Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Grain Bowls	108018	886721960911	Energy Egg & Farro Bowl with Soy Ginger Dressing	V	$0.00	TS24RSN	Rectangle
Grain Bowls	103659	886721535126	Italian Puttanesca Bowl with Tomato Caper Sauce	VG	$0.00	TS24RSN	Rectangle
Grain Bowls	103776	886721535133	Mexican Burrito Bowl with Guacamole	VG	$0.00	TS24RSN	Rectangle
Grain Bowls	103780	886721535119	Quinoa Chili Bowl with Vegan Sour Cream	EW, VG	$0.00	TS24RSN	Rectangle
Grain Bowls	108025	886721961413	Quinoa Yogi Bowl with Basil Ranch Dressing	VG	$0.00	TS24RSN	Rectangle
Grain Bowls	107962	886721961086	Power Brown Rice Bowl with Charred Chicken and Spicy Maple Dress		$0.00	TS24RSN	Rectangle
Grain Bowls	103783	886721535379	Superfood Bowl with Tempeh & Lemon Hummus	VG	$0.00	TS24RSN	Rectangle
Grain Bowls	103778	886721534907	Tofu Buddha Bowl with Coconut Curry Sauce	VG	$0.00	TS24RSN	Rectangle
Grain Bowls	108023	886721961802	Wheat Berry Bowl with Turkey Meatballs & Cucumber Mint Yogurt Sa		$0.00	TS24RSN	Rectangle

CulinArt Energy Egg and Farro Bowl with Soy Ginger Dressing (108018)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 20 mins
Minimum Batch:

Portion: 1 serving
Cook Time: 60 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Tomatoes, Cherry (7536)	AP	1/3 cup, 2 tsp	2 qt, 1-1/3 cup, 1 tbsp	1 gal, 2-3/4 cup
	Oil, Olive (4206)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 tsp
2	Soy Nut Butter (51053)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Unseasoned Rice Wine Vinegar (10611)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Less Sodium Soy Sauce (7204)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Ginger Root, Fresh, Grated (3062)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	<1/8 oz	1 oz	2 oz
	Light Brown Sugar (7492)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
3	Sweet Potatoes, 120 Count, Fresh (7498)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Spinach, Fresh (7426)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Oil, Olive (4206)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
4	Farro Grain, InHarvest, Dry (8274)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Egg, Hard Cooked, Peeled (2292)	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 Pre-Heat oven to 375 degrees. In a large bowl toss cherry tomatoes with olive oil, salt and pepper. Lay out evenly on a sheet pan and roast in the oven for about 15 minutes or until lightly browned. Flash chill to below 41 degrees F.
2	Whisk together Soy Nut Butter, Rice vinegar, soy sauce, ginger, garlic and brown sugar. Whisk well to combine all ingredients. Hold cold for service.
3	Preheat oven to 350 degrees. Steam the fresh spinach. Thoroughly wash the sweet potatoes, cut into medium diced pieces. Spread evenly on a large baking sheet, roast in oven until tender, about 1 hour.
4	Cook Farro according to manufacturers instructions. Hard cook 24 eggs, remove shell and cut each egg in half. Hold at or below 41 degrees F for service.
5	To Assemble Individual Bowls: In a plastic bowl, mound 3 ounces of cooked farro, 3 ounces of spinach, 3 ounces of roasted sweet potatoes, and 3 ounces of roasted cherry tomatoes separately around the bowl. Top with two halved, hard cooked eggs. Place 2 ounces of Soy-Ginger dressing in a soufflé cup. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Italian Puttanesca Bowl with Tomato Caper Sauce (103659)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 20 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	Yellow Polenta (Cornmeal) (1925)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
2	CulinArt Tomato Caper Sauce (94317.1)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Sicilian Tempeh (94381)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	CulinArt Garlic Spinach (94323)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pitted Kalamata Olives (4189)	AP	1/4 oz	6-1/4 oz	12-1/2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refrigerate polenta for at least 24 hours. Cut into 1/2" cubes. Preheat fryer to 325 degrees F. Fry polenta for 2-3 minutes or until polenta is golden in color.
2	Prepare Tomato Caper Sauce according to recipe. Prepare Sicilian Tempeh according to recipe. Prepare Garlic Spinach according to recipe. Prepare Spaghetti Squash according to recipe. To Assemble Individual Bowls: In a plastic bowl, mound Sicilian tempeh, garlic spinach, spaghetti squash, and Kalamata olives, separately around the bowl. Place 2 ounces of Tomato Caper Sauce in a souffle cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Mexican Burrito Bowl with Guacamole (103776)

