Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Entree Salads	84810.2	886721408000	Arugula & Fennel Salad with Grilled Chicken & Ginger Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	114125	886721851325	Asian Salmon Salad with Orange Sesame Dressing	EW	$0.00	TS232PWF	Rectangle
Entree Salads	114198	886721920649	Autumn Farro Salad with Raspberry Vinaigrette	VG	$0.00	TS232PWF	Rectangle
Entree Salads	31132.3	886721556220	Autumn Grilled Chicken Salad with Balsamic Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	106337	886721818274	Blueberry & Spinach Salad with Bacon, Blue Cheese & Dijon Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	107097	886721886372	California Steakhouse Salad with Tex-Mex Ranch Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	114188	886721911586	Chef's Salad with Creamy Balsamic Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	111599	886721565536	Chicken Shawarma Salad with Lemon Oregano Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	115844	886721972389	Chinese Grilled Chicken Salad with Sesame Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	107121	886721947042	Chopped Coconut Shrimp Salad with Lime Yogurt Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	106228	886721818403	Citrus Kale Salad with Orange Poppy Vinaigrette	EW, VG	$0.00	TS232PWF	Rectangle
Entree Salads	103123.1	886721511304	Classic Caesar Salad		$0.00	TS232PWF	Rectangle
Entree Salads	106664	886721837787	Classic Greek Salad with Olive Oil Herb Dressing	V	$0.00	TS232PWF	Rectangle
Entree Salads	114184	886721910824	Classic Turkey Cobb Salad with Blue Cheese Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	106710	886721834502	Crispy Chicken Po'Boy Salad with Buttermilk Tex-Mex Ranch Dressin		$0.00	TS232PWF	Rectangle
Entree Salads	107098	886721886723	Falafel Salad with Quinoa & Lemon Herb Tahini	V	$0.00	TS232PWF	Rectangle
Entree Salads	105343	886721714491	Fall Harvest Salad with Squash, Cauliflower, Apples, Cranberries & Pumpkin Spice Dressing	EW, V	$0.00	TS232PWF	Rectangle

Entree Salads	115853	886721004059	Firecracker Chicken Salad with Chipotle Ranch Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	115853.1	886721006077	Firecracker Shrimp Salad with Chipotle Ranch Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	115853.2	886721046295	Firecracker Tofu Salad with Chipotle Ranch Dressing	V	$0.00	TS232PWF	Rectangle
Entree Salads	52263.36	886721304128	Garden Salad with Grilled Chicken & Tomato Herb Dressing	EW	$0.00	TS232PWF	Rectangle
Entree Salads	115886	886721046448	Ginger Brown Sugar Chicken Luau Salad with Orange Vinaigrette	EW	$0.00	TS232PWF	Rectangle
Entree Salads	115886.1	886721046639	Ginger Brown Sugar Shrimp Luau Salad with Orange Vinaigrette	EW	$0.00	TS232PWF	Rectangle
Entree Salads	115886.2	886721046646	Ginger Brown Sugar Tofu Luau Salad with Orange Vinaigrette	EW, V	$0.00	TS232PWF	Rectangle
Entree Salads	115871	886721025771	Greek Steak & Spinach Salad with Egg & Lemon Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	114190	886721911852	Greek Village Salad with Italian Dressing	V	$0.00	TS232PWF	Rectangle
Entree Salads	5142.1	886721298021	Grilled Chicken & Strawberry Salad with Citrus Cajun Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	60644.1	886721362593	Grilled Chicken and Roasted Beet Salad with Spring Onion & Orang	EW	$0.00	TS232PWF	Rectangle
Entree Salads	10519.1	886721555995	Grilled Chicken Arugula Salad with Lemon-Oil Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	103123.2	886721920854	Grilled Chicken Caesar Salad		$0.00	TS232PWF	Rectangle
Entree Salads	107102	886721886631	Grilled Chicken Cobb Salad with Dijon Mustard Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	60837.1	886721297901	Grilled Chicken Creole Caesar Salad		$0.00	TS232PWF	Rectangle
Entree Salads	67031.1	886721244172	Grilled Chicken Salad with Kale, Goat Cheese, Pickled Shallots & Lemon Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	96043.1	886721363002	Grilled Chicken Spinach Salad with Seared Apples, Walnuts, Blue		$0.00	TS232PWF	Rectangle
Entree Salads	106357	886721533221	Grilled Chicken with Spinach, Avocado, Black Beans, Goat Cheese		$0.00	TS232PWF	Rectangle

Entree Salads	40978.11	886721309833	Grilled Chicken with Spinach, Edamame, Strawberries, Goat Cheese		$0.00	TS232PWF	Rectangle
Entree Salads	60812.1	886721300304	Grilled Chicken with Spinach, Quinoa, Plums, Watermelon and Balsamic Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	33165.2	886721260141	Grilled Chicken, Beet and Orange Salad with Pineapple Orange Vinaigrette	EW	$0.00	TS232PWF	Rectangle
Entree Salads	33175.1	886721172611	Grilled Chicken, Mushroom & Asparagus Salad with Sundried Tomato Basil Dressing	EW	$0.00	TS232PWF	Rectangle
Entree Salads	68187.3	886721556312	Grilled Chicken, Watermelon & Feta Salad with Balsamic Vinaigret		$0.00	TS232PWF	Rectangle
Entree Salads	114194	886721920793	Grilled Salmon over Field Greens with Balsamic Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	106357.1	886721077671	Grilled Salmon with Spinach, Avocado, Black Beans, Goat Cheese &		$0.00	TS232PWF	Rectangle
Entree Salads	107102.1	886721069942	Grilled Shrimp Cobb Salad with Dijon Mustard Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	106357.2	886721078029	Grilled Shrimp with Spinach, Avocado, Black Beans, Goat Cheese &		$0.00	TS232PWF	Rectangle
Entree Salads	114197	886721920779	Grilled Steak & Gorgonzola Salad with Green Beans & Balsamic Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	106465	886721825760	Harissa Lime Grilled Salmon Salad with Creamy Red Wine Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	112319	886721625049	House Salad with Parmesan, Mozzarella & Balsamic Vinaigrette	V	$0.00	TS232PWF	Rectangle
Entree Salads	105348	886721708704	Kale & Napa Salad with Lentils, Pecans, Pears, Goat Cheese, Oil	V	$0.00	TS232PWF	Rectangle
Entree Salads	113934	886721825968	Lemon Pepper Shrimp Salad with Pickled Onions, Peaches & Herb Vi		$0.00	TS232PWF	Rectangle
Entree Salads	109690	886721184492	Mango Caprese Salad with Thai Basil & Fried Wontons	V	$0.00	TS232PWF	Rectangle
Entree Salads	107106	886721886952	Mexi-Chicken Caesar Salad with Chipotle Caesar Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	107106.1	886721070641	Mexi-Shrimp Caesar Salad with Chipotle Caesar Dressing		$0.00	TS232PWF	Rectangle

Entree Salads	24682.1	886721204923	Orange, Beet & Spinach Salad with Grilled Chicken & Raspberry Vi	EW	$0.00	TS232PWF	Rectangle
Entree Salads	108041.2	886721053743	Rainbow Steak Salad with Avocado Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	106711	886721834496	Seasonal Vegetable Grain Salad with Dijon Mustard Vinaigrette	V	$0.00	TS232PWF	Rectangle
Entree Salads	115894	886721041917	Southwest Chicken Salad with Tex-Mex Ranch Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	107117	886721892205	Spicy Thai Shrimp Salad with Peanuts & Thai Curry Vinaigrette		$0.00	TS232PWF	Rectangle
Entree Salads	26513.6	886721052593	Spinach Salad with Grilled Chicken, Goat Cheese, Strawberries, M	EW	$0.00	TS232PWF	Rectangle
Entree Salads	67971.4	886721300090	Spinach, Strawberry & Feta Salad with Grilled Chicken & Goat Cheese		$0.00	TS232PWF	Rectangle
Entree Salads	115893	886721041924	Steak, Watercress & Orange Salad with Cashews & Dijon Vinaigrett		$0.00	TS232PWF	Rectangle
Entree Salads	108954	886721056836	Summer Chicken Salad with Grilled Chicken, Radish, Strawberries,		$0.00	TS232PWF	Rectangle
Entree Salads	108036.1	886721024644	Sunburst Chicken Salad with Beans, Beets, Spinach, Pineapple & L	EW	$0.00	TS232PWF	Rectangle
Entree Salads	107099	886721944065	Teriyaki Salmon Salad with Miso Sesame Dressing		$0.00	TS232PWF	Rectangle
Entree Salads	106413.1	886721025375	Tropical Salad with Papaya, Mango, Edamame, Jicama, Avocado & Pi	V	$0.00	TS232PWF	Rectangle
Entree Salads	115877	886721025726	Yakitori Chicken & Soba Noodle Salad with Peanuts & Asian Sesame		$0.00	TS232PWF	Rectangle

CulinArt Arugula & Fennel Salad with Grilled Chicken & Ginger Vinaigrette (84810.2)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 5 mins

Minimum Batch:

Portion: 11 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Jeremy Sewall: Ginger Vinegar (84811)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Fennel, Fresh (2353)	EP	2-1/4 oz	3 lb, 9 oz	7 lb, 4 oz
3	Arugula Lettuce Leaf (3771)	AP	3 tbsp, 1-1/4 tsp	1 qt, 1-1/3 cup, 1 tbsp	2 qt, 2-2/3 cup
	Peeled Orange, Fresh, Sections (4283)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Radish, Slices (7106)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Extra Virgin Olive Oil (15323)	AP	3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Ginger Vinegar according to recipe. Hold at or below 41 degrees F for service. Prepare Grilled Chicken according to recipe. Hold at or below 41 degrees F.
2	Remove tops from fennel. Cut bulbs in half and cut out core. Thinly shave fennel using a mandolin.
3	For Quik Pik: In a bowl toss together fennel, orange segments and radish. In each container, layer 4 ounces of fennel mixture and 2 ounces of Arugula. Place Ginger Vinegar and oil in a plastic soufflé cup. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Asian Salmon Salad with Orange Sesame Dressing (114125)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins **Minimum Batch:**

Portion: 12 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Orange Juice (78827)	AP	2 tbsp, 3/4 tsp	3-1/3 cup, 2 tbsp, 3/4 tsp	1 qt, 2-3/4 cup, 3 tbsp
	Unseasoned Rice Wine Vinegar (10611)	AP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Sesame Oil (4203)	AP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/4 tsp
	Less Sodium Soy Sauce (7204)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Onion Powder (7383)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Crushed Red Pepper Flakes (7394)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
2	Salmon Fillet, Fresh (43827)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	White Miso Paste (12608)	AP	1/2 tsp	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp
	Less Sodium Soy Sauce (7204)	AP	1/2 tsp	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp
	Mirin Sweet Cooking Wine (48655)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Ginger Root, Fresh, Minced (3070)	EP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Green Onions, Each (4228)	EP	<1/4 ea	1-1/2 ea	2-3/4 ea
3	Lettuce, Romaine, Chopped (3760)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Diced Fresh Red Bell Peppers (Brunoise) (3511)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Carrots, Shredded (1276)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Peeled Orange, Fresh, Sections (4283)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Cilantro, Fresh, Chopped (1781)	EP	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. Combine orange juice, rice wine vinegar, sesame oil, soy sauce, onion powder and red pepper flakes. Mix well to incorporate all ingredients. Hold at or below 41 degrees F.
2	Preheat oven to 400 degrees F. Marinate salmon fillets in miso, soy sauce, mirin, ginger and scallions. Place salmon in the oven and roast for 15-20 minutes or until cooked through. Remove from oven, flake and hold at or below 41 degrees F.
3	For Quik Pik Salads: In each plastic container, portion 3 ounces Romaine, 1 ounce red bell pepper, 1.5 ounces oranges, 1.5 ounces cabbage, 1 ounce grated carrots, ½ ounce cilantro, 2 ounces flaked miso salmon. Portion 2 ounces of dressing in separate plastic soufflé cup. Place in plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Asian Salmon Salad with Orange Sesame Dressing (114125)

Day (s) In Menu:

Every Day Day 1

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CulinArt Autumn Farro Salad with Raspberry Vinaigrette (114198)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 12 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Roasted Red Beets (118552)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	CulinArt Toasted Farro (117085)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Arugula Lettuce Leaf (3771)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Dried Apricots, Julienne Sliced (55269)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pecan Halves (49680)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Raspberry Vinagrette (7168)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare beets according to recipe. Once cool enough to handle, cut beets into 1/4 inch cubes for salad. Hold beets cold at or below 41 degrees F for salad.
2	Prepare Farro according to recipe. Hold cold at or below 41 degrees F for salad.
3	For Quik Pik: Assemble salad in container with lettuce at the bottom and topped with beets, farro, apricots, and pecans. Transfer dressing to a 2 oz soufflé cup and place in container. Cover, label and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Autumn Grilled Chicken Salad with Balsamic Dressing (31132.3)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch: 1

Portion: 14 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Pear, Cored, Sliced (8221)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Fresh Apples, Sliced (175)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lemon Juice, Fresh (3539)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Red Onions, Fresh, Julienne Sliced (4254)	EP	1/4 oz	6-1/4 oz	12-1/2 oz
	Lettuce, Spring Mix (3753)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Cranberries, Dried (1906)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Cheese, Blue, Crumbles (1614)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Balsamic Vinaigrette (7792)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Grilled Chicken according to recipe. Chill immediately and slice. Hold at or below 41 degrees F for service. Julienne slice apples and pears; place in water with lemon juice to prevent browning for 10 minutes. Drain and reserve.
2	For Quik Pik: In a plastic container, add spring mix, red onions, cranberries, apples, pears, and Blue cheese. Top with sliced Grilled Chicken. Portion Balsamic dressing into 2 ounce plastic soufflé cups. Place in plastic salad container, cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Blueberry & Spinach Salad with Bacon, Blue Cheese & Dijon Vinaigrette (106337)

Revision Date: Feb 4, 2019

Category: Accompany-Salad Dressings

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Vinegar, Red Wine (7633)	AP	1/3 oz	9-1/2 oz	1 lb, 3 oz
	Oil, Olive (4206)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Mustard, Dijon (4142)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Honey (3190)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Kosher Salt (7411)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
2	Red Onions, Fresh, Julienne Sliced (4254)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Cheese, Blue, Crumbles (1614)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Bacon Bits, Real, Cooked, 3/8" (54522)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Spinach, Baby (8061)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Fresh Blueberries (7799)	EP	2 oz	3 lb, 2 oz	6 lb, 4 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. Combine red wine vinegar, olive oil, Dijon mustard, honey, salt and pepper in a blender and blend for a few seconds at a time until all ingredients are well incorporated. Transfer to a container. Hold at or below 41 degrees F for storage. Portion Size: 2 fl.oz.
2	For Quik Pik: Place 3 ounces of fresh baby spinach in each container. Garnish each salad with 2 ounces blueberries, 1 ounce onion, 1 ounce blue cheese, and 1 teaspoon of bacon bits. Place 2 ounces of dressing in soufflé cups and place inside salad container. Place cover and label on. Hold at or below 41 degrees F. For Composed Salads: Place baby spinach, blueberries, onions, blue cheese, and bacon bits in a large salad bowl. Toss ingredients together. Keep vinaigrette in a separate container for service. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt California Steakhouse Salad with Tex-Mex Ranch Dressing (107097)

Revision Date: Feb 4, 2019

Category: Main Entree-Beef Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 13 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beef Flank Steak, Raw (700)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Kosher Salt (7411)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
2	CulinArt Buttermilk Tex-Mex Ranch Dressing (107046.1)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	CulinArt Croutons (105341)		1 oz	1 lb, 9 oz	3 lb, 2 oz
4	Onion Straws Battered (36859)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Blue, Crumbles (1614)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Heirloom Tomatoes (15981)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Romaine Lettuce,1" Chopped (3756)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Spinach, Baby (8061)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.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/griddle. Season steak with salt and pepper. Grill steak for 3 to 4 minutes on each side or until steak reaches and internal temperature of 145 degrees F for at least 15 seconds. Remove from grill and chill immediately. Slice steak on a bias into 1/2" strips. Hold steak cold at or below 41 degrees F for service.
2	Prepare Tex-Mex Ranch dressing according to recipe.
3	Prepare Croutons according to recipe.
4	For Quik Pik: In each container, add 1.5 ounces of spinach, 1.5 ounces Romaine, 1 ounce Heirloom tomatoes (wedge cut), 1 ounce of croutons, 2 ounces of Blue Cheese and top with 4 ounces of sliced steak. Portion 2 ounces of dressing into plastic soufflé containers. Place cover and labels on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chef's Salad with Creamy Balsamic Dressing (114188)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 15 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Roasted Turkey Breast, Boar's Head (44784)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Ham, Smoked (7020)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Swiss (1694)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Cheddar (1613)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
2	Romaine Lettuce,1" Chopped (3756)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Hard Cooked Egg, Quartered (2294)	AP	1/2 ea	12-1/2 ea	25 ea
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Creamy Balsamic Dressing (104108)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Cut cheese, ham and turkey into 1/4 inch cubes for salad. Hold cold at or below 41 degrees F for salad.
2	For Quik Pik: Assemble salad in container with lettuce at the bottom. Topped with tomatoes, egg, turkey, ham, Swiss Cheese, Cheddar cheese and cucumbers. Transfer dressing to a 2 ounce plastic soufflé cup and place in container. Cover, label and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Chicken Shawarma Salad with Lemon Oregano Dressing (111599)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins **Minimum Batch:**

Portion: 14 oz (p) **Cook Time: 10 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Frisee Lettuce (Curly Endive) (27450)	EP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Arugula Lettuce Leaf (3771)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Tomatoes, Grape (7557)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	CulinArt Homemade Chicken Shawarma (111491)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Halloumi Cheese (97026)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Crispy Chickpeas (111494)		1 oz (p)	25 oz (p)	50 oz (p)
	CulinArt Lemon Oregano Dressing (111495)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cooking Spray, Pan Coating (7952)	AP	3 spray	75 spray	150 spray

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 Homemade Chicken Shawarma according to recipe. Prepare Crispy Chickpeas according to recipe. Prepare Lemon Oregano Dressing according to recipe. Hold at or below 41 degrees F. To Prepare Grilled Halloumi Cheese: Spray griddle with cooking spray. Heat griddle to 375 degrees F. Slice Halloumi cheese. Place sliced Halloumi cheese on griddle. Cook until golden brown and slightly crispy.
2	For Quik Pik: Place arugula, frisee, tomatoes, crispy chickpeas, and grilled halloumi cheese into plastic containers. Top with Homemade Chicken Shawarma. Portion 2 ounces of dressing into plastic soufflé cups. Place covers and labels on containers. Hold at or below 41 degrees F. To Assemble Salad For Immediate Service: Place arugula, frisee, halved grape (or toy box tomatoes), Chicken Shawarma, Crispy Chickpeas and grilled Halloumi cheese in a salad bowl/ serving plate. Toss to combine. Serve with 2 ounces of Lemon Oregano Dressing. Serve immediately or hold at or below 41 degrees F for service. Station Suggestion: Spinning/Chopped Salad Station or Grill Station

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CulinArt Chicken Shawarma Salad with Lemon Oregano Dressing (111599)

Recipe Notes:

Day (s) In Menu:

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CulinArt Chinese Grilled Chicken Salad with Sesame Dressing (115844)

