Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Snack Paks	114889.7	886721929239	Apples, Grapes, Pretzels, Caramel	V	$0.00	TSSB3R (4 component)	Rectangle
Snack Paks	114187.2	194306032985	Carrot, Celery & Tomato Crudite with Hummus	VG	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	114187.3	194306019863	Carrot, Celery & Tomato Crudite with Ranch Dressing	V	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	113406.1	194306003640	Celery, Carrots, Sun Butter & Raisins	VG	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	113447	886721765653	Crispy BBQ Tofu with Vegan Coleslaw	VG	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	113392	886721763604	Crispy Buffalo Chicken Tenders, Blue Cheese & Celery		$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	113448	886721765707	Crispy Tofu, Carrots & Onions with Japanese Carrot Dressing	VG	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	114889.4	886721929178	Guacamole Snack Pak	VG	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	113478.1	194306013946	Hummus and Pita Snack	V	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	113498	886721778141	Provolone Cheese, Crackers, Carrots, Tomatoes, Broccoli & Cucumb	V	$0.00	TSSB3R (4 component)	Rectangle
Snack Paks	113533	886721774594	Teriyaki-Glazed Tofu with Hot and Sour Slaw	VG	$0.00	TSSB3R (2 component)	Rectangle
Snack Paks	114889.9	886721934271	Vanilla Pudding, Chocolate Chip Cookies, Strawberries, Cranberri	V	$0.00	TSSB3R (4 component)	Rectangle

CulinArt Apples, Grapes, Pretzels, Caramel (114889.7)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Granny Smith Apple (53299)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Red Grapes, Fresh (3117)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Caramel Topping (7573)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pretzels, Tiny Twist, Rold Gold, 2 oz, PC (85356)		1/2 oz	12-1/2 oz	1 lb, 9 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. Cut apples into 1/2" wedges. Remove grapes from the stem. Place caramel in separate soufflé cup with lid. Place each ingredient in it's own compartment of the container. Place cover and labels on container. Hold cold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Carrot, Celery & Tomato Crudite with Hummus (114187.2)

Revision Date: Jan 15, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrots, Fresh (1247)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Celery, Fresh (1353)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Tomatoes, Grape (7557)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	CulinArt Hummus Spread (113474)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Prepare CulinArt Hummus Spread according to recipe. Wash all produce. Batonnet cut the carrots and celery. Place 4 ounces of Hummus in the smaller compartment of the container. Place batonnet cut carrots, celery, and grape tomatoes in the plastic container with the Hummus. 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 Carrot, Celery & Tomato Crudite with Ranch Dressing (114187.3)

Revision Date: Jan 15, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrots, Fresh (1247)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Celery, Fresh (1353)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Tomatoes, Grape (7557)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Ranch Dressing (7164)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Wash all produce. Batonnet cut the carrots and celery. Place 4 ounces of Ranch Dressing in the smaller compartment of the container. Place batonnet cut carrots, celery, and grape tomatoes in the plastic container with the Ranch Dressing. 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 Celery, Carrots, Sun Butter & Raisins (113406.1)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Celery Sticks, Fresh, 3" (50976)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Raisins (7107)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrots, Fresh, Sticks, 3" (50974)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Sunflower Seed Butter, SunButter (80687)	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. Place celery sticks, carrot sticks and raisins into container. Portion 4 ounces of SunButter spread in the smaller compartment of the 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 Crispy BBQ Tofu with Vegan Coleslaw (113447)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 40 mins
Minimum Batch:
Portion: 6 oz (p)
Cook Time: 10 mins
Maximum Production:

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

Step	Ingredients		1 Servings	26 Servings	51 Servings
1	Tofu, Extra Firm (35285)	AP	3 oz	5 lb	10 lb
	Barbecue Sauce (7177)	AP	2-3/4 tsp	1-1/3 cup, 1 tbsp, 2-1/4 tsp	2-3/4 cup, 1 tbsp, 1 tsp
	Savoy Cabbage, Fresh, Shredded (55017)	EP	1-3/4 oz	2 lb, 14 oz	5 lb, 12 oz
	Carrots, Fresh, Grated (1253)	EP	1-3/4 oz	2 lb, 14 oz	5 lb, 12 oz
	Vinegar, Red Wine (7633)	AP	1 tbsp, 1/4 tsp	1-3/4 cup, 2-3/4 tsp	3-1/2 cup, 2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Granulated Sugar (7493)	AP	3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 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. 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. For the Slaw: Combine shredded cabbage, carrots, red wine vinegar, salt, pepper and sugar. Toss to combine. Cover and hold at or below 41 degrees F. For the Tofu: 1. Press and pat tofu with paper towels. Wrap in paper towels and place between two hotel pans so blocks are pressed lightly. Refrigerate for 30 minutes wrapped and pressed to allow tofu to dry. 2. Cut tofu into roughly 2"x1" pieces, keeping look rustic to mimic chicken nuggets. 3. Deep fry tofu until golden. Set on paper towels to drain. 4. Toss tofu in BBQ sauce. 5. (Optional) Arrange 2 small escarole leaves or green leaf lettuce leaves in small snack pack container forming two pockets. Place 1/3 cup bbq tofu in one lettuce pocket and arrange coleslaw in the other, OR place in plastic container, serve immediately or cover and refrigerate at or below 41 degrees F. Serving Size: 3 ounces of Tofu, 3 ounces of Coleslaw

