Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Ficelles	104244	886721829331	Balsamic Chicken, Mozzarella & Sundried Tomato Spread Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113481	886721767459	Beef Tenderloin, Fennel & Roasted Garlic Mayo Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	111396	886721450337	Black Forest Ham & Brie Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113524	886721782193	Flank Steak, Cheddar & Horseradish Crème Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113511	886721781585	Flank Steak, Watercress & Boursin Cheese Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113479	886721766308	Fresh Mozzarella, Prosciutto, Fig Jam & Baby Spinach Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	112156	886721603177	Fresh Mozzarella, Tomato, Basil & Olive Oil Ficelle	V	$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113482	886721767466	Grilled Brie, Arugula, Apple & Honey Ficelle	EW, V	$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113184	886721755036	Grilled Buffalo Chicken & Blue Cheese Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113484	886721773429	Grilled Chicken, Balsamic Spread, Sundried Tomatoes & Arugula Fi		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113485	886721767695	Grilled Chicken, Brie, Pear & Dijon Mustard Spread Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113488	886721767947	Grilled Chicken, Mozzarella, Red Pepper & Pesto Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	110052	886721229247	Grilled Chicken, Provolone, Red Peppers & Pesto Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113510	886721773818	Grilled Pepper Shrimp, Avocado & Mango Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113486	886721767923	Ham, Gruyere Cheese & Dijon Mustard Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113513	886721782810	Pesto Chicken, Avocado & Provolone Cheese Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113512	886721782872	Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle

Ficelles	113516	886721782742	Prosciutto, Manchego Cheese, Apples & Honey Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113517	886721782735	Prosciutto, Parmesan & Arugula with Red Pepper Spread Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113518	886721782728	Roast Beef, Dijon Mustard & Swiss Cheese Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113519	886721782674	Roast Beef, Sweet Chili Sauce, Scallions & Watercress Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113520	886721782643	Roasted Salmon, Cucumbers & Dill Cream Cheese Spread Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113523	886721782605	Salami, Provolone, Spinach & Grainy Mustard Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113526	886721782148	Smoked Salmon, Cucumbers, Red Onion & Dill Cream Cheese Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113531	886721782575	Smoked Turkey, Apple, Cheddar & Honey Mustard Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113528	886721773801	Smoked Turkey, Avocado & Goat Cheese Walnut Spread Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle
Ficelles	113480	886721766612	Turkey with Mozzarella Cheese and Roasted Tomatoes Ficelle		$0.00	14x14 Cello Sheet 70 Guage	Rectangle

CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread Ficelle (104244)

Revision Date: Feb 8, 2019

Category: Main Entree

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	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	CulinArt Balsamic Chicken (103397)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Mozzarella, Fresh (7776)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Sundried Tomato Spread (103464)		1/3 oz	8-1/4 oz	1 lb, 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. Slice bread in half lengthwise. Spread insides of each half with sundried tomato spread. Layer bottom half of bread with leaf lettuce then tomato, balsamic chicken, and mozzarella last. Top with top half of bread, Cut off both ends of bread. Cut into thirds. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F. Portion Size 7.5oz.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Beef Tenderloin, Fennel & Roasted Garlic Mayo Ficelle (113481)

Revision Date: Feb 8, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Cook Time: 15 mins

Minimum Batch:
Maximum Production:

Portion: 1 serving

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef Tenderloin, Raw (821)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Fennel, Fresh (2353)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Leaf Lettuce, Ind Leaf (8218)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Shaved Parmesan Cheese (33921)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	CulinArt Garlic Aioli (14681.5)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Garlic Aioli according to recipe. 1. Preheat grill. Place beef tenderloin on grill and cook for 7 minutes on each side or until internal temperature reaches 145 degrees F. Remove from grill and cut into thin slices. 2. Slice the bread in half lengthwise. Cut off 1/2' on both ends of bread. 3. Spread insides of each half with spread. 4. Layer bottom half of bread with red leaf lettuce first, shaved fennel second, steak third and cheese on top. Top with top half of bread. Cut into thirds. For Quik Pik: Wrap sandwich in plastic. Place 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 Forest Ham & Brie Ficelle (111396)