Revision Date: Feb 6, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 12 oz (p)
Cook Time: 15 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Bean Sprouts, Fresh (477)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Green Onions, Bunch, Thin Sliced (4229)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Celery, Fresh, Chopped (1367)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Sesame Seeds, Toasted (7413)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Sesame Seeds (Black) (10621)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Cilantro, Fresh, Chopped (1781)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Wonton Wrappers (10622)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Sesame Dressing (106563)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Grilled Chicken Breast, 4 oz (7777)	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. Grill chicken breast to internal temperature of 165 degrees F. Chill to below 41 degrees F. Cut into strips. Deep fry wonton wrappers until golden and crisp. To Assemble Salad: Place salad ingredients in a plastic container. Top with sliced grilled chicken. Place 2 ounces of Asian Sesame Dressing in a plastic soufflé cup. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Chopped Coconut Shrimp Salad with Lime Yogurt Dressing (107121)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 17 oz (p)
Cook Time: 15 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Coconut Shrimp (107107)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Romaine Lettuce,1" Chopped (3756)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	English Cucumbers, Diced (51970)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Carrots, Shredded (1276)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Bell Peppers, Fresh, Julienne Sliced (6267)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cherry Tomatoes, Fresh, Halved (7537)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Unsweetened Coconut (51405)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt Lime and Yogurt Dressing (106754)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Coconut Shrimp according to recipe. Chill to below 41 degrees F. Remove tails and chop shrimp into pieces. Prepare Lime and Yogurt Dressing according to recipe. Hold at or below 41 degrees F. For Quik Pik: Place romaine on bottom of plastic container. In a stainless steel bowl toss together the cucumbers, carrots, bell peppers and grape tomatoes. Add this mixture to the plastic container. Place shrimp on top of salad. Garnish with shaved coconut. Portion dressing into 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Citrus Kale Salad with Orange Poppy Vinaigrette (106228)

Revision Date: Feb 4, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 7 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 Orange Poppy Dressing (115798)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Kale, Fresh, Chopped (3678)	EP	2-1/2 oz	3 lb, 13 oz	7 lb, 12 oz
	Blood (Red) Orange (9553)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Edamame, Shelled (24331)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Fresh Pomegranate Seeds (31629)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Peel orange and cut into 1" pieces. Prepare Orange Poppy Dressing according to recipe. For Quik Pik: Portion 2-1/2 cups of chopped kale, 1 ounce blood orange segments, 1/2 ounce red onion, 1/2 ounce pomegranate seeds, 1 ounce edamame, 2 ounces dressing in a separate soufflé cup. Place in plastic container, cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Classic Caesar Salad (103123.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 7 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cheese, Parmesan, Grated (1680)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Croutons, Seasoned (1990)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Lettuce, Romaine, Chopped (3760)	EP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Dressing, Caesar, Creamy (13796)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine lettuce, croutons and cheese in a mixing bowl or container. Serve with 2 ounces of Caesar Dressing. Hold at or below 41 degrees F for service. For Quik Pik: Portion Salad into individual plastic containers. Portion Caesar Dressing in 2 ounce plastic soufflé cup. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Classic Greek Salad with Olive Oil Herb Dressing (106664)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 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	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Green Bell Peppers, Fresh, Thin Sliced (6566)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Red Bell Peppers, Fresh, Thin Sliced (7687)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Tomatoes, Fresh, Wedges (8/Tomato) (7556)	EP	1 ea	25 ea	50 ea
	Cucumbers, Seeded, 1/4" Small Diced (2122)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Green Onions, Diced (4249)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Dill Weed, Fresh, Minced (2169)	EP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Cheese, Feta, Crumbled (1665)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	CulinArt Greek Salad Dressing (106661)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. For Quik Pik: Portion salad into individual plastic containers. Portion 2 ounces of dressing into plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Classic Turkey Cobb Salad with Blue Cheese Dressing (114184)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 14 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	27 Servings	54 Servings
1	Sliced Bacon, Raw, 22/26 (52828)	AP	2 ea	27 ea	54 ea
2	Turkey Breast, Mesquite Smoked (34269)	AP	4 oz	3 lb, 6 oz	6 lb, 12 oz
3	Romaine Lettuce,1" Chopped (3756)	EP	8 oz	6 lb, 12 oz	13 lb, 8 oz
	Avocado, Fresh, Diced (62596)	EP	1/2 ea	6-3/4 ea	13-1/2 ea
	Hard Cooked Egg, Quartered (2294)	AP	1 ea	13-1/2 ea	27 ea
	Cheese, Blue, Crumbles (1614)	AP	2 oz	1 lb, 11 oz	3 lb, 6 oz
	Blue Cheese Salad Dressing (111486)	AP	1/2 cup	1 qt, 2-3/4 cup	3 qt, 1-1/2 cup
	Tomatoes, Diced (7545)	EP	4 oz	3 lb, 6 oz	6 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. 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. Fully cook bacon for salad. Chill at or below 41 degrees F.
2	Dice turkey into 1/2 inch cubes. Hold cold at or below 41 degrees F for salad.
3	For Quik Pik: Assemble salad in container with lettuce at the bottom, and top with tomatoes, bacon, turkey, avocado, egg, and blue cheese crumbles. Transfer dressing to a 2 oz souffle cup and place in container. Cover, label and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Cobb Salad with Grilled Chicken & Dijon Mustard Vinaigrette (107102)

Revision Date: Feb 4, 2019

Category: Main Entree-Chicken Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 16 oz (p) **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	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Dijon Mustard Vinaigrette (105852)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Avocado (241)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Applewood Smoked Sliced Bacon (16048)	EP	2 slice	50 slice	100 slice
	Egg, Hard Cooked, Peeled (2292)	AP	1 ea	25 ea	50 ea
	Cheese, Blue, Crumbles (1614)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lettuce, Romaine, Chopped (3760)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Tomatoes, Grape (7557)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Grilled Chicken according to recipe.
2	Prepare Dijon Mustard Vinaigrette according to recipe. Hold at or below 41 degrees F.
3	For Quik Pik: Place romaine, chopped bacon, tomatoes and hard cooked egg in plastic container. Top with sliced grilled chicken, and garnish with blue cheese and cubed avocado. Portion dressing into 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to Order: In a large stainless steel bowl, toss together romaine, sliced grilled chicken, chopped bacon, tomatoes, hard cooked egg, and dressing. Mix until fully incorporated. Transfer to serving vessel and garnish with cheese and avocado. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Falafel Salad with Quinoa & Lemon Herb Tahini (Mediterranean Falafel Salad) (107098)

Revision Date: Feb 25, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 14 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Lemon Herb Tahini (94365)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Ingredient: Quinoa, Red, Cooked (73825.1)		1 oz	1 lb, 9 oz	3 lb, 2 oz
2	CulinArt Chickpea Falafel (106682)		3 ea	75 ea	150 ea
3	Diced Green Bell Peppers, Fresh (9061)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Red Bell Peppers, 3/4" Diced (55398)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Heirloom Tomatoes (15981)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	English Cucumbers, Diced (51970)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Kalamata Olives, Pitted, Chopped (4188)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cheese, Feta, Crumbled (1665)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Kale, Fresh, Chopped (3678)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Spinach, Baby (8061)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Quinoa according to package instructions. Prepare Lemon Tahini according to recipe.
2	Prepare Chickpea Falafel according to recipe.
3	For Quik Pik: To build salad, place kale, spinach, tomatoes, onions, peppers, quinoa and olives in a plastic container. Garnish with feta and falafel. Portion Lemon Herb Tahini in 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to Order: In a large stainless steel bowl, toss together kale and spinach. Add tomatoes, onion, peppers, quinoa, olives, and tahini. Mix until fully incorporated. Transfer to serving vessel and garnish with feta and falafel. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Fall Harvest Salad with Squash, Cauliflower, Apples, Cranberries & Pumpkin Spice Dressing (Autumn Allspice Salad) (105343)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins
Minimum Batch:

Portion: 12 oz (p)
Cook Time: 45 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Acorn Squash, Fresh (89829)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cauliflower, Florets (1325)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
2	Pecan Nuts, Pieces (4158)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
3	CulinArt Pumpkin Spiced Salad Dressing (105342)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Red Delicious Apples, Fresh, 138 Count (33450)	EP	1/2 ea	12-1/2 ea	25 ea
	Cranberries, Dried (1906)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Spring Mix (3753)	AP	3 oz	4 lb, 11 oz	9 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 Preheat oven to 350 degrees F. Cut acorn squash in half. Put squash halves, skin sides down, on a lightly oiled rimmed baking sheet. Bake acorn squash until tender when pierced with a fork, about 40 minutes. Let cool. Cut acorn squash into 1/3" cubes. For the Cauliflower: Wash and cut the cauliflower florets. Fill a pot 2/3 full with fresh water and bring to a boil. Once boiling, add cauliflower florets and cover. Boil the cauliflower for 3 minutes then flash chill over an ice bath immediately and set aside.
2	In a sheet pan, spread chopped pecans. Place in 350 degree oven and dry toast the pecans until fragrant, but not burnt. Remove pecans from the oven and let cool.
3	Prepare CulinArt Pumpkin Spiced Salad Dressing according to recipe. Cut 1/2 an apple into thin sliced pieces. To Assemble Salad: For Quik Pik: Portion salad into individual plastic containers. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F. For Immediate Service: Combine pecans, squash, cauliflower, and mesclun mix with salad dressing. Top salad with apples and cranberries. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Firecracker Chicken Salad with Chipotle Ranch Dressing (115853)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 11 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 Firecracker Chicken (115850)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Tex-Mex Ranch Dressing (106713)		2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	FLIK Frizzled Onions (31939)		1/2 oz	12-1/2 oz	1 lb, 9 oz
2	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whole Kernel Corn, Frozen, Drained (1901)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Chopped (7543)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Firecracker Chicken according to recipe. Prepare Tex-Mex Ranch Dressing according to recipe. Prepare Frizzled Onions according to recipe.
2	For Quik Pik: Combine 2 ounces of lettuce, 1/2 ounce red cabbage, 1/2 ounce carrots, 1 ounce cucumbers, 1 ounce tomatoes and 1 ounce of corn in a plastic container. Top with 4 ounces of sliced Firecracker Chicken and 1/2 ounce Frizzled Onions. Place 2 ounces of Tex-Mex Ranch Dressing in a soufflé cup. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Firecracker Shrimp Salad with Chipotle Ranch Dressing (115853.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 11 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 Tex-Mex Ranch Dressing (106713)		2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	FLIK Frizzled Onions (31939)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	CulinArt Firecracker Shrimp (115850.1)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whole Kernel Corn, Frozen, Drained (1901)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Chopped (7543)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Firecracker Shrimp according to recipe. Prepare Tex-Mex Ranch Dressing according to recipe. Prepare Frizzled Onions according to recipe.
2	For Quik Pik: Combine 2 ounces of lettuce, 1/2 ounce red cabbage, 1/2 ounce carrots, 1 ounce cucumbers, 1 ounce tomatoes and 1 ounce of corn in a plastic container. Top with 4 ounces Firecracker Shrimp and 1/2 ounce Frizzled Onions. Place 2 ounces of Tex-Mex Ranch Dressing in a soufflé cup. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Firecracker Tofu Salad with Chipotle Ranch Dressing (115853.2)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Hot Entree
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 11 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 Tex-Mex Ranch Dressing (106713)		2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	FLIK Frizzled Onions (31939)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	CulinArt Firecracker Tofu (115850.2)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Whole Kernel Corn, Frozen, Drained (1901)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Chopped (7543)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Firecracker Tofu according to recipe. Prepare Tex-Mex Ranch Dressing according to recipe. Prepare Frizzled Onions according to recipe.
2	For Quik Pik: Combine 2 ounces of lettuce, 1/2 ounce red cabbage, 1/2 ounce carrots, 1 ounce cucumbers, 1 ounce of tomatoes and 1 ounce of corn in a plastic container. Top with 4 ounces Firecracker Tofu and 1/2 ounce Frizzled Onions. Place 2 ounces of Tex-Mex Ranch Dressing in a soufflé cup. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Garden Salad with Grilled Chicken & Tomato Herb Dressing (52263.36)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 14 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	FLIK Tomato Herb Dressing, Fat Free (50558)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Cucumbers, Peeled, Sliced, 1/4" (2106)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Tomatoes, Fresh, Seeded, Medium Diced, 1/2" (7550)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrots, Fresh, Grated (1253)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Lettuce, Romaine, Chopped (3760)	EP	5 oz	7 lb, 12 oz	15 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Tomato Herb Dressing according to recipe. Hold cold at or below 41 degrees F. Prepare Grilled Chicken according to recipe. Cut into slices.
2	For Quik Pik: In each container, portion 5 ounces Romaine, 1 ounce cucumbers, 1 ounce tomatoes, 1/2 ounce carrots in each container. Top with 4 ounces of sliced grilled chicken and 2 ounces of tomato-herb dressing. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Ginger Brown Sugar Chicken Luau Salad with Orange Vinaigrette (115886)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 14 oz (p)
Cook Time: 15 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beans, Green French, Fresh (10669)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Bell Peppers, Fresh, Chopped (3507)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pineapple, Fresh, Small Diced 1/4" (16477)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Wonton Wrappers (10622)	AP	2 ea	50 ea	100 ea
	CulinArt Ginger and Brown Sugar Chicken (115878)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Mandarin Orange Vinaigrette (115906)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Cook Fresh Green beans until tender-crisp. Flash chill and hold at or below 41 degrees F. Fry or bake wonton wrappers until golden and crisp. Reserve. Prepare Ginger and Brown Sugar Chicken according to recipe. Prepare Mandarin Orange Vinaigrette according to recipe. To Assemble Salad: Combine lettuce, cabbage, carrots, cucumbers, green beans, bell peppers, and pineapple chunks in a large mixing bowl. Toss well to combine. Portion 10 ounces of salad into each plastic container, top each portion with 4 ounces of Ginger and Brown Sugar Chicken. Place 1 ounce of vinaigrette into each soufflé cup. Cover and label plastic salad container. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Ginger Brown Sugar Shrimp Luau Salad with Orange Vinaigrette (115886.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Cook Time: 15 mins

Minimum Batch:
Maximum Production:

Portion: 14 oz (p)

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beans, Green French, Fresh (10669)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Bell Peppers, Fresh, Chopped (3507)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pineapple, Fresh, Small Diced 1/4" (16477)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Wonton Wrappers (10622)	AP	2 ea	50 ea	100 ea
	CulinArt Mandarin Orange Vinaigrette (115906)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Ginger and Brown Sugar Shrimp (115878.1)		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.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Cook Fresh Green beans until tender-crisp. Flash chill and hold at or below 41 degrees F. Fry or bake wonton wrappers until golden and crisp. Reserve. Prepare Ginger and Brown Sugar Shrimp according to recipe. Prepare Mandarin Orange Vinaigrette according to recipe. To Assemble Salad: Combine lettuce, cabbage, carrots, cucumbers, green beans, bell peppers, and pineapple chunks in a large mixing bowl. Toss well to combine. Portion 10 ounces of salad into each plastic container, top each portion with 4 ounces of Ginger and Brown Sugar Shrimp. Place 1 ounce of vinaigrette into each soufflé cup. Cover and label plastic salad container. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Ginger Brown Sugar Tofu Luau Salad with Orange Vinaigrette (115886.2)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 14 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Shredded Red Cabbage (53304)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beans, Green French, Fresh (10669)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Red Bell Peppers, Fresh, Chopped (3507)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pineapple, Fresh, Small Diced 1/4" (16477)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Wonton Wrappers (10622)	AP	2 ea	50 ea	100 ea
	CulinArt Mandarin Orange Vinaigrette (115906)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Ginger and Brown Sugar Tofu (115878.2)		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.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Cook Fresh Green beans until tender-crisp. Flash chill and hold at or below 41 degrees F. Fry or bake wonton wrappers until golden and crisp. Reserve. Prepare Ginger and Brown Sugar Tofu according to recipe. Prepare Mandarin Orange Vinaigrette according to recipe. To Assemble Salad: Combine lettuce, cabbage, carrots, cucumbers, green beans, bell peppers, and pineapple chunks in a large mixing bowl. Toss well to combine. Portion 10 ounces of salad into each plastic container, top each portion with 4 ounces of Ginger and Brown Sugar Tofu. Place 1 ounce of vinaigrette into each soufflé cup. Cover and label plastic salad container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Greek Steak and Spinach Salad with Egg & Lemon Vinaigrette (115871)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 15 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 Flank Steak (113820)		3 oz	4 lb, 11 oz	9 lb, 8 oz
	Tomatoes, Cherry (7536)	AP	4 ea	100 ea	200 ea
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	English Cucumbers, Sliced (53124)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pitted Kalamata Olives (4189)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Hard Cooked Egg, Halved (2257)	AP	1 ea	25 ea	50 ea
	Spinach, Baby (8061)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Lemon Vinaigrette (115870)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

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.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Grilled Flank Steak according to recipe. Chill to below 41 degrees F. Prepare Lemon Vinaigrette according to recipe. To Assemble Salad: Place 2 ounces of baby spinach, 4 cherry tomatoes, 1 ounce sliced red onion, 1 ounce sliced cucumbers, 2 ounces of Kalamata olives, 1/2 hard cooked egg cut in wedges into a plastic container. Top with 4 ounces of sliced Flank Steak. Portion 2 ounces of Lemon Vinaigrette in a plastic soufflé cup. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Greek Village Salad with Italian Dressing (114190)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 12 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Romaine Lettuce,1" Chopped (3756)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	1/4" Small Diced Red Bell Peppers, Fresh (3787)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Kalamata Olives, Halved (33920)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Artichoke Hearts, Canned, Quartered (196)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cheese, Feta, Crumbled (1665)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pita White Bread, 6" (7001)	AP	1/4 ea	6-1/4 ea	12-1/2 ea
	Oregano, Fresh (4272)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Salad Dressing, Italian, 1.5 oz, PC (13807)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Assemble salad in container with lettuce at the bottom and top with tomatoes, bell peppers, olives, artichoke hearts, feta cheese, and pita bread. Transfer dressing to a 2 oz soufflé cup and place in container. Cover, label and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Grilled Chicken & Strawberry Salad with Citrus Cajun Vinaigrette (5142.1)

Revision Date: Feb 4, 2019

Category: Side Salad-Side Salad

Production Area: Cold Prep

Source: CulinArt-Quik Pik

Prep Time: 10 mins **Minimum Batch: 1**

Portion: 14 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	White Wine Vinegar (7638)	AP	1 tbsp, 1/4 tsp	1-2/3 cup	3-1/3 cup
	Granulated Sugar (7493)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Cajun Bayou Seasoning (7241)	AP	1 tsp	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 3 tbsp
	Orange Juice, 100% (3585)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Canola Oil (4208)	AP	3 tbsp, 1/2 tsp	1 qt, 1 cup	2 qt, 2 cup
3	Lettuce, Iceberg, Chopped (3769)	EP	1-2/3 oz	2 lb, 8 oz	5 lb
	Lettuce, Romaine, Chopped (3760)	EP	1-2/3 oz	2 lb, 8 oz	5 lb
	Watercress, Chopped (7651)	EP	3/4 oz	1 lb, 4 oz	2 lb, 8 oz
	Strawberries, Fresh, Capped, Halved (7478)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Orange, Mandarin, Sections, Canned, Drained (4274)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare chicken according to recipe. Cut into slices. Hold at or below 41 degrees F.
2	Combine orange juice, vinegar, oil, sugar and Cajun Seasoning. Whisk to blend. Cover and hold at or below 41 degrees F.
3	Combine Iceberg lettuce, Romaine and watercress. Hold cold at or below 41 degrees F for service. For Quik Pik: Portion 5 ounces of salad mixture into individual plastic containers. Garnish each salad with 1 ounce of strawberries and 1 ounce of Mandarin orange sections. Top each salad with 4 ounces of grilled sliced chicken Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Grilled Chicken and Roasted Beet Salad with Spring Onion & Orange Vinaigrette (60644.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 12 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Roasted Red Beets (118552)		2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
2	Green Onions, Bunch (4225)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	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
	Canola Oil (4208)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
3	Shallots, Fresh Peeled, Minced (7273)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Minced Garlic Cloves, Fresh (2893)	EP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Mustard, Dijon (4142)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Orange Juice, 100% (3585)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	White Wine Vinegar (7638)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Canola Oil (4208)	AP	1-1/4 tsp	2/3 cup, 1-1/4 tsp	1-1/3 cup, 2-3/4 tsp
4	Lettuce, Spring Mix (3753)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Granny Smith Apple, Peeled, Cored,, Diced (56044)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Goat Cheese (8215)	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. Prepare Grilled chicken according to recipe. Hold at or below 41 degrees F. Prepare Roasted Beets according to recipe. Hold at or below 41 degrees F.
2	Drizzle scallions with oil, season with salt and pepper; let marinate for 30 minutes. Slice scallions in half lengthwise and grill on each side for two minutes. Cool and chop.
3	Combine chopped scallions with shallots, garlic, mustard, orange juice and vinegar. Blend in olive oil slowly to incorporate. Hold at or below 41 degrees F.
4	For Quik Pik: Place mixed greens, roasted beets, goat cheese and diced apples into individual plastic containers. Top each salad with 4 ounces of sliced grilled chicken. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Grilled Chicken Arugula Salad with Lemon-Oil Dressing (10519.1)