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: 20 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Guacamole (102218)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Chipotle Tofu (93935)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Tomatoes, Grape (7557)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Spicy Black Beans (93982)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	CulinArt Charred Corn (93988)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Cilantro Lime Brown Rice (106835)		4 oz	6 lb, 4 oz	12 lb, 8 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 Guacamole according to recipe. Prepare Chipotle Tofu according to recipe. Prepare Spicy Black Beans according to recipe. Prepare Charred Corn according to recipe. Prepare Cilantro lime Brown Rice according to recipe. Flash chill and hold all components cold. To Assemble Individual Bowls: In a plastic bowl, mound tofu, tomatoes, rice, beans, and corn separately around the bowl. Place 2 ounces of Guacamole in a soufflé cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Quinoa Chili Bowl with Vegan Sour Cream (103780)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 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		1 Servings	25 Servings	50 Servings
1	CulinArt Vegan Sour Cream (94535)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Dirty Lentils (94395)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Spiced Quinoa (94362)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt "Bacon" Mushrooms (94398)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrots, Shredded (1276)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Bell Peppers, Fresh, Julienne Sliced (6267)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Bell Peppers, Fresh, Julienne Sliced (4118)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Yellow Bell Peppers, Julienne Sliced (56430)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Vegan Sour Cream according to recipe. Prepare Dirty Lentils according to recipe. Prepare Spiced Quinoa according to recipe. Prepare "Bacon" Mushrooms according to recipe. Flash chill and hold all components at or below 41 degrees F. To Assemble Individual Bowls: In a plastic bowl, mound lentils, quinoa, "bacon" mushrooms, carrots, and peppers separately around the bowl. Place 2 ounces of Vegan sour cream in a soufflé cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Quinoa Yogi Bowl with Basil Ranch Dressing (108025)

Revision Date: Feb 7, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 999 mins
Minimum Batch:

Portion: 1 serving
Cook Time: 120 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Butternut Squash, Diced (62638)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Spanish Onions, Diced (52931)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Oil, Olive (4206)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
2	CulinArt Basil Ranch Dressing (112346)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Red Quinoa, Dry (9597)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Kale, Fresh, Chopped (3678)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
4	Black Beans, Dry (535)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	Oil, Olive (4206)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Spanish Onions (32752)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Jalapeno Peppers, Fresh (7699)	EP	1/4 ea	4-1/4 ea	8-1/4 ea
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Ground Cumin (7367)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Oregano, Dried, Crumbled (7384)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Water (7641)	AP	2/3 cup	1 gal, 3/4 cup	2 gal, 1-1/4 cup
5	Avocado (241)	EP	1/2 ea	12-1/2 ea	25 ea
	Lemon Juice (3533)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. 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 Oven to 425 Degrees F. In a large bowl toss butternut squash with olive oil, salt and pepper. Spread evenly on a sheet pan and roast in oven 25 minutes, stirring occasionally until browned and tender. Flash chill.
2	Prepare Basil Ranch Dressing according to recipe. Hold at or below 41 degrees F.
3	Cook quinoa according to manufacturers instructions. Flash chill. Steam kale until tender-firm. Flash chill.
4	Allow beans to soak in water overnight. Slice the onions in half. Slice the jalapeno peppers in half. In a large pot, add beans water to cover 1 inch above beans, garlic, cumin, oregano, onion and jalapeno. Bring to a boil then lower to a simmer, stirring occasionally until beans are tender-firm - about 1 - 1 1/2 Hours. Remove Onion, jalapenos. Stir in salt and pepper. Flash chill.
5	Slice avocado, place in a bowl and gently toss in lemon juice.

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CulinArt Quinoa Yogi Bowl with Basil Ranch Dressing (108025)

Step	Method
	To Assemble Individual Bowls: In a plastic bowl, mound 3 ounces of cooked quinoa, 3 ounces of butternut squash & onions, 3 ounces of black beans, and 3 ounces of kale separately around the bowl. Place 1/2 of a sliced avocado on the bowl. Place 2 ounces of Basil Ranch Dressing in a soufflé cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

This recipe requires beans to soak in water overnight.

Day (s) In Menu:

Every Day Day 1

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CulinArt Rice Bowl with Charred Chicken and Spicy Maple Dressing (107962)

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: 25 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, 6 oz (1711)	EP	1 ea	25 ea	50 ea
	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
2	Brown Rice, Dry (76659)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
3	Swiss Chard, Green, Fresh (7509)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Beets, Red, Fresh (8993)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Oil, Olive (4206)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
4	Pure Maple Syrup (10928)	AP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Water (7641)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Vinegar, Balsamic (7627)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Mustard, Dijon (4142)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Cayenne Pepper (7393)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Oil, Olive (4206)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	2-1/8 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Pre-Heat oven to 375 degrees F. In a large bowl toss chicken breast with olive oil, salt and pepper. Lay out evenly on a sheet pan and roast in the oven for about 15 minutes or until internal temperature reaches 165 for 15 seconds.
2	Steam Brown Rice according to manufacturers instructions.
3	In a large pot, steam Swiss chard until tender. Medium dice fresh beets. Place in a roasting pan and drizzle with olive oil. Roast at 425 degrees F until tender.
4	Whisk together Maple Syrup, water, balsamic vinegar, Djion mustard, cayenne, salt, olive oil, and black pepper. Whisk well to combine all ingredients and set aside until ready to use.
5	To Assemble Individual Bowls: In a plastic bowl, mound 6 ounces of Chicken, 3 ounces cooked brown rice, 3 ounces of Swiss chard, 3 ounces of beets separately around the bowl. Place 2 ounces of Maple Dressing in a soufflé cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Superfood Bowl with Tempeh & Lemon Hummus (103783)

