Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Power Paks	114891	886721929062	Cheese and Fruit Power Pak	V	$0.00	TSSB3R	Rectangle
Power Paks	114889.8	886721934172	Egg, Cheese, Apple & Grape Power Pak	V	$0.00	TSSB3R	Rectangle
Power Paks	114889.2	886721929208	Grilled Chicken Micro Meal Power Pak		$0.00	TSSB3R	Rectangle
Power Paks	114889.1	886721929192	Jalapeno Hummus Power Pak	VG	$0.00	TSSB3R	Rectangle
Power Paks	114889.11	886721934264	Mediterranean Power Pak	V	$0.00	TSSB3R	Rectangle
Power Paks	114889.1	886721934257	Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak	V	$0.00	TSSB3R	Rectangle
Power Paks	114889.5	886721929222	Super Protein Power Pak	EW, V	$0.00	TSSB3R	Rectangle
Power Paks	114889.12	886721934288	Tuna Salad Power Pak		$0.00	TSSB3R	Rectangle
Power Paks	114889.3	886721929079	Vegan Power Pak	VG	$0.00	TSSB3R	Rectangle

CulinArt Cheese and Fruit Power Pak (114891)

Revision Date: Nov 7, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, Swiss (1694)	AP	1-1/4 oz	1 lb, 15-1/2 oz	3 lb, 15 oz
	Cheese, Cheddar Sharp (1631)	AP	1-1/4 oz	1 lb, 15-1/2 oz	3 lb, 15 oz
	Crackers, Table Water, 3 Ct, PC (108409)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Granny Smith Apple (53299)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lemon Juice, Fresh (3539)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cranberries, Dried (1906)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Almonds, Whole (37104)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 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 cheese into 1/3" cubes. Cut apples into 1/4" slices. Place the Swiss and cheddar in one compartment, cranberries and almonds in one compartment, the apples in their own compartment, and the crackers in their own compartment. 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 Egg, Cheese, Apple & Grape Power Pak (114889.8)

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 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Grapes, Fresh (3117)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Egg, Hard Cooked, Peeled (2292)	AP	1 ea	25 ea	50 ea
	Cheese, Cheddar Sharp (1631)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 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. Cut cheddar cheese into 1/3" cubes. 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 Grilled Chicken Micro Meal Power Pak (114889.2)

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	English Cucumbers, Cubed, 1/2" (56177)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Almond Butter (67911)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Sub: Roasted Sweet Potatoes (33992.37)		2-1/2 oz	3 lb, 15 oz	7 lb, 12 oz
	CulinArt Grilled Chicken (94490)		2-1/2 oz	3 lb, 15 oz	7 lb, 12 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 and Roasted Sweet Potatoes according to recipe. Cut grilled chicken into 2" slices. 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. ***Serve with 1 oz. Pita Chips on the side

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Jalapeno Hummus Power Pak (114889.1)

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	Tomatoes, Grape (7557)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pitted Kalamata Olives (4189)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sliced, Unpeeled Cucumbers (2120)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Roasted Jalapeño Hummus (110032)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Quinoa-Herb Tabbouleh (103031)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Baked Whole Wheat Pita Chips (41775.1)		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 Roasted Jalapeno Hummus and Quinoa-herb Tabbouleh according to recipe. Prepare Pita chips according to recipe ** or substitute with pre-packaged pita chips. Place cucumbers, tomatoes and olives in one compartment of the container. Place the remaining ingredients in separate compartments 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 Mediterranean Power Pak (114889.11)

Revision Date: Nov 7, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Pitted Kalamata Olives (4189)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Pita White Bread, 6" (7001)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cucumbers, Seeded, 1/2" Sliced (2121)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	CulinArt Hummus (106677)		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 hummus according to recipe. Heat pita and cut into triangles. 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 Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak (Fiesta Power Pak) (114889.10)