Revision Date: Feb 4, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins
Cook Time: 15 mins

Minimum Batch:
Maximum Production:

Portion: 8 oz (p)

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Arugula Lettuce Leaf (3771)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Lemon Juice, Fresh (3539)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Canola Oil (4208)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Shaved Parmesan Cheese (33921)	AP	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 grilled chicken according to recipe. Cut into strips. In a large bowl, add arugula and grilled chicken strips. Top with shaved Parmesan Cheese. Combine lemon juice, oil and black pepper for the dressing. For Quik Pik: Portion arugula and dressing into separate containers. Top salad with 4 ounces of sliced grilled chicken and 1 ounce Parmesan cheese. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Grilled Chicken Caesar Salad (103123.2)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 12 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Cheese, Parmesan, Grated (1680)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Croutons, Seasoned (1990)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Lettuce, Romaine, Chopped (3760)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Dressing, Caesar, Creamy (13796)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare chicken according to recipe. Chill chicken and hold cold at or below 41 degrees F for salad.
2	For Quik Pik: Assemble salad in container with lettuce at the bottom and top with Parmesan, 4 ounces of sliced chicken, and croutons. Transfer dressing to a 2 oz soufflé cup and place in container. Cover, label and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken Creole Caesar Salad (60837.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 20 mins
Minimum Batch:
Portion: 10 oz (p)
Cook Time: 15 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Cajun Bayou Seasoning (7241)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	French Bread, Loaf, 17 oz (1001)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Extra Virgin Olive Oil (15323)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Caesar Dressing (105853)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Lettuce, Romaine, Chopped (3760)	EP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	Cheese, Parmesan, Grated (1680)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To Prepare Creole Croutons: Cut bread into 3/4" cubes with crusts removed. Add the bread cubes into a bowl and stir and toss with oil to evenly coat. Sprinkle the Cajun seasoning and toss to coat evenly. Toast in a 350F degree oven for 4-8 minutes until golden brown. Set aside. Prepare the CulinArt Caesar dressing according to recipe and set aside. **Creole Mustard may be used, if available. Prepare CulinArt Grilled Chicken according to recipe and hold hot at or below 41 degrees F.
2	To Prepare Salad: For Quik Pik: Layer the following in plastic containers: 2 cups Romaine lettuce, 1/2 cup croutons, 1 tsp cheese, top with 4 ounces sliced grilled chicken. Portion 2 ounces of dressing into plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken Salad with Kale, Pickled Shallots & Lemon Vinaigrette (67031.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 5 mins

Minimum Batch:

Portion: 13 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	FLIK Matthew Gaudet: Pickled Shallots (67032)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Lemon Vinaigrette (115870)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
2	Carrots, Fresh, Grated (1253)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pumpkin Seeds, Hulled (7403)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Kale, Fresh, Chopped (3678)	EP	2 cup	3 gal, 2 cup	6 gal, 1 qt

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Pickled Shallots according to recipe. Prepare Lemon Vinaigrette according to recipe. Prepare Grilled Chicken according to recipe. Cut into slices. Hold cold at or below 41 degrees F.
2	Assemble salad according to the following instructions: For Quik Pik: In each container, portion 1 cup kale, 1 ounce carrots, 1 tablespoon pumpkin seeds, and 1 ounce shallots. Top with 4 ounces sliced grilled chicken. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F. For Immediate Service: Layer salad with: 1 cup kale, 1 ounce carrots, 1 tablespoon pumpkin seeds, and 1 ounce shallots. Top with 4 ounces sliced grilled chicken and 2 ounces of dressing. Serve immediately.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken Spinach Salad with Seared Apples, Walnuts, Blue Cheese & Lemon Vinaigrette (96043.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Chicken Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Minimum Batch:
Maximum Production:

Portion: 11 oz (p)
(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Pepper Maple Walnuts (95973)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Lemon Vinaigrette (115870)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
2	Walnut Oil (13427)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Fresh Granny Smith Apples, Cored, 88 Count (23998)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
3	Spinach, Baby (8061)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Cheese, Blue, Crumbles (1614)	AP	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. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Grilled Chicken according to recipe. Cut into slices and hold at or below 41 degrees F. Prepare Lemon Vinaigrette according to recipe. Prepare Pepper Maple Walnuts according to recipe.
2	Preheat oven to 500 degrees F. Wash, core and wedge the apples into 16 slices each. Mist a sheet pan with walnut oil. Lay the sliced apples out on it and spray the tops of the apples. Roast in a high oven on the top rack or in a pizza oven at 500+ degrees until golden brown and slightly softened.
3	For Quik Pik: Place 2 cups spinach in each plastic container. Top with 1 ounce of blue cheese, 1 ounce of apples and 1 ounce of pepper maple walnuts. Top with 4 ounces sliced grilled chicken. Portion Lemon Vinaigrette dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

*This Recipe Contains Nuts

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CulinArt Grilled Chicken Spinach Salad with Seared Apples, Walnuts, Blue Cheese & Lemon Vinaigrette (96043.1)

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken with Spinach, Avocado, Black Beans, Goat Cheese & Dijon Vinaigrette (106357)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins
Cook Time: 20 mins

Minimum Batch:
Maximum Production:

Portion: 13 oz (p)

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	White Wine Vinegar (7638)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Extra Virgin Olive Oil (15323)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Mustard, Dijon (4142)	AP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/4 tsp
2	Cherry Tomatoes, Fresh, Halved (7537)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Avocado, Fresh, 1/4" Small Diced (16176)	EP	1/2 ea	12-1/2 ea	25 ea
	Black Beans, Canned, Drained, Rinsed (8212)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Goat Cheese (8215)	AP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	Spinach, Baby (8061)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt

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. Add white wine vinegar, olive oil, and Dijon mustard to a bowl. Beat with a whisk. Set aside for use in Step 2. Prepare Grilled Chicken according to recipe. Cut into slices.
2	In a large mixing bowl, combine fresh baby spinach, cherry tomatoes, sliced avocado, black beans, and goat cheese. For Quik Pik: Portion salad into individual plastic containers. Top with 4 ounces of sliced grilled chicken. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken with Spinach, Edamame, Strawberries, Goat Cheese & Raspberry Vinaigrette (40978.11)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 11 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
	Strawberries, Fresh, Halved (7483)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
1	Edamame, Shelled (24331)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Goat Cheese (8215)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Spinach, Baby (8061)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Raspberry Vinagrette (7168)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Sunflower Seeds, Unsalted, Roasted (4169)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Grilled Chicken according to recipe. Cut chicken into slices. Thaw edamame and hold cold.
2	Assemble salad according to the following instructions: For Immediate Service: Layer salad with 1 cup spinach, 1/4 cup strawberries, 1oz goat cheese, 1oz edamame, and 1 tbsp. sunflower seeds. Top salad with 4oz sliced grilled chicken and 2oz dressing. Serve immediately. For Quik Pik: In each container, portion 1 cup spinach, 1/4 cup strawberries, 1 ounce goat cheese, 1 ounce edamame, and 1 TBS sunflower seeds. Top salad with 4 ounces of sliced grilled chicken. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken with Spinach, Quinoa, Plums, Raspberries & Watermelon Vinaigrette (60812.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 15 mins

Minimum Batch:

Portion: 14 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)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Plum, Fresh (11231)	EP	1/2 ea	12-1/2 ea	25 ea
3	Almonds, Toasted Sliced (66)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Spinach, Baby (8061)	AP	1 cup	1 gal, 2 qt, 1 cup	3 gal, 2 cup
	Fresh Raspberries (7811)	EP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare quinoa according to recipe. Hold cold at or below 41 degrees F for service. Prepare Watermelon Vinaigrette according to recipe. Hold cold at or below 41 degrees F for service. Prepare Grilled Chicken according to recipe. Hold hot at or above 145 degrees F.
2	Cut plums in half and remove pits. Cut each half into 1/4 inch cubes. Hold cold at or below 41 degrees F for service.
3	For Quik Pik: In each container, portion 1 cup spinach, 2 TBS almonds, 1/2 cup quinoa, 1/2 of one plum, and 1/2 cup raspberries. Top salad with 4 ounces of sliced grilled chicken. Portion 2 ounces of dressing in each plastic soufflé cup. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Beet & Orange Salad with Citrus Vinaigrette (33165.2)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 25 mins **Minimum Batch: 1**

Portion: 12 oz (p) **Cook Time: 55 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 Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Beets, Red, Fresh (8993)	EP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	Cooking Spray, Pan Coating (7952)	AP	1/2 spray	10-1/2 spray	20-3/4 spray
3	Orange Juice, 100% (3585)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Apple Cider Vinegar (7629)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Honey (3190)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Salt (7410)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	<1/4 ea	2 ea	4-1/4 ea
	Soybean Oil, Salad (13351)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
4	Lettuce, Spring Mix (3753)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Orange, Mandarin, Sections, Canned, Drained (4274)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Parmesan Cheese, Fresh, Shredded (1648)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Grilled Chicken according to recipes.
2	Preheat oven to 400° F. Leave root and 1-inch stem on beets; scrub with a brush. Place beets on a jelly-roll pan coated with cooking spray. Lightly coat beets with cooking spray. Bake at 400° F for 45 minutes or until tender. Cool beets slightly. Trim off beet roots; rub off skins. Cut beets into 1/2 inch cubes.
3	Combine orange juice, vinegar, oil, honey, salt, pepper, and garlic. In a medium stainless steel bowl whisk together until salt is completely dissolved. Add beets, tossing gently to coat. Hold beets cold at or below 41 degrees F for service.
4	For Quik Pik: In each plastic container, place 2 cups spring mix, 1oz mandarin sections, 2.5oz beets, and 1 tbsp. Parmesan cheese. Top salad with 4 ounces of sliced grilled chicken. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

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CulinArt Grilled Chicken, Beet & Orange Salad with Citrus Vinaigrette (33165.2)

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Mushroom & Asparagus Salad with Sundried Tomato Basil Dressing (33175.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins

Minimum Batch: 1

Portion: 15 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Button Mushrooms, Fresh, Sliced Thin (4125)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Sliced Portobello Mushrooms, Fresh (9925)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Extra Virgin Olive Oil (15323)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Asparagus, Fresh, Chopped (16265)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
2	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
3	Sun-Dried Tomato and Basil Dressing (28696.8)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
4	Lettuce, Spring Mix (3753)	AP	1-1/2 cup	2 gal, 1 qt, 1-1/2 cup	4 gal, 2 qt, 3 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Blanch Asparagus. Flash chill to below 41 degrees F. In a large stainless steel bowl, toss mushrooms together with salt, pepper, and oil. Arrange on a sheet tray and roast for 10 minutes or until mushrooms are golden brown in color. Remove from oven. Chill immediately at or below 41 degrees F. Hold cold for service. Combine asparagus and mushrooms in a medium cambro. Hold cold at or below 41 degrees F for service.
2	Prepare Grilled Chicken according to recipe.
3	Prepare dressing according to recipe. Hold cold at or below 41 degrees F for service.
4	For Quik Pik: In a plastic container, layer salad with 1.5 cups spring mix lettuce and 6oz mushroom and asparagus mixture. Top salad with 4oz grilled chicken. Portion 2 ounces of dressing in plastic soufflé cups. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Watermelon & Feta Salad with Balsamic Vinaigrette (68187.3)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch: 1

Portion: 11 oz (p)

Maximum Production: 25

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

Step	Ingredients		1 Servings	25 Servings 1 Batch(es) of 25	50 Servings 2 Batch(es) of 25
1	Arugula Lettuce Leaf (3771)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Watermelon, Cubed, 1/2" (54683)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Feta, Crumbled (1665)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Balsamic Vinaigrette (113395)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Grilled Chicken according to recipe. Cut into slices. Prepare Balsamic Vinaigrette according to recipe. Hold at or below 41 degrees F. Layer salad with fresh arugula, quartered watermelon and feta. Top with sliced chicken and serve immediately. For Quik Pik: Portion salad into individual plastic containers. Portion dressing into 2 ounce plastic soufflé cups. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Salmon over Field Greens with Balsamic Dressing (114194)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 11 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 Salmon Filet (98567)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Romaine Lettuce,1" Chopped (3756)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Lettuce, Spring Mix (3753)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Cucumbers, 1/4" Small Diced (2097)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Creamy Balsamic Dressing (104108)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare salmon according to recipe. Chill salmon and hold at or below 41 degrees F for salad.
2	For Quik Pik: In each container, place 2 ounces of Romaine, 1 ounce of Spring Mix, 2 ounces of diced cucumbers. Top with 4 ounce salmon fillet. Place 2 ounces of Creamy Balsamic Dressing into plastic soufflé cup. Place cover and labels on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Salmon with Spinach, Avocado, Black Beans, Goat Cheese & Dijon Vinaigrette (106357.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins
Cook Time: 20 mins

Minimum Batch:
Maximum Production:

Portion: 14 oz (p)

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	White Wine Vinegar (7638)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Extra Virgin Olive Oil (15323)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Mustard, Dijon (4142)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
2	Cherry Tomatoes, Fresh, Halved (7537)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Avocado, Fresh, 1/4" Small Diced (16176)	EP	1/2 ea	12-1/2 ea	25 ea
	Black Beans, Canned, Drained, Rinsed (8212)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Goat Cheese (8215)	AP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Spinach, Baby (8061)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	CulinArt Grilled Salmon Filet (98567)		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. Add white wine vinegar, olive oil, and Dijon mustard to a bowl. Beat with a whisk. Set aside for use in Step 2.
2	Prepare CulinArt Grilled Salmon according to recipe. Cut salmon into 2" pieces. In a large mixing bowl, combine fresh baby spinach, cherry tomatoes, sliced avocado, black beans, and goat cheese. Top with salmon. Serve with dressing. Hold at or below 41 degrees F for service. For Quik Pik: Portion salad into individual plastic containers. Top with 4 ounces of salmon. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Shrimp Cobb Salad with Dijon Mustard Vinaigrette (107102.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 16 oz (p) **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	CulinArt Grilled Shrimp (94490.12)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Dijon Mustard Vinaigrette (105852)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Avocado (241)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Applewood Smoked Sliced Bacon (16048)	EP	2 slice	50 slice	100 slice
	Egg, Hard Cooked, Peeled (2292)	AP	1 ea	25 ea	50 ea
	Cheese, Blue, Crumbles (1614)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lettuce, Romaine, Chopped (3760)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Tomatoes, Grape (7557)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Grilled Shrimp according to recipe.
2	Prepare Dijon Mustard Vinaigrette according to recipe. Hold at or below 41 degrees F.
3	For Quik Pik: In each container, place 3 ounces of Romaine, chopped bacon (2 slices each), 2 ounces of tomatoes, 1 hard cooked egg, 1 TBS blue cheese, 1/4 each cubed avocado and 4 ounces of Grilled Shrimp. Portion dressing into 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to Order: In a large stainless steel bowl, toss together romaine, grilled Shrimp, chopped bacon, tomatoes, hard cooked egg, and dressing. Mix until fully incorporated. Transfer to serving vessel and garnish with cheese and avocado. Serve immediately.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Shrimp with Spinach, Avocado, Black Beans, Goat Cheese & Dijon Vinaigrette (106357.2)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins **Minimum Batch:**

Portion: 14 oz (p) **Cook Time: 20 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	White Wine Vinegar (7638)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Extra Virgin Olive Oil (15323)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Mustard, Dijon (4142)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
2	Cherry Tomatoes, Fresh, Halved (7537)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Avocado, Fresh, 1/4" Small Diced (16176)	EP	1/2 ea	12-1/2 ea	25 ea
	Black Beans, Canned, Drained, Rinsed (8212)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Goat Cheese (8215)	AP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Spinach, Baby (8061)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	CulinArt Grilled Shrimp (94490.12)		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. Add white wine vinegar, olive oil, and Dijon mustard to a bowl. Beat with a whisk. Set aside for use in Step 2.
2	Prepare CulinArt Grilled Shrimp according to recipe. Remove tails and cut shrimp into 2" pieces. For Quik Pik: Portion salad into individual plastic containers. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Grilled Steak and Gorgonzola Salad with Green Beans & Balsamic Vinaigrette (114197)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Cook Time: 15 mins

Minimum Batch:
Maximum Production:

Portion: 13 oz (p)

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Grilled Flank Steak (113820)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Cut Green Beans, Frozen (645)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Romaine Lettuce,1" Chopped (3756)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Gorgonzola Cheese Crumbles (16051)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Creamy Balsamic Dressing (104108)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Oregano, Fresh (4272)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare steak according to recipe. Chill and hold cold at or below 41 degrees F for salad.
2	Place green beans in steamer. Steam for at least 10 minutes or until tender. Shock in ice water and hold cold at or below 41 degrees F for salad.
3	For Quik Pik: Assemble salad in container with lettuce at the bottom and topped with tomatoes, green beans, cheese and steak. Transfer dressing to a 2 oz soufflé cup and place in container. Cover, label and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Harissa Lime Grilled Salmon Salad with Creamy Red Wine Dressing (106465)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 16 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Creamy Red Wine Vinaigrette (113383)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Harissa Lime Grilled Salmon (106463)		4 oz (p)	100 oz (p)	200 oz (p)
2	Lettuce, Spring Mix (3753)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Pineapple, Fresh, Diced (8222)	EP	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
	Avocado (241)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Jicama, Peeled, Julienne (3398)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Onions, Red, Fresh, Chopped (4246)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Creamy Red Wine Vinaigrette according to recipe. Prepare CulinArt Harissa Lime Grilled Salmon Fillet according to recipe.
2	For Quik Pik: Place greens, pineapple, roasted red pepper, avocado, jicama and red onion in a plastic container. Top with Harissa Lime Grilled Salmon. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on plastic containers. Hold at or below 41 degrees F. For Made to Order: In a stainless steel mixing bowl, combine greens, pineapple, roasted red pepper, avocado, jicama and red onion. Mound salad in the center of a plate or bowl and top with Harissa Lime Grilled Salmon. Serve with Creamy Red Wine Vinaigrette. Serve Immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt House Salad with Parmesan, Mozzarella & Balsamic Vinaigrette (112319)

Revision Date: Feb 25, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 9 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Romaine Lettuce, Shredded (3758)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Olives, Black, Pitted, Sliced (4195)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Roma Tomatoes, Fresh, Medium Diced, 1/2" (7563)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cheese, Parmesan, Grated (1680)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Cheese, Mozzarella, Part Skim, Shredded (1656)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cucumbers, Peeled, Sliced, 1/4" (2106)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	CulinArt Balsamic Vinaigrette (113395)		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. Prepare Balsamic Vinaigrette according to recipe. For Quik Pik: Portion salad into individual plastic containers. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Kale & Napa Salad with Lentils, Pecans, Pears, Goat Cheese, Oil & Vinegar (105348)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 10 oz (p) **Cook Time: 50 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Kale, Fresh, Chopped (3678)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Chinese Cabbage (Napa), Fresh, Julienne Sliced (55853)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Ingredient: Cooked Lentils (12726.5)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Pecan Halves (49680)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pear, Cored, Sliced (8221)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Goat Cheese (8215)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	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
	Oil, Olive (4206)	AP	3 tbsp	1 qt, 2/3 cup	2 qt, 1-1/3 cup, 1 tbsp
	Apple Cider Vinegar (7629)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare cooked lentils according to recipe. Preheat oven to 350 degrees F. Place pecans on a baking sheet in oven and toast until fragrant and lightly toasted. Remove from oven and allow the pecans to cool completely before use. For Quik Pik: In each container, layer cooked lentils, chopped kale, Napa cabbage, toasted pecans, crumbled goat cheese and sliced pears. Mix oil and cider vinegar to make dressing and transfer into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

*Cooking time includes time for Sub-Recipe "Cooked Lentils".