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: 20 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beans, Red Kidney, Canned, Drained, Rinsed (655)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Sliced Brussels Sprouts, Fresh (21125)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	CulinArt Lemon Hummus (103039)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Sauteed Kale (94373)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	CulinArt Slow Roasted Butternut Squash (4656.8)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Sicilian Tempeh (94381)		4 oz	6 lb, 4 oz	12 lb, 8 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 Lemon Hummus according to recipe. Prepare Sautéed Kale according to recipe. Prepare Slow Roasted Butternut Squash according to recipe. Prepare Sicilian Tempeh according to recipe. Flash chill and hold all components at or below 41 degrees F. To Assemble individual Bowls: In a plastic bowl, mound Kidney Beans, Brussels Sprouts, kale, squash, and Sicilian tempeh in their own separately around the bowl. Place 2 ounces of Hummus in a soufflé cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tofu Buddha Bowl with Coconut Curry Sauce (103778)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:

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

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Basmati Brown Rice, Dry (11963)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
2	CulinArt Coconut Curry Sauce (94386)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Sesame Grilled Tofu (94388)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Roasted Purple Potatoes (66651.2)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Vegan Creamed Spinach (94528)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Crispy Chickpeas (111494)		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. Cook rice according to manufacturers instructions. Flash chill.
2	Prepare Coconut Curry Sauce according to recipe. Prepare Sesame Grilled Tofu according to recipe. Prepare Roasted Purple Potatoes according to recipe. Prepare Vegan Creamed Spinach according to recipe. Prepare Crispy Chickpeas according to recipe. Flash chill all components and hold cold. To Assemble Individual Bowls: In a plastic bowl, mound Grilled tofu, potatoes, Vegan Creamed Spinach, Crispy Chickpeas, and rice separately around the bowl. Place 2 ounces of Coconut Curry Sauce in a soufflé cup inside the bowl. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Wheat Berry Bowl with Turkey Meatballs & Cucumber Mint Yogurt Sauce (108023)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 30 mins
Minimum Batch:
Portion: 1 serving
Cook Time: 60 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ground Paprika (7387)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Ground Coriander (7364)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Jalapeno Peppers, Fresh, Minced (7702)	EP	1/4 ea	4-1/4 ea	8-1/4 ea
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Cilantro, Fresh, Chopped (1781)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Oil, Olive (4206)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Ground Turkey, 93% Lean (98458)	EP	6 oz	9 lb, 8 oz	18 lb, 12 oz
2	Wheat Berries, InHarvest, Dry (9146)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
3	2% Greek Yogurt (86826)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Mint Bunch, Fresh, Chopped (3885)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Cucumbers, 1/4" Small Diced (2097)	EP	<1/4 ea	2 ea	4-1/4 ea
	Apple Cider Vinegar (7629)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
4	Brussels Sprouts, Fresh (21124)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Oil, Olive (4206)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
5	Carrots, Fresh, Julienne Sliced (1252)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Oil, Olive (4206)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Ground Cumin (7367)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Ground Coriander (7364)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
6	Pumpkin Seeds, Hulled (7403)	AP	1/2 oz	12-1/2 oz	1 lb, 9 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. Preheat oven to 375 degrees F. In a large bowl or mixer fitted with a paddle combine ground turkey, paprika, garlic, coriander, jalapeno peppers, salt, pepper and cilantro. Blend until well mixed. Scoop one ounce portions, roll into meatballs and place on a sheet pan oiled with Olive Oil. Bake in oven until well browned and internal temperature reaches 165 degrees for 15 seconds. Flash chill.
2	Cook wheat berries according to manufacturers instructions. Flash chill.

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CulinArt Wheat Berry Bowl with Turkey Meatballs & Cucumber Mint Yogurt Sauce (Warrior Wheat Berry Bowl) (108023)

Step	Method
3	In a mixing bowl, whisk Greek yogurt, mint, cucumbers, apple cider vinegar, salt and pepper. Whisk well to combine all ingredients. Hold at or below 41 degrees F until use.
4	Pre-Heat Oven to 425 Degrees F. In a large bowl toss Brussels sprouts with olive oil, salt and pepper. Spread evenly on a sheet pan and roast in oven 25 minutes, stirring occasionally until browned and tender. Flash chill.
5	Pre-Heat oven to 425 Degrees. In a large bowl toss carrots with the olive oil, cumin and salt. Place evenly spaced on a sheet pan and bake uncovered for 10 minutes or until tender. Flash chill.
6	To Assemble Individual Bowls: In a plastic bowl, mound Turkey meatballs, Brussels sprouts, carrot fries and cooked Wheat Berries separately around the bowl. Place 2 ounces of Cucumber-Yogurt sauce in a soufflé cup. Garnish each bowl with 1/2 ounce of pumpkin seeds. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt "Bacon" Mushrooms (94398)

Revision Date: Jul 20, 2018

Bacon Flavored Mushrooms

Sub Recipe For			
CulinArt Quinoa Chili Bowl with Vegan Sour Cream (103780)	1 Servings 1 oz	25 Servings 1 lb, 9 oz	50 Servings 3 lb, 2 oz

Category: Accompany-Garnish

Production Area: Hot Side

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 oz (p)

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		1 Servings	8 Servings	15 Servings
1	Pure Maple Syrup (10928)	AP	1/4 tsp	2-3/4 tsp	1 tbsp, 2 tsp
	Oil, Olive (4206)	AP	1 tbsp, 1 tsp	2/3 cup	1-1/4 cup
	Fresh Sliced Crimini Mushrooms (10246)	EP	2-3/4 oz	1 lb, 5-1/2 oz	2 lb, 8 oz
	Kosher Salt (7411)	AP	1/4 tsp	2-3/4 tsp	1 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Granulated Garlic (7373)	AP	1/4 tsp	2 tsp	1 tbsp, 3/4 tsp
	Smoked Paprika (16255)	AP	1/2 tsp	1 tbsp, 1 tsp	2 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Preheat oven to 325 degrees F. In a large stainless steel bowl, combine all ingredients. Arrange mushrooms on a large sheet tray lined with parchement paper. Place in oven for 20-25 minutes. Remove from oven and cool immediately. Hold at room temperature for service.