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	Cheese, Pepper Jack, Cubed (106252)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Corn Chips (1753)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	CulinArt Guacamole (102218)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Salsa Roja (102205)		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 guacamole and 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 Super Protein Power Pak (114889.5)

Revision Date: Nov 7, 2018

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Egg, Hard Cooked, Peeled (2292)	AP	1 ea	25 ea	50 ea
	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Green Seedless Grapes, Fresh (3118)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Celery, Fresh, 1/2" Sliced (1407)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 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 for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tuna Salad Power Pak (114889.12)

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	English Cucumbers, Sliced (53124)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Crackers, Table Water, 3 Ct, PC (108409)		4 ea	100 ea	200 ea
	CulinArt Basic Tuna Salad (30323.6)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Quinoa-Herb Tabbouleh (103031)		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 basic tuna salad and quinoa-herb tabbouleh according to recipe. Slice cucumbers into 1/4" slices on bias. 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 Vegan Power Pak (Edamame Power Pak) (114889.3)

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	Edamame, Shelled (24331)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Radish (7102)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Unsalted Cashew Halves (57091)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Tomatoes, Grape (7557)	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. Cut fresh radishes into quarters. Defrost Edamame according to package instructions. 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 Basic Tuna Salad (30323.6)

Revision Date: Jul 20, 2018

Tuna Salad

Sub Recipe For			
CulinArt Tuna Salad Power Pak (114889.12)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 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	13 Servings	25 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained (2528)	AP	2-3/4 oz	2 lb, 4 oz	4 lb, 5 oz
	White Pepper (7397)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Lemon Juice, Fresh (3539)	AP	1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Salt (7410)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Mayonnaise, Kraft (71089)	AP	1 oz	11-1/2 oz	1 lb, 6 oz
	Celery, Fresh, Fine Chopped (1366)	AP	2/3 oz	8-1/4 oz	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.

Recipe Notes:

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CulinArt Garlic Oil (103192)

Revision Date: Jul 11, 2017

Garlic Oil

Sub Recipe For			
CulinArt Roasted Jalapeño Hummus (110032)	**2 Servings** <1/8 oz	**27 Servings** 1/4 oz	**53 Servings** 1/3 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Minimum Batch:

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

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

Step	Ingredients		1 Servings	1 Servings	1 Servings
1	Oil, Olive (4206)	AP	1 tbsp	1 tbsp	1 tbsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1-1/2 tsp	1-1/2 tsp	1-1/2 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. Pour olive oil in a large stock pot. Add whole, peeled garlic cloves. Cook on low heat until garlic is slightly brown. Cool then strain. Hold at room temperature for service or at or above 165 degrees F for hot service. Store at or below 41 degrees F for storage. Portion Size 0.5 ounces

Recipe Notes:

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Grilled Chicken

Sub Recipe For			
CulinArt Grilled Chicken Micro Meal Power Pak (114889.2)	**1 Servings** 2-1/2 oz	**25 Servings** 3 lb, 15 oz	**50 Servings** 7 lb, 12 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		1 Servings	16 Servings	31 Servings
1	Oil, Olive (4206)	AP	2/3 oz	9-1/4 oz	1 lb, 2 oz
	Kosher Salt (7411)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-1/8 tsp
	Cilantro, Fresh, Minced (1780)	EP	<1/8 oz	1-1/3 oz	2-1/2 oz
	Boneless, Skinless Chicken Breast, Random (10924)	AP	5-1/4 oz	5 lb, 4 oz	10 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.