Day (s) In Menu:

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CulinArt Lemon Pepper Shrimp Salad with Pickled Onions, Peaches & Herb Vinaigrette (113934)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins **Minimum Batch:**

Portion: 14 oz (p) **Cook Time: 10 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Shrimp, 16/20, P&D, Tail On, Raw (24688)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Lemon Pepper Seasoning (7250)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Kosher Salt (7411)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Canola Oil (4208)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Arugula Lettuce Leaf (3771)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Frisee Lettuce (Curly Endive) (27450)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Peaches, Fresh, Sliced (112895)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Radish, Watermelon, Fresh, Sliced, 1/8" (68525)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	CulinArt Pickled Red Onions (Basic) (107659)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Fresh Herb Vinaigrette (113381)		2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Fresh Herb Vinaigrette according to recipe. Prepare CulinArt Pickled Red onions according to recipe. Preheat grill. Season shrimp with lemon pepper, salt and oil. Grill Shrimp on both sides until cooked through - Internal temperature of 145 degrees for 15 seconds. Grill Peach slices on both sides until lightly marked. In a stainless steel bowl toss to combine arugula, frisee, grilled peaches and radish with the fresh herb vinaigrette. For Quik Pik: In each plastic container, place 2 ounces of arugula, 2 ounces of endive, 2 ounces of pickled onions, 2 ounces of sliced peaches, and 4 ounces of shrimp. Portion 2 ounces of Herb Vinaigrette in plastic soufflé cups. Place cover and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Mango Caprese Salad with Thai Basil & Fried Wontons (109690)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 20 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
2	Cheese, Mozzarella, Fresh (76644)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Tomatoes, Fresh, Sliced (56055)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Mango, Fresh, Peeled, Diced (3748)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Thai Basil, Fresh (24857)	EP	1/8 oz	3-1/4 oz	6-1/4 oz
	Romaine Lettuce,1" Chopped (3756)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Oil, Olive (4206)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lime Juice, Fresh, Strained (3553)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Vinegar, Balsamic (7627)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Fried Wonton Strips according to recipe.
2	For Quik Pik: Layer ingredients in a plastic container. Garnish with Thai basil. Whisk together olive oil, balsamic vinegar, lime juice and black pepper to make the dressing. Portion dressing into 2 ounce soufflé cups. Place cover and labels on containers. Hold at or below 41 degrees F. For a Composed Salad: Place all ingredients into a large bowl and toss gently to combine. Drizzle with olive oil, balsamic vinegar, lime juice and black pepper. Garnish with Thai basil leaves. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Mexi-Chicken Caesar Salad with Chipotle Caesar Dressing (107106)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 12 oz (p) **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	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Chipotle Caesar Dressing (106746)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
3	Peppers, Jalapeno, Sliced, Canned (7698)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Olives, Black, Pitted, Sliced (4195)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Queso Cotija (47095)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tri Color Tortilla Strips (99030)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Romaine, Chopped (3760)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Spinach, Baby (8061)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Grilled chicken according to recipe.
2	Prepare dressing according to recipe.
3	For Quik Pik: Place romaine, spinach, jalapeno, olives, and sliced grilled chicken. Garnish with cheese and tortilla chips. Portion dressing into 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to order: In a large stainless steel bowl combine sliced grilled chicken, jalapeno, olives, romaine, spinach, and dressing. Mix together until fully incorporated. Transfer salad to serving vessel and garnish with cheese and tortilla strips. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Mexi-Shrimp Caesar Salad with Chipotle Caesar Dressing (107106.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 12 oz (p) **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	CulinArt Grilled Shrimp (94490.12)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Chipotle Caesar Dressing (106746)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
3	Peppers, Jalapeno, Sliced, Canned (7698)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Olives, Black, Pitted, Sliced (4195)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Queso Cotija (47095)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Tri Color Tortilla Strips (99030)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Romaine, Chopped (3760)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Spinach, Baby (8061)	AP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Grilled Shrimp according to recipe.
2	Prepare dressing according to recipe.
3	For Quik Pik: Place romaine, spinach, jalapeno, olives, and grilled Shrimp. Garnish with cheese and tortilla chips. Portion dressing into 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to order: In a large stainless steel bowl combine grilled Shrimp, jalapeno, olives, romaine, spinach, and dressing. Mix together until fully incorporated. Transfer salad to serving vessel and garnish with cheese and tortilla strips. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Orange, Beet & Spinach Salad with Grilled Chicken & Raspberry Vinaigrette (24682.1)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

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

Portion: 18 oz (p) **Cook Time: 6 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Roasted Red Beets (118552)		1 cup	1 gal, 2 qt, 1 cup	3 gal, 2 cup
	Orange, 88 ct (4287)	EP	3/4 ea	16-3/4 ea	33-1/4 ea
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Shallots, Fresh Peeled, Minced (7273)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Raspberry Vinegar (7632)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Canola Oil (4208)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Mustard, Dijon (4142)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
3	Spinach, Baby (8061)	EP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Chives, Fresh, Minced (1768)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare grilled chicken according to recipe. Hold hot at or above 145 degrees F for service. Peel oranges and cut each crosswise into 6 slices. Reserve the juice. Prepare Roasted Beets according to recipe. Chill the beets to below 41 degrees F.
2	Combine raspberry vinegar, oil, orange juice, shallots, mustard and pepper.
3	For Quik Pik: In each plastic container, portion 2 cups of spinach, 4 orange slices, 1 cup of beets, and 1 tablespoon chives. Top each salad with 4 ounces of sliced grilled chicken. Place covers and labels on containers. Place 2 ounces of dressing in each plastic soufflé cup. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Rainbow Steak Salad with Avocado Dressing (108041.2)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins
Minimum Batch:
Portion: 17 oz (p)
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	CulinArt Grilled Flank Steak (113820)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Beets, Red, Fresh (8993)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Gold Beets, Fresh (8994)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
3	CulinArt Creamy Avocado Dressing (113397)		2 oz	3 lb, 2 oz	6 lb, 4 oz
4	Kale, Baby, Fresh (75886)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Red Cabbage, Fresh, Julienne Sliced (1193)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Carrots, Shredded (1276)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Whole Brown Flax Seeds (11091)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Cherry Tomatoes, Fresh, Halved (7537)	AP	2 oz	3 lb, 2 oz	6 lb, 4 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. Prepare Grilled Flank Steak according to recipe. Slice into strips. Hold at or below 41 degrees F.
2	Pre-heat oven to 400 degrees F. Wash, peel, and medium dice the beets. Spread evenly on a sheet pan and roast until tender. Remove from oven, flash chill, store at or below 41 degrees F.
3	Prepare Creamy Avocado Dressing according to recipe. Hold dressing at or below 41 degrees F for service.
4	For Quik Pik: Layer ingredients in plastic container in the following order: red beets, carrots, gold beets, chickpeas, steak, kale and then purple cabbage. Sprinkle with flax seeds (optional). Portion dressing into 2 ounce plastic containers. Cover and label plastic containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Seasonal Vegetable Grain Salad with Dijon Mustard Vinaigrette (106711)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 15 mins **Minimum Batch:**

Portion: 15 oz (p) **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	CulinArt Toasted Farro (117085)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	CulinArt Dijon Mustard Vinaigrette (105852)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	CulinArt Roasted Red Beets (118552)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CulinArt Steamed Butternut Squash (34982.9)		2 oz	3 lb, 2 oz	6 lb, 4 oz
4	Arugula Lettuce Leaf (3771)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Frisee Lettuce (Curly Endive) (27450)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Goat Cheese (8215)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Rainbow Carrots, Fresh, Peeled, Roll Cut (95425)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare farro according to recipe. Chill farro immediately and hold cold at or below 41 degrees F for service.
2	Prepare dressing according to recipe. Hold dressing at or below 41 degrees F for service.
3	Prepare beets and squash according to recipe. Chill vegetables immediately and hold at or below 41 degrees F for service.
4	For Quik Pik: Place arugula, frisee, beets, squash, carrots, and farro in a plastic container. Portion dressing into 2 ounce plastic soufflé cups. Garnish salad with goat cheese. Cover and Label plastic containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Southwest Chicken Salad with Chipotle Blue Cheese Dressing (115894)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 13 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	47 Servings
1	Lettuce, Romaine, Chopped (3760)	EP	3 oz	4 lb, 8 oz	8 lb, 12 oz
	Black Beans, Canned, Drained, Rinsed (8212)	AP	1 oz	1 lb, 8 oz	2 lb, 15 oz
	Whole Kernal Corn, Canned, Drained (1876)	AP	1 oz	1 lb, 8 oz	2 lb, 15 oz
	Tomatoes, Diced (7545)	EP	1 oz	1 lb, 8 oz	2 lb, 15 oz
	Fresh Diced Red Bell Peppers, 1/4" (35432)	AP	1 oz	1 lb, 8 oz	2 lb, 15 oz
	Tri Color Tortilla Strips (99030)	AP	1/4 oz	6 oz	12 oz
	Cilantro, Fresh, Chopped (1781)	EP	1 tsp	1/2 cup	3/4 cup, 3 tbsp, 2 tsp
	CulinArt Tangy Blue Cheese Dressing (105799)		2 oz (p)	48 oz (p)	94 oz (p)
	CulinArt Grilled Chicken (94490)		4 oz	6 lb	11 lb, 12 oz
	Chipotle Peppers, Canned, Minced (7696)	AP	1/2 tsp	1/4 cup	1/3 cup, 2 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Grilled Chicken according to recipe. Prepare Tangy Blue Cheese Dressing according to recipe. Add Chipotle Chile canned in adobo to the blue cheese dressing and blend until smooth consistency is reached. Hold at or below 41 degrees F. For Quik Pik: Mix the beans, corn, green bell peppers, tomatoes and fresh cilantro together. In each plastic container, add 3 ounces of Romaine Lettuce. Top with the bean and corn mixture. Add tortilla strips and 4 ounces of grilled chicken to each salad. Portion 2 ounces of Dressing in a separate soufflé cup. Cover and label the containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Spicy Thai Shrimp Salad with Peanuts & Thai Curry Vinaigrette (107117)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 13 oz (p)
Cook Time: 15 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Coconut Shrimp (107107)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Thai Curry Vinaigrette (106750)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
3	Sauteed Shiitake Mushrooms (38567.4)		1 oz	1 lb, 9 oz	3 lb, 2 oz
4	Shredded Red Cabbage (53304)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	English Cucumbers, Cubed, 1/2" (56177)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrots, Shredded (1276)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dry Roasted Peanuts, Salted (4160)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Basil, Fresh, Chopped (457)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Spinach, Fresh (7426)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Kale, Fresh, Chopped (3678)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare Coconut Shrimp according to recipe.
2	Prepare Thai Curry Vinaigrette according to recipe.
3	Prepare Sautéed Shiitake Mushrooms according to recipe.
4	For Quik Pik: Place cabbage, cucumbers, carrots, spinach, kale, and mushrooms in a plastic container. Top with shrimp, peanuts and basil. Portion dressing into 2 ounce plastic soufflé cups. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to Order: In a large stainless steel bowl, combine cabbage, cucumbers, carrots, spinach, kale, shrimp. mushrooms, and dressing. Mix well until ingredients are fully incorporated. Transfer salad to serving vessel. Garnish salad with peanuts and basil. Serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Spinach Salad with Grilled Chicken, Goat Cheese, Strawberries, Mushrooms & Balsamic Vinaigrette (26513.6)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 5 mins

Minimum Batch:

Portion: 13 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)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Spinach, Baby (8061)	AP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Strawberries, Fresh, Capped, 1/4" Sliced (7480)	EP	1/2 cup	3 qt, 1/2 cup	1 gal, 2 qt, 1 cup
	Sunflower Seeds, Unsalted, Roasted (4169)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Enoki Mushrooms (26535)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
3	Honey (3190)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Vinegar, Balsamic (7627)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Goat Cheese (8215)	AP	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. Refer to HACCP plan form HFS #004: Prepared Cold for Cold Service. Prepare Grilled chicken according to recipe. Cut into slices.
2	In a mixing bowl, combine spinach, strawberries, mushrooms, sunflower seeds and red onions. Toss to combine.
3	In separate bowl, whisk together vinegar, honey, mustard and pepper (to taste). Portion into 2 ounce soufflé cups. Cover. Hold at or below 41 degrees F. To Assemble Salad: Portion 3 cups of salad mixture into each plastic salad container. Top each salad with 1 ounce of goat cheese and 4 ounces of sliced grilled chicken. Portion 2 ounces of dressing into plastic soufflé cups. Cover and label containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Spinach, Strawberry & Feta Salad with Grilled Chicken & Goat Cheese Walnut Dressing (67971.4)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 10 mins

Minimum Batch:

Portion: 15 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Spinach, Fresh, Stems Removed (7423)	EP	2 cup	3 gal, 2 cup	6 gal, 1 qt
	Strawberries, Fresh, Capped, Sliced (7479)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Cheese, Feta, Crumbled (1665)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Goat Cheese Walnut Dressing (65759)		1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Grilled Chicken according to recipe. Slice and hold at or below 41 degrees F. Prepare dressing according to recipe. Hold cold at or below 41 degrees F. For Quik Pik: In each container, layer spinach, strawberries, feta, onions, and top with sliced grilled chicken. Portion 2 ounces of Goat Cheese Walnut dressing in plastic soufflé cups. Cover and label containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Steak, Watercress & Orange Salad with Cashews & Dijon Vinaigrette (115893)

Revision Date: Feb 4, 2019

Category: Main Entree-Beef Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins
Minimum Batch:
Portion: 19 oz (p)
Cook Time: 10 mins
Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Watercress (7650)	EP	4 oz	6 lb	12 lb
	Radish, Slices (7106)	EP	3 tbsp	1 qt, 1/2 cup	2 qt, 1 cup
	Tomatoes, Cherry (7536)	AP	1 cup	1 gal, 2 qt	3 gal
	Oil, Olive (4206)	AP	1/2 tsp	1/4 cup	1/2 cup
	Unsalted Cashew Halves (57091)	AP	1/4 cup	1 qt, 2 cup	3 qt
	CulinArt Dijon Mustard Vinaigrette (105852)		2 oz	3 lb	6 lb
	CulinArt Grilled Flank Steak (113820)		4 oz	6 lb	12 lb
	Peeled Orange, Fresh, Sections (4283)	EP	3/4 ea	18 ea	36 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Dijon Mustard Vinaigrette according to recipe. Prepare Flank Steak according to recipe. Remove skin from oranges. Cut oranges into segments. Combine watercress, radish, cherry tomatoes, oranges and cashews. For Quik Piks: Portion 14 ounces of salad in each plastic container, 4 ounces of sliced Flank Steak. Portion 2 ounces of Vinaigrette into plastic soufflé cups. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Summer Chicken Salad with Grilled Chicken, Radish, Strawberries, Broccoli & Balsamic Vinaigrette (108954)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:

Portion: 16 oz (p)
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	Broccoli, Florets (1066)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Oil, Olive (4206)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
2	CulinArt Balsamic Vinaigrette (113395)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Romaine Lettuce, Shredded (3758)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Radish, Chopped (7103)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Strawberries, Quartered (54684)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	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# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Season chicken with salt, pepper and oil. Grill chicken on both sides and transfer to a sheet pan and place in a 350 degree oven, bake for 10 minutes or until internal temperature reaches 165 degrees for 15 seconds. Flash chill chicken in freezer to 40 degrees. Cut into medium dice, place in container, cover and refrigerate for service. Blanch broccoli florets. Cover and refrigerate for service.
2	Prepare CulinArt Balsamic Vinaigrette according to recipe. Cover and hold at or below 41 degrees F until service.
3	To Assemble Salad: For Quik Pik: Portion salad into individual plastic containers. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F. For Immediate Service: Assemble salad with romaine on the bottom. Top with strawberries, broccoli, red radish and sliced chicken. Serve with dressing and garnish with toasted pumpkin seeds (optional). Hold at or below 41 degrees F for service.

Recipe Notes:

Day (s) In Menu:

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CulinArt Sunburst Chicken Salad with Beans, Beets, Spinach, Pineapple & Lemon Basil Dressing (108036.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 13 oz (p) **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	CulinArt Lemon Basil Dressing (113384)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Yellow Wax Beans, Fresh (95722)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Beets, Red, Fresh (8993)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	AP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
3	Spinach, Baby (8061)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Sunflower Seeds, Unsalted, Roasted (4169)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Pineapple, Fresh, Diced (8222)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Lemon Basil Dressing according to recipe. Hold at or below 41 degrees F.
2	Preheat oven to 400 degrees F. Wash, peel, and dice beets. Spread out on baking pan and roast in the oven until tender. Season chicken with pepper and salt to taste. Steam to internal temperature of 165 degrees F for at least 15 seconds. Flash chill in freezer to 40 degrees and tear chicken into 1" strips, place in container, cover and hold refrigerated for service. Blanch Yellow Wax beans; cut on bias. Use Green Beans if wax beans are unavailable.
3	For Quik Pik: Portion salad into individual plastic containers. Portion dressing into 2 ounce plastic soufflé cups. Place cover and label on containers. Hold at or below 41 degrees F. For service: In a stainless steel bowl, toss salad with spinach, pineapples, wax beans and chicken strips. Drizzle with Lemon Basil dressing, or place dressing in a soufflé cup. Garnish with sunflower seeds and serve immediately.