Revision Date: Feb 8, 2019

Category: Main Entree

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	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, 1/4" Each Slice (16479)	EP	2 ea	50 ea	100 ea
	Cheese, Brie (7774)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Ham, Black Forest, Sliced Thin (9159)	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. Slice the brie cheese into 1/4 inch slices. Slice the Ficelle in half and place the baby arugula on the bottom part half of the bread. Add sliced on tomato on top of the arugula. Place the Black Forest Ham on top of the tomatoes, top with sliced brie cheese and top half of bread. Cut into thirds. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Flank Steak, Cheddar & Horseradish Crème Ficelle (113524)

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 serving

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef Flank Steak, Raw (700)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Cheddar Sharp (1631)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Arugula Lettuce Leaf (3771)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	CulinArt Horseradish Crème (113220)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare CulinArt Horseradish Crème According to recipe. For Flank Steak: Preheat grill to medium high. Grill steak evenly on both sides until internal temperature reaches 145 degrees F. Remove from heat and slice thinly. 1. Cut baguette in 1/2 lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with Arugula first, steak second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Flank Steak, Watercress & Boursin Cheese Ficelle (113511)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef Flank Steak, Raw (700)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Watercress (7650)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Boursin Cheese (8348)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Ground Black Pepper (7390)	AP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 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. Preheat grill to medium high. For Flank Steak: Season flank steak with salt and pepper.Grill Flank Steak to internal temperature of 145 degrees F. Flash chill, and slice thinly. 1. Slice the bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Layer bottom half of bread with watercress first, steak second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Fresh Mozzarella, Prosciutto, Fig Jam & Baby Spinach Ficelle (113479)

Revision Date: Jan 10, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, Mozzarella, Fresh (7776)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Thinly Sliced Prosciutto (16277)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fig Spread (78766)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Spinach, Baby (8061)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with spinach first, prosciutto second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Fresh Mozzarella, Tomato, Basil & Olive Oil Ficelle (112156)

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	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Oil, Olive (4206)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Basil Leaf, Fresh (466)	EP	4 ea	100 ea	200 ea
	Roma Tomatoes, Fresh, Sliced (7564)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Mozzarella, Fresh (7776)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Thinly slice the fresh mozzarella cheese. To Assemble Sandwich: Slice bread in half, use 1/3 Ficelle Loaf for 1 sandwich. Drizzle olive oil in the inside of the bread. Layer fresh basil leaves, fresh Mozzarella cheese and sliced Roma Tomatoes on the bread. Close sandwich. Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Brie, Arugula, Apple & Honey Ficelle (113482)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:

Portion: 1 serving
Cook Time: 5 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, Brie (7774)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Granny Smith Apple (53299)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Honey (3190)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. 1. Preheat griddle/flat top. Grill brie for 2 minutes on each side or until golden. 2. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 3. Spread insides of each half with honey. 4. Layer bottom half of bread with Arugula first, apples second and brie on top. Top with top half of bread, Cut straight and evenly into thirds. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Buffalo Chicken & Blue Cheese Ficelle (113184)

Revision Date: Feb 27, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Buffalo Chicken (94490.11)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Blue, Crumbles (1614)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce,Romaine, Individual Leaf (3755)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Blue Cheese Salad Dressing (13800)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Grilled Buffalo Chicken according to recipe. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. Spread insides of each half with blue cheese dressing. Layer bottom half of bread with Romaine first, buffalo chicken second and blue cheese on top. Top with top half of bread, Cut straight and evenly into thirds. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Balsamic Spread, Sundried Tomatoes & Arugula Ficelle (113484)

Revision Date: Jan 10, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Julienne Sun-Dried Tomato (25778)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Vinegar, Balsamic (7627)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Mayonnaise (3809)	AP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	CulinArt Grilled Chicken (94490)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. For Balsamic Mayo Spread: Combine Balsamic Vinegar and mayonnaise. Whisk to combine. Prepare CulinArt Grilled Chicken according to recipe. Slice. For Sandwich: 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with Arugula first, sundried tomatoes second, and chicken breast on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Brie, Pear & Dijon Mustard Spread Ficelle (113485)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Brie (7774)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Bosc Pears, 90 Count (68269)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mayonnaise (3809)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Mustard, Dijon (4142)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Grilled Chicken according to recipe. Slice. 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with spread: one side mayonnaise and one side Dijon mustard. 3. Layer bottom half of bread with pear first, chicken second, and brie on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Mozzarella, Red Pepper & Pesto Ficelle (113488)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Mozzarella, Fresh (7776)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pesto Sauce without Nuts (7713)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Roasted Red Peppers, Strips, Drained (56431)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Grilled Chicken according to recipe. 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with roasted red peppers first, chicken second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Provolone, Red Peppers & Pesto Ficelle (110052)

