Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Upmarket Wraps	110061.2	886721558965	Avocado Ranch BLT Wrap		$0.00	TSSWR	Rectangle
Upmarket Wraps	113529.3	886721812937	Baked Falafel & Greek Salad Wrap with Tzatziki Sauce	V	$0.00	TSSWR	Rectangle
Upmarket Wraps	113585	886721815488	Black Bean Burrito with Brown Rice & Salsa	VG	$0.00	TSSWR	Rectangle
Upmarket Wraps	111821	886721527800	Carrot & Broccoli Wrap with Tahini & Hummus	V	$0.00	TSSWR	Rectangle
Upmarket Wraps	111285	886721430483	Chicken Caesar Wrap		$0.00	TSSWR	Rectangle
Upmarket Wraps	111512	886721495321	Chicken Enchilada Wrap		$0.00	TSSWR	Rectangle
Upmarket Wraps	111784	886721527275	Chicken Fajita Burrito with Fire Roasted Salsa		$0.00	TSSWR	Rectangle
Upmarket Wraps	112036	886721559665	Lemon Chicken Wrap with Cilantro Aioli		$0.00	TSSWR	Rectangle
Upmarket Wraps	113586	886721815426	Mediterranean Chickpea Wrap with Red Wine Vinaigrette	V	$0.00	TSSWR	Rectangle
Upmarket Wraps	113736	886721814689	Mediterranean Grilled Chicken Wrap with Dijon Vinaigrette		$0.00	TSSWR	Rectangle
Upmarket Wraps	113606	886721815372	Mediterranean Tuna Wrap: Tuna, Feta, Tomatoes, Onions, Olives &		$0.00	TSSWR	Rectangle
Upmarket Wraps	111981	886721556329	Mexican Shrimp & Avocado Wrap		$0.00	TSSWR	Rectangle
Upmarket Wraps	113628	886721814658	Mojito Chicken Salad Wrap with Cucumbers & Tomatoes	EW	$0.00	TSSWR	Rectangle
Upmarket Wraps	109683	886721200802	Pesto Tofu, Roasted Pepper & Eggplant Wrap	VG	$0.00	TSSWR	Rectangle
Upmarket Wraps	113865	886721831310	Roasted Vegetable & Goat Cheese Wrap	V	$0.00	TSSWR	Rectangle
Upmarket Wraps	113961	886721829140	Roasted Vegetable Burrito: Eggplant, Zucchini, Black Beans & Corn Salsa	VG	$0.00	TSSWR	Rectangle
Upmarket Wraps	113764	886721820482	Santa Fe Chicken Wrap with Cajun Mayo		$0.00	TSSWR	Rectangle
Upmarket Wraps	113695	886721815341	Shrimp Cobb Wrap: Shrimp, Bacon, Avocado & Blue Cheese Dressing		$0.00	TSSWR	Rectangle
Upmarket Wraps	113696	886721815334	Smoked Turkey, Brie & Honey Mustard Wrap		$0.00	TSSWR	Rectangle

Upmarket Wraps	114122	886721848349	Southwestern Black Bean Wrap with Brown Rice & Salsa	V	$0.00	TSSWR	Rectangle
Upmarket Wraps	112029	886721556299	Turkey California Wrap with Spinach, Roasted Peppers & Ranch		$0.00	TSSWR	Rectangle
Upmarket Wraps	113697	886721815266	Turkey, Avocado & Cilantro Wrap		$0.00	TSSWR	Rectangle
Upmarket Wraps	104917	886721692041	Tuscan Tuna Wrap with Arugula, Roasted Peppers & Provolone		$0.00	TSSWR	Rectangle
Upmarket Wraps	113698	886721815228	Vegan Hummus, Carrot, Broccoli & Tomato Wrap	VG	$0.00	TSSWR	Rectangle
Upmarket Wraps	113699	886721815112	Vegan Vegetable Wrap: Carrots, Kidney Beans, Chickpeas & Hummus	VG	$0.00	TSSWR	Rectangle
Upmarket Wraps	113700	886721814832	Veggie Lover Wrap: Tomatoes, Carrots, Mushrooms, Bean Sprouts &	V	$0.00	TSSWR	Rectangle
Upmarket Wraps	111829	886721530008	Veggie Tuna Wrap		$0.00	TSSWR	Rectangle
Upmarket Wraps	113734	886721814740	Veggie Tuna, Spinach & Artichoke Wrap		$0.00	TSSWR	Rectangle

CulinArt Avocado Ranch BLT Wrap (110061.2)

Revision Date: Sep 14, 2018

Category: Breakfast

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	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	2 ea	50 ea	100 ea
	Avocado, Fresh, Diced (62596)	EP	1/2 ea	12-1/2 ea	25 ea
	Ranch Dressing (7164)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tortilla, 12" Tomato Basil (7582)	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# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat grill/griddle. Place bacon strips on the grill and cook until crispy and heated through. Remove from grill and assemble wrap. To Assemble Wrap: Spread Ranch dressing on insides of tortilla wrap. Layer lettuce, tomato, avocado and bacon strips. Roll up like a burrito, wrap and serve immediately. For Quik Pik: Place wrap 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 Baked Falafel & Greek Salad Wrap with Tzatziki Sauce (113529.3)

Revision Date: Feb 7, 2019

Category: Main Entree-Sandwich/Wrap Hot

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	Tomatoes, Diced (7545)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	English Cucumbers, Diced (51970)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Lettuce, Iceberg, Shredded (3767)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Tzatziki Sauce (20210)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt Baked Chickpea Falafel (106682.3)		3 oz (p)	75 oz (p)	150 oz (p)
	Whole Grain Flour Tortilla, 10" (57109)	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# 001: Prepared Hot for Hot Service. Prepare falafel according to the recipe. Add ingredients and assemble wrap. For Quik Pik: Place wrap 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 Black Bean Burrito with Brown Rice & Salsa (113585)