Recipe Notes:

Day (s) In Menu:

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CulinArt Teriyaki Salmon Salad with Miso Sesame Dressing (107099)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 19 oz (p) **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	CulinArt Miso Sesame Dressing (107101)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
2	Broccoli with Roasted Garlic and Chilies (14393.3)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	CHE 17 Roasted Mushrooms FIT (48619.1)		1 oz	1 lb, 9 oz	3 lb, 2 oz
3	Teriyaki Salmon (16299)		4 oz	6 lb, 4 oz	12 lb, 8 oz
4	Arugula Lettuce Leaf (3771)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Frisee Lettuce (Curly Endive) (27450)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Carrots, Shredded (1276)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Orange, Mandarin, Sections, Canned, Drained (4274)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Edamame, Shelled (24331)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare Miso Sesame dressing according to recipe.
2	Prepare Roasted Mushrooms and Broccoli according to recipe.
3	Prepare Teriyaki Salmon according to recipe.
4	For Quik Pik: In each plastic container, place 3 ounces of arugula, 2 ounces of endives, 1 ounce of shredded carrots, 2 ounces of orange sections, 1 ounce of edamame, 2 ounces of broccoli and 1 ounce of mushrooms. Top each salad with 4 ounces of Teriyaki Salmon. Portion 2 ounces of dressing into each plastic soufflé cup. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Texas Chicken Po'Boy Salad with Buttermilk Tex-Mex Ranch Dressing (106710)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 20 mins **Minimum Batch:**

Portion: 14 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	CulinArt Breaded Chicken Cutlet (75494.2)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	CulinArt Buttermilk Tex-Mex Ranch Dressing (107046.1)		2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Red Onions, Fresh, 1/4" Slice (36589)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cooking Spray, Pan Coating (7952)	AP	2 spray	50 spray	100 spray
4	CulinArt Croutons (105341)		1 oz	1 lb, 9 oz	3 lb, 2 oz
5	Romaine Lettuce,1" Chopped (3756)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Heirloom Tomatoes (15981)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cheese, Cheddar, Shredded (1634)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Make breaded chicken according to recipe. Once cool enough to handle, slice chicken into 1/2" strips. Chill immediately and hold at or below 41 degrees F for service.
2	Make dressing according to recipe. Hold dressing cold at or below 41 degrees F.
3	Preheat grill. Spray each side of onion with cooking spray. Place onion on grill. Grill onion for 4 minutes on each side or until onion develops a caramelized color. Remove from grill and chill immediately. Hold onion cold at or below 41 degrees F for service.
4	Make croutons according to recipe. Hold at room temperature for service.
5	For Quik Pik: Place romaine, chicken, tomatoes, and onion in plastic container. Top with cheddar cheese and croutons. Portion dressing into 2 ounce plastic containers. Cover and label plastic containers. Hold at or below 41 degrees F. For Made to Order: In a large stainless steel bowl, toss together romaine, chicken, tomatoes, onion, and dressing. Mix until fully incorporated. Transfer to serving vessel and garnish with cheddar and croutons. Serve immediately.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tropical Salad with Papaya, Mango, Edamame, Jicama, Avocado & Pineapple Orange Vinaigrette (106413.1)

Revision Date: Feb 4, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 18 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 Pineapple Orange Vinaigrette (113394)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Lettuce, Spring Mix (3753)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Papaya, Fresh (96600)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Mango, Fresh, Peeled, Diced (3748)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Edamame, Shelled (24331)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Onions, Bunch, Chopped (4237)	EP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup
	Jicama, Peeled, 1/3" Diced (3399)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Lemon Juice, Fresh (3539)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Avocado (241)	EP	1/2 ea	12-1/2 ea	25 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Pineapple Orange Vinaigrette according to recipe. Hold dressing at or below 41 degrees F for service.
2	Drizzle lemon juice over avocados to prevent discoloration. For Quik Pik: In each container, place 3 ounces of spring mix, 2 ounces of papaya, 2 ounces of mango, 2 ounces of edamame, 1/3 cup of scallions, 2 ounces of jicama and 1/2 an avocado. Portion 2 ounces of Pineapple Orange Vinaigrette in plastic soufflé cups. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Yakitori Chicken & Soba Noodle Salad with Peanuts & Asian Sesame Dressing (115877)

Revision Date: Feb 4, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 18 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Lettuce, Romaine, Chopped (3760)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Carrots, Shredded (1276)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Peanuts, Chopped, Unsalted (32800)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Wonton Wrappers (10622)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Green Onions, Bunch, Thin Sliced (4229)	EP	1/2 ea	12-1/2 ea	25 ea
	CulinArt Yakitori Chicken (115873)		4 oz (p)	100 oz (p)	200 oz (p)
	CulinArt Soba Noodle Salad with Asian Sesame Dressing (115875)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	Sesame Dressing (106563)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

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 Yakitori Chicken according to recipe. Prepare Soba Noodle Salad according to recipe. Bake wonton wrappers until crisp. In a mixing bowl, combine Soba noodle salad, shredded carrots, chopped peanuts, baked wonton wrappers and sliced scallions. Toss to combine. To Assemble Salad: In each plastic container, place 12 ounces of Soba Noodle Salad in plastic container. Top with 4 ounces of Yakitori chicken strips. Place 2 ounces of Asian Sesame Dressing into plastic soufflé cups. Place covers and labels on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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Broccoli with Roasted Garlic and Chilies (14393.3)

Revision Date: Oct 15, 2018

Broccoli with Garlic & Chilies

Sub Recipe For			
CulinArt Teriyaki Salmon Salad with Miso Sesame Dressing (107099)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Vegetable-Other Vegetable

Production Area: Hot Side

Source: Morrison

Minimum Batch:

Portion: 1/2 cup

Maximum Production:

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

Step	Ingredients		1 Servings	20 Servings	40 Servings
2	Boiling Water (7642)	AP	2 cup	2 gal, 2 qt	5 gal
	Broccoli, Florets (1066)	AP	4 oz	5 lb	10 lb
3	Minced Garlic Cloves, Fresh (2893)	AP	1/4 ea	5 ea	10 ea
	Lemon Zest, Grated (3774)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Crushed Red Pepper Flakes (7394)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Canola Oil (4208)	AP	1/2 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form#001 Prepare Hot For Hot Service
2	Add salt to water in a large pot and bring it to a boil. Cook broccoli in water for 3-5 minutes until tender and bright green. Drain well in a colander and set aside.
3	In a large sauté pan heat oil over medium heat. Add the garlic and the chili flakes and saute until golden brown then toss in the broccoli. Season with salt and pepper and cook for 2-3 minutes, gently tossing it in the pan. Finish with the lemon zest and toss to combine. The broccoli rabe should be tender and fragrant with lemon when done. Serve immediately.

Recipe Notes:

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CHE 17 Roasted Mushrooms FIT (48619.1)

Revision Date: Sep 2, 2018

Roasted Mushrooms

Sub Recipe For			
CulinArt Teriyaki Salmon Salad with Miso Sesame Dressing (107099)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Vegetable

Production Area: Hot Side

Source: FLIK

Minimum Batch:

Portion: 1/2 cup

Maximum Production:

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

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Button Whole Mushrooms, Fresh (4091)	EP	4 oz	1 lb, 8 oz	3 lb
	Thyme Sprig, Fresh (7528)	EP	1/2 ea	2-1/4 ea	4-1/2 ea
	Extra Virgin Olive Oil (15323)	AP	1 tsp	2 tbsp	1/4 cup
	Julienne Sliced Fresh Garlic (16463)	EP	1/2 ea	3 ea	6 ea
	Kosher Salt (7411)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/4 tsp	1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat oven to 450°. Trim mushrooms and half or quarter as necessary so they are all about the same size. In a medium bowl, toss mushrooms with thyme, oil, garlic, salt and pepper. Spread mushrooms onto baking sheet in one layer. Roast 12 to 15 minutes until browned. Hold hot for hot service Portion: 1/2 cup

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CulinArt Balsamic Vinaigrette (113395)

Revision Date: Jul 20, 2018

Balsamic Vinaigrette

Sub Recipe For			
CulinArt House Salad with Parmesan, Mozzarella & Balsamic Vinaigrette (112319)	**1 Servings** 1/3 oz	**25 Servings** 8-1/4 oz	**50 Servings** 1 lb, 1/2 oz
CulinArt Summer Chicken Salad with Grilled Chicken, Radish, Strawberries, Broccoli & Balsamic Vinaigrette (108954)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Grilled Chicken, Watermelon & Feta Salad with Balsamic Vinaigrette (68187.3)	**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		3 Servings	52 Servings	104 Servings
1	Mustard, Dijon (4142)	AP	1-3/4 tsp	1/2 cup, 2 tbsp, 1-1/4 tsp	1-1/4 cup, 2-1/2 tsp
	Lemon Juice, Fresh (3539)	EP	1 tsp	1/4 cup, 1 tbsp, 1/2 tsp	1/2 cup, 2 tbsp, 1-1/4 tsp
	Vinegar, Balsamic (7627)	AP	2 tbsp, 1-1/4 tsp	2-1/2 cup, 1 tbsp, 1-3/4 tsp	1 qt, 1 cup, 3 tbsp
	Water (7641)	AP	1 tbsp, 1/2 tsp	1-1/4 cup, 2-1/2 tsp	2-1/2 cup, 1 tbsp, 1-3/4 tsp
	Garlic Cloves, Roasted (76889)	AP	2 ea	36-1/2 ea	72-3/4 ea
	Honey (3190)	AP	1/2 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/2 tsp
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2-1/4 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1 tsp	1/4 cup, 1 tbsp, 1/2 tsp	1/2 cup, 2 tbsp, 1-1/4 tsp
	Oil, Olive (4206)	AP	1/3 cup, 1 tbsp, 2-1/2 tsp	1 qt, 3-3/4 cup, 1 tbsp	3 qt, 3-1/2 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large bain marie add mustard, honey, lemon juice, vinegar, water, garlic. Puree until smooth with an immersion blender or follow same instructions using a blender or food processor. Slowly add in oil, season with salt, pepper and parsley. Cover and hold at or below 41 degrees F until service.

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CulinArt Breaded Chicken Cutlet (75494.2)

Revision Date: Jul 20, 2018

Breaded Chicken Cutlet

Sub Recipe For			
CulinArt Texas Chicken Po'Boy Salad with Buttermilk Tex-Mex Ranch Dressing (106710)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Entree

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 10 mins

Minimum Batch:

Portion: 5 oz

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	20 Servings	40 Servings
1	Boneless, Skinless Chicken Breast, Random (10924)	AP	3-1/2 oz	4 lb, 8 oz	9 lb
	Kosher Salt (7411)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
2	Panko Breadcrumbs (7927)	AP	1/3 cup, 1 tbsp, 1/4 tsp	2 qt	1 gal
	Fresh Egg, Beaten (2263)	AP	1/4 ea	4 ea	8 ea
	All Purpose Flour (2690)	AP	3 tbsp, 1/2 tsp	1 qt	2 qt
3	Canola Oil (4208)	AP	2-1/2 tsp	1 cup	2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Butterfly cut the chicken breast in half to create two equal pieces. Season with salt and pepper.
2	Place flour, eggs, and breadcrumbs in separate bowls. Dredge each chicken breast in flour, dip in eggs, then coat with breadcrumbs.
3	Heat oil in a sauté pan with oil and cook each side until golden brown. Preheat oven to 350 degrees F. Transfer chicken breasts on a sheet pan and finish cooking in the oven until internal temperature reaches 165 degrees F for at least 15 seconds. Serve hot at or above 145 degrees F. Portion Size: 5 oz portion

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CulinArt Buttermilk Tex-Mex Ranch Dressing (107046.1)

Revision Date: Dec 8, 2017

Buttermilk Tex-Mex Ranch Dressing

Sub Recipe For			
CulinArt Texas Chicken Po'Boy Salad with Buttermilk Tex-Mex Ranch Dressing (106710)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt California Steakhouse Salad with Tex-Mex Ranch Dressing (107097)	**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		2 Servings	44 Servings	88 Servings
1	Lemon Juice (3533)	AP	1/4 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-3/4 tsp
	Ground Paprika (7387)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Dry Mustard (7380)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Parsley Bunch, Chopped Fine (55395)	EP	3/4 tsp	1/4 cup, 2-3/4 tsp	1/2 cup, 1 tbsp, 2-1/4 tsp
	Chives, Fresh, Chopped (1769)	AP	3/4 tsp	1/4 cup, 2-3/4 tsp	1/2 cup, 1 tbsp, 2-1/4 tsp
	Dill Weed, Fresh, Chopped (2166)	EP	3/4 tsp	1/4 cup, 2-3/4 tsp	1/2 cup, 1 tbsp, 2-1/4 tsp
	Low Fat Buttermilk (3848)	AP	1/3 cup	1 qt, 3-1/4 cup, 1 tbsp	3 qt, 2-2/3 cup
	Mayonnaise (3809)	AP	2 tbsp, 2 tsp	3-2/3 cup	1 qt, 3-1/4 cup, 1 tbsp
	Chipotle Peppers, Canned, Minced (7696)	AP	1/4 oz	5 oz	9-3/4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a medium bowl, stir together the buttermilk and mayonnaise until fully mixed, then stir in the chipotle, lemon juice, paprika, mustard powder, salt, pepper, fresh parsley, fresh chives, and fresh dill. Mix until all ingredients are well incorporated. Place in a stainless steel container, cover and refrigerate at or below 41 degrees F for service. Portion Size: 2oz.

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CulinArt Caesar Dressing (105853)

Revision Date: Oct 19, 2017

Caesar Dressing

Sub Recipe For			
CulinArt Grilled Chicken Creole Caesar Salad (60837.1)	**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: 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	22 Servings	44 Servings
1	Oil, Olive (4206)	AP	3 tbsp, 1/2 tsp	1 qt, 1/3 cup, 1 tbsp	2 qt, 3/4 cup, 1 tbsp
	Worcestershire Sauce (7213)	AP	1/4 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1-1/4 tsp
	Lemon Juice (3533)	AP	1-1/4 tsp	1/2 cup, 2-1/2 tsp	1 cup, 1 tbsp, 1-3/4 tsp
	Fish Sauce (7186)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 3/4 tsp
	Mustard, Dijon (4142)	AP	1/4 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1-1/4 tsp
	Liquid Egg Yolk, Pasteurized (2266)	AP	1/2 tsp	1/4 cup, 1-1/4 tsp	1/2 cup, 2-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-3/4 tsp
	Water (7641)	AP	1-1/4 tsp	1/2 cup, 2-1/2 tsp	1 cup, 1 tbsp, 1-3/4 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/4 tsp	2 tbsp, 1/2 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. Combine all ingredients except olive oil. Blend with an immersion blender, then slowly add the olive oil to the mix. Hold at or below 41 degrees F. Portion Size: 2oz. Shelf Life: 1 Week Recipe Yields 1.25 Gallon

Recipe Notes:

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CulinArt Chickpea Falafel (106682)

Revision Date: Oct 15, 2018

Chickpea Falafel

Sub Recipe For			
CulinArt Falafel Salad with Quinoa & Lemon Herb Tahini (Mediterranean Falafel Salad) (107098)	**1 Servings** 3 ea	**25 Servings** 75 ea	**50 Servings** 150 ea

Category: Accompany-Snacks/Appetizers

Production Area: Hot Entree

Source: CulinArt

Prep Time: 999 mins

Minimum Batch:

Portion: 5 ea

Cook Time: 40 mins

Maximum Production:

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

Step	Ingredients		1 Servings	15 Servings	30 Servings
1	Garbanzo Beans, Dry (13781)	AP	4-1/2 oz	4 lb, 5 oz	8 lb, 8 oz
2	Water (7641)	AP	1/2 oz	6-1/2 oz	13 oz
	White Onions, Fresh, Rough Cut (96599)	EP	<1/4 ea	1 ea	2-1/4 ea
	Parsley, Fresh, Chopped (4321)	EP	1-3/4 tsp	1/2 cup, 1-3/4 tsp	1 cup, 1 tbsp, 1/2 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1-3/4 tsp	1/2 cup, 1-3/4 tsp	1 cup, 1 tbsp, 1/2 tsp
	Kosher Salt (7411)	AP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 3/4 tsp
	Ground Cumin (7367)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/4 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/2 tsp	1-1/8 tsp
	Cilantro, Fresh, Chopped (1781)	EP	1 tbsp, 1/2 tsp	1 cup, 1 tbsp, 1/2 tsp	2 cup, 2 tbsp, 3/4 tsp
	Turmeric (7421)	AP	1/4 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 3/4 tsp
	Baking Soda (348)	AP	<1/8 oz	1-1/8 oz	2-1/4 oz
	Lemon Juice, Fresh (3539)	EP	1/8 oz	2-1/2 oz	4-3/4 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. **Note: You must start with DRY chickpeas. Soak chick peas for 24 hours in enough water to cover chickpeas by 12 inches.
2	Grind chick peas and onions in a food processor to a fine mealy consistency. Add rest of ingredients and process. Herbs will release liquid. Transfer to a bowl and mix thoroughly.
3	Roll falafel mixture into 1 ounce balls. Deep fry in 1 oz portions at 350 degrees F for 1 1/2-2 minutes or until deep golden brown. Serve immediately, or hold at 145 degrees F for service. Portion Size: 5 falafel- Each falafel is 1 ounce.

Recipe Notes:

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CulinArt Chipotle Caesar Dressing (106746)

Revision Date: Nov 28, 2017

Chipotle Caesar Dressing

Sub Recipe For			
CulinArt Mexi-Shrimp Caesar Salad with Chipotle Caesar Dressing (107106.1)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup
CulinArt Mexi-Chicken Caesar Salad with Chipotle Caesar Dressing (107106)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 floz

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Oil, Olive (4206)	AP	1/3 cup, 2-1/8 tsp	2 qt, 1-1/3 cup, 2 tbsp	1 gal, 2-3/4 cup
	Worcestershire Sauce (7213)	AP	1/2 tsp	1/4 cup, 2-1/8 tsp	1/2 cup, 1 tbsp, 1-1/4 tsp
	Lemon Juice, Fresh (3539)	AP	2-1/4 tsp	1 cup, 2 tbsp, 2-1/2 tsp	2-1/3 cup, 1 tsp
	Fish Sauce (7186)	AP	3/4 tsp	1/3 cup, 1 tbsp, 2-1/8 tsp	3/4 cup, 2 tbsp, 1/4 tsp
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 2-1/8 tsp	1/2 cup, 1 tbsp, 1-1/4 tsp
	Liquid Egg w/Citric Acid (2291)	AP	1-1/8 tsp	1/2 cup, 1 tbsp, 1-1/4 tsp	1 cup, 2 tbsp, 2-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Tap Water (7644)	AP	2-1/4 tsp	1 cup, 2 tbsp, 2-1/2 tsp	2-1/3 cup, 1 tsp
	Mashed Garlic Cloves, Fresh (2894)	AP	1/2 tsp	1/4 cup, 2-1/8 tsp	1/2 cup, 1 tbsp, 1-1/4 tsp
	Chipotle Peppers, Canned, Minced (7696)	AP	3/4 tsp	1/3 cup, 1 tbsp, 2-1/8 tsp	3/4 cup, 2 tbsp, 1/4 tsp

Step	Method
1	Combine all ingredients except Olive Oil and blend with an emmersion blender Slowly add the olive oil to the mix. Shelf Life: 1 Week Portion size: 2 floz.

Recipe Notes:

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CulinArt Coconut Marinade (107096)

Revision Date: Dec 8, 2017

Coconut Marinade

Sub Recipe For			
CulinArt Coconut Shrimp (107107)	**1 Servings** 2 tbsp, 1-1/4 tsp	**23 Servings** 3-1/3 cup, 1 tbsp, 2-1/2 tsp	**46 Servings** 1 qt, 2-3/4 cup, 2 tbsp
CulinArt Coconut Shrimp (107107)	**1 Servings** 2 tbsp, 1-1/4 tsp	**23 Servings** 3-1/3 cup, 1 tbsp, 2-1/2 tsp	**46 Servings** 1 qt, 2-3/4 cup, 2 tbsp

Category: Sauce/Gravy/Marinade-Marinade/Spice/Mix

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 floz

Maximum Production:

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

Step	Ingredients		4 Servings	56 Servings	112 Servings
1	Green Onions, Bunch, Chopped (4237)	EP	1/2 oz	6-1/4 oz	12-1/2 oz
	Ground Paprika (7387)	AP	2 tsp	1/2 cup, 1 tbsp, 1 tsp	1 cup, 2 tbsp, 2 tsp
	Tomato Paste, Canned (7532)	AP	1-1/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/4 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	3/4 ea	9-1/4 ea	18-3/4 ea
	Lime Juice, Fresh (3542)	AP	1-1/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/4 tsp
	Coconut Milk (1838)	AP	3 tbsp, 1-3/4 tsp	3 cup, 1 tbsp, 2-1/4 tsp	1 qt, 2-1/4 cup
	Ginger Root, Fresh, Minced (3070)	EP	1/4 oz	3 oz	6-1/4 oz
	Oil, Olive (4206)	AP	2-3/4 tsp	3/4 cup, 1-1/4 tsp	1-1/2 cup, 2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a blender or food processor combine all ingredients. Blend until a smooth consistency. Hold marinade at or below 41° F until use. ***NOTE - IF you would like this to be spicy you can add 1 whole serrano chile to the recipe. Portion Size 1 floz

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CulinArt Coconut Shrimp (107107)

Revision Date: Dec 8, 2017

Coconut Shrimp

Sub Recipe For			
CulinArt Chopped Coconut Shrimp Salad with Lime Yogurt Dressing (107121)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Spicy Thai Shrimp Salad with Peanuts & Thai Curry Vinaigrette (107117)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Fish Shellfish Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		2 Servings	46 Servings	92 Servings
1	Shrimp, 26/30, P&D, Raw (16616)	AP	6-1/2 oz	9 lb, 4 oz	18 lb, 8 oz
	CulinArt Coconut Marinade (107096)		1/4 cup, 2-1/2 tsp	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-3/4 cup, 1 tbsp
	Canola Oil (4208)	AP	1-1/4 tsp	1/2 cup, 1 tbsp, 1/2 tsp	1 cup, 2 tbsp, 1-1/4 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. In in half hotel pan, combine shrimp and marinade. Cover tightly and hold cold at or below 41 degrees F for at least 2 hours. Remove shrimp from marinade. Add shrimp to a large sauté pan with oil. Sauté shrimp for 10 to 15 minutes or until shrimp is firm and reaches an internal temperature of 145 degrees F for at least 15 seconds. Remove from pan and serve immediately. Or hold hot at or above 145 degrees F. Or cool and chill at or below 41 degrees F. Portion Size 4oz

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CulinArt Creamy Avocado Dressing (113397)

Revision Date: Jan 10, 2019

Creamy Avocado Dressing

Sub Recipe For			
CulinArt Rainbow Steak Salad with Avocado Dressing (108041.2)	**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	23 Servings	45 Servings
1	Avocado, Peeled, Cubed (266)	EP	<1/4 ea	2-3/4 ea	5-1/4 ea
	Water (7641)	AP	1 tbsp, 2-3/4 tsp	2-2/3 cup, 2 tsp	1 qt, 1-1/4 cup, 1 tbsp
	Lime Juice, Fresh (3542)	AP	1-1/2 tsp	2/3 cup, 1/2 tsp	1-1/4 cup, 1 tbsp, 1/2 tsp
	Green Onions, Each, Sliced (4251)	EP	<1/4 ea	2-3/4 ea	5-1/4 ea
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/4 tsp	2-3/4 tsp
	Oil, Olive (4206)	AP	1-1/2 tsp	2/3 cup, 1/2 tsp	1-1/4 cup, 1 tbsp, 1/2 tsp
	Cilantro, Fresh, Chopped (1781)	EP	3/4 tsp	1/3 cup, 1/4 tsp	1/2 cup, 2 tbsp, 1-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a blender or food processor combine avocado, water, lime juice, and salt and puree smooth. Drizzle olive oil into food processor to completely incorporate all ingredients. Stir in the cilantro in at the end. Hold dressing at or below 41 degrees F for service.