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CulinArt Basil Ranch Dressing (112346)

Revision Date: Jul 20, 2018

Basil Ranch Dressing

Sub Recipe For			
CulinArt Quinoa Yogi Bowl with Basil Ranch Dressing (108025)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Silken (Soft) Tofu (13436)	AP	3/4 oz	1 lb, 2-1/2 oz	2 lb, 5 oz
	Soy Milk, Plain (8230)	AP	1 tbsp, 2-1/2 tsp	2-2/3 cup, 2 tsp	1 qt, 1-1/3 cup, 2 tbsp
	Vinegar, Red Wine (7633)	AP	3/4 tsp	1/3 cup, 2-1/2 tsp	3/4 cup, 1-1/8 tsp
	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 2-1/2 tsp	3/4 cup, 1-1/8 tsp
	Basil, Fresh, Minced (465)	EP	<1/8 oz	1-1/2 oz	3 oz
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Gluten Free Soy Sauce (94358)	AP	1/4 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place tofu, soy milk, vinegar, olive oil, and soy sauce in a blender. Blend until smooth. Add salt, pepper, and basil and stir to combine. Hold at or below 41 degrees F for service/storage.

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CulinArt Charred Corn (93988)

Revision Date: Jul 20, 2018

Corn

Sub Recipe For			
CulinArt Mexican Burrito Bowl with Guacamole (103776)	1 Servings 1 oz	25 Servings 1 lb, 9 oz	50 Servings 3 lb, 2 oz

Category: Vegetable-Corn

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz

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
1	Fresh Corn Kernels (15813)	AP	1/2 cup, 1 tbsp, 1/2 tsp	1 qt, 3-1/3 cup, 2 tbsp	3 qt, 2-1/4 cup, 1 tbsp
	Oil, Olive (4206)	AP	3/4 tsp	2 tbsp, 2-1/4 tsp	1/3 cup, 1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Chili Powder (7356)	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. Preheat oven to 350 Degrees Toss corn kernels with olive oil and salt. Spread out onto a sheet pan. Place in preheated oven and roast, turning pan and stirring kernels every 5 minutes. Roast until golden browned, 15 minutes. Remove kernels and toss with Chili Powder. Transfer to a hotel pan and hold hot at 145 Degrees for service. Portion Size: 2 oz portion

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CulinArt Chipotle Tofu (93935)

Revision Date: Jul 20, 2018

Chipotle Tofu

Sub Recipe For			
CulinArt Mexican Burrito Bowl with Guacamole (103776)	1 Servings 4 oz	25 Servings 6 lb, 4 oz	50 Servings 12 lb, 8 oz

Category: Main Entree-Vegetarian Entree

Production Area: Hot Entree

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 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	45 Servings
1	Tofu, Extra Firm (35285)	AP	4 oz	5 lb, 12 oz	11 lb, 4 oz
2	Chipotle Peppers, Canned (7695)	AP	1/2 oz	11-1/2 oz	1 lb, 6-1/2 oz
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Fine Ground Black Pepper (7391)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat Oven to 325 Degrees. Slice tofu blocks in half and place on a sheet pan.
2	Puree chipotle in adobo and rub onto tofu. Season with Salt and Pepper
3	Roast Tofu in the oven for 15-20 minutes. Let cool slightly. Crumble tofu into small pieces. Hold Hot at 145 Degrees for service. Portion Size: 4 oz portion

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CulinArt Cilantro Lime Brown Rice (106835)

Revision Date: Oct 24, 2018

Cilantro Lime Brown Rice

Sub Recipe For			
CulinArt Mexican Burrito Bowl with Guacamole (103776)	1 Servings 4 oz	25 Servings 6 lb, 4 oz	50 Servings 12 lb, 8 oz

Category: Starch/Grain

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1/2 cup

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		2 Servings	27 Servings	53 Servings
1	Lime Juice, Fresh (3542)	AP	1/4 ea	2-3/4 ea	5-1/4 ea
	Tap Water (7644)	AP	1/2 cup, 1-1/2 tsp	1 qt, 3 cup, 3 tbsp	3 qt, 2 cup, 2 tbsp
	Kosher Salt (7411)	AP	1/2 tsp	1 tbsp, 2-1/2 tsp	3 tbsp, 1-1/2 tsp
	Oil, Olive (4206)	AP	3/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/4 tsp
	Brown Rice, Dry (7117)	AP	1/3 cup, 1 tbsp, 1/4 tsp	1 qt, 1-1/3 cup, 1 tbsp	2 qt, 2-1/2 cup, 2 tbsp
	Cilantro, Fresh, Minced (1780)	AP	1 tbsp, 1 tsp	1 cup, 2 tbsp	2 cup, 3 tbsp, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Divide water, salt and rice in half. In two separate 12"x20"x2" hotel pans, steam rice for 20-25 minutes or until rice is tender but firm. Fluff rice with a fork and transfer to a mixing bowl. Combine the chopped cilantro, lime juice, oil and rice. Toss until completely mixed. Hold hot for service at 145 degrees F. For storage chill and hold at or below 41 degrees F. Portion Size: 4oz.