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	Whole Wheat Flour Tortilla, 10" (97303)	AP	1 ea	25 ea	50 ea
	Onions, Fresh, Chopped (4181)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Green Bell Peppers, Fresh, Chopped (6154)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Roma Tomatoes, Fresh, Chopped (7562)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beans, Black, Canned, Drained (494)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Brown Rice, Cooked, HPP (104662)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Turmeric (7421)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Chili Powder (7356)	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
	Cooking Spray, Pan Coating (7952)	AP	2 spray	50 spray	100 spray
	CulinArt Salsa Roja (102205)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. 1. Prepare Salsa Roja according to recipe. 2. Heat cooking spray over in small sauté pan over medium heat. 3. Add onion and green pepper to pan, sauté until tender for about 3-4 minutes. Add tomato, black beans, rice and seasoning. Sauté another 3-4 minutes until heated through. Warm tortilla on flat top or over pan 4. Place scramble in center of tortilla, add salsa and wrap to form burrito. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap 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 Carrot & Broccoli Wrap with Tahini & Hummus (Veggie Hummus Wrap) (111821)

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 Hummus (106677)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrots, Shredded (1276)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Broccoli, Florets (1066)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Sesame Paste (Tahini) (8977)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tortilla, 10" Spinach, 2.4 oz (108484)	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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Hummus according to recipe. Blanch Broccoli. Flash chill to below 41 degrees F. Lay wrap down on a clean, flat surface. Spread Tahini and Hummus on the middle of the tortilla. Add shredded carrots and broccoli florets. Wrap tight like a burrito. Serve immediately or hold at or below 41 degrees F for service. For Quik Pik: Place wrap in plastic container. Place cover and label on. Hold at or below 41 degrees F. For Quik Pik: Place wrap 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 Chicken Caesar Wrap (111285)

Revision Date: Sep 14, 2018

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 10 oz (p)

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	1/4 oz	6-1/4 oz	12-1/2 oz
	Lemon Juice, Fresh (3539)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1 ea	25 ea	50 ea
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Worcestershire Sauce (7213)	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
2	Tortilla, 12" White Flour (48216)	AP	1 ea	25 ea	50 ea
	Lettuce,Romaine, Individual Leaf (3755)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Parmesan Cheese, Fresh, Shredded (1648)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Boneless Skinless Chicken Breast, Cooked, 4 oz (102547)	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. Whisk together olive oil, lemon juice, garlic, salt, mustard, Worcestershire sauce and black pepper until well incorporated. Refrigerate until use.
2	Slice pre-cooked chicken breast into 1/2" strips, or grill chicken to 165 degrees F. Cut into strips. To Assemble Wrap: Place lettuce on center portion of tortilla, top with julienne chicken and parmesan cheese, drizzle with Lemon-Caesar dressing. Fold sides towards center, roll-up, starting at the bottom to enclose filling. Serve immediately or hold at or below 41 degrees F for service. Portion Size: 1 Wrap For Quik Pik: Place wrap 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 Chicken Enchilada Wrap (111512)

Revision Date: Sep 14, 2018

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 5 mins
Minimum Batch:
Portion: 10 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	3/4" Cubed Chicken Breast, Random (10925)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Canola Oil (4208)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Green Bell Peppers, Fresh, Thin Sliced (6566)	EP	1/4 ea	4-1/4 ea	8-1/4 ea
	Chili Powder (7356)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Ground Cumin (7367)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Ground Paprika (7387)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/4 ea	4-1/4 ea	8-1/4 ea
	Cream Cheese, Softened (1951)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cheddar Cheese, Shredded (1645)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Real Sour Cream (7346)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Tomatoes, Diced (7545)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Green Onions, Bunch, Thin Sliced (4229)	EP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Cilantro, Fresh, Chopped (1781)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Lettuce, Individual Leaf (3762)	EP	2 ea	50 ea	100 ea
	Tortilla, 12" White Flour (48216)	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# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large saute pan, heat oil over medium heat. Add chicken and saute for 2-3 minutes. Once partially cooked add green peppers. Stir in chili powder, cumin, paprika, and garlic; continue to cook and stir.Add cream cheese, cheddar cheese, sour cream simmer until thickened. Cook until chicken is cooked through, 165 degrees F. Hold Hot at 145 Degrees for service. For Immediate Service: Place lettuce leaf on tortilla, top with 4 oz chicken mixture,1 oz diced tomatoes, 1/2 TBS scallions, 1/4 TBS cilantro evenly over tortillas. Roll up Burrito Style. Cut in half and serve immediately. Hold hot at 145 degrees F for service. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F. Portion Size: 1 Wrap.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chicken Fajita Burrito with Fire Roasted Salsa (111784)

Revision Date: Feb 27, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins **Minimum Batch:**

Portion: 14 oz (p) **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	Skinless Boneless Chicken Breast, Raw, Airline (74850)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Chili Powder (7356)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Ground Paprika (7387)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Granulated Sugar (7493)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Ground Cumin (7367)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Onion Powder (7383)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Garlic Powder (7371)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Oil, Olive (4206)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Green Bell Peppers, Fresh, Julienne Sliced (6267)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Red Bell Peppers, Fresh, Julienne Sliced (4118)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Onions, Fresh, Julienne Sliced (4216)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Cilantro, Fresh, Chopped (1781)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
2	CulinArt Fire Roasted Salsa (101008)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Real Sour Cream (7346)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cilantro, Fresh, Chopped (1781)	EP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Monterey Jack Cheese, Shredded (1662)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cheddar Cheese, Shredded (1645)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Tortilla, 12" Whole Wheat (48213)	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. Pre-heat a pan to medium high heat. While the pan is heating, coat the chicken with the spices. Add 2 tablespoons olive oil to the pan. Place seasoned chicken in the pan. Cook for 3-4 minutes on one side then flip. After flipping the chicken once, add the bell peppers and onion. Cook on the other side for 3-5 minutes or until the onions and bell peppers are soft. Hold hot at 145 degrees F for service, or flash chill to 41 degrees F for storage.
2	Prepare Fire Roasted Salsa according to recipe. Hold at or below 41 degrees F for service. Combine the sour cream and cilantro. Place the tortillas on a clean surface. Spread about 1 oz of the sour cream mixture on each tortilla. Top each with 3 oz of the fajita chicken mixture and sprinkle each tortilla with 1 oz cheese. Wrap tortillas tightly into a burrito shape and placing seam down. Place all wraps seam down and press or toast for about 1 minute or until crisp. Serve with Fire Roasted Salsa. Station Suggestion: Deli or Grill Station Hold at 145 degrees F for service.