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Crispy Buffalo Chicken Tenders, Blue Cheese & Celery (Buffalo Chicken Snack) (113392)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Minimum Batch:
Maximum Production:

Portion: 1 serving
(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Jumbo Chicken Breast Tenders (65780)	AP	5 oz	7 lb, 12 oz	15 lb, 12 oz
	Franks Original Hot Sauce (7973)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Blue Cheese Salad Dressing (13800)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Celery, Sticks (1404)	EP	5 ea	125 ea	250 ea
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	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. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Directions: 1. Cook chicken until 165 -degrees internal temperature. 2. Toss tenders in hot sauce to coat, chill rapidly to below 40 degrees. 3. To assemble: place leaf lettuce on bottom of container, top with portion cup of dressing, chicken tenders and celery sticks. 4. Top container with cover, label and refrigerate at below 40 degrees. Use within 48 hours.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Crispy Tofu, Carrots & Onions with Japanese Carrot Dressing (113448)

Revision Date: Feb 7, 2019

Category: Main Entree-Vegetarian Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 40 mins **Minimum Batch:**

Portion: 8 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	Tofu, Extra Firm (35285)	AP	2-3/4 oz	4 lb, 5 oz	8 lb, 8 oz
	Carrots, Fresh, Grated (1253)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Onions, Bunch, 1" Sliced (4231)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Red Bell Peppers, Fresh, 1-1/2" Pieces (7338)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Mirin Sweet Cooking Wine (48655)	AP	2-1/4 tsp	1 cup, 2 tbsp, 2-1/4 tsp	2-1/3 cup, 1/2 tsp
	Apple Cider Vinegar (7629)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Soy Sauce (7203)	AP	2-1/4 tsp	1 cup, 2 tbsp, 2-1/4 tsp	2-1/3 cup, 1/2 tsp
	Sesame Oil (4203)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Ginger Root, Fresh, Minced (3070)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Sesame Seeds (7414)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Leaf Lettuce (3763)	EP	1/4 ea	3-1/4 ea	6-1/4 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. 1. Press and pat tofu with paper towels. Wrap in paper towels and place between two hotel pans so blocks are pressed lightly. Refrigerate 30 minutes wrapped and pressed to allow tofu to dry. Cut each block in half lengthwise to make two thin rectangles, cut each rectangle in half down the middle, then on the diagonal each way (making an four total "x" cuts), resulting in 16 triangles from each block. 2. Deep-fry tofu until just golden, set on paper towels to drain. 3. Whisk together mirin, cider vinegar, soy sauce, sesame oil, and ginger -- season with crushed red pepper flakes if desired. Toss with grated carrot, scallions, red bell pepper, tofu triangles and sesame seeds. Make pocket with lettuce leaf. Place 1 cup tofu salad on lettuce, Garnish with red bell pepper strips and sprinkle of sesame seeds. For Quik Pik: Place tofu and vegetables in a container, cover and label. Refrigerate at or below 41 degrees F. Note: May substitute commercial Sesame-Ginger Asian dressing for recipe dressing; however, nutritionals will change.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients	1 Servings	25 Servings	50 Servings
1	CulinArt Guacamole (102218)	2-1/2 oz	3 lb, 15 oz	7 lb, 12 oz
	CulinArt Salsa Verde (102220)	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Pico de Gallo Salsa (100975)	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Roasted Corn Salsa (102226)	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Chips, Tortilla, 2 oz, PC (1773)	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 Guacamole, Salsa Verde, Pico de Gallo Salsa, and Roasted Corn Salsa according to recipe. Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Hummus and Pita Snack (113478.1)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Pita White Bread, 6" (7001)	AP	2 ea	50 ea	100 ea
	Ground Paprika (7387)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Parsley Bunch, Fresh (4322)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	CulinArt Hummus Spread (113474)		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. 1. Prepare hummus according to recipe, chill to below 40 degrees F. 2. Cut pita into 5 wedges. 3. To assemble: place pita chips in container. Portion Hummus into separate soufflé cup. Garnish hummus with a sprinkle of paprika and parsley. Place lid on soufflé cup. Place soufflé cup in the container with the pita chips. 4. Close container with cover, place label on and hold at or below 41 degrees F. Use within 48 hours.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Provolone Cheese, Crackers, Carrots, Tomatoes, Broccoli & Cucumbers (113498)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Wheat Thins Crackers (111650)	AP	6 ea	150 ea	300 ea
	Cheese, Provolone (1673)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrot Sticks, Fresh (1300)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Tomatoes, Cherry (7536)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Broccoli, Fresh (1063)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Sliced, Unpeeled Cucumbers (2120)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Cut provolone cheese into wedges. 2. Arrange components in the container compartments. 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 Teriyaki-Glazed Tofu with Hot and Sour Slaw (113533)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins
Minimum Batch:
Portion: 7 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	Tofu, Extra Firm (35285)	AP	3 oz	4 lb, 14 oz	9 lb, 12 oz
	Teriyaki Sauce (7212)	AP	1/2 oz	11 oz	1 lb, 6 oz
	Unseasoned Rice Wine Vinegar (10611)	AP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Sesame Oil (4203)	AP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Ginger Root, Fresh, Grated (3062)	EP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Crushed Red Pepper Flakes (7394)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Red Bell Peppers, Fresh, Julienne Sliced (4118)	EP	1 oz	1 lb, 6 oz	2 lb, 12 oz
	Green Onions, Bunch (4225)	EP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Fresh Daikon Radish (29726)	EP	1 oz	1 lb, 6 oz	2 lb, 12 oz
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Leaf Lettuce (3763)	EP	<1/4 ea	2-3/4 ea	5-1/2 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. Directions: 1. Julienne scallions and daikon. 2. Pat tofu with paper towels. Wrap in paper towels and place between two hotel pans so blocks are pressed lightly. Refrigerate 30 minutes wrapped and pressed to allow tofu to dry. Cut each block in half lengthwise to make two thin rectangles, cut each rectangle in half down the middle, then on the diagonal each way (making an four total X cuts), resulting in 16 triangles from each block. 3. Deep-fry tofu until just golden, set on paper towels to drain. Toss tofu pieces in teriyaki sauce to coat. 4. Whisk together the rice wine, sesame oil, fresh ginger and crushed red pepper. Toss vinegar mixture with cabbage, bell pepper, scallion and daikon. Season with salt and pepper. 5. Arrange 2 small escarole or green leaf lettuce leaves in small snack pack container forming two pockets. Place 3 tofu triangles in one pocket and 3 ounces of slaw in the other. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Vanilla Pudding, Chocolate Chip Cookies, Strawberries, Cranberries & Nuts (114889.9)