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CulinArt Coconut Curry Sauce (94386)

Revision Date: Aug 3, 2018

Coconut Curry Sauce

Sub Recipe For			
CulinArt Tofu Buddha Bowl with Coconut Curry Sauce (103778)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Sauce/Gravy/Marinade

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 20 mins

Minimum Batch:

Portion: 3 oz

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	17 Servings	34 Servings
1	Water (7641)	AP	1/4 cup	1 qt, 1/4 cup	2 qt, 1/2 cup
	Tomato Paste, Canned (7532)	AP	1/4 oz	3-1/2 oz	6-3/4 oz
	Madras Style Curry Powder (75907)	AP	<1/8 oz	3/4 oz	1-1/2 oz
	Soy Sauce (7203)	AP	3/4 tsp	1/4 cup, 1-1/2 tsp	1/2 cup, 1 tbsp, 1/4 tsp
	Granulated Sugar (7493)	AP	<1/8 oz	1-1/8 oz	2-1/4 oz
	Yellow Curry Paste (10623)	AP	<1/8 oz	1-1/8 oz	2-1/4 oz
	Ginger Root, Fresh, Grated (3062)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Fresh Lemongrass (15489)	EP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Crushed Garlic Cloves, Fresh (2886)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Coconut Milk (101081)	AP	2/3 oz	11 oz	1 lb, 6 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Combine all ingredients into a medium stock pot. Bring to a boil. Lower to a simmer and simmer for 15 minutes. Strain and hold hot at or above 145 degrees F or chill at or below 41 degrees F for storage. Portion size: 3 oz

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CulinArt Crispy Chickpeas (111494)

Revision Date: Jul 20, 2018

Crispy Chickpeas

Sub Recipe For			
CulinArt Tofu Buddha Bowl with Coconut Curry Sauce (103778)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Deep Fried Food

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 oz (p)

Cook Time: 7 mins

Maximum Production:

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

Step	Ingredients		1 Servings	21 Servings	41 Servings
1	Beans, Garbanzo, Canned, Drained (549)	AP	2 oz	2 lb, 10 oz	5 lb, 4 oz
	All Purpose Flour (2690)	AP	1 tbsp	1-1/4 cup, 1 tbsp	2-1/2 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. Preheat deep fryer to 325 degrees F. Dust chickpeas with flour. Deep fry chickpeas for 2-3 minutes or until browned. Remove from fryer and hold hot at 145 degrees F for service.

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CulinArt Dirty Lentils (94395)

Revision Date: Jul 20, 2018

Dirty Lentils

Sub Recipe For			
CulinArt Quinoa Chili Bowl with Vegan Sour Cream (103780)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Starch/Grain

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 15 mins

Minimum Batch:

Portion: 3 oz

Cook Time: 45 mins

Maximum Production:

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

Step	Ingredients		1 Servings	17 Servings	34 Servings
1	Lentils, French, Green (67178)	AP	2 tsp	2/3 cup, 2 tsp	1-1/3 cup, 1 tbsp, 1 tsp
	Lentils, Black (76658)	AP	2 tsp	2/3 cup, 2 tsp	1-1/3 cup, 1 tbsp, 1 tsp
	Water (7641)	AP	1/4 cup	1 qt, 1/4 cup	2 qt, 1/2 cup
2	Oil, Olive (4206)	AP	1/8 tsp	1-1/8 tsp	2-1/8 tsp
	Chopped Vidalia Onions, Fresh (11230)	AP	1/4 oz	4-1/4 oz	8-1/2 oz
	Green Bell Peppers, Fresh 1/2" Medium Diced (6173)	AP	1/8 oz	2-3/4 oz	5-3/4 oz
	Red Bell Peppers, Fresh, 1/2" Medium Diced (7688)	AP	1/8 oz	2-3/4 oz	5-3/4 oz
	Minced Garlic Cloves, Fresh (2893)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	Thyme, Fresh Leaves (7526)	EP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Oregano (7386)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Dried Basil, Crushed (7349)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Chili Powder (7356)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Tabasco Sauce (7189)	AP	3/4 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Fill two large stock pots, each with 6 cups of water and bring to a boil. Add green lentils to one pot and black lentils to the other pot. Lower to a simmer and cook lentils for 15-20 minutes or until lentils are tender and fully cooked.
2	In a medium rondeau, sweat onion and garlic in oil. Allow onion to become translucent and fragrant. Add peppers and saute for 7 more minutes. Season with herbs, chili powder, salt, and pepper. Gently cook for 10 minutes. Add lentils and tabasco. Gently cook for 5 more minutes. Hold at or above 145 degrees F for service or chill at or below 41 degrees F for storage. Portion size: 3 oz

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CulinArt Garlic Spinach (94323)

Revision Date: Jul 20, 2018

Eat Well Spinach

Sub Recipe For			
CulinArt Italian Puttanesca Bowl with Tomato Caper Sauce (103659)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Vegetable