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CulinArt Chicken Fajita Burrito with Fire Roasted Salsa (111784)

Step	Method
	For Quik Pik: Place wrap 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 Lemon Chicken Wrap with Cilantro Aioli (112036)

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 Lemon Chicken (94490.13)		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
	CulinArt Garlic Aioli (14681.5)		1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Cilantro, Fresh, Chopped (1781)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tortilla, 10" Whole Wheat, 2.4 oz (108483)	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# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare CulinArt Lemon Chicken according to recipe. Prepare Garlic Aioli according to recipe. Whisk together Garlic aioli and cilantro. Spread Cilantro Aioli on the inside of the wrap. Place lettuce and Lemon Chicken on the center of the wrap. Roll up like a burrito, wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Place wrap 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 Chickpea Wrap with Red Wine Vinaigrette (113586)

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: 2 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cheese, Feta, Crumbled (1665)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Roma Tomatoes, Fresh, Chopped (7562)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Onions, Red, Fresh, Sliced (52271)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Kalamata Olives, Pitted, Chopped (4188)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Basil, Fresh, Chiffonade Cut (454)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Vinegar, Red Wine (7633)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Mustard, Dijon (4142)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Fresh Ground Black Pepper (67366)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Tortilla, 10" Flour (7579)	AP	1 ea	25 ea	50 ea
	Lettuce, Individual Leaf (3762)	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. Combine chickpeas, feta, tomatoes, red onions, olives, basil, red wine vinegar, Dijon mustard and black pepper. Warm flour tortilla for 10 seconds to make more pliable. Layer tortilla with lettuce then chickpeas & feta mixture. Tuck in sides approx. 2 inches and roll tightly to form wrap. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Mediterranean Grilled Chicken Wrap with Dijon Vinaigrette (113736)

Revision Date: Feb 8, 2019

Category: Main Entree

Production Area: Cold Prep
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 Chicken (94490)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cheese, Feta, Crumbled (1665)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Roma Tomatoes, Fresh, Chopped (7562)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Onions, Red, Fresh, Sliced (52271)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Kalamata Olives, Pitted, Chopped (4188)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Basil, Fresh, Chiffonade Cut (454)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Vinegar, Red Wine (7633)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Mustard, Dijon (4142)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Fine Ground Black Pepper (7391)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Hearty Grain Flour Tortilla, 10" (37996)	AP	1 ea	25 ea	50 ea
	Lettuce, Individual Leaf (3762)	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# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare CulinArt Grilled Chicken according to recipe. Combine grilled chicken, feta, tomaotes, red onions, sliced olives, basil, vinegar, Dijon mustard and black pepper. Warm flour tortilla for 10 seconds to make more pliable. Layer tortilla with lettuce then chicken & feta mixture. Tuck in sides approx. 2 inches and roll tightly to form wrap. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap 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 Tuna Wrap with Tuna, Feta, Tomatoes, Onions, Olives & Basil (113606)

Revision Date: Feb 8, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 sandwich

Cook Time: 2 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, Feta, Crumbled (1665)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Tomatoes, Fresh, Chopped (7543)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Onions, Red, Fresh, Sliced (52271)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Pitted Kalamata Olives (4189)	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
	Vinegar, Red Wine (7633)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Mustard, Dijon (4142)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Tortilla, 10" Flour (7579)	AP	1 ea	25 ea	50 ea
	Albacore Tuna, Water Packed, Drained (2531)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Lettuce, Individual Leaf (3762)	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. Combine tuna, feta, tomatoes, red onions, sliced olives, basil, vinegar, Dijon mustard, and black pepper. Warm flour tortilla for 10 seconds to make more pliable. Layer tortilla with lettuce then tuna & feta mixture. Tuck in sides approx. 2 inches and roll tightly to form wrap. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Mexican Shrimp & Avocado Wrap (111981)

Revision Date: Feb 8, 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	Shrimp, 71/90, P&D, Cooked (7289)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Thick & Chunky Medium Salsa (34032)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Real Sour Cream (7346)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cilantro, Fresh, Chopped (1781)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lime Juice, Fresh (3542)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Avocado Sliced (276)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Tortilla, 10" Flour (7579)	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. Thaw, remove tails and coarsely chop the shrimp. Combine the shrimp with salsa, sour cream, chopped cilantro and lime juice. Place Mexican shrimp salad inside the tortilla wrap. Top with sliced avocado, then roll up like a burrito. Wrap and serve immediately, or hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Mojito Chicken Salad Wrap Cucumbers & Tomatoes (113628)

Revision Date: Feb 8, 2019

Category: Main Entree

Production Area: Cold Prep
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	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tortilla, 10" Flour (7579)	AP	1 ea	25 ea	50 ea
	English Cucumbers, Sliced (53124)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	CulinArt Mojito Mayo (113683)		1 serving	25 serving	50 serving
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	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. Grill chicken to an internal temperature of 165 degrees F. Let cool, cut into 1x1" pieces and chill to below 41 degrees F. Slice cucumber thin lengthwise. Mix chicken with Mojito Mayo to make a salad. Construct wrap with lettuce, tomato & cucumber, using 4 ounces of chicken and 2 TBSP of Mojito Mayo per tortilla. For Quik Pik: Place wrap in container, cover and label containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Pesto Tofu, Roasted Pepper & Eggplant Wrap (109683)

Revision Date: Feb 8, 2019

Category: Main Entree-Sandwich/Wrap Cold

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	CHE 17 Grilled or Roasted Eggplant (8117.10)		1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
2	Tofu (53210)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Romaine Lettuce, Shredded (3758)	AP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Red Peppers (4126)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Vegan Nut-Free Pesto Sauce (108144)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Tortilla, 10" Whole Wheat, 2.4 oz (108483)	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 Eggplant according to recipe.
2	Prepare Vegan Nut-Free Pesto Sauce according to recipe. Drain roasted red peppers and set aside. Cut tofu into 1/2" strips. Layer each tortilla with 1/2 ounce pesto and 2 ounces tofu strips, 1 ounce roasted red pepper, 1 ounce roasted eggplant and ½ cup romaine. Wrap tightly to make a sandwich. Cut in half on a diagonal to serve. Serve immediately or hold cold at or below 41 degrees F for service. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Roasted Vegetable & Goat Cheese Wrap (113865)