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CulinArt Creamy Red Wine Vinaigrette (113383)

Revision Date: Jul 20, 2018

Creamy Red Wine Vinaigrette

Sub Recipe For			
CulinArt Harissa Lime Grilled Salmon Salad with Creamy Red Wine Dressing (106465)	**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		2 Servings	29 Servings	57 Servings
1	Mustard, Dijon (4142)	AP	1-1/8 tsp	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 1-1/8 tsp
	Vinegar, Red Wine (7633)	AP	1 tbsp, 1-1/4 tsp	1-1/4 cup, 1 tbsp, 1/4 tsp	2-1/2 cup, 1 tbsp, 1-1/4 tsp
	Water (7641)	AP	2-1/8 tsp	1/2 cup, 2 tbsp, 1-3/4 tsp	1-1/4 cup, 2-1/4 tsp
	Garlic Cloves, Roasted (76889)	AP	3/4 ea	10 ea	19-1/2 ea
	Oil, Olive (4206)	AP	1/4 cup, 1-1/8 tsp	3-3/4 cup, 3 tbsp, 3/4 tsp	1 qt, 3-3/4 cup
	Kosher Salt (7411)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1/2 tsp	2 tbsp, 2 tsp	1/4 cup, 1 tbsp, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large bain marie add mustard, vinegar, water, and garlic. Puree until smooth with an immersion blender or use a blender. Slowly add in oil, season with salt, pepper and parsley. Cover and refrigerate at or below 41 degrees until service.

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CulinArt Crispy Chickpeas (111494)

Revision Date: Jul 20, 2018

Crispy Chickpeas

Sub Recipe For			
CulinArt Chicken Shawarma Salad with Lemon Oregano Dressing (111599)	**1 Servings** 1 oz (p)	**25 Servings** 25 oz (p)	**50 Servings** 50 oz (p)

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	13 Servings	25 Servings
1	Beans, Garbanzo, Canned, Drained (549)	AP	2 oz	1 lb, 10 oz	3 lb, 2 oz
	All Purpose Flour (2690)	AP	1 tbsp	3/4 cup, 1 tbsp	1-1/2 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 Croutons (105341)

Revision Date: Apr 16, 2018

Croutons

Sub Recipe For			
CulinArt California Steakhouse Salad with Tex-Mex Ranch Dressing (107097)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Texas Chicken Po'Boy Salad with Buttermilk Tex-Mex Ranch Dressing (106710)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1/4 oz (p)

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		8 Servings	166 Servings	332 Servings
1	White Bread, Fresh, Cubed (1076)	AP	1-3/4 oz	2 lb, 4-1/2 oz	4 lb, 9 oz
	Canola Oil (4208)	AP	1/3 oz	7-3/4 oz	15-1/2 oz
	Dried Basil, Crushed (7349)	AP	<1/8 oz	1/8 oz	1/3 oz
	Oregano, Dried, Crumbled (7384)	AP	<1/8 oz	1/8 oz	1/3 oz
	Parsley Flakes, Dried (7388)	AP	<1/8 oz	1/8 oz	1/3 oz
	Oil, Olive (4206)	AP	1-1/2 tsp	1/2 cup, 2 tbsp, 1-1/8 tsp	1-1/4 cup, 2-1/4 tsp
	Kosher Salt (7411)	AP	<1/8 oz	1/3 oz	2/3 oz
	Ground Black Pepper (7390)	AP	<1/8 oz	1/3 oz	2/3 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Heat oven to 325 degrees F. Grease 2 full sheet pans each with 2TBS of canola oil. In a large stainless steel bowl, toss all ingredients together until well combined. Spread the mixture evenly over 2 sheet pans. Bake until golden brown and crisp, about 15-18 minutes. Stir occasionally. Cool and store in an airtight container. Portion Size: 1/4oz.

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CulinArt Dijon Mustard Vinaigrette (105852)

Revision Date: Sep 18, 2018

Dijon Mustard Vinaigrette

Sub Recipe For			
CulinArt Cobb Salad with Grilled Chicken & Dijon Mustard Vinaigrette (107102)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Grilled Shrimp Cobb Salad with Dijon Mustard Vinaigrette (107102.1)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Steak, Watercress & Orange Salad with Cashews & Dijon Vinaigrette (115893)	**1 Servings** 2 oz	**24 Servings** 3 lb	**48 Servings** 6 lb
CulinArt Seasonal Vegetable Grain Salad with Dijon Mustard Vinaigrette (106711)	**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: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Maximum Production:

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

Step	Ingredients		8 Servings	114 Servings	225 Servings
1	Mustard, Dijon (4142)	AP	1/4 cup, 2-1/4 tsp	1 qt, 1/4 cup	2 qt, 1/4 cup, 1 tbsp
	Syrup, Pancake, 1.5 oz (43 ml), PC (7513)		1-3/4 tsp	1/2 cup, 1-1/4 tsp	1 cup, 2 tsp
	Apple Cider Vinegar (7629)	AP	2 tbsp, 1-1/8 tsp	2 cup, 1 tbsp, 2-1/4 tsp	1 qt, 3 tbsp
	Water (7641)	AP	1/4 cup, 2-1/4 tsp	1 qt, 1/4 cup	2 qt, 1/4 cup, 1 tbsp
	Garlic Cloves, Roasted (76889)	AP	4-1/2 ea	63-1/4 ea	125 ea
	Canola Oil (4208)	AP	1/3 cup, 1 tbsp, 2-1/4 tsp	1 qt, 2-1/4 cup, 1 tbsp	3 qt, 1/2 cup
	Kosher Salt (7411)	AP	1/2 tsp	2 tbsp, 2-1/2 tsp	1/3 cup, 3/4 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/4 tsp
	Thyme, Fresh, Chopped (54289)	EP	1/2 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1/2 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Lemon Juice, Fresh (3539)	AP	1-3/4 tsp	1/2 cup, 1-1/4 tsp	1 cup, 2 tsp
	Oil, Olive (4206)	AP	1/3 cup, 1 tbsp, 2-1/4 tsp	1 qt, 2-1/4 cup, 1 tbsp	3 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. In a large bain marie, add Dijon mustard, fresh lemon juice, syrup, vinegar, water and roasted garlic cloves. Puree until smooth with an immersion blender. Slowly add in olive oil and canola (or vegetable) oil. Season with salt, pepper, thyme and parsley. Cover and refrigerate until service. Hold at or below 41 degrees F. Portion Size: 2oz.

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CulinArt Firecracker Chicken (115850)

Revision Date: Aug 28, 2018

Firecracker Chicken

Sub Recipe For			
CulinArt Firecracker Chicken Salad with Chipotle Ranch Dressing (115853)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 5 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	19 Servings	38 Servings
1	Skinless Boneless Chicken Breast, Raw, Airline (74850)	AP	4 oz	4 lb, 12 oz	9 lb, 8 oz
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Tabasco Sauce (7189)	AP	1-1/4 tsp	1/3 cup, 2 tbsp, 3/4 tsp	3/4 cup, 3 tbsp, 1/2 tsp
	All Purpose Flour (2690)	AP	1/3 oz	7-1/2 oz	15 oz
	Fresh Egg, Beaten (2263)	EP	1/4 ea	5-3/4 ea	11-1/2 ea
	Panko Breadcrumbs (7927)	AP	1/4 oz	3-3/4 oz	7-1/2 oz
	Cooking Spray, Pan Coating (7952)	AP	1 spray	19 spray	38 spray
	Franks RedHot Buffalo Wing Sauce (7179)	AP	2 tbsp	2-1/3 cup, 2 tsp	1 qt, 3/4 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Preheat oven to 350 degrees F. Cut chicken into 1-inch cubes, place in a bowl and toss with salt and hot sauce. Coat chicken pieces with flour, drain off excess. Then coat chicken pieces with beaten egg, drain off excess. Coat chicken in bread crumbs, place on baking sheet. Spray lightly with cooking spray, bake in 350-degree oven until cooked through, 165 degrees and golden brown Place cooked chicken in a large bowl, toss with Buffalo Sauce to coat. Spread chicken in hotel or sheet pan. Cover with plastic film and chill rapidly in refrigerator to below 40 degrees F.

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CulinArt Firecracker Shrimp (115850.1)

Revision Date: Aug 28, 2018

Firecracker Shrimp

Sub Recipe For			
CulinArt Firecracker Shrimp Salad with Chipotle Ranch Dressing (115853.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Fish Shellfish Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 5 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	17 Servings	33 Servings
1	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp
	Tabasco Sauce (7189)	AP	1-1/4 tsp	1/3 cup, 1 tbsp, 1-1/2 tsp	3/4 cup, 1 tbsp, 1/2 tsp
	All Purpose Flour (2690)	AP	1/3 oz	6-3/4 oz	13 oz
	Fresh Egg, Beaten (2263)	EP	1/4 ea	5 ea	10 ea
	Panko Breadcrumbs (7927)	AP	1/4 oz	3-1/2 oz	6-1/2 oz
	Cooking Spray, Pan Coating (7952)	AP	1 spray	17 spray	33 spray
	Franks RedHot Buffalo Wing Sauce (7179)	AP	2 tbsp	2 cup, 2 tbsp	1 qt, 2 tbsp
	Shrimp, 16/20, P&D, Tail On, Raw (24688)	AP	4 oz	4 lb, 4 oz	8 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. Preheat oven to 350 degrees F. Thaw shrimp, remove tails from shrimp. Place shrimp in a bowl and toss with salt and hot sauce Coat shrimp with flour, shake off excess, then coat shrimp with beaten egg, drain off excess Coat shrimp in bread crumbs, place on baking sheet. Spray lightly with cooking spray, bake in 350-degree oven until cooked through, 145 degrees F. Place cooked shrimp in a large bowl, add Buffalo sauce and toss to coat. Spread shrimp in hotel or sheet pan, cover with plastic film and chill rapidly in refrigerator to below 40 degrees F.

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CulinArt Firecracker Tofu (115850.2)

Revision Date: Aug 28, 2018

Firecracker Tofu

Sub Recipe For			
CulinArt Firecracker Tofu Salad with Chipotle Ranch Dressing (115853.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Vegetarian Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 5 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	20 Servings	39 Servings
1	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Tabasco Sauce (7189)	AP	1-1/4 tsp	1/2 cup	3/4 cup, 3 tbsp, 1-3/4 tsp
	Cooking Spray, Pan Coating (7952)	AP	1 spray	20 spray	39 spray
	Franks RedHot Buffalo Wing Sauce (7179)	AP	2 tbsp	2-1/2 cup	1 qt, 3/4 cup, 2 tbsp
	Tofu, Extra Firm (35285)	AP	4 oz	5 lb	9 lb, 12 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. Preheat oven to 350 degrees F. Drain tofu, cut into 1-inch cubes, place in a bowl and toss with salt and hot sauce. Spray lightly with cooking spray, bake in 350-degree oven until cooked through and golden brown. Place cooked tofu in a large bowl, add Buffalo sauce and toss to coat. Spread tofu in hotel or sheet pan, cover with plastic film and chill rapidly in refrigerator to below 40 degrees F.

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CulinArt Fresh Herb Vinaigrette (113381)

Revision Date: Jul 20, 2018

Fresh Herb Vinaigrette

Sub Recipe For			
CulinArt Lemon Pepper Shrimp Salad with Pickled Onions, Peaches & Herb Vinaigrette (113934)	**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	23 Servings	46 Servings
1	Apple Cider Vinegar (7629)	AP	1 tbsp	1-1/3 cup, 1 tbsp, 2 tsp	2-3/4 cup, 2 tbsp
	Oil, Olive (4206)	AP	2 tbsp	2-3/4 cup, 2 tbsp	1 qt, 1-3/4 cup
	Tarragon, Fresh, Chopped (7516)	EP	2 tbsp	2-3/4 cup, 2 tbsp	1 qt, 1-3/4 cup
	Parsley, Fresh, Chopped (4321)	EP	2 tbsp	2-3/4 cup, 2 tbsp	1 qt, 1-3/4 cup
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/2 tsp
	Mustard, Dijon (4142)	AP	3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 2-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. To make the dressing: in a small food processor, combine all ingredients and blend for 45 seconds to 1 minute until emulsified. Hold at or below 41 degrees F.

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CulinArt Ginger and Brown Sugar Chicken (115878)

Revision Date: Aug 28, 2018

Ginger and Brown Sugar Chicken

Sub Recipe For			
CulinArt Ginger Brown Sugar Chicken Luau Salad with Orange Vinaigrette (115886)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		2 Servings	32 Servings	64 Servings
1	Skinless Boneless Chicken Breast, Raw, Airline (74850)	AP	8 oz	8 lb	16 lb
	Ginger Root, Fresh, Minced (3070)	EP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp
	Chili Powder (7356)	AP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 3/4 tsp
	Light Brown Sugar (7492)	AP	1/4 oz	3-1/4 oz	6-1/2 oz
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Oil, Olive (4206)	AP	1-1/4 tsp	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Preheat oven to 350 degrees F. Combine ginger, chili powder, brown sugar, salt and oil in a large bowl. Add chicken, toss to coat with the seasoning. Place chicken on a lightly-oiled sheet pan and bake in a 350-degree oven until cooked through, 165 degrees internal temperature, about 15 minutes. Remove from heat, chill rapidly to below 40 degrees F, cut into 1-inch cubes. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Ginger and Brown Sugar Shrimp (115878.1)

Revision Date: Nov 12, 2018

Ginger and Brown Sugar Shrimp

Sub Recipe For			
CulinArt Ginger Brown Sugar Shrimp Luau Salad with Orange Vinaigrette (115886.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 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: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Ginger Root, Fresh, Minced (3070)	EP	1/4 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp
	Chili Powder (7356)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Light Brown Sugar (7492)	AP	<1/8 oz	2-1/2 oz	5 oz
	Oil, Olive (4206)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Shrimp, 16/20, P&D, Tail On, Raw (24688)	AP	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. Preheat oven to 350 degrees F. Thaw shrimp, remove tails from shrimp. Combine ginger, chili powder, brown sugar and oil in a large bowl. Add shrimp, toss to coat with the seasoning. Place shrimp on a lightly-oiled sheet pan and bake in a 350-degree oven until cooked through, and flesh is pearly and opaque, about 10-15 minutes. Remove from heat, chill rapidly to below 40 degrees F. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Ginger and Brown Sugar Tofu (115878.2)

Revision Date: Aug 28, 2018

Ginger and Brown Sugar Tofu

Sub Recipe For			
CulinArt Ginger Brown Sugar Tofu Luau Salad with Orange Vinaigrette (115886.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Vegetarian Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 15 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, Minced (3070)	EP	1/4 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Chili Powder (7356)	AP	1/4 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Light Brown Sugar (7492)	AP	<1/8 oz	2-1/2 oz	4-3/4 oz
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Oil, Olive (4206)	AP	1/2 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Tofu, Extra Firm (35285)	AP	4 oz	6 lb	12 lb

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 oven to 350 degrees F. Drain tofu. Cut into 1-inch cubes. Combine ginger, chili powder, brown sugar, salt and oil in a large bowl. Add tofu, toss to coat with the seasoning. Place tofu on a lightly-oiled sheet pan and bake in a 350-degree oven until cooked through. Remove from heat, chill rapidly to below 40 degrees F. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Greek Salad Dressing (106661)

Revision Date: Mar 29, 2018

Greek Salad Dressing

Sub Recipe For			
CulinArt Classic Greek Salad with Olive Oil Herb Dressing (106664)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany-Salad Dressings

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		2 Servings	30 Servings	59 Servings
1	Chopped Garlic Cloves, Fresh (2883)	AP	1 ea	15 ea	29-1/2 ea
	Oil, Olive (4206)	AP	1/3 cup, 2 tsp	1 qt, 1-1/2 cup, 2 tbsp	2 qt, 3 cup, 1 tbsp
	Oregano, Dried, Crumbled (7384)	AP	1 tsp	1/4 cup, 1 tbsp	1/2 cup, 1 tbsp, 2-1/2 tsp
	Lemon Juice, Fresh (3539)	AP	1 ea	15 ea	29-1/2 ea
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a mixing bowl, combine all ingredients. Whisk until all ingredients are well incorporated. Keep refrigerated for service at or below 41 degrees F. Portion Size: 2oz.