Revision Date: Jan 10, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 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	CulinArt Grilled Chicken (94490)		1-3/4 oz (p)	43-3/4 oz (p)	87-1/2 oz (p)
	Provolone Cheese (9166)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Peppers, Red Roasted, Canned, Drained (16253)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pesto Sauce without Nuts (7713)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	2-1/4 oz	3 lb, 10 oz	7 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# 001: Prepared Hot for Hot Service. Prepare Grilled Chicken according to recipe. Slice bread in half lengthwise. Spread insides of each half with pesto. Layer bottom half of bread with roasted red peppers first, chicken second and cheese on top. Top with top half of bread, Cut off both ends of bread, Cut straight and evenly into thirds. Serve immediately or hold at or below 40 degrees F for service For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Grilled Pepper Shrimp, Avocado & Mango Ficelle (113510)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins
Minimum Batch:
Portion: 1 serving
Cook Time: 10 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Salt and Pepper Shrimp (107167.1)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Avocado Sliced (276)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Mango Chutney (43203)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Grilled Salt and Pepper Shrimp according to recipe. Prepare Mango Chutney according to recipe. 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with mango chutney. 3. Layer bottom half of bread with sliced Avocado first, and shrimp on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Ham, Gruyere Cheese & Dijon Mustard Ficelle (113486)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Smoked Boneless Pork Ham, Sliced Thin (7025)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Gruyere Cheese (42634)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mustard, Dijon (4142)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce,Romaine, Individual Leaf (3755)	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. 1. Slice bread in half lengthwise. 2. Spread insides of each half with dijon mustard. 3. Layer bottom half of bread with romaine first, ham second, and gruyere on top. Top with top half of bread, Cut off both ends of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Pesto Chicken, Avocado & Provolone Cheese Ficelle (113513)

Revision Date: Jan 10, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Cook Time: 10 mins

Minimum Batch:
Maximum Production:

Portion: 1 serving

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Boneless, Skinless Chicken Breast, Random (10924)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Pesto Sauce without Nuts (7713)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Avocado Sliced (276)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Provolone Cheese (9166)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

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. 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. Grill Chicken to internal temperature of 165 degrees F. Remove from grill and slice thinly. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with Avocado first, chicken second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle (113512)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins
Cook Time: 10 mins

Minimum Batch:
Maximum Production:

Portion: 1 serving

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Mozzarella, Fresh (7776)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pesto Sauce without Nuts (7713)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Lettuce,Romaine, Individual Leaf (3755)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Culinart Oven Roasted Tomatoes (31169.4)		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. 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 Grilled Chicken according to recipe. Prepare CulinArt Oven Roasted Tomatoes according to recipe. 1. Slice the bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with pesto. 3. Layer bottom half of bread with Romaine first, tomatoes second, chicken third, and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Prosciutto, Manchego Cheese, Apples & Honey Ficelle (113516)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Thinly Sliced Prosciutto (16277)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Manchego Cheese (80428)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Peeled Apples, Sliced (139)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lemon Juice (3533)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Honey (3190)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with honey. 3. Layer bottom half of bread with Apples first, prosciutto second and Manchego cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Prosciutto, Parmesan & Arugula with Red Pepper Spread Ficelle (113517)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Thinly Sliced Prosciutto (16277)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Shaved Parmesan Cheese (33921)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Arugula Lettuce Leaf (3771)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Roasted Red Pepper Spread (103405)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Roasted Red Pepper Spread according to recipe. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with red pepper spread. 3. Layer bottom half of bread with arugula first, prosciutto second, and parmesan on top. Top with top half of bread, cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Roast Beef, Dijon Mustard & Swiss Cheese Ficelle (113518)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast, Sliced Thin (729)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Swiss, Slice, .75 oz (1688)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mustard, Dijon (4142)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with Dijon Mustard. 3. Layer bottom half of bread with leaf lettuce first, beef second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Roast Beef, Sweet Chili Sauce, Scallions & Watercress Ficelle (113519)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef, Deli Roast (730)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Green Onions, Bunch, Thin Sliced (4229)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Watercress (7650)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Sweet Thai Chili Sauce (10615)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with watercress first, scallions second and beef on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Roasted Salmon, Cucumbers & Dill Cream Cheese Spread Ficelle (113520)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Cook Time: 20 mins