Revision Date: Feb 8, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
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 Oven Roasted Tomatoes (31169.4)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Vinegar, Balsamic (7627)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Oil, Olive (4206)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Eggplant, Fresh, Sliced (2283)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Zucchini Squash, Fresh, Sliced (7470)	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
	Peppers, Red Bell, Sliced Thin (7675)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Yellow Bell Peppers, Cored, Thinly Sliced (7682)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Goat Cheese (8215)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Micro Greens, Arugula (96738)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Tortilla, 12" Spinach Herb (7577)	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 Procedure: 1. Preheat oven to 325° F. 2. Whisk balsamic vinegar and olive oil together. Coat veggies with vinegar and oil dressing. Lightly roast eggplant, zucchini, yellow squash, red bell pepper and yellow pepper for 10-12 minutes. Remove from oven and chill immediately at or below 41° F. 3. Place vegetables in wrap. Top with crumbled goat cheese. Roll wrap. For Quik Pik: Place wrap 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 Roasted Vegetable Burrito: Eggplant, Zucchini, Black Beans & Corn Salsa (113961)

Revision Date: Feb 8, 2019

Category: Main Entree-Vegetarian Entree

Production Area: Cold Prep
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	Eggplant, Fresh, 2" Cubed (2287)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Zucchini Squash, Fresh, Cubed (7460)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Oil, Olive (4206)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ground Black Pepper (7390)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Diced (7545)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Roasted Corn Salsa (102226)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Tortilla, 10" Whole Wheat, 2.4 oz (108483)	AP	1 ea	25 ea	50 ea
	Black Beans, Low Sodium, Canned, Drained (82626)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Procedure: 1. Preheat oven to 350° F. 2. Toss vegetables in olive oil, salt, and pepper. Arrange one sheet tray and place in oven for 10-12 minutes. Remove from oven and cool. 3. Assemble sandwich. In tortilla, layer burrito with lettuce, tomato, black beans, corn salsa, and roasted vegetables. Fold burrito. For Quik Pik: Place wrap in plastic container, cover and label. Hold at or below 41° F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Santa Fe Chicken Wrap with Cajun Mayo (113764)

Revision Date: Feb 8, 2019

Category: Main Entree-Chicken 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 Santa Fe Chicken (113687)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Southwest Spread (113686)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Shredded Sharp Cheddar Cheese (1639)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dark Red Kidney Beans, Canned, Drained (649)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Corn Kernels (15813)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Diced Green Bell Peppers, Fresh (9061)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cilantro, Fresh, Chopped (1781)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Plum Tomatoes, Fresh, Sliced (54498)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat (36899)	AP	1 ea	25 ea	50 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# 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. Prepare Santa Fe Chicken and Southwest Spread according to their recipes. Directions: 1. Spread Southwest spread onto whole wheat wrap. 2. Slice and layer Santa Fe chicken on top of the Southwest spread. 3. Layer cold ingredients on top of the chicken. 4. Fold wrap. For Quik Pik: Place wrap in plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Shrimp Cobb Wrap: Shrimp, Bacon, Avocado & Blue Cheese Dressing (113695)

Revision Date: Feb 8, 2019

Category: Main Entree-Fish Shellfish Entree

Production Area: Cold Prep

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	Shrimp, 250/350 Bay, Cooked, Frozen (7283)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bacon Bits, Real, Cooked, 3/8" (54522)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Avocado, Fresh, Diced (62596)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Sliced (56055)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Leaf Lettuce (3763)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Blue Cheese Salad Dressing (111486)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat (36899)	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 shrimp to internal temperature of 165 degrees F. Coarsely chop shrimp and bacon. Spread Blue Cheese dressing on the inside of wrap. Assemble wrap, wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Smoked Turkey, Brie & Honey Mustard Wrap (113696)

Revision Date: Feb 8, 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	Smoked Turkey, Sliced Paper Thin (7606)	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
	Plum Tomatoes, Fresh, Sliced (54498)	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
	Tortilla, 12" Multigrain (33393)	AP	1 ea	25 ea	50 ea
	Lettuce, Individual Leaf (3762)	EP	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. Spread honey mustard on inside of tortilla. Layer ingredients on tortilla to assemble wrap. For Quik Pik: Place wrap 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 Southwestern Black Bean Wrap with Brown Rice & Salsa (114122)

Revision Date: Feb 8, 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	Cheese, Swiss, Reduced Fat, 1 oz Slice (36655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Onions, Red, Fresh, Diced (4257)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Lettuce,Romaine, Individual Leaf (3755)	EP	1 ea	25 ea	50 ea
	Brown Rice (16882.2)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Black Beans, Low Sodium, Canned, Drained (82626)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Tortilla, 10" Whole Wheat, 2.4 oz (108483)	AP	1 ea	25 ea	50 ea
	CulinArt Salsa Roja (102205)		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# 003: Prepared Hot, Chilled for Cold Service. Prepare Brown Rice according to recipe. Assemble wrap by layering the ingredients on the tortilla. Fold and wrap like a burrito. For Quik Pik: Place wrap 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 California Wrap with Spinach, Roasted Peppers & Ranch (112029)

Revision Date: Feb 8, 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, Gold Roasted (41949)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Spinach, Baby (8061)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	English Cucumbers, Peeled, Sliced Thin (51971)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Radish Sprouts, Fresh (76781)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Roasted Red Peppers, Strips, Drained (56431)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Salad Dressing, Ranch, Chelten House, Organic (63443)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tortilla, 10" Spinach, 2.4 oz (108484)	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. For each sandwich: Spread the surface of tortilla wrap with dressing. Top with a layer of spinach leaves, then sliced cucumbers, then sprouts, and then turkey slices. Top the turkey with red peppers and onion. Roll up burrito-style. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Turkey, Avocado & Cilantro Wrap (113697)