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CulinArt Grilled Chicken (94490)

Grilled Chicken

Sub Recipe For			
CulinArt Southwest Chicken Salad with Chipotle Blue Cheese Dressing (115894)	**1 Servings** 4 oz	**24 Servings** 6 lb	**47 Servings** 11 lb, 12 oz
CulinArt Grilled Chicken Salad with Kale, Pickled Shallots & Lemon Vinaigrette (67031.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken Spinach Salad with Seared Apples, Walnuts, Blue Cheese & Lemon Vinaigrette (96043.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Spinach, Strawberry & Feta Salad with Grilled Chicken & Goat Cheese Walnut Dressing (67971.4)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Spinach Salad with Grilled Chicken, Goat Cheese, Strawberries, Mushrooms & Balsamic Vinaigrette (26513.6)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken with Spinach, Quinoa, Plums, Raspberries & Watermelon Vinaigrette (60812.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Beet & Orange Salad with Citrus Vinaigrette (33165.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Mushroom & Asparagus Salad with Sundried Tomato Basil Dressing (33175.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Orange, Beet & Spinach Salad with Grilled Chicken & Raspberry Vinaigrette (24682.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Mexi-Chicken Caesar Salad with Chipotle Caesar Dressing (107106)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Watermelon & Feta Salad with Balsamic Vinaigrette (68187.3)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken with Spinach, Edamame, Strawberries, Goat Cheese & Raspberry Vinaigrette (40978.11)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken Creole Caesar Salad (60837.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken and Roasted Beet Salad with Spring Onion & Orange Vinaigrette (60644.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken Arugula Salad with Lemon-Oil Dressing (10519.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Arugula & Fennel Salad with Grilled Chicken & Ginger Vinaigrette (84810.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Autumn Grilled Chicken Salad with Balsamic Dressing (31132.3)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Cobb Salad with Grilled Chicken & Dijon Mustard Vinaigrette (107102)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken Caesar Salad (103123.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Garden Salad with Grilled Chicken & Tomato Herb Dressing (52263.36)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken with Spinach, Avocado, Black Beans, Goat Cheese & Dijon Vinaigrette (106357)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken & Strawberry Salad with Citrus Cajun Vinaigrette (5142.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Grilled Chicken

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		22 Servings	549 Servings	1075 Servings
1	Oil, Olive (4206)	AP	13 oz	20 lb	39 lb, 4 oz
	Kosher Salt (7411)	AP	1 tbsp, 3/4 tsp	1-3/4 cup, 2 tbsp, 1-1/2 tsp	3-2/3 cup, 1 tbsp, 1/4 tsp
	Ground Black Pepper (7390)	AP	1 tbsp, 3/4 tsp	1-3/4 cup, 2 tbsp, 1-1/2 tsp	3-2/3 cup, 1 tbsp, 1/4 tsp
	Cilantro, Fresh, Minced (1780)	EP	1-3/4 oz	2 lb, 14 oz	5 lb, 8 oz
	Boneless, Skinless Chicken Breast, Random (10924)	AP	7 lb, 4 oz	183 lb	358 lb, 4 oz

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

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CulinArt Grilled Flank Steak (113820)

Revision Date: Jul 20, 2018

Grilled Flank Steak

Sub Recipe For			
CulinArt Greek Steak and Spinach Salad with Egg & Lemon Vinaigrette (115871)	**1 Servings** 3 oz	**25 Servings** 4 lb, 11 oz	**50 Servings** 9 lb, 8 oz
CulinArt Rainbow Steak Salad with Avocado Dressing (108041.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Steak and Gorgonzola Salad with Green Beans & Balsamic Vinaigrette (114197)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Steak, Watercress & Orange Salad with Cashews & Dijon Vinaigrette (115893)	**1 Servings** 4 oz	**24 Servings** 6 lb	**48 Servings** 12 lb

Category: Main Entree-Beef Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 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		7 Servings	104 Servings	205 Servings
1	Lemon Juice (3533)	AP	1/4 cup, 2 tsp	1 qt, 1/4 cup, 1 tbsp	2 qt, 1/2 cup, 1 tbsp
	Light Brown Sugar (7492)	AP	3/4 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/4 tsp
	Ground Black Pepper (7390)	AP	3/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/4 tsp
	Beef Flank Steak, Raw (700)	AP	1 lb, 12 oz	26 lb	51 lb, 4 oz
	Oil, Olive (4206)	AP	1-1/2 tsp	1/3 cup, 1 tbsp, 2-3/4 tsp	3/4 cup, 2 tbsp, 3/4 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. 1. Preheat grill to high. 2. Whisk lemon juice, brown sugar, and pepper in small bowl until sugar dissolves. 3. Place steak in medium bowl and coat with olive oil. Grill steak approximately 5 minutes on each side, or until cooked through, 145 degrees F. Transfer and let cool. 4. Once cooled and reached room temperature, thinly slice steak. Pour marinade over steak and let marinate in refrigerator for at least 2 hours or up to 8 hours. Hold at or below 41 degrees F.

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CulinArt Grilled Salmon Filet (98567)

Revision Date: Jul 20, 2018

Fresh Salmon Filet

Sub Recipe For			
CulinArt Grilled Salmon over Field Greens with Balsamic Dressing (114194)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Salmon with Spinach, Avocado, Black Beans, Goat Cheese & Dijon Vinaigrette (106357.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Fish Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 5-1/4 oz

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		2 Servings	40 Servings	78 Servings
1	Salmon Fillet (56636)	AP	1/2 ea	10 ea	19-1/2 ea
	Dill Weed, Fresh, Chopped (2166)	EP	1/2 oz	10 oz	1 lb, 3-1/2 oz
	Lemon Zest, Grated (3774)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1/2 tsp
	Oil, Olive (4206)	AP	1-1/4 oz	1 lb, 9 oz	3 lb, 1 oz
2	Salt (7410)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 3/4 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 3/4 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. 1. Remove skin from salmon if necessary. Using a kitchen ounce scale, portion salmon so you have 4 equal 5oz portions. 2. In a medium stainless steel bowl, combine dill, lemon zest, and olive oil. Marinate salmon with dill mixture. Hold in a half hotel pan at or below 41 degrees F for at least 1 hour.
2	1. Clean and preheat grill. 2. Season salmon with salt and pepper. 3. Place salmon on grill. Grill salmon for 7 to 10 minutes on each side or until salmon reaches an internal temperature of 145 degrees F for at least 15 seconds. 4. Remove from grill and serve immediately or chill immediately at or below 41 degrees F for cold service. Portion Size: 5.25 ounce

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CulinArt Grilled Shrimp (94490.12)

Revision Date: Jan 12, 2018

Grilled Shrimp

Sub Recipe For			
CulinArt Mexi-Shrimp Caesar Salad with Chipotle Caesar Dressing (107106.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Shrimp with Spinach, Avocado, Black Beans, Goat Cheese & Dijon Vinaigrette (106357.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Shrimp Cobb Salad with Dijon Mustard Vinaigrette (107102.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Fish Shellfish Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 240 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 5 mins

Maximum Production:

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

Step	Ingredients		3 Servings	69 Servings	135 Servings
1	Oil, Olive (4206)	AP	1-3/4 oz	2 lb, 8 oz	4 lb, 15 oz
	Kosher Salt (7411)	AP	1/2 tsp	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/2 tsp	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Cilantro, Fresh, Minced (1780)	EP	1/4 oz	5-3/4 oz	11 oz
	Peeled Jumbo Shrimp, 21/25, Raw (9598)	AP	12 oz	17 lb, 4 oz	33 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 shrimp for at least 4 hours at or below 41 degrees F.
2	Preheat grill. Grill shrimp over medium heat until cooked through, about 5 minutes. Shrimp should be pinkish/orange and slightly charred. Chill immediately if not serving. Hold hot for hot service OR Hold cold for cold service. Portion Size: 4oz.

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CulinArt Harissa Lime Grilled Salmon (106463)

Revision Date: Nov 13, 2017

Harissa Lime Grilled Salmon

Sub Recipe For			
CulinArt Harissa Lime Grilled Salmon Salad with Creamy Red Wine Dressing (106465)	**1 Servings** 4 oz (p)	**25 Servings** 100 oz (p)	**50 Servings** 200 oz (p)

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Harissa Paste (66698)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Wild Salmon Loin, 4 oz (8192)	EP	1 ea	25 ea	50 ea
	Lime Juice, Fresh (3542)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Lime Zest, Grated (3750)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 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. In a bowl, combine Harissa Paste, lime juice, lime zest, sat and pepper. Mix well. Gently brush both sides of the salmon with half of the Harissa Mixture. Grill on both sides until internal temperature reaches 145 degrees F for 15 seconds. Remove from grill, brush with remaining harissa mixture and hold hot at 145 degrees F for service. For Storage: Remove from grill, flash chill, place in a covered container and refrigerate at or below 41 degrees F. Portion Size: 4oz.

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CulinArt Homemade Chicken Shawarma (111491)

Revision Date: Jul 20, 2018

Homemade Chicken Shawarma

Sub Recipe For			
CulinArt Chicken Shawarma Salad with Lemon Oregano Dressing (111599)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		2 Servings	26 Servings	52 Servings
1	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	AP	6 oz	4 lb, 14 oz	9 lb, 12 oz
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Parsley, Fresh, Minced (4320)	EP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1 tsp
	Oregano, Dried, Crumbled (7384)	AP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1 tsp
	Crushed Red Pepper Flakes (7394)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp
	Ground Paprika (7387)	AP	3/4 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/2 tsp
	Ground Cumin (7367)	AP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1 tsp
	Lemon Juice, Fresh (3539)	EP	1/3 cup, 2 tsp	1 qt, 3/4 cup, 2 tbsp	2 qt, 1-3/4 cup
	Lemon Zest (3775)	AP	1/4 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat skillet to 300 degrees F OR preheat oven to 350 degrees F. Season chicken with salt, pepper, fresh parsley, dried oregano, red pepper flakes, paprika and cumin. Sear chicken for 7 minutes on each side or until internal temperature reaches at least 165 degrees F for 15 seconds. Remove from heat allow the chicken to cool, then shred the chicken. Toss chicken with lemon juice and lemon zest. Hold at 145 degrees F for service.

Recipe Notes:

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CulinArt Lemon Basil Dressing (113384)

Revision Date: Jul 20, 2018

Lemon Basil Dressing

Sub Recipe For			
CulinArt Sunburst Chicken Salad with Beans, Beets, Spinach, Pineapple & Lemon Basil Dressing (108036.1)	**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		2 Servings	44 Servings	87 Servings
1	Traditional Whole Milk Greek Yogurt (73776)	AP	2 tbsp, 2 tsp	3-2/3 cup	1 qt, 3-1/4 cup
	Lemon Juice (3533)	AP	1 tsp	1/3 cup, 2 tbsp	3/4 cup, 2 tbsp, 1-1/2 tsp
	Water (7641)	AP	1 tsp	1/3 cup, 2 tbsp	3/4 cup, 2 tbsp, 1-1/2 tsp
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp
	Oil, Olive (4206)	AP	1/2 oz	11 oz	1 lb, 6 oz
	Basil, Fresh, Chopped (457)	EP	2 tsp	3/4 cup, 2 tbsp, 2 tsp	1-3/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a stainless steel bowl, combine all of the ingredients and whisk well to combine. Hold at or below 41 degrees F for service.

Recipe Notes:

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CulinArt Lemon Herb Tahini (94365)

Revision Date: Aug 15, 2018

Lemon Herb Tahini

Sub Recipe For			
CulinArt Falafel Salad with Quinoa & Lemon Herb Tahini (Mediterranean Falafel Salad) (107098)	**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: 10 mins

Minimum Batch:

Portion: 2 oz (p)

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		2 Servings	30 Servings	59 Servings
1	Sesame Paste (Tahini) (8977)	AP	1-2/3 oz	1 lb, 9 oz	3 lb, 1 oz
	Water (7641)	AP	2 tbsp, 2 tsp	2-1/2 cup	1 qt, 3/4 cup, 3 tbsp
	Lemon Juice, Fresh (3539)	AP	1 tbsp, 1/2 tsp	1 cup, 1 tbsp, 2-1/4 tsp	2 cup, 3 tbsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1-1/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Lemon Zest (3775)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Whisk in tahini, lemon juice, lemon zest and parsley. Slowly whisk in water to get smooth consistency. Season with salt and pepper. Transfer to quart containers or squeeze bottles. Hold at or below 41 degrees F for service. Portion size: 2 oz

Recipe Notes:

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CulinArt Lemon Oregano Dressing (111495)

Revision Date: Jul 20, 2018

Lemon Oregano Dressing

Sub Recipe For			
CulinArt Chicken Shawarma Salad with Lemon Oregano Dressing (111599)	**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		2 Servings	28 Servings	56 Servings
1	Garlic Cloves, Peeled, Fresh (2892)	AP	1/2 ea	8-1/2 ea	16-3/4 ea
	Oregano, Fresh (4272)	EP	2-1/2 tsp	2/3 cup, 1-1/2 tsp	1-1/3 cup, 1 tbsp, 1/4 tsp
	Lemon Juice, Fresh (3539)	EP	2-1/2 tsp	2/3 cup, 1-1/2 tsp	1-1/3 cup, 1 tbsp, 1/4 tsp
	Lemon Zest (3775)	AP	1/2 tsp	2 tbsp, 2-1/2 tsp	1/3 cup, 3/4 tsp
	Kosher Salt (7411)	AP	1/4 tsp	2-3/4 tsp	1 tbsp, 2-1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	2-3/4 tsp	1 tbsp, 2-1/2 tsp
	Traditional Whole Milk Greek Yogurt (73776)	AP	1/4 cup, 2-1/2 tsp	1 qt, 3 tbsp	2 qt, 1/3 cup, 1 tbsp
	Honey (3190)	AP	1/2 tsp	2 tbsp, 2-1/2 tsp	1/3 cup, 3/4 tsp
	Oil, Olive (4206)	AP	2-1/2 tsp	2/3 cup, 1-1/2 tsp	1-1/3 cup, 1 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Combine all ingredients. Blend until a smooth consistency is reached. Hold at or below 41 degrees F for service/storage.

Recipe Notes:

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CulinArt Lemon Vinaigrette (115870)

Revision Date: Aug 28, 2018

Lemon Vinaigrette

Sub Recipe For			
CulinArt Grilled Chicken Spinach Salad with Seared Apples, Walnuts, Blue Cheese & Lemon Vinaigrette (96043.1)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup
CulinArt Grilled Chicken Salad with Kale, Pickled Shallots & Lemon Vinaigrette (67031.1)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup
CulinArt Greek Steak and Spinach Salad with Egg & Lemon Vinaigrette (115871)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 2 floz

Maximum Production:

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

Step	Ingredients		3 Servings	75 Servings	150 Servings
1	Lemon Juice, Fresh (3539)	EP	2 tbsp, 1-1/4 tsp	3-3/4 cup	1 qt, 3-1/2 cup
	Granulated Sugar (7493)	AP	1 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp	3-3/4 cup
	Mustard, Dijon (4142)	AP	1 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp	3-3/4 cup
	Canola Oil (4208)	AP	3 tbsp, 1-3/4 tsp	1 qt, 1-1/2 cup, 2 tbsp	2 qt, 3-1/4 cup
	Oil, Olive (4206)	AP	3 tbsp, 1-3/4 tsp	1 qt, 1-1/2 cup, 2 tbsp	2 qt, 3-1/4 cup
	Parsley, Fresh, Chopped (4321)	EP	1 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp	3-3/4 cup
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Combine all ingredients except olive oil. Slowly whisk in olive oil until dressing is emulsified. Hold at or below 41 degrees F.

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CulinArt Lime and Yogurt Dressing (106754)

Revision Date: Nov 28, 2017

Lime and Yogurt Dressing

Sub Recipe For			
CulinArt Chopped Coconut Shrimp Salad with Lime Yogurt Dressing (107121)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 floz

Maximum Production:

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

Step	Ingredients		2 Servings	26 Servings	52 Servings
1	Lime Juice, Fresh, Strained (3553)	AP	2-1/8 tsp	1/2 cup, 1 tbsp, 1-1/4 tsp	1 cup, 2 tbsp, 2-3/4 tsp
	Honey (3190)	AP	1/2 tsp	2 tbsp, 1-1/8 tsp	1/4 cup, 2-1/8 tsp
	Traditional Whole Milk Greek Yogurt (73776)	AP	1/4 cup, 1-1/8 tsp	3-1/2 cup, 2-1/4 tsp	1 qt, 3 cup, 1 tbsp
	White Pepper (7397)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Red Onions, Fresh, Grated (8161)	AP	<1/4 ea	1/2 ea	1-1/4 ea
	Tap Water (7644)	AP	2-1/8 tsp	1/2 cup, 1 tbsp, 1-1/4 tsp	1 cup, 2 tbsp, 2-3/4 tsp
	Lime Zest, Grated (3750)	AP	3/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/4 tsp
	Oil, Olive (4206)	AP	1 tbsp, 1/4 tsp	3/4 cup, 2 tbsp, 1/2 tsp	1-3/4 cup, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a food processor or Blender combine lime juice and zest, red onion, honey, water, yogurt, pepper, and salt and blend until smooth. Slowly drizzle in olive oil until fully incorporated. Hold dressing at or below 41 degrees F for service. Portion Size 2 floz

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CulinArt Mandarin Orange Vinaigrette (115906)

Revision Date: Aug 29, 2018

Mandarin Orange Vinaigrette

Sub Recipe For			
CulinArt Ginger Brown Sugar Shrimp Luau Salad with Orange Vinaigrette (115886.1)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Ginger Brown Sugar Tofu Luau Salad with Orange Vinaigrette (115886.2)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz
CulinArt Ginger Brown Sugar Chicken Luau Salad with Orange Vinaigrette (115886)	**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		3 Servings	69 Servings	135 Servings
1	Apple Cider Vinegar (7629)	AP	1 tbsp, 1-1/2 tsp	2 cup, 2 tbsp, 1-1/2 tsp	1 qt, 1/4 cup
	Orange Juice, 100% (3585)	AP	1 tbsp, 1-1/2 tsp	2 cup, 2 tbsp, 1-1/2 tsp	1 qt, 1/4 cup
	Vinegar, Red Wine (7633)	AP	3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 1-3/4 tsp
	Light Brown Sugar (7492)	AP	3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 1-3/4 tsp
	Shallots, Fresh Peeled, Minced (7273)	EP	1/2 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Oil, Olive (4206)	AP	3 tbsp	1 qt, 1/4 cup, 1 tbsp	2 qt, 1/3 cup, 2 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. Place all ingredients in a blender, slowly adding in the olive oil. Blend until well incorporated. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Miso Sesame Dressing (107101)

Revision Date: Dec 18, 2017

Miso Sesame Dressing

Sub Recipe For			
CulinArt Teriyaki Salmon Salad with Miso Sesame Dressing (107099)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany-Condiments

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 floz

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	White Miso Paste (12608)	AP	1 tbsp, 1/2 tsp	1-3/4 cup, 1-3/4 tsp	3-1/2 cup, 1 tbsp, 1/2 tsp
	Rice Vinegar, Seasoned (7634)	AP	1/2 oz	10-1/2 oz	1 lb, 5-1/2 oz
	Soy Sauce (7203)	AP	1/8 oz	3-1/2 oz	7-1/4 oz
	Ginger Root, Fresh, Minced (3070)	EP	1/2 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/8 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/8 tsp
	Sesame Oil (4203)	AP	1/8 oz	3-1/2 oz	7-1/4 oz
	Canola Oil (4208)	AP	2 tbsp, 3/4 tsp	3-1/2 cup, 1 tbsp, 1/2 tsp	1 qt, 3 cup, 2 tbsp
	Water (7641)	AP	1/4 oz	7-1/4 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. Whisk together the canola and sesam oil. Reserve. In a blender or food processor combine miso, rice vinegar, soy sauce, ginger, garlic and water. Blend well until fully combined. With motor running slowly add oil mixture into a steady stream. Place dressing into a container and cover. Hold cold at or below 41 degrees F for service. Portion Size: 2 floz

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CulinArt Orange Poppy Dressing (115798)

Revision Date: Aug 27, 2018

Orange Poppy Dressing

Sub Recipe For			
CulinArt Citrus Kale Salad with Orange Poppy Vinaigrette (106228)	**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	22 Servings	44 Servings
1	Oil, Olive (4206)	AP	1-3/4 tsp	3/4 cup, 1-1/8 tsp	1-1/2 cup, 2-1/4 tsp
	Orange Juice, 100% (3585)	AP	2 tbsp, 3/4 tsp	3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 2 cup, 3 tbsp
	Poppy Seeds (7401)	AP	1-3/4 tsp	3/4 cup, 1-1/8 tsp	1-1/2 cup, 2-1/4 tsp
	White Wine Vinegar (7638)	AP	1 tbsp, 1/2 tsp	1-1/2 cup, 2-1/4 tsp	3 cup, 1 tbsp, 1-1/2 tsp
	Ground Black Pepper (7390)	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

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. Whisk together all ingredients until well combined. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Pickled Red Onions (Basic) (107659)

Revision Date: Jan 12, 2018

Pickled Red Onions

Sub Recipe For			
CulinArt Lemon Pepper Shrimp Salad with Pickled Onions, Peaches & Herb Vinaigrette (113934)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Prep Time: 120 mins

Minimum Batch:

Portion: 1 oz (p)

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	16 Servings	31 Servings
1	Water (7641)	AP	2 tbsp	2 cup	3-3/4 cup, 2 tbsp
	Vinegar, Red Wine (7633)	AP	2 tbsp	2 cup	3-3/4 cup, 2 tbsp
	Granulated Sugar (7493)	AP	3/4 tsp	1/4 cup	1/3 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tsp	2 tsp
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1 oz	1 lb	1 lb, 15 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. In a medium saucepan, add water, vinegar, sugar, salt and pepper. Bring to a boil. Add red onions to the pickling liquid. Remove from heat and cool. Onions can be used as soon as 2 hours. Hold at or below 41 degrees F for storage. Portion Size: 1oz.