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 4 oz

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Oil, Olive (4206)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/8 tsp	2-1/8 tsp
	Spinach, Fresh (7426)	AP	5 oz	4 lb, 2 oz	8 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Heat oil in a large pan; add garlic and sauté until fragrant. Add spinach and seasonings, cover and cook until leaves wilt.Transfer spinach to a serving pan and hold hot at or above 145 degrees F for service. Portion size: 4 oz

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CulinArt Guacamole (102218)

Revision Date: Jun 13, 2017

Guacamole

Sub Recipe For			
CulinArt Mexican Burrito Bowl with Guacamole (103776)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Accompany-Condiments

Production Area: Cold Prep

Source: CulinArt

Prep Time: 25 mins

Minimum Batch:

Portion: 2 oz

Maximum Production:

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

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

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

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CulinArt Lemon Hummus (103039)

Revision Date: Aug 15, 2018

Lemon Hummus

Sub Recipe For			
CulinArt Superfood Bowl with Tempeh & Lemon Hummus (103783)	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:

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	<1/4 Can#10	1/2 Can#10	1-1/4 Can#10
	Minced Garlic Cloves, Fresh (2893)	EP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp
	Sesame Paste (Tahini) (8977)	AP	1/2 tsp	1/4 cup, 1-3/4 tsp	1/2 cup, 1 tbsp, 1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/8 tsp	2-1/4 tsp
	Ground Cumin (7367)	AP	<1/8 tsp	1/2 tsp	1-1/8 tsp
	Ground Paprika (7387)	AP	<1/8 tsp	1/2 tsp	1-1/8 tsp
	Lemon Juice (3533)	AP	1/4 tsp	3 tbsp, 1/8 tsp	1/3 cup, 2-1/8 tsp
	Canola Oil (4208)	AP	1-1/8 tsp	1/2 cup, 1 tbsp, 1/4 tsp	1 cup, 2 tbsp, 1/2 tsp
	Lemon Zest (3775)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place all ingredients in a large food processor and puree until smooth and creamy. Place in a container, cover and chill at or below 41 degrees for service. Portion size: 2 ounces.

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CulinArt Roasted Purple Potatoes (66651.2)

Revision Date: Jul 20, 2018

Roasted Purple Potatoes

Sub Recipe For			
CulinArt Tofu Buddha Bowl with Coconut Curry Sauce (103778)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Vegetable-Potato

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 4 oz

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		1 Servings	13 Servings	25 Servings
1	Oil, Olive (4206)	AP	3/4 tsp	3 tbsp, 3/4 tsp	1/3 cup, 2-3/4 tsp
	Thyme, Dried, Crushed (7418)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Purple Potatoes, Fresh (35871)	AP	4 oz	3 lb, 4 oz	6 lb, 4 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat oven to 350 degrees F. Cut potatoes into quarters. Toss potatoes with oil, salt, and thyme. Spread potatoes onto sheet pan. Roast for 20 -30 minutes or until tender Hold hot at or above 145 degrees F for service. Portion Size: 4 oz

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CulinArt Sauteed Kale (94373)

Revision Date: Jul 20, 2018

Sauteed Kale

Sub Recipe For			
CulinArt Superfood Bowl with Tempeh & Lemon Hummus (103783)	1 Servings 3 oz	25 Servings 4 lb, 11 oz	50 Servings 9 lb, 8 oz

Category: Vegetable

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 2 oz

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		2 Servings	38 Servings	75 Servings
1	Kale, Fresh, Chopped (3678)	AP	6 oz	7 lb, 4 oz	14 lb
	Sliced Fresh Garlic (57230)	AP	1/2 ea	9-1/2 ea	18-3/4 ea
	Oil, Olive (4206)	AP	1/2 tsp	2 tbsp, 1-1/8 tsp	1/4 cup, 2-1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large sauté pan, sweat garlic in olive oil. Allow garlic to become translucent and fragrant. Add kale and sauté for 7 minutes or until kale becomes wilted. Season with salt. Hold kale at or above 145 degrees F for service or chill at or below 41 degrees F for storage. Portion Size: 2 oz

Recipe Notes:

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CulinArt Sesame Grilled Tofu (94388)

Revision Date: Jul 20, 2018

Grilled Tofu

Sub Recipe For			
CulinArt Tofu Buddha Bowl with Coconut Curry Sauce (103778)	1 Servings 4 oz	25 Servings 6 lb, 4 oz	50 Servings 12 lb, 8 oz

Category: Main Entree-Vegetarian Entree

Production Area: Hot Entree

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 40 mins

Minimum Batch:

Portion: 1/2 cup

Cook Time: 15 mins

Maximum Production:

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

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

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

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CulinArt Sicilian Tempeh (94381)

Revision Date: Jul 20, 2018

Roasted Sicilian Tempeh

Sub Recipe For			
CulinArt Italian Puttanesca Bowl with Tomato Caper Sauce (103659)	1 Servings 3 oz	25 Servings 4 lb, 11 oz	50 Servings 9 lb, 8 oz
CulinArt Superfood Bowl with Tempeh & Lemon Hummus (103783)	1 Servings 4 oz	25 Servings 6 lb, 4 oz	50 Servings 12 lb, 8 oz