Revision Date: Feb 8, 2019

Category: Main Entree-Poultry Other

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 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	Cilantro, Fresh, Chopped (1781)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Onions, Red, Fresh, Sliced (52271)	EP	1/2 slice	12-1/2 slice	25 slice
	Avocado (241)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 ea	25 ea	50 ea
	Tortilla, 100% Whole Grain, 11" (76907)	AP	1 ea	25 ea	50 ea
	Turkey Breast, Low Sodium (52046)	AP	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. 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. Grill turkey to mark and finish in 375-degree oven for 15 minutes or until internal temperature registers 165-degrees. Let cool, slice lengthwise on slicer and chill below 40-degrees. Slice avocado. Place remaining ingredients inside wrap. Fold wrap. For Quik Pik: Place wrap 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 Tuscan Tuna Salad Wrap with Arugula, Roasted Peppers & Provolone (104917)

Revision Date: Feb 8, 2019

Category: Breakfast -Sandwich/Wrap

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 12 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fine Ground Black Pepper (7391)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
2	Chilled Roasted Artichoke Hearts (14575)		1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Capers, Drained (1239)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lemon Juice (3533)	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
	Oregano, Dried, Crumbled (7384)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Tuna, Chunk Light Water Packed (38391)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Kalamata Olives, Pitted, Chopped (4188)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
3	Roasted Red Peppers, Strips, Drained (56431)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese (9166)	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
	Tortilla, 12" Whole Wheat (36899)	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 Roasted Artichoke Hearts according to recipe.
2	In a bowl, add the tuna, capers, olives, roasted artichokes, lemon juice, olive oil and oregano. Add salt and pepper to taste. Mix lightly and place in the refrigerator until temperature is under 40 degrees F.
3	Line the bottom half of the whole wheat wrap with the baby arugula Pile 4 oz Tuna Salad in a line on on top of the arugula top evenly with the roasted artichoke hearts. top with the roasted red pepper and top with the provolone cheese. Fold in each side of the tortilla wrap, leaving about an inch of space between the two folded sides. Bring up the bottom flap of the tortilla, then continue to roll the tortilla until the whole wrap is secured. Hold at or below 41 degrees F for service/storage. For Quik Pik: Place wrap 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 Vegan Hummus, Carrots, Broccoli & Tahini Wrap (113698)

Revision Date: Feb 8, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrots, Shredded (1276)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Broccoli, Fresh (1063)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Sliced (56055)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Tortilla, 10" Spinach, 2.4 oz (108484)	AP	1 ea	25 ea	50 ea
	CulinArt Hummus Spread (113474)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Cook broccoli, then chill and chop broccoli into small pieces. Spread hummus on inside of wrap. Layer ingredients on tortilla to assemble wrap. For Quik Pik: Place wrap 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 Vegan Vegetable Wrap: Carrots, Kidney Beans, Chickpeas & Hummus (113699)

Revision Date: Feb 8, 2019

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	Carrots, Shredded (1276)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dark Red Kidney Beans, Canned, Drained (649)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beans, Garbanzo, Canned, Drained (549)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	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
	Tortilla, 10" Whole Wheat, 2.4 oz (108483)	AP	1 ea	25 ea	50 ea
	CulinArt Hummus Spread (113474)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Hummus according to recipe. Spread hummus on inside of wrap. Layer ingredients on tortilla to assemble wrap. Wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap 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 Veggie Lover Wrap: Tomatoes, Carrots, Mushrooms, Bean Sprouts & Roasted Pepper Spread (113700)

Revision Date: Feb 8, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Cook Time: 5 mins

Minimum Batch:
Maximum Production:

Portion: 1 sandwich

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tortilla, 10" Whole Wheat, 2.4 oz (108483)	AP	1 ea	25 ea	50 ea
	Tomatoes, Fresh, Sliced (56055)	EP	2 slice	50 slice	100 slice
	Carrots, Fresh, Grated (1253)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Olives, Black, Pitted, Sliced (4195)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Button Mushrooms, Fresh, Sliced (4121)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Bell Peppers, Fresh (8065)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Cheese, Feta, Crumbled (1665)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Ground Paprika (7387)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Red Onions, Fresh, 1/4" Ring (4253)	AP	2 ea	50 ea	100 ea
	Bean Sprouts, Fresh (477)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Cucumbers, Each Slice (2099)	EP	4 ea	100 ea	200 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. For the spread: Roast red peppers until dark and softened. Let the peppers cool; peel, seed and chop. Puree with the feta cheese and paprika. Transfer mixture to bowl. 2. Spread 2 tablespoons of the spread onto a softened whole wheat wrap. Arrange the vegetables in the wrap. Fold wrap. For Quik Pik: Place wrap 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 Veggie Tuna Wrap (111829)

Revision Date: Feb 8, 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	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
	Mayonnaise, Kraft (71089)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrots, Shredded (1276)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Veggie Tuna Salad (111827)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tortilla, 12" Whole Wheat (36899)	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. Lay wrap out on a clean flat surface. Spread mayo on the wrap. Layer lettuce, tomato, and carrots then top with 4 ounces of Veggie Tuna Salad. Wrap tight like a burrito. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place wrap 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 Veggie Tuna, Spinach & Artichoke Wrap (113734)

Revision Date: Feb 8, 2019

Category: Main Entree-Fish 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 Veggie Tuna Salad (111827)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Fresh, Sliced (56055)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Leaf Spinach, Fresh (7431)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tortilla, 12" Whole Wheat (36899)	AP	1 ea	25 ea	50 ea
	Artichoke Hearts, Canned (52463)	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. Prepare Veggie Tuna according to recipe. Layer ingredients on tortilla to assemble wrap. For Quik Pik: Place wrap 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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Brown Rice (16882.2)

Revision Date: Jul 20, 2018

Brown Rice

Sub Recipe For			
CulinArt Southwestern Black Bean Wrap with Brown Rice & Salsa (114122)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Starch/Grain-Rice

Production Area: Hot Side

Source: Morrison

Minimum Batch:

Portion: 1/2 cup **Cook Time: 20 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	13 Servings	25 Servings
	Water (7641)	AP	1/3 cup	1 qt, 1/4 cup, 1 tbsp	2 qt, 1/4 cup, 1 tbsp
1	Brown Rice, Dry (7117)	AP	2 tbsp, 2 tsp	2 cup, 2 tbsp, 2 tsp	1 qt, 3 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Rinse rice under cold running water. Place rice in medium saucepot. Cover rice with water. Bring to a boil over medium high heat. Reduce heat to very low simmer. Cover to steam rice for 20 minutes. Portion Size: 1/2 cup.