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CulinArt Pineapple Orange Vinaigrette (113394)

Revision Date: Jul 20, 2018

Pineapple Orange Vinaigrette

Sub Recipe For			
CulinArt Tropical Salad with Papaya, Mango, Edamame, Jicama, Avocado & Pineapple Orange Vinaigrette (106413.1)	**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		2 Servings	26 Servings	51 Servings
1	Pineapple, Fresh, Cubed (6996)	EP	3 tbsp, 1/2 tsp	2-1/2 cup, 1 tbsp, 1-3/4 tsp	1 qt, 1 cup, 2 tbsp
	Orange Juice, 100% (3585)	AP	2 tbsp, 1-1/4 tsp	1-3/4 cup, 3 tbsp, 1/2 tsp	3-3/4 cup, 1 tbsp, 1/2 tsp
	Orange Zest, Fresh (74844)	AP	1/2 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp
	Lemon Juice, Fresh (3539)	EP	1/2 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp
	Lime Juice, Fresh (3542)	AP	1/2 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp
	Honey (3190)	AP	1/2 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp
	Apple Cider Vinegar (7629)	AP	1/2 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp
	Ginger Root, Fresh, Minced (3070)	EP	<1/8 oz	1-1/3 oz	2-1/2 oz
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/4 tsp
	Serrano Peppers, Fresh, Seeded, Minced (7711)	EP	<1/4 ea	1-1/4 ea	2-1/2 ea
	Oil, Olive (4206)	AP	1 tbsp, 1-3/4 tsp	1-1/4 cup, 2-1/2 tsp	2-1/2 cup, 2-1/2 tsp
	Cilantro, Fresh, Chopped (1781)	EP	1-1/4 tsp	1/4 cup, 1 tbsp, 1/2 tsp	1/2 cup, 2 tbsp, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a blender or food processor combine pineapple, orange juice, orange zest, lemon juice, lime juice, honey, cider vinegar, salt, pepper, ginger, and chili (optional) and blend well Slowly drizzle in olive oil to completely incorporate. Stir in the Cilantro. Hold dressing at or below 41 degrees F for service.

Recipe Notes:

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CulinArt Pumpkin Spiced Salad Dressing (105342)

Revision Date: Sep 28, 2017

Pumpkin Spiced Dressing

Sub Recipe For			
CulinArt Fall Harvest Salad with Squash, Cauliflower, Apples, Cranberries & Pumpkin Spice Dressing (Autumn Allspice Salad) (105343)	**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	25 Servings	49 Servings
1	Traditional Whole Milk Greek Yogurt (73776)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2 cup, 2 tbsp
	Champagne Vinegar (7628)	AP	<1/8 oz	2-1/4 oz	4-1/2 oz
	Oil, Olive (4206)	AP	<1/8 oz	2-1/4 oz	4-1/2 oz
	Pure Maple Syrup (10928)	AP	1/4 tsp	2 tbsp, 1 tsp	1/4 cup, 1-3/4 tsp
	Creme Fraiche (67173)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 1 tbsp
	Pumpkin, Canned (7099)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1-1/2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	<1/4 ea	2-1/4 ea	4-1/2 ea
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Thyme, Fresh (7524)	EP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Nutmeg (7381)	AP	<1/8 tsp	1/2 tsp	3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place all ingredients in a food processor or blender. Blend all ingredients until fully combined. Hold dressing at or below 41 degrees F for service/storage. Portion Size: 2oz.

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CulinArt Roasted Red Beets (118552)

Revision Date: Nov 27, 2018

Roasted Red Beets

Sub Recipe For			
CulinArt Seasonal Vegetable Grain Salad with Dijon Mustard Vinaigrette (106711)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Orange, Beet & Spinach Salad with Grilled Chicken & Raspberry Vinaigrette (24682.1)	**1 Servings** 1 cup	**25 Servings** 1 gal, 2 qt, 1 cup	**50 Servings** 3 gal, 2 cup
CulinArt Autumn Farro Salad with Raspberry Vinaigrette (114198)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Grilled Chicken and Roasted Beet Salad with Spring Onion & Orange Vinaigrette (60644.1)	**1 Servings** 2 tbsp	**25 Servings** 3 cup, 2 tbsp	**50 Servings** 1 qt, 2-1/4 cup

Category: Vegetable

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1/4 cup

Cook Time: 35 mins

Maximum Production:

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

Step	Ingredients		9 Servings	173 Servings	343 Servings
1	Beets, Red, Fresh (8993)	EP	15 oz	18 lb	35 lb, 12 oz
	Canola Oil (4208)	AP	2-1/4 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp	1-3/4 cup, 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. Preheat oven to 375 degrees F. Thoroughly wash produce. Steam beets then peel. Cut beets into 1/2 moons, 1/2 inch thick. Spread the beets out evenly on a sheet pan. Drizzle with oil. Roast in oven until fork tender. Remove beets from oven and hold hot for service or flash chill to below 41 degrees F for storage.

Recipe Notes:

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CulinArt Soba Noodle Salad with Asian Sesame Dressing (115875)

Revision Date: Feb 8, 2019

Soba Noodle Salad with Asian Sesame Dressing

Sub Recipe For			
CulinArt Yakitori Chicken & Soba Noodle Salad with Peanuts & Asian Sesame Dressing (115877)	**1 Servings**	**25 Servings**	**50 Servings**
	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Side Salad

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	19 Servings	37 Servings
1	Green Onions, Diced (4249)	EP	1 tbsp, 1-3/4 tsp	1-3/4 cup, 2 tbsp, 1-1/4 tsp	3-2/3 cup, 1-1/2 tsp
	Carrots, Fresh, Julienne Sliced (1252)	EP	<1/8 oz	2 oz	3-3/4 oz
	Soba Noodles, Dry (4156)	AP	2 oz	2 lb, 6 oz	4 lb, 10 oz
	Sesame Dressing (106563)	AP	1/4 oz	3-3/4 oz	7-1/2 oz
	Diced Fresh Red Bell Peppers (Brunoise) (3511)	EP	<1/8 oz	2 oz	3-3/4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Cook Soba Noodles according to package instructions. Chill until ready to use. Combine Soba Noodles with red bell peppers, scallions, carrots and Asian Sesame Dressing. Cover and hold at or below 41 degrees F. For Quik Pik: Place in a plastic container. Cover and label. Hold at or below 41 degrees F. *Note: will contain wheat unless 100% buckwheat soba noodles are purchased and used.

Recipe Notes:

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CulinArt Steamed Butternut Squash (34982.9)

Revision Date: Dec 11, 2018

Steamed Butternut Squash

Sub Recipe For			
CulinArt Seasonal Vegetable Grain Salad with Dijon Mustard Vinaigrette (106711)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Vegetable-Other Vegetable

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		1 Servings	12 Servings	23 Servings
1	Butternut Squash, Diced (62638)	EP	4-1/2 oz	3 lb, 5 oz	6 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Steam butternut squash until tender, about 30 minutes. Hold at 145 degrees F for service.

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CulinArt Tangy Blue Cheese Dressing (105799)

Revision Date: Oct 17, 2017

Tangy Blue Cheese Dressing

Sub Recipe For			
CulinArt Southwest Chicken Salad with Chipotle Blue Cheese Dressing (115894)	**1 Servings** 2 oz (p)	**24 Servings** 48 oz (p)	**47 Servings** 94 oz (p)

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	47 Servings
1	2% Greek Yogurt (86826)	AP	1-1/3 oz	2 lb, 1/2 oz	3 lb, 15 oz
	Oil, Olive (4206)	AP	1-1/2 tsp	3/4 cup	1-1/3 cup, 2 tbsp, 1/2 tsp
	Cheese, Blue, Crumbles (1614)	AP	1 tbsp	1-1/2 cup	2-3/4 cup, 3 tbsp
	Honey (3190)	AP	1/4 tsp	2 tbsp, 3/4 tsp	1/4 cup, 1-1/4 tsp
	Lemon Juice (3533)	AP	1/8 oz	3-3/4 oz	7-1/4 oz
	Garlic Powder (7371)	AP	1/4 tsp	1 tbsp, 1-1/2 tsp	2 tbsp, 2-3/4 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# 004: Prepared Cold for Cold Service. Place all ingredients in blender and combine. Make dressing one day in advance to allow flavors to combine together fully. Hold cold at or below 41 degrees for service. Portion Size: 2oz.

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CulinArt Tex-Mex Ranch Dressing (106713)

Revision Date: Nov 21, 2017

Tex-Mex Ranch Dressing

Sub Recipe For			
CulinArt Firecracker Chicken Salad with Chipotle Ranch Dressing (115853)	**1 Servings** 2 tbsp	**25 Servings** 3 cup, 2 tbsp	**50 Servings** 1 qt, 2-1/4 cup
CulinArt Firecracker Shrimp Salad with Chipotle Ranch Dressing (115853.1)	**1 Servings** 2 tbsp	**25 Servings** 3 cup, 2 tbsp	**50 Servings** 1 qt, 2-1/4 cup
CulinArt Firecracker Tofu Salad with Chipotle Ranch Dressing (115853.2)	**1 Servings** 2 tbsp	**25 Servings** 3 cup, 2 tbsp	**50 Servings** 1 qt, 2-1/4 cup

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source:

Prep Time: 15 mins

Minimum Batch:

Portion: 2 floz

Maximum Production:

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

Step	Ingredients		3 Servings	39 Servings	75 Servings
1	Silken (Soft) Tofu (13436)	AP	1-3/4 oz	1 lb, 6-1/2 oz	2 lb, 11 oz
	Soy Milk, Plain (8230)	AP	1/4 cup	3-1/4 cup	1 qt, 2-1/4 cup
	Vinegar, Red Wine (7633)	AP	1-3/4 tsp	1/3 cup, 2 tbsp, 1/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp
	Oil, Olive (4206)	AP	1-3/4 tsp	1/3 cup, 2 tbsp, 1/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp
	Basil, Fresh, Chopped (457)	AP	1/8 oz	1-3/4 oz	3-1/2 oz
	Kosher Salt (7411)	AP	1/8 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Gluten Free Soy Sauce (94358)	AP	1/2 tsp	1 tbsp, 2-1/2 tsp	3 tbsp, 1-3/4 tsp
	Chipotle Peppers, Canned, Minced (7696)	AP	1-3/4 tsp	1/3 cup, 2 tbsp, 1/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place all ingredients together in medium cambro. Using an immersion blender, blend dressing until dressing is smooth. Hold dressing cold at or below 41 degrees F for service. Portion Size: 2 floz

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CulinArt Thai Curry Vinaigrette (106750)

Revision Date: Nov 28, 2017

Thai Curry Vinaigrette

Sub Recipe For			
CulinArt Spicy Thai Shrimp Salad with Peanuts & Thai Curry Vinaigrette (107117)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 2 floz

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Soy Nut Butter (51053)	AP	1 tbsp, 3/4 tsp	2 cup	1 qt
	Rice Vinegar, Seasoned (7634)	AP	1 tbsp, 3/4 tsp	2 cup	1 qt
	Soy Sauce (7203)	AP	2 tsp	1 cup	2 cup
	Ginger Root, Fresh, Minced (3070)	AP	1/4 tsp	2 tbsp	1/4 cup
	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 cup
	Sesame Oil (4203)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Red Curry Sauce, Thai Style (97078)	AP	<1/8 oz	2 oz	4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large stainless steel bowl, whisk together well to combine. Hold cold at or below 41 degrees F for service. Portion Size: 2 floz.

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CulinArt Toasted Farro (117085)

Revision Date: Oct 17, 2018

Toasted Farro

Sub Recipe For			
CulinArt Autumn Farro Salad with Raspberry Vinaigrette (114198)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Seasonal Vegetable Grain Salad with Dijon Mustard Vinaigrette (106711)	**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

Prep Time: 5 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		2 Servings	26 Servings	50 Servings
1	Minced Garlic Cloves, Fresh (2893)	AP	1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1/2 tsp
	Oil, Olive (4206)	AP	1/8 oz	2-1/4 oz	4-1/4 oz
	Farro Grain, InHarvest, Dry (8274)	AP	1/3 cup	1 qt, 1/4 cup, 1 tbsp	2 qt, 1/4 cup, 1 tbsp
	CulinArt Vegetable Broth (21670.4)		2/3 cup	2 qt, 2/3 cup	1 gal, 3/4 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a stock pot over medium heat, add farro, oil, and garlic. Toast for about 5 minutes. After 5 minutes, add vegetable stock and let it simmer until fully cooked. (15-20 minutes) Adjust seasoning if needed, and when done, serve immediately alone or with other dishes. Hold at 145 degrees F for service.

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CulinArt Vegetable Broth (21670.4)

Revision Date: Jul 20, 2018

Vegetable Broth

Sub Recipe For			
CulinArt Toasted Farro (117085)	**1 Servings** 1/3 cup	**13 Servings** 1 qt, 1/4 cup, 1 tbsp	**25 Servings** 2 qt, 1/4 cup, 1 tbsp
CulinArt Toasted Farro (117085)	**1 Servings** 1/3 cup	**13 Servings** 1 qt, 1/4 cup, 1 tbsp	**25 Servings** 2 qt, 1/4 cup, 1 tbsp

Category: Soup-Soup, Broth Base

Production Area: Hot Side

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 cup

Cook Time: 60 mins

Maximum Production:

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

Step	Ingredients		2 Servings	10 Servings	18 Servings
1	Cold Water (7643)	AP	2 cup	2 qt, 2 cup	1 gal, 2 cup
	Carrots, Fresh, Sliced (1297)	EP	1 oz	5 oz	9 oz
	Onions, Fresh, Quartered (4223)	EP	2 oz	10 oz	1 lb, 2 oz
	Celery, Fresh, Cubed 1-Inch (1364)	EP	1/2 oz	2-1/2 oz	4-1/2 oz
	Button Whole Mushrooms, Fresh (4091)	EP	1 oz	5 oz	9 oz
	Whole Bay Leaf (7352)	AP	1/4 ea	3/4 ea	1-1/4 ea
	Garlic Cloves, Peeled, Fresh (2892)	AP	1/4 ea	1-1/4 ea	2-1/4 ea
	Kosher Salt (7411)	AP	1/8 tsp	3/4 tsp	1-1/8 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS #001: Prepared Hot for Hot Service. Place all ingredients into a large stock pot. Bring to a boil, then reduce heat to medium-low and simmer for at least 1 hour. Strain/remove all vegetables from the liquid. Hold hot at 145 degrees F for service, or hold at or below 41 degrees F for storage.

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CulinArt Yakitori Chicken (115873)

Revision Date: Aug 28, 2018

Yakitori Chicken

Sub Recipe For			
CulinArt Yakitori Chicken & Soba Noodle Salad with Peanuts & Asian Sesame Dressing (115877)	**1 Servings** 4 oz (p)	**25 Servings** 100 oz (p)	**50 Servings** 200 oz (p)

Category: Main Entree

Production Area: Hot Entree

Source: CulinArt

Prep Time: 120 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	50 Servings	100 Servings
1	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	AP	8 oz	12 lb, 8 oz	25 lb
	Less Sodium Teriyaki Sauce (62674)	AP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 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. Cut chicken into long thin strips, about 2-ounces each, place in a stainless steel container, pour teriyaki sauce over chicken, toss to coat, cover and refrigerate for 1-2 hours. Thread chicken strips, in a wave pattern, onto skewers. grill chicken until cooked through, 165 degrees internal temperature, chill to below 40 degrees until needed.

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FLIK Frizzled Onions (31939)

Revision Date: Jul 20, 2018

Frizzled Onions

Sub Recipe For			
CulinArt Firecracker Chicken Salad with Chipotle Ranch Dressing (115853)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz
CulinArt Firecracker Shrimp Salad with Chipotle Ranch Dressing (115853.1)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz
CulinArt Firecracker Tofu Salad with Chipotle Ranch Dressing (115853.2)	**1 Servings** 1/2 oz	**25 Servings** 12-1/2 oz	**50 Servings** 1 lb, 9 oz

Category: Accompany-Condiments

Production Area: Hot Side

Source: FLIK

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

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

Step	Ingredients		3 Servings	39 Servings	75 Servings
1	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	Ground Black Pepper (7390)	AP	1/2 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp
	All Purpose Flour (2690)	AP	2 tbsp, 1-1/4 tsp	1-3/4 cup, 3 tbsp, 1/2 tsp	3-3/4 cup
2	Onions, Red, Fresh (4247)	EP	2-1/4 oz	1 lb, 13-1/2 oz	3 lb, 8 oz
	Low Fat Buttermilk (3848)	AP	2-3/4 tsp	2/3 cup, 1 tbsp, 1/8 tsp	1-1/3 cup, 1 tbsp, 1/2 tsp

Step	Method
1	In a bowl, mix salt, pepper and flour.
2	Peel and slice onion paper thin. Soak onions in buttermilk.
3	Dredge onions in flour mixture, shaking off any excess flour.
4	Deep fry in 350F clean fryer oil until golden brown. Remove and drain on paper towels. Portion size: 1oz. Hold hot for hot service.

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FLIK Jeremy Sewall: Ginger Vinegar (84811)

Revision Date: Jul 20, 2018

Ginger Vinegar

Sub Recipe For			
CulinArt Arugula & Fennel Salad with Grilled Chicken & Ginger Vinaigrette (84810.2)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany-Condiments

Production Area: Cold Prep

Source: FLIK

Minimum Batch:

Portion: 1 tbsp

Maximum Production:

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

Step	Ingredients		4 Servings	100 Servings	200 Servings
1	Rice Vinegar, Seasoned (7634)	AP	1/4 cup, 3/4 tsp	1 qt, 2-2/3 cup	3 qt, 1-1/4 cup, 1 tbsp
	Granulated Sugar (7493)	AP	1/2 tsp	1/4 cup, 1-1/4 tsp	1/2 cup, 2-3/4 tsp
	Ginger Root, Fresh (3045)	AP	1/2 oz	13-1/2 oz	1 lb, 10-1/2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Peel and thinly slice ginger. Heat rice vinegar in a pot until simmering. Stir in sugar and sliced ginger while hot. Allow ginger to steep for at least 2 hours. Either strain ginger out of vinegar, or store vinegar with ginger for further infusion. Portion Size: 1 tbsp Hold Cold for Cold Service.

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FLIK Matthew Gaudet: Pickled Shallots (67032)

Revision Date: Jul 20, 2018

Pickled Shallots

Sub Recipe For			
CulinArt Grilled Chicken Salad with Kale, Pickled Shallots & Lemon Vinaigrette (67031.1)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Condiments

Production Area: Hot Side

Source: FLIK

Minimum Batch:

Portion: 1 oz

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Shallots, Fresh Peeled (7271)	AP	1 oz	1 lb, 7-1/2 oz	2 lb, 15 oz
2	Tap Water (7644)	AP	3 tbsp, 1/2 tsp	1 qt, 1 cup	2 qt, 2 cup
	White Balsamic Vinegar (13955)	AP	2 tbsp, 1/2 tsp	3-1/3 cup	1 qt, 2-2/3 cup
	Granulated Sugar (7493)	AP	1 tbsp, 1/4 tsp	1-2/3 cup	3-1/3 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Slice shallots into 1/8" thickness. Put into a heat safe container.
2	In a sauce pot, bring water, sugar and white balsamic vinegar to a boil, making sure the sugar is dissolved. Pour enough liquid to cover the shallots. Cool and refrigerate over night. Strain liquid from shallots (reserve the leftover pickling liquid for a future use). Portion Size: 1 oz (~3tbsp) Hold Cold for Cold Service.

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FLIK Tomato Herb Dressing, Fat Free (50558)

Revision Date: Jul 20, 2018

Fat Free Tomato Herb Dressing

Sub Recipe For			
CulinArt Garden Salad with Grilled Chicken & Tomato Herb Dressing (52263.36)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: FLIK

Minimum Batch:

Portion: 1 floz

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	No Salt Added Tomato Juice, Canned (3658)	AP	3 tbsp, 1/4 tsp	1 qt, 3/4 cup, 1 tbsp	2 qt, 1-1/2 cup, 1 tbsp
	Vinegar, Red Wine (7633)	AP	1-1/2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	Thyme, Fresh, Minced (7525)	EP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Basil, Fresh, Chopped (457)	EP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Italian Parsley, Fresh, Chopped (4319)	EP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Minced Garlic Cloves, Fresh (2893)	EP	<1/4 ea	1-3/4 ea	3-1/4 ea
	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	1-1/4 tsp	2-1/2 tsp
	Granulated Sugar (7493