Minimum Batch:
Maximum Production:

Portion: 1 serving

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Salmon Fillet, Fresh (43827)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	English Cucumbers, Peeled, Sliced Thin (51971)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Spinach, Baby (8061)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cream Cheese, Bulk (1954)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dill Weed, Fresh, Chopped (2166)	EP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Preheat oven to 400 degrees F. To Prepare Salmon: Place salmon in the oven and roast for 15-20 minutes or until cooked through. 1. Combine cream cheese and dill. 2. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 3. Spread insides of each half with Dill spread. 4. Layer bottom half of bread with spinach first, cucumbers second, and salmon on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Salami, Provolone, Spinach & Grainy Mustard Ficelle (113523)

Revision Date: Jan 10, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Salami, Genoa, Sliced, 1 oz (7173)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Provolone Cheese (9166)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Spinach, Baby (8061)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mustard, Whole Grain (4139)	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. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with grainy mustard. 3. Layer bottom half of bread with spinach first, salami second, and provolone on top. Top with top half of bread, cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Smoked Salmon, Cucumbers, Red Onion & Dill Cream Cheese Ficelle (113526)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Smoked Salmon, 1 oz Slice (8308)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	English Cucumbers, Peeled, Sliced Thin (51971)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Thin Slivered Red Onions, Fresh (16270)	EP	3/4 oz	1 lb, 3 oz	2 lb, 5-1/2 oz
	Cream Cheese, Bulk (1954)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dill Weed, Fresh, Chopped (2166)	EP	1/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 3/4 tsp
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 1. Combine cream cheese and dill. 2. Slice bun in half lengthwise. Cut off 1/2" on both ends of bread. 3. Spread insides of each half with spread. 4. Layer bottom half of bread with cucumber first, red onion second and smoked salmon on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Smoked Turkey, Apple, Cheddar & Honey Mustard Ficelle (113531)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Smoked Turkey, Sliced Paper Thin (7606)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cheese, Cheddar Sharp (1631)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Salad Dressing, Honey Mustard, Ken's, 1.5 oz, PC (111710)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Peeled Apples, Sliced (139)	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. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with apple first, turkey second and cheddar cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

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CulinArt Smoked Turkey, Avocado & Goat Cheese Walnut Spread Ficelle (113528)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Goat Cheese Walnut Spread (103402)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Smoked Turkey, Sliced Paper Thin (7606)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Avocado Sliced (276)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lemon Juice (3533)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Lettuce, Spring Mix (3753)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Goat Cheese and Walnut Spread according to recipe. Toss the avocado slices in lemon juice. 1. Slice bread in half lengthwise. Cut off 1/2" on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with Spring Mix first, avocado second and turkey on top. Top with top half of bread, Cut straight and evenly into thirds. Wrap and serve immediately or hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Turkey with Mozzarella Cheese and Roasted Tomatoes Ficelle (113480)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Turkey Breast, Gold Roasted (41949)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Pesto Sauce without Nuts (7713)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Mozzarella, Fresh (7776)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Ficelle Bread, Loaf, 7.4 oz (103544)	AP	1/4 loaf	8-1/4 loaf	16-3/4 loaf
	Culinart Oven Roasted Tomatoes (31169.4)		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. Prepare Slow Roasted Tomatoes according to recipe. 1. Slice bread in half lengthwise. Cut off 1/2' on both ends of bread. 2. Spread insides of each half with spread. 3. Layer bottom half of bread with Slow Roasted Tomatoes first, turkey second and cheese on top. Top with top half of bread, Cut straight and evenly into thirds. Serve immediately, or wrap and hold at or below 41 degrees F. For Quik Pik: Wrap sandwich in plastic. Place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Balsamic Chicken (103397)