Recipe Notes:

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CulinArt Guacamole (102218)

Revision Date: Jun 13, 2017

Guacamole

Sub Recipe For			
CulinArt Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak (Fiesta Power Pak) (114889.10)	**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: 25 mins

Minimum Batch:

Portion: 2 oz

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Avocado Pulp, Frozen (275)	AP	1-1/3 oz	2 lb, 3 oz	4 lb, 6 oz
	Spanish Onions, Diced (52931)	AP	2-3/4 tsp	1-1/3 cup, 1 tbsp, 2-1/2 tsp	2-3/4 cup, 2 tbsp, 1-1/4 tsp
	Jalapeno Peppers, Fresh, Minced (7702)	AP	<1/8 oz	1-1/8 oz	2-1/4 oz
	Lime Juice, Fresh (3542)	AP	<1/8 oz	2-1/4 oz	4-1/4 oz
	Cilantro, Fresh, Chopped (1781)	AP	3/4 tsp	1/3 cup, 1-1/2 tsp	2/3 cup, 2-3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 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 (106677)

Revision Date: Jul 20, 2018

Hummus

Sub Recipe For			
CulinArt Mediterranean Power Pak (114889.11)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 999 mins

Minimum Batch:

Portion: 1 oz (p)

Cook Time: 120 mins

Maximum Production:

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

Step	Ingredients		2 Servings	45 Servings	89 Servings
1	Garbanzo Beans, Dry (13781)	AP	2 tbsp, 2 tsp	3-3/4 cup	1 qt, 3-1/3 cup, 2 tbsp
	Water (7641)	AP	1/2 cup	2 qt, 3-1/4 cup	1 gal, 1 qt, 2-1/4 cup
2	Oil, Olive (4206)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 3/4 tsp
	Ground Sumac (58802)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Sesame Paste (Tahini) (8977)	AP	2 tsp	3/4 cup, 3 tbsp	1-3/4 cup, 1 tbsp, 2 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 ea	7-1/2 ea	14-3/4 ea
	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 3/4 tsp
	Zaatar Seasoning (64935) Traditional		1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp
	Whole Milk Greek Yogurt (73776)	AP	1 tsp	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 2 tbsp, 2-1/2 tsp
	Fresh Lemon (3783)	EP	1/4 ea	3-3/4 ea	7-1/2 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. Soak (uncooked) chickpeas overnight in water. When ready, drain chickpeas and place in a medium sized heavy cooking pot. Pour 3 cups of water over the chickpeas (or enough to cover). Boil for 1-2 hours.
2	Place a colander in the sink. Once chickpeas are fully cooked, transfer them to the colander and rinse with cold water to remove the skin. Place tahini, the juice of 1 lemon, and garlic cloves in a food processor. Pulse for a few seconds to combine, then add the cooked chickpeas, salt, zaatar and Greek yogurt. Puree until a smooth and creamy consistency is achieved. Top with olive oil and sumac or paprika. Serve at or below room temperature. Store at or below 41 degrees F. Portion Size: 1oz.

Recipe Notes:

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CulinArt Quinoa-Herb Tabbouleh (103031)

Revision Date: Sep 5, 2018

Quinoa-Herb Tabbouleh

Sub Recipe For			
CulinArt Jalapeno Hummus Power Pak (114889.1)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Tuna Salad Power Pak (114889.12)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Side Salad

Production Area: Hot Side

Source: CulinArt-Quik Pik

Prep Time: 10 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	40 Servings	80 Servings
1	Red Quinoa, Dry (9597)	AP	1/3 cup	1 qt, 2-2/3 cup	3 qt, 1-1/4 cup, 1 tbsp
	Lemon Juice (3533)	AP	3/4 tsp	1/3 cup	2/3 cup
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1/3 cup	1 qt, 2-2/3 cup	3 qt, 1-1/4 cup, 1 tbsp
	Cucumbers, Peeled, 1/3" Diced (2101)	EP	1 tbsp, 1 tsp	1-2/3 cup	3-1/3 cup
	Onions, Red, Fresh, Diced (4257)	EP	<1/4 ea	2 ea	4 ea
	Cilantro, Fresh, Chopped (1781)	EP	<1/8 oz	1-3/4 oz	3-3/4 oz
	Parsley, Fresh, Chopped (4321)	EP	2 g	37 g	73 g
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Oil, Olive (4206)	AP	1-1/2 tsp	2/3 cup	1-1/3 cup