Recipe Notes:

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Grilled or Roasted Eggplant (8117.10)

Revision Date: Dec 4, 2017

Grilled Eggplant

Sub Recipe For			
CulinArt Pesto Tofu, Roasted Pepper & Eggplant Wrap (109683)	**1 Servings** 1-1/3 oz	**25 Servings** 2 lb, 1-1/2 oz	**50 Servings** 4 lb, 3 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	21 Servings	41 Servings
1	Eggplant, Fresh, 1/4" Sliced (2282)	EP	1-2/3 oz	2 lb, 1-1/2 oz	4 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, 2 tsp	1/4 cup, 1 tbsp, 1/2 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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Chilled Roasted Artichoke Hearts (14575)

Revision Date: Jul 20, 2018

Roasted Artichoke Hearts

Sub Recipe For			
CulinArt Tuscan Tuna Salad Wrap with Arugula, Roasted Peppers & Provolone (104917)	**1 Servings** 1-1/2 oz	**25 Servings** 2 lb, 5-1/2 oz	**50 Servings** 4 lb, 11 oz

Category: Vegetable-Other Vegetable

Production Area: Hot Side

Source: Morrison

Prep Time: 10 mins

Minimum Batch: 1

Portion: 1/2 cup

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	12 Servings	24 Servings
2	Artichoke Hearts, Canned, Quartered (196)	AP	2-3/4 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
	Minced Garlic Cloves, Fresh (2893)	EP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp
	Seasoned Salt (7412)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Cooking Spray, Pan Coating (7952)	AP	1/4 spray	2-1/2 spray	4-3/4 spray
	Canola Oil (4208)	AP	2-1/4 tsp	1/2 cup, 2-1/2 tsp	1 cup, 1 tbsp, 2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.
2	Toss all ingredients in bowl until well coated. Place on well coated sheet pan (with non stick spray). Roast in convection oven at 375F for 10 minutes or until medium browned. Chill below 41F and hold for service.

Recipe Notes:

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CulinArt Baked Chickpea Falafel (106682.3)

Revision Date: Jan 28, 2019

Baked Chickpea Falafel

Sub Recipe For			
CulinArt Baked Falafel & Greek Salad Wrap with Tzatziki Sauce (113529.3)	**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: 1 oz (p)

Cook Time: 40 mins

Maximum Production:

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

Step	Ingredients		3 Servings	75 Servings	150 Servings
1	Garbanzo Beans, Dry (13781)	AP	1-2/3 oz	2 lb, 8 oz	5 lb
	Water (7641)	AP	1/2 cup, 1 tbsp, 1-3/4 tsp	3 qt, 3 cup	1 gal, 3 qt, 2 cup
2	Lemon Juice (3533)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	White Onions, Fresh, Rough Cut (96599)	EP	<1/4 ea	2-1/2 ea	5 ea
	Parsley, Fresh, Chopped (4321)	EP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/2 ea	10 ea	20 ea
	Garbanzo Bean Flour (74348)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 3/4 tsp
	Ground Cumin (7367)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Ground Coriander (7364)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1-1/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/2 tsp	1-1/4 tsp
	Ground Cardamom (7925)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
3	Oil, Olive (4206)	AP	1/4 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. **Note: You must start with DRY chickpeas-- canned chickpeas will not work with this recipe. Place the dry chickpeas into a large bowl and cover with water. Let the chickpeas soak overnight. After soaking, chickpeas should yield about 4-1/2 cups of beans.
2	After the chickpeas have soaked, drain and thoroughly rinse the chickpeas. Place chickpeas in a food processor with onion, garlic parsley, flour, salt, cumin, ground coriander, black pepper, cayenne pepper, cardamom and lemon juice. Pulse ingredients until a rough, coarse meal forms. Press the mixture until it becomes a coarse, couscous-like paste. Do not over mix the mixture; the mixture should hold together well. Once the mixture reaches the desired consistency, pour it out into a bowl and use a fork to stir. Remove any large chickpea chunks, if any.
3	Preheat the oven to 375°F: Brush or rub a baking sheet with a thin layer of olive oil. Roll the mixture into 1 oz balls. Transfer the falafel balls to the baking sheet and gently press into patties. Brush the tops with a little more olive oil. Bake for 25 to 30 minutes, flipping the falafel partway through. When finished cooking, the falafel should be golden brown on both sides and feel dry to the touch. Serve immediately or hold hot at 145 Degrees for service.

Recipe Notes:

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CulinArt Fire Roasted Salsa (101008)

Revision Date: May 12, 2017

Fire Roasted Salsa

Sub Recipe For			
CulinArt Chicken Fajita Burrito with Fire Roasted Salsa (111784)	**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

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fire Roasted Chipotle Salsa (24702)	AP	<1/4 Can#10	1/2 Can#10	3/4 Can#10
	Jalapeno Peppers, Fresh, Diced (7701)	EP	<1/4 ea	3/4 ea	1-3/4 ea
	Spanish Onions, Diced (52931)	EP	1/8 oz	3-1/4 oz	6-3/4 oz
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Lime Juice, Fresh (3542)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Apple Cider Vinegar (7629)	AP	1/4 tsp	2 tbsp, 3/4 tsp	1/4 cup, 1-1/4 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. Place well drained tomatoes in a mixing bowl. Add the next six ingredients, mix well. Cover and refrigerate at or below 41 degrees F for service. Serve with tortilla chips.

