompany-Spreads/Dips/Salsas

Production Area: Cold Prep

Source:

Prep Time: 10 mins

Minimum Batch:

Portion: 2 tbsp

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Pitted Kalamata Olives (4189)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Capers, Drained (1239)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Minced Garlic Cloves, Fresh (2893)	EP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Extra Virgin Olive Oil (15323)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service Rinse the olives and capers. Place in a food processor (make sure there are no pits) with the garlic, pepper and olive oil. Process to combine, stopping to scrape down the sides of the bowl, until the mixture becomes a coarse paste, approximately 1 to 2 minutes total. Portion size: 2 Tablespoons. Hold cold for cold service.

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Oven Roasted Tomatoes (31169)

Revision Date: Dec 17, 2018

Roasted Tomatoes

Sub Recipe For			
CulinArt Creamy Miso Tomato Dressing (113939)	**1 Servings** 1/3 oz	**24 Servings** 9 oz	**48 Servings** 1 lb, 2 oz

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep

Source: Morrison

Prep Time: 10 mins

Minimum Batch:

Portion: 2 ea

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	3 Servings	5 Servings
2	Tomatoes, Fresh, Halved (7547)	AP	1 ea	3 ea	5 ea
	Minced Garlic Cloves, Fresh (2893)	EP	1/4 tsp	1/2 tsp	1 tsp
	Chives, Fresh, Chopped (1769)	AP	1/2 tsp	1-1/4 tsp	2 tsp
	Basil, Fresh, Chopped (457)	EP	3/4 tsp	2-1/2 tsp	1 tbsp, 1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Canola Oil (4208)	AP	1/8 tsp	1/4 tsp	1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.
2	Lay the tomatoes out on a sheet pan lined with parchment paper. Spray the tomatoes with oil and season with garlic, herbs, salt, and pepper. Roast in a 350 F oven for 15-20 minutes. Allow to cool slightly and serve.

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Sun-Dried Tomato Aioli (45841)

Revision Date: Jul 23, 2018

Sun-Dried Tomato Aioli

Sub Recipe For			
CulinArt Turkey, Avocado & Sun-Dried Tomato Aioli on Multigrain Bread (46049.12)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Accompany-Condiments

Production Area: Cold Prep

Source: Morrison

Prep Time: 5 mins

Minimum Batch:

Portion: 1 tbsp

Maximum Production:

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

Step	Ingredients		2 Servings	26 Servings	52 Servings
2	Julienne Sun-Dried Tomato (25778)	AP	3/4 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/4 tsp
	Granulated Garlic (7373)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Light Mayonnaise, Kraft (81134)	AP	1 tbsp, 2-1/4 tsp	1-1/3 cup, 1 tbsp, 2-1/4 tsp	2-3/4 cup, 2 tbsp, 3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage; or Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Soak the sun dried tomatoes in hot water for 1/2 hour. Drain well and chop into 1/8 inch dice.
2	In a mixing bowl combine all ingredients and mix well. Place in food storage container, cover, label and chill to 41°F or less and ready for service. Chill at least 1/2 hour before serving. Portion 1 tbsp per serving. Hold cold for cold service.

Recipe Notes:

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