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. To cook quinoa: bring quinoa and 5 quarts of water to a boil in a large saucepan. Reduce heat to low, cover and simmer until tender and most of the liquid has been absorbed. Fluff with a fork. Flash chill and hold at or below 41 degrees F. Combine all ingredients into a large bowl. Mix well. For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Roasted Jalapeño Hummus (110032)

Revision Date: Jul 20, 2018

Roasted Jalapeño Hummus

Sub Recipe For			
CulinArt Jalapeno Hummus Power Pak (114889.1)	**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: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	27 Servings	53 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	1/3 cup, 2 tsp	1 qt, 1 cup, 1 tbsp	2 qt, 1-3/4 cup, 3 tbsp
	Jalapeno Peppers, Fresh, Sliced (7703)	EP	2 tbsp	1-2/3 cup, 1 tsp	3-1/4 cup, 1 tbsp
	Sesame Paste (Tahini) (8977)	AP	1 tbsp	3/4 cup, 1 tbsp, 1-1/2 tsp	1-1/2 cup, 2 tbsp, 1-1/2 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1-1/4 ea	15-1/4 ea	29-3/4 ea
	Lemon Juice, Fresh (3539)	EP	2-1/4 tsp	1/2 cup, 2 tbsp, 1/2 tsp	1 cup, 3 tbsp, 2-3/4 tsp
	Ground Cumin (7367)	AP	1/4 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Curry Powder (7368)	AP	1/4 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Smoked Paprika (16255)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	CulinArt Garlic Oil (103192)		<1/8 oz	1/4 oz	1/3 oz
	Oil, Olive (4206)	AP	3/4 tsp	3 tbsp, 1-1/8 tsp	1/3 cup, 1 tbsp, 1 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. Rinse chickpeas and let drain until ready to mix with other ingredients. Lightly coat Jalapeños and Garlic in olive oil. Roast on Char Grill until nicely browned. Let peppers and garlic rest, once cool, pull stem out of Jalapeños (it is OK to leave some seeds.) Put the peppers with the roasted skins in the food processer with garlic. After pureeing the peppers and garlic, gradually add chickpeas and olive oil until desired texture/consistency is attained. Add the juice of one lemon, salt and pepper to taste and continue to blend. Let rest so the flavors can mature, serve with a pinch of Smokey Paprika sprinkled on top and Garlic Oil. The lemon juice helps to not only emulsify, but more can be added to brighten the flavors. Hold at or below 41 degrees F for service/storage.

Recipe Notes:

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CulinArt Salsa Roja (102205)

Revision Date: Jun 14, 2017

Salsa Roja

Sub Recipe For			
CulinArt Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak (Fiesta Power Pak) (114889.10)	**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: 20 mins

Minimum Batch:

Portion: 2 oz

Cook Time: 40 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Jalapeno Peppers, Fresh (7699)	AP	<1/8 oz	2/3 oz	1-1/3 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Plum Tomatoes, Fresh (7559)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Canola Oil (4208)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
2	Tomatoes, Canned, Whole Peeled, Incl Liquids (7571)	AP	<1/4 Can#10	<1/4 Can#10	1/4 Can#10
	Apple Cider Vinegar (7629)	AP	<1/8 oz	1 oz	2 oz
	Lime Juice, Fresh (3542)	AP	<1/8 oz	1 oz	2 oz
	Spanish Onions, Diced (52931)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Cilantro, Fresh, Chopped (1781)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	1/2 tsp	1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Pre-Heat oven to 350 degrees. Wash plum tomatoes and fresh jalapenos, split both in half separately. In a large stainless steel bowl toss tomatoes and jalapenos with oil, salt and pepper. Distribute tomatoes and jalapenos evenly over sheet pans in one layer. Roast in the oven until skin is charred and tomatoes are soft - 30 - 40 minutes. Remove from oven and let cool.
2	In a large container add the roasted tomatoes along with the canned tomatoes, vinegar, lime juice and onions. Puree mixture with an immersion blender or puree in batches with a counter top blender. Stir in the cilantro, salt and pepper. Flash chill salsa to below 41 degrees. Cover and chill for service. Portion size: 2 ounces.