Revision Date: Feb 7, 2019

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Chocolate Chip Cookies (1847)	AP	3 ea	75 ea	150 ea
	Strawberries, Fresh, Capped, Halved (7478)	EP	4 ea	100 ea	200 ea
	Cranberries, Dried (1906)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Mixed Nuts (107618)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Vanilla Pudding, Canned, RTU (7097)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Guacamole (102218)

Revision Date: Jun 13, 2017

Guacamole

Sub Recipe For			
CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	**1 Servings** 2-1/2 oz	**25 Servings** 3 lb, 15 oz	**50 Servings** 7 lb, 12 oz

Category: Accompany-Condiments

Production Area: Cold Prep

Source: CulinArt

Prep Time: 25 mins

Minimum Batch:

Portion: 2 oz

Maximum Production:

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

Step	Ingredients		2 Servings	32 Servings	63 Servings
1	Avocado Pulp, Frozen (275)	AP	2-3/4 oz	2 lb, 13 oz	5 lb, 8 oz
	Spanish Onions, Diced (52931)	AP	1 tbsp, 2-1/2 tsp	1-3/4 cup, 1 tbsp, 2 tsp	3-1/2 cup, 2 tbsp, 1-1/4 tsp
	Jalapeno Peppers, Fresh, Minced (7702)	AP	<1/8 oz	1-1/3 oz	2-3/4 oz
	Lime Juice, Fresh (3542)	AP	1/8 oz	2-3/4 oz	5-1/2 oz
	Cilantro, Fresh, Chopped (1781)	AP	1-1/2 tsp	1/3 cup, 2 tbsp, 1/4 tsp	3/4 cup, 2 tbsp, 1-3/4 tsp
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large stainless steel bowl combine all ingredients and mix well. Cover and hold cold for service. Portion size: 2 ounces.