Category: Main Entree-Vegetarian Entree

Production Area: Hot Entree

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 4 oz

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		2 Servings	44 Servings	88 Servings
1	Tempeh Soy Original (22317)	AP	8 oz	11 lb	22 lb
	Oregano Bunch, Fresh, Chopped (4271)	AP	1 tsp	1/3 cup, 2 tbsp	3/4 cup, 2 tbsp, 2 tsp
	Thyme, Fresh Leaves (7526)	AP	1/2 tsp	3 tbsp, 2 tsp	1/3 cup, 2 tbsp
	Oil, Olive (4206)	AP	1/3 oz	7-1/4 oz	14-1/2 oz
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/4 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat oven to 325 degrees F. Rub tempeh with olive oil, herbs, salt, and pepper. Place tempeh in oven for 15 to 20 minutes or until tempeh developes a golden color. Hold hot at or above 145 degrees F for service. Portion Size: 4 oz

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CulinArt Slow Roasted Butternut Squash (4656.8)

Revision Date: Jul 20, 2018

Ginger Butternut Squash

Sub Recipe For			
CulinArt Superfood Bowl with Tempeh & Lemon Hummus (103783)	1 Servings 4 oz	25 Servings 6 lb, 4 oz	50 Servings 12 lb, 8 oz

Category: Vegetable-Other Vegetable

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch: 1

Portion: 1/2 cup

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Ginger Root, Fresh, Grated (3062)	AP	1 tsp	1/2 cup	1 cup
	Oil, Olive (4206)	AP	1/8 oz	3 oz	6 oz
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Butternut Squash, Fresh, 1" Cubed (7435)	EP	4 oz	6 lb	12 lb
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS #001: Prepared Hot for Hot Service. Preheat oven to 300 degrees F. In a large stainless steel bowl, combine squash, salt, pepper, ginger, and oil. Place the squash on a sheet pan lined with parchment paper and bake uncovered for approximately 25 -30 minutes or until squash is browned and tender. Hold hot at or above 145 degrees F for service or chill at or below 41 degrees F for storage. Portion Size: 4 oz

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CulinArt Spiced Quinoa (94362)

Revision Date: Jul 20, 2018

Spiced Quinoa

Sub Recipe For			
CulinArt Quinoa Chili Bowl with Vegan Sour Cream (103780)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Starch/Grain-Grain

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 3 oz

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		1 Servings	17 Servings	34 Servings
1	Red Quinoa, Dry (9597)	AP	2 tbsp	2 cup, 2 tbsp	1 qt, 1/4 cup
	Water (7641)	AP	1/4 cup	1 qt, 1/4 cup	2 qt, 1/2 cup
2	Oil, Olive (4206)	AP	<1/8 oz	1-1/2 oz	2-3/4 oz
	Minced Garlic Cloves, Fresh (2893)	AP	1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp
	Ground Cumin (7367)	AP	1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form ACS# 004: Prepared Hot for Cold Storage. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Bring water to boil in a medium stock pot. Add quinoa and let simmer. Allow quinoa to cook for 10 to 15 minutes. Fluff with a fork and reserve. Flash Chill to 45 Degrees or Hold Hot at 145 Degrees for Service.
2	In a large sauce pan, sweat garlic in olive oil. Allow garlic to become translucent and fragrant. Add cumin and saute for 2 minutes. Add quinoa, salt, and pepper. Saute for 5 more minutes. Hold hot at or above 145 degrees F or chill at or below 41 degrees F for storage. Portion Size: 3 oz

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CulinArt Spicy Black Beans (93982)

Revision Date: Jul 20, 2018

Black Beans

Sub Recipe For			
CulinArt Mexican Burrito Bowl with Guacamole (103776)	1 Servings 3 oz	25 Servings 4 lb, 11 oz	50 Servings 9 lb, 8 oz

Category: Vegetable-Legume

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 20 mins

Minimum Batch:

Portion: 2 oz

Cook Time: 90 mins

Maximum Production:

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

Step	Ingredients		2 Servings	38 Servings	75 Servings
1	Black Beans, Dry (535)	AP	2 oz	2 lb, 6 oz	4 lb, 11 oz
2	Oil, Olive (4206)	AP	3/4 tsp	1/4 cup, 2-1/4 tsp	1/2 cup, 1 tbsp, 1-1/8 tsp
	Spanish Onions, Diced (52931)	EP	1 tbsp	1 cup, 3 tbsp	2-1/3 cup, 1/2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 tsp	2 tbsp, 1-1/8 tsp	1/4 cup, 2-1/8 tsp
	Jalapeno Peppers, Fresh, Minced (7702)	EP	1/2 tsp	2 tbsp, 1-1/8 tsp	1/4 cup, 2-1/8 tsp
	Ground Cumin (7367)	AP	1/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp
	Dried Mexican Oregano (47082)	AP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Water (7641)	AP	1/4 cup	1 qt, 3/4 cup	2 qt, 1-1/3 cup, 1 tbsp
3	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Fine Ground Black Pepper (7391)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Soak black beans overnight
2	In a large 10 Qt heavy bottomed pot heat olive oil over medium-low flame. Add onions and garlic and cook until tender. Add Jalapenos and sauté for 1 minute. Add cumin, oregano, black beans and water. Turn up heat to medium-high flame, stirring occasionally until beans come to a boil. Lower to a simmer and cook beans stirring occasionally until beans are very tender.
3	Stir in Salt and Pepper. Transfer to a stainless steel baine marie and hold hot at 145 Degrees for Service. Portion size: 2 oz.