Revision Date: Dec 19, 2018

Balsamic Chicken

Sub Recipe For			
CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread Ficelle (104244)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 lb, 8 oz

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 60 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	11 Servings	21 Servings
1	Skinless Boneless Chicken Breast, Raw, Airline (74850)	EP	4 oz	2 lb, 12 oz	5 lb, 4 oz
	Vinegar, Balsamic (7627)	AP	1 tsp	3 tbsp, 2 tsp	1/3 cup, 1 tbsp, 2 tsp
	Granulated Garlic (7373)	AP	1/8 tsp	1 tsp	1-3/4 tsp
	Canola Oil (4208)	AP	1/4 tsp	2-3/4 tsp	1 tbsp, 2-1/4 tsp

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

Recipe Notes:

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CulinArt Garlic Aioli (14681.5)

Revision Date: Jul 20, 2018

Garlic Aioli

Sub Recipe For			
CulinArt Beef Tenderloin, Fennel & Roasted Garlic Mayo Ficelle (113481)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Condiments

Production Area: Hot Side

Source: CulinArt

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		3 Servings	53 Servings	105 Servings
1	Garlic Cloves, Peeled, Fresh (2892)	AP	3/4 ea	12-1/2 ea	24-3/4 ea
	Canola Oil (4208)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
2	Lemon Juice, Fresh (3539)	EP	1/4 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Mayonnaise, Kraft (71089)	AP	2 tbsp, 2-1/2 tsp	3 cup, 1 tbsp, 2-3/4 tsp	1 qt, 2 cup, 3 tbsp

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

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CulinArt Goat Cheese Walnut Spread (103402)

Revision Date: Jul 17, 2017

Goat Cheese Walnut Spread

Sub Recipe For			
CulinArt Smoked Turkey, Avocado & Goat Cheese Walnut Spread Ficelle (113528)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 3 mins

Minimum Batch:

Portion: 2-3/4 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	10 Servings	19 Servings
1	Goat Cheese (8215)	AP	2 oz	1 lb, 4 oz	2 lb, 6 oz
	Walnut Halves & Pieces, Chopped (4211)	AP	3/4 oz	7-1/2 oz	14-1/2 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. Using a mixer, whip goat cheese until soft. Add walnuts, mix until combined (about 10 seconds.) Cover and hold cold at or below 41 Degrees F for service. Portion Size: 2.75oz.

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CulinArt Grilled Buffalo Chicken (94490.11)

Revision Date: May 9, 2018

Grilled Buffalo Chicken

Sub Recipe For			
CulinArt Grilled Buffalo Chicken & Blue Cheese Ficelle (113184)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 240 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	8 Servings	16 Servings
1	Oil, Olive (4206)	AP	2/3 oz	4-3/4 oz	9-1/4 oz
	Ground Black Pepper (7390)	AP	1/8 tsp	3/4 tsp	1-1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/4 tsp	3/4 tsp
	Cilantro, Fresh, Minced (1780)	EP	1/8 tsp	3/4 tsp	1-1/4 tsp
	Boneless, Skinless Chicken Breast, Random (10924)	AP	6 oz	3 lb	6 lb
2	Franks RedHot Buffalo Wing Sauce (7179)	AP	2 tbsp	1 cup	2 cup
	Salted Butter, Solid (1148)	AP	1/4 tsp	2 tsp	1 tbsp, 1 tsp

Step	Method
1	Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large stainless steel bowl, combine olive oil, salt, pepper, cilantro and chicken. Transfer to a 4 inch 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, until golden and cooked through. While chicken is cooking, heat butter and Buffalo sauce in a sauté pan. Stir to melt together. Remove chicken from the grill and place in the sauté pan to smother with the Buffalo Sauce. Remove from pan and 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. Portion Size: 4 ounces.