Recipe Notes:

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CulinArt Garlic Aioli (14681.5)

Revision Date: Jul 20, 2018

Garlic Aioli

Sub Recipe For			
CulinArt Lemon Chicken Wrap with Cilantro Aioli (112036)	**1 Servings**	**25 Servings**	**50 Servings**
	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Category: Accompany-Condiments

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 tbsp

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	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 ea	6 ea	11-3/4 ea
	Canola Oil (4208)	AP	<1/8 tsp	1/4 tsp	3/4 tsp
2	Lemon Juice, Fresh (3539)	EP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/4 tsp	3/4 tsp
	Mayonnaise, Kraft (71089)	AP	2-3/4 tsp	1-1/3 cup, 2 tbsp, 1/2 tsp	2-3/4 cup, 3 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS#005: Prepared Cold for Cold Storage Toss garlic in oil. Place garlic in sheet of foil and wrap to seal. Pre-heat oven to 375F and roast garlic until soft and light brown (approx. 15 minutes). Finely mince the roasted garlic until it forms a paste.
2	Combine garlic with mayonnaise in a mixing bowl. Whisk in the lemon juice and salt. Transfer to an appropriate storage container, cover, label, date and refrigerate at or below 41 degrees F. Portion Size: 1 tbsp

Recipe Notes:

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Grilled Chicken

Sub Recipe For			
CulinArt Mediterranean Grilled Chicken Wrap with Dijon Vinaigrette (113736)	**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-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	19 Servings	37 Servings
1	Oil, Olive (4206)	AP	2/3 oz	11 oz	1 lb, 5-1/2 oz
	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	1 tbsp, 1/8 tsp	2 tbsp, 1/8 tsp
	Cilantro, Fresh, Minced (1780)	EP	<1/8 oz	1-2/3 oz	3 oz
	Boneless, Skinless Chicken Breast, Random (10924)	AP	5-1/4 oz	6 lb, 4 oz	12 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 Hummus (106677)

Revision Date: Jul 20, 2018

Hummus

Sub Recipe For			
CulinArt Carrot & Broccoli Wrap with Tahini & Hummus (Veggie Hummus Wrap) (111821)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 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		1 Servings	23 Servings	45 Servings
1	Garbanzo Beans, Dry (13781)	AP	1 tbsp, 1 tsp	1-3/4 cup, 2 tbsp, 2 tsp	3-3/4 cup
	Water (7641)	AP	1/4 cup	1 qt, 1-3/4 cup	2 qt, 3-1/4 cup
2	Oil, Olive (4206)	AP	<1/8 tsp	1 tsp	1-3/4 tsp
	Ground Sumac (58802)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Sesame Paste (Tahini) (8977)	AP	1 tsp	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 ea	3-3/4 ea	7-1/2 ea
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	1-3/4 tsp
	FLIK Zaatar Seasoning (64935)		1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Traditional Whole Milk Greek Yogurt (73776)	AP	1/2 tsp	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Fresh Lemon (3783)	EP	<1/4 ea	2 ea	3-3/4 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.

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CulinArt Hummus Spread (113474)

Revision Date: Jul 20, 2018

Hummus Spread

Sub Recipe For			
CulinArt Vegan Vegetable Wrap: Carrots, Kidney Beans, Chickpeas & Hummus (113699)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Vegan Hummus, Carrots, Broccoli & Tahini Wrap (113698)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany-Snacks/Appetizers

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Maximum Production:

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

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

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

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CulinArt Lemon Chicken (94490.13)

Revision Date: Jul 20, 2018

Lemon Chicken

Sub Recipe For			
CulinArt Lemon Chicken Wrap with Cilantro Aioli (112036)	**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

Prep Time: 120 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	23 Servings	46 Servings
1	Lemon Zest, Grated (3774)	AP	1/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/2 tsp
	Lemon Juice, Fresh (3539)	EP	1 tbsp	1-1/3 cup, 1 tbsp, 2 tsp	2-3/4 cup, 2 tbsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	<1/4 ea	2 ea	3-3/4 ea
	Whole Bay Leaf (7352)	AP	1/4 ea	3-3/4 ea	7-3/4 ea
	Oil, Olive (4206)	AP	1 tsp	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Boneless, Skinless Chicken Breast, 5 oz (1712)	AP	5 oz	7 lb, 4 oz	14 lb, 8 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. Combine half the lemon juice, half the lemon zest, olive oil, garlic, lay leaves, black pepper and salt in a stainless steel pan. Add chicken breasts and toss to coat the chicken. Cover with plastic film and marinate the chicken for at least 2 hours refrigerated.
2	Preheat grill or oven to 350 degrees F. Remove chicken from the marinade, discard the marinade, and grill or roast the chicken until done, 165 degrees F internal temperature for 15 seconds. Remove from heat and drizzle with reserved lemon juice and zest. Chill rapidly to below 41 degrees F. Hold until needed.

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CulinArt Mojito Mayo (113683)

Revision Date: Jul 20, 2018

Mojito Mayo

Sub Recipe For			
CulinArt Mojito Chicken Salad Wrap Cucumbers & Tomatoes (113628)	**1 Servings** 1 serving	**25 Servings** 25 serving	**50 Servings** 50 serving

Category: Sauce/Gravy/Marinade

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	Jalapeno Peppers, Fresh, Chopped (7700)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Mint Bunch, Fresh, Chopped (3885)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Lime Zest, Grated (3750)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Lime Juice (3543)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Mayonnaise, Light (3812)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Granulated Sugar (7493)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine all ingredients, mix well to combine. 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 Roasted Vegetable & Goat Cheese Wrap (113865)	**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.

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CulinArt Roasted Corn Salsa (102226)

Revision Date: Jun 14, 2017

Corn Salsa

Sub Recipe For			
CulinArt Roasted Vegetable Burrito: Eggplant, Zucchini, Black Beans & Corn Salsa (113961)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 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	Corn, Frozen (1886)	AP	1-1/4 oz	1 lb, 15-1/2 oz	3 lb, 15 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/4 tsp	2-3/4 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	3/4 tsp	1-1/4 tsp
	Canola Oil (4208)	AP	3/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 1-1/2 tsp
2	Onions, Red, Fresh, Diced (4257)	EP	1 tbsp, 2 tsp	2-1/2 cup, 2 tbsp, 1/4 tsp	1 qt, 1-1/4 cup
	Lime Juice, Fresh (3542)	AP	3/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 1-1/2 tsp
	Jalapeno Peppers, Fresh, Diced (7701)	EP	<1/8 oz	1 oz	2 oz
	Cilantro, Fresh, Chopped (1781)	EP	1-1/4 tsp	1/2 cup, 2 tbsp, 1-1/2 tsp	1-1/4 cup, 1 tbsp, 1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp

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.