Recipe Notes:

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CulinArt Hummus Spread (113474)

Revision Date: Jul 20, 2018

Hummus Spread

Sub Recipe For			
CulinArt Carrot, Celery & Tomato Crudite with Hummus (Square Container) (114187.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Hummus and Pita Snack (Square Container) (113478.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	98 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	6-1/2 oz	10 lb	19 lb, 8 oz
	Oil, Olive (4206)	AP	1 tbsp, 3/4 tsp	2 cup	3-3/4 cup, 2 tbsp, 2-1/4 tsp
	Garlic Cloves, Roasted (76889)	AP	<1/8 oz	2 oz	4 oz
	Lemon Juice (3533)	AP	1/3 oz	8 oz	15-1/2 oz
	Sesame Paste (Tahini) (8977)	AP	1/3 oz	8 oz	15-1/2 oz
	Water (7641)	AP	1 tbsp	1-1/2 cup	2-3/4 cup, 3 tbsp
	Ground Cumin (7367)	AP	1/8 tsp	1 tbsp, 1 tsp	2 tbsp, 1-3/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1 tsp	2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 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.

Recipe Notes:

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CulinArt Pico de Gallo Salsa (100975)

Revision Date: May 12, 2017

Pico de Gallo

Sub Recipe For			
CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany-Condiments

Production Area: Cold Prep

Source:

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz

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	Plum Tomatoes, Fresh, Seeded, Diced (8227)	EP	1-1/2 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Diced Onions, Fresh (9058)	EP	1/2 oz	13 oz	1 lb, 10 oz
	Serrano Peppers, Fresh, Seeded, Minced (7711)	EP	1/4 ea	3-1/4 ea	6-1/2 ea
	Cilantro, Fresh, Chopped (1781)	EP	1-1/2 tsp	3/4 cup, 2-3/4 tsp	1-1/2 cup, 1 tbsp, 2-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/4 tsp
	Lime Juice, Fresh (3542)	AP	1/2 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 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. Combine tomatoes, onions, chiles, salt and lime juice in a bowl. Stir well and correct the seasoning. Cover and Chill until service. Drain excess liquid as needed. Cover and refrigerate at or below 41 degrees F for service.

Recipe Notes:

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CulinArt Roasted Corn Salsa (102226)

Revision Date: Jun 14, 2017

Corn Salsa

Sub Recipe For			
CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	**1 Servings** 1-1/2 oz	**25 Servings** 2 lb, 5-1/2 oz	**50 Servings** 4 lb, 11 oz

Category: Accompany-Spreads/Dips/Salsas

Production Area: Cold Prep

Source: CulinArt

Prep Time: 25 mins

Minimum Batch:

Portion: 2 oz

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		1 Servings	19 Servings	38 Servings
1	Corn, Frozen (1886)	AP	1-1/4 oz	1 lb, 8 oz	3 lb
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Canola Oil (4208)	AP	3/4 tsp	1/4 cup	1/2 cup
2	Onions, Red, Fresh, Diced (4257)	EP	1 tbsp, 2 tsp	2 cup	1 qt
	Lime Juice, Fresh (3542)	AP	3/4 tsp	1/4 cup	1/2 cup
	Jalapeno Peppers, Fresh, Diced (7701)	EP	<1/8 oz	3/4 oz	1-1/2 oz
	Cilantro, Fresh, Chopped (1781)	EP	1-1/4 tsp	1/2 cup	1 cup
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Pre-heat oven to 400 Degrees. In a large stainless steel bowl combine corn with oil, salt and pepper. Spread corn evenly on sheet pans and roast corn in oven until corn is lightly browned. 15-20 minutes. remove corn and let cool.
2	In a large stainless steel bowl combine roasted corn with onions, lime juice, peppers, cilantro and salt. Toss well. Flash chill salsa to below 41 degrees. Cover and hold cold for service. Portion size: 2 ounces.

Recipe Notes:

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CulinArt Salsa Verde (102220)

Revision Date: Feb 15, 2019

Salsa Verde

Sub Recipe For			
CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany-Spreads/Dips/Salsas

Production Area: Cold Prep

Source: CulinArt

Prep Time: 25 mins

Minimum Batch:

Portion: 2 oz

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Tomatillos (11960)	AP	1-2/3 oz	2 lb, 10 oz	5 lb, 4 oz
	Poblano Peppers, Fresh (7704)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
2	Spanish Onions, Diced (52931)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Lime Juice, Fresh (3542)	AP		3 oz	6-1/4 oz
	Cilantro, Fresh, Chopped (1781)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. FOR TOMATILLOS: Pre-heat oven to 400 degrees. Fill prep sink halfway with hot water. Add tomatillos to the sink and remove husks. Transfer tomatillos to sheet pans lined with parchment paper. Roast in the oven until tomatillos are soft and cooked through. Remove and let cool. FOR POBLANO CHILES: Roast poblano chiles over an open flame until skin is evenly blackened. Transfer poblano chiles to a stainless steel bowl and cover with plastic wrap and let sit for 15 minutes. Fill bowl with cool water and peel off skin, remove stems and seeds.
2	With an immersion blender or in a table top blender, puree the roasted tomatillos and poblano peppers with the onions and lime juice. Stir in the cilantro and salt. Flash chill salsa to below 41 degrees, cover and hold cold for service. Portion size: 2 ounces.

Recipe Notes:

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