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Grilled Chicken

Sub Recipe For			
CulinArt Grilled Chicken, Balsamic Spread, Sundried Tomatoes & Arugula Ficelle (113484)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 lb, 8 oz
CulinArt Grilled Chicken, Brie, Pear & Dijon Mustard Spread Ficelle (113485)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 lb, 8 oz
CulinArt Grilled Chicken, Mozzarella, Red Pepper & Pesto Ficelle (113488)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 lb, 8 oz
CulinArt Grilled Chicken, Provolone, Red Peppers & Pesto Ficelle (110052)	**1 Servings** 1-3/4 oz (p)	**25 Servings** 43-3/4 oz (p)	**50 Servings** 87-1/2 oz (p)
CulinArt Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle (113512)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 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		5 Servings	55 Servings	110 Servings
1	Oil, Olive (4206)	AP	3 oz	2 lb	4 lb
	Kosher Salt (7411)	AP	3/4 tsp	3 tbsp, 1/8 tsp	1/3 cup, 2-1/4 tsp
	Ground Black Pepper (7390)	AP	3/4 tsp	3 tbsp, 1/8 tsp	1/3 cup, 2-1/4 tsp
	Cilantro, Fresh, Minced (1780)	EP	1/2 oz	4-1/2 oz	9-1/4 oz
	Boneless, Skinless Chicken Breast, Random (10924)	AP	1 lb, 10-1/2 oz	18 lb, 4 oz	36 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large stainless steel bowl, combine all ingredients. Transfer to a 4 inch full hotel pan. Marinate chicken for at least 4 hours at or below 41 degrees F.
2	Preheat grill to 325 degrees F. Preheat oven to 350 degrees F. Grill chicken for 6 minutes on each side. Place on sheet pan and finish cooking oven for 20 minutes or until internal temperature reaches 165 degrees for 15 seconds. Hold chicken at or above 145 degrees F for service or flash chill at or below 41 degrees F for cold storage and cold service.

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CulinArt Grilled Salt and Pepper Shrimp (107167.1)

Revision Date: Jul 20, 2018

Grilled Salt and Pepper Shrimp

Sub Recipe For			
CulinArt Grilled Pepper Shrimp, Avocado & Mango Ficelle (113510)	**1 Servings** 1-3/4 oz	**25 Servings** 2 lb, 12 oz	**50 Servings** 5 lb, 8 oz

Category: Main Entree-Fish Shellfish Entree

Production Area: Hot Side

Source: CulinArt

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	11 Servings	21 Servings
1	Canola Oil (4208)	AP	1/8 oz	1-3/4 oz	3-1/2 oz
	Peeled Jumbo Shrimp, 21/25, Raw (9598)	AP	4 oz	2 lb, 12 oz	5 lb, 4 oz
	Kosher Salt (7411)	AP	1 tsp	3 tbsp, 2 tsp	1/3 cup, 1 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1-1/4 tsp	1/4 cup, 2-3/4 tsp	1/2 cup, 1 tbsp, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat grill. Wash the shrimp, using clean paper towels, pat dry shrimp. In a medium stainless steel bowl, toss together shrimp, salt, and pepper. Place shrimp on grill. Cook for 6 minutes on each side or until shrimp is firm to touch, fully cooked, and reaches an internal tempurature of 155 degrees F for at least 15 seconds. Remove from grill and hold hot at or above 145 degrees F for service.

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CulinArt Horseradish Crème (113220)

Revision Date: Jul 20, 2018

Horseradish Crème

Sub Recipe For			
CulinArt Flank Steak, Cheddar & Horseradish Crème Ficelle (113524)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	29 Servings	57 Servings
1	Prepared Horseradish (3262)	AP	1-1/2 tsp	1/3 cup, 1 tbsp, 2-3/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp
	Apple Cider Vinegar (7629)	AP	3/4 tsp	3 tbsp, 2 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp
	Dry Mustard (7380)	AP	1/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/8 tsp
	Mayonnaise, Kraft (71089)	AP	2-1/4 tsp	2/3 cup, 3/4 tsp	1-1/3 cup, 1/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Real Sour Cream (7346)	AP	2 tbsp	1-3/4 cup, 1 tbsp	3-1/2 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Drain the liquid from the horseradish. Combine all ingredients, mix until well incorporated. Shelf life: 5 days. Hold at or below 41 degrees F.