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CulinArt Salsa Roja (102205)

Revision Date: Jun 14, 2017

Salsa Roja

Sub Recipe For			
CulinArt Southwestern Black Bean Wrap with Brown Rice & Salsa (114122)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Black Bean Burrito with Brown Rice & Salsa (113585)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 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		2 Servings	38 Servings	75 Servings
1	Jalapeno Peppers, Fresh (7699)	AP	<1/8 oz	1 oz	2 oz
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Plum Tomatoes, Fresh (7559)	AP	4 oz	4 lb, 12 oz	9 lb, 8 oz
	Canola Oil (4208)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 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	1-2/3 oz	3 oz
	Lime Juice, Fresh (3542)	AP	<1/8 oz	1-2/3 oz	3 oz
	Spanish Onions, Diced (52931)	AP	1 tsp	1/3 cup, 1 tbsp	3/4 cup, 1-1/2 tsp
	Cilantro, Fresh, Chopped (1781)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Fine Ground Black Pepper (7391)	AP	<1/8 tsp	3/4 tsp	1-1/2 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.

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CulinArt Santa Fe Chicken (113687)

Revision Date: Jul 20, 2018

Santa Fe Chicken

Sub Recipe For			
CulinArt Santa Fe Chicken Wrap with Cajun Mayo (113764)	**1 Servings**	**25 Servings**	**50 Servings**
	4 oz	6 lb, 4 oz	12 lb, 8 oz

Category: Main Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		2 Servings	34 Servings	67 Servings
1	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	AP	8 oz	8 lb, 8 oz	16 lb, 12 oz
	Chili Powder (7356)	AP	1 tsp	1/3 cup, 1 tsp	2/3 cup, 1-1/2 tsp
	Ground Cumin (7367)	AP	1/2 tsp	2 tbsp, 2-1/2 tsp	1/3 cup, 3/4 tsp
	Canola Oil (4208)	AP	1/2 tsp	2 tbsp, 2-1/2 tsp	1/3 cup, 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. 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. Combine spices with oil, pour over chicken and toss to coat evenly. place chicken on a roasting pan, pour marinade over chicken and roast in a 350-degree oven until cooked through (165 degrees internal temperature), about 15 to 20 minutes. Remove chicken from heat and chill rapidly to below 40 degrees.

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CulinArt Southwest Spread (113686)

Revision Date: Aug 31, 2018

Southwest Spread

Sub Recipe For			
CulinArt Santa Fe Chicken Wrap with Cajun Mayo (113764)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Sauce/Gravy/Marinade

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		4 Servings	96 Servings	192 Servings
1	Mayonnaise, Heavy Duty (3808)	AP	1/2 oz	12 oz	1 lb, 8 oz
	Cajun Blackened Seasoning (7242)	AP	1/8 tsp	1 tbsp	2 tbsp
	Ground Cumin (7367)	AP	1/8 tsp	1 tbsp	2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine ingredients, chill until needed. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Vegan Nut-Free Pesto Sauce (108144)

Revision Date: Jul 20, 2018

Vegan Nut-Free Pesto

Sub Recipe For			
CulinArt Pesto Tofu, Roasted Pepper & Eggplant Wrap (109683)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Sauce/Gravy/Marinade

Production Area: Hot Side

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	14 Servings	28 Servings
1	Garlic Cloves, Peeled, Fresh (2892)	AP	1/2 ea	5-1/2 ea	11-1/4 ea
	Basil, Fresh (447)	EP	2/3 oz	8-1/2 oz	1 lb, 1 oz
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	2-3/4 tsp
	Lemon Juice, Fresh (3539)	AP	1-1/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/2 tsp
	Nutritional Yeast (51393)	AP	1-3/4 tsp	1/2 cup, 1-1/4 tsp	1 cup, 2-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Add garlic, basil, salt and lemon juice to blender. Blend pesto for 2 minutes or until sauce is a smooth consistency. Transfer sauce to a small stainless steel bowl. Fold in nutritional yeast. Cover and hold sauce cold at or below 41 degrees F for service. Portion Size: 1oz.

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CulinArt Veggie Tuna Salad (111827)

Revision Date: Jul 20, 2018

Veggie Tuna Salad

Sub Recipe For			
CulinArt Veggie Tuna Wrap (111829)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Veggie Tuna, Spinach & Artichoke Wrap (113734)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 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	100 Servings
1	Tuna, Chunk Light Water Packed (38391)	AP	5-1/4 oz	8 lb, 4 oz	16 lb, 12 oz
	Celery, Fresh, Diced (50977)	EP	1 oz	1 lb, 6 oz	2 lb, 12 oz
	Carrots, Fresh, Chopped (52030)	EP	1/2 oz	11 oz	1 lb, 6 oz
	Zucchini Squash, Fresh, Finely Diced (7464)	EP	1/2 oz	11 oz	1 lb, 6 oz
	Lemon Juice, Fresh (3539)	EP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/4 tsp
	Dill Weed, Fresh, Chopped (2166)	EP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-1/2 tsp
	White Pepper (7397)	AP	<1/8 tsp	1-1/2 tsp	2-3/4 tsp
	Mayonnaise, Kraft (71089)	AP	1 oz	1 lb, 6 oz	2 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. 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.

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Zaatar Seasoning (64935)

Revision Date: Jul 20, 2018

Zaatar Seasoning

Sub Recipe For			
CulinArt Hummus (106677)	**1 Servings**	**23 Servings**	**45 Servings**
	1/8 tsp	2 tsp	1 tbsp, 3/4 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	1 Servings	2 Servings
1	Ground Sumac (58802)	AP	1 tsp	1 tsp	2 tsp
	Ground Thyme (7420)	AP	1/2 tsp	1/2 tsp	1 tsp
	Sesame Seeds, Toasted (7413)	AP	1/4 tsp	1/4 tsp	1/2 tsp
	Ground Marjoram (7378)	AP	1/2 tsp	1/2 tsp	1 tsp
	Oregano, Dried, Crushed (7385)	AP	1/2 tsp	1/2 tsp	1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1/8 tsp	1/8 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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