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CulinArt Tomato Caper Sauce (94317.1)

Revision Date: Jul 20, 2018

Tomato Caper Sauce

Sub Recipe For			
CulinArt Italian Puttanesca Bowl with Tomato Caper Sauce (103659)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Sauce/Gravy/Marinade-Sauce/Gravy

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 1 ladle2oz

Cook Time: 60 mins

Maximum Production:

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

Step	Ingredients		1 Servings	23 Servings	46 Servings
	Chopped Vidalia Onions, Fresh (11230)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
1	Roma Tomatoes, Fresh (7561)	EP	3/4 ea	15-1/4 ea	30-3/4 ea
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 ea	3-3/4 ea	7-3/4 ea
	Basil, Fresh (447)	EP	1/2 tsp	1/4 cup, 1/4 tsp	1/2 cup, 1/2 tsp
2	Capers, Drained (1239)	AP	1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp, 1/4 tsp
	Vegetable Pho Broth (66054)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 2-1/2 tsp	3/4 cup, 3/4 tsp
	Carrots, Fresh, Minced (1260)	EP	1-1/2 tsp	3/4 cup, 3/4 tsp	1-1/2 cup, 1-1/2 tsp
	Crushed Red Pepper Flakes (7394)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Lemon Zest (3775)	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Remove top from tomatoes. Cut tomatoes into medium dice. Finely mince garlic. Remove basil leaves from stems and coarsely chop.
2	In a large heavy bottomed pot heat 1/4 cup of the olive oil over medium heat. Add onion and carrot, saute until lightly softened, add garlic and saute for one minute. Add red pepper flakes, saute and add tomatoes, vegetable stock, salt and pepper. Turn heat to a low simmer and let tomatoes cook, stirring occasionally for about 30 minutes. Add the remaining 1/4 cup of olive oil and let simmer for another 30 minutes until sauce thickens and tomatoes are falling apart tender. Remove from heat and stir in lemon zest, capers, and basil. Transfer to a bain marie and hold hot at 145 degrees for service or hold in an ice bathe at or below 41 degrees to chill. Portion Size: 2 oz

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CulinArt Vegan Creamed Spinach (94528)

Revision Date: Jul 20, 2018

Vegan Cream Spinach

Sub Recipe For			
CulinArt Tofu Buddha Bowl with Coconut Curry Sauce (103778)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Vegetable

Production Area: Hot Side

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 3 oz

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	17 Servings	34 Servings
1	Canola Oil (4208)	AP	1/4 tsp	1 tbsp, 2-1/8 tsp	3 tbsp, 1-1/4 tsp
	Shallots, Fresh Peeled, Minced (7273)	EP	2/3 oz	10 oz	1 lb, 4-1/2 oz
	All Purpose Flour (2690)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2-1/8 tsp
	Unsweetened Coconut Milk (85624)	AP	3 tbsp, 1-3/4 tsp	3-3/4 cup, 1 tbsp, 1/2 tsp	1 qt, 3-1/2 cup, 2 tbsp
2	Kosher Salt (7411)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Spinach, Fresh (7426)	EP	2-1/2 oz	2 lb, 9 oz	5 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large saute pan, sweat shallots in vegetable oil. Alllow shallots to become translucent and fragrant. Add flour to create roux. Cook roux for 5-6 minutes or until it beomes golden in color. Add coconut milk. Let simmer for 2 minutes; allow to thicken.
2	Fold in spinach and season with salt and pepper. Hold spinach at or above 145° F for service. Portion Size: 3 oz

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CulinArt Vegan Sour Cream (94535)

Revision Date: Jul 20, 2018

Vegan Sour Cream

Sub Recipe For			
CulinArt Quinoa Chili Bowl with Vegan Sour Cream (103780)	1 Servings 2 oz	25 Servings 3 lb, 2 oz	50 Servings 6 lb, 4 oz

Category: Accompany-Condiments

Production Area: Cold Prep

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 5 mins

Minimum Batch:

Portion: 1-1/8 oz

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		2 Servings	45 Servings	89 Servings
1	Regular Tofu, 1/2"x1/2" Cubed (7530)	AP	1-2/3 oz	2 lb, 6 oz	4 lb, 11 oz
	Kosher Salt (7411)	AP	1/8 tsp	2-1/4 tsp	1 tbsp, 1-3/4 tsp
	Granulated Sugar (7493)	AP	1/8 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Lemon Juice, Fresh (3539)	AP	2 tsp	3/4 cup, 2 tbsp, 3/4 tsp	1-3/4 cup, 1/4 tsp
	Apple Cider Vinegar (7629)	AP	3/4 tsp	1/4 cup, 2-1/4 tsp	1/2 cup, 1 tbsp, 1-1/8 tsp
	Canola Oil (4208)	AP	3/4 tsp	1/4 cup, 2-1/4 tsp	1/2 cup, 1 tbsp, 1-1/8 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. Place all ingredients in a food processor. Puree mixture on high speed until it reaches a smooth consistency. Hold at or below 41° F for service. Portion Size: 1 oz

Recipe Notes:

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