Recipe Notes:

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Baked Whole Wheat Pita Chips (41775.1)

Revision Date: Jul 20, 2018

Baked Whole Wheat Pita Chips

Sub Recipe For			
CulinArt Jalapeno Hummus Power Pak (114889.1)	**1 Servings**	**25 Servings**	**50 Servings**
	1 oz	1 lb, 9 oz	3 lb, 2 oz

Category: Accompany-Snacks/Appetizers

Production Area: Bakery

Source: FLIK

Minimum Batch:

Portion: 3 wedge

Maximum Production:

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

Step	Ingredients		1 Servings	21 Servings	41 Servings
1	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Granulated Garlic (7373)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Parsley Flakes, Dried (7388)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1/2 tsp
	Canola Oil (4208)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1/2 tsp
2	Bread, Pita, Whole Wheat, 6" (9169)	AP	1/2 ea	10-1/2 ea	20-1/2 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Mix oil, black pepper, garlic, and parsley.
2	Cut each 6" whole wheat pita into 6 equal wedges. Place on baking sheet in single layer. Brush pita wedges lightly with oil mixture. Bake at 350F, until crispy. Store in airtight container. Portion Size: 3 each (wedges) Hold at Room Temperature for Service.

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Zaatar Seasoning (64935)

Revision Date: Jul 20, 2018

Zaatar Seasoning

Sub Recipe For			
CulinArt Hummus (106677)	**2 Servings**	**45 Servings**	**89 Servings**
	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp

Category: Accompany-Condiments

Production Area: Cold Prep

Source: FLIK

Minimum Batch:

Portion: 1 tbsp

Maximum Production:

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

Step	Ingredients		1 Servings	2 Servings	3 Servings
1	Ground Sumac (58802)	AP	1 tsp	2 tsp	1 tbsp
	Ground Thyme (7420)	AP	1/2 tsp	1 tsp	1-1/2 tsp
	Sesame Seeds, Toasted (7413)	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Ground Marjoram (7378)	AP	1/2 tsp	1 tsp	1-1/2 tsp
	Oregano, Dried, Crushed (7385)	AP	1/2 tsp	1 tsp	1-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1/8 tsp	1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 007: Non-Refrigerated Mixes. Toast sesame seeds. Grind sesame seeds in a food processor. Add remaining ingredients and mix well. Portion Size: 1 tbsp Hold Room Temperature.

Recipe Notes:

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Sub: Roasted Sweet Potatoes (33992.37)

Revision Date: Jul 20, 2018

Roasted Sweet Potatoes

Sub Recipe For			
CulinArt Grilled Chicken Micro Meal Power Pak (114889.2)	**1 Servings** 2-1/2 oz	**25 Servings** 3 lb, 15 oz	**50 Servings** 7 lb, 12 oz

Category: Vegetable-Other Vegetable

Production Area: Hot Side

Source:

Prep Time: 15 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	Sweet Potatoes, Fresh, Peeled, 3/4" Diced (7501)	EP	4 oz	4 lb	7 lb, 12 oz
	Extra Virgin Olive Oil (15323)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-1/2 tsp
	Sea Salt (12216)	AP	1/8 tsp	1-1/4 tsp	2-1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp

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. Preheat the oven to 425 degrees F. Spray the baking sheet(s) with cooking spray. Place the large diced sweet potatoes into a mixing bowl. Toss with the olive oil, salt and pepper. Spread out vegetables in single layer on the baking sheets careful not to crowd the baking sheet. Use additional baking sheets as needed. Roast until fork tender and golden brown and internal temperature reaches 140F. Remove oven and hold hot for hot service. To chill: Refrigerate vegetables to below 40 degrees, place in food storage containers, cover, label and date. Use within 2 days.

Recipe Notes:

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