Recipe Notes:

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Culinart Oven Roasted Tomatoes (31169.4)

Revision Date: Jan 16, 2018

Roasted Tomatoes

Sub Recipe For			
CulinArt Pesto Chicken, Mozzarella & Slow Roasted Tomato Ficelle (113512)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Turkey with Mozzarella Cheese and Roasted Tomatoes Ficelle (113480)	**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		2 Servings	24 Servings	48 Servings
1	Minced Garlic Cloves, Fresh (2893)	EP	1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Basil, Fresh, Chopped (457)	EP	1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt (7411)	AP	1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Canola Oil (4208)	AP	1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise (49263)	AP	2 ea	24 ea	48 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 Red Pepper Spread (103405)

Revision Date: Jul 17, 2017

Roasted Red Pepper Spread

Sub Recipe For			
CulinArt Prosciutto, Parmesan & Arugula with Red Pepper Spread Ficelle (113517)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 3 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	9 Servings	17 Servings
1	Bread, Wheat, Slice, .8 oz (37990)	AP	1/4 ea	1-3/4 ea	3-1/2 ea
	Peppers, Red Roasted, Canned, Drained (16253)	AP	2-1/2 oz	1 lb, 5-1/2 oz	2 lb, 9 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 ea	1-3/4 ea	3-1/2 ea
	Vinegar, Red Wine (7633)	AP	1/4 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Oil, Olive (4206)	AP	1-1/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Using a food processor, process whole wheat bread until finely processed like breadcrumbs. Add roasted red peppers, salt, garlic, vinegar, and olive oil to the food processor and process until smooth. Place in stainless container, cover and hold cold at or below 41 degrees F for service. Portion Size: 3oz.

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CulinArt Sundried Tomato Spread (103464)

Revision Date: Jul 18, 2017

Sundried Tomato Spread

Sub Recipe For			
CulinArt Balsamic Chicken, Mozzarella, Sundried Tomato Spread Ficelle (104244)	**1 Servings** 1/3 oz	**25 Servings** 8-1/4 oz	**50 Servings** 1 lb, 1/2 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 30 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	5 Servings	10 Servings
1	Mayonnaise (3809)	AP	3 tbsp, 1-3/4 tsp	1 cup, 1 tbsp, 2-1/4 tsp	2 cup, 3 tbsp, 1-3/4 tsp
	Sun-Dried Tomato Halves (7566)	AP	1-1/4 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. Soak Tomatoes in hot water for 20 to 30 minutes, drain and discard water. Place tomatoes in a food processor and add mayonnaise. Blend until fully combined. Place in a stainless steel container, cover and chill at or below 41 degrees F for service. . Portion Size 2oz.

Recipe Notes:

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Mango Chutney (43203)

Revision Date: Jul 20, 2018

Mango Chutney

Sub Recipe For			
CulinArt Grilled Pepper Shrimp, Avocado & Mango Ficelle (113510)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Spreads/Dips/Salsas

Production Area: Hot Side

Source:

Prep Time: 20 mins

Minimum Batch:

Portion: 1/4 cup

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	7 Servings	13 Servings
1	Mango, Fresh, Peeled, Diced (3748)	EP	1/4 cup, 1 tbsp	2 cup, 3 tbsp	1 qt, 1 tbsp
	Orange Juice, 100% (3585)	AP	2 tbsp	3/4 cup, 2 tbsp	1-1/2 cup, 2 tbsp
	Raisins (7107)	AP	1 tbsp	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 1 tbsp
	Light Brown Sugar (7492)	AP	1 tbsp	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 1 tbsp
	Red Onions, Fresh, Chopped Fine (4258)	EP	1 tbsp	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 1 tbsp
	Ginger Root, Fresh, Minced (3070)	EP	1/4 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Cinnamon (7359)	AP	1/8 tsp	1/2 tsp	3/4 tsp
	Ground Allspice (7347)	AP	1/8 tsp	1/2 tsp	3/4 tsp
	Crushed Red Pepper Flakes (7394)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Mint Bunch, Fresh, Chopped (3885)	EP	1/4 tsp	1-1/4 tsp	2-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Reserve 1/5th of the diced mangoes. In a sauce pot combine all ingredients except mint and reserved diced mangoes. Bring mixture to a boil and simmer for 5 minutes. Cool mixture and puree in food processor until smooth. Fold in remaining mangoes and fresh mint. Portion size: 1/4 cup or 2 fl oz Chill and hold cold for cold service.

Recipe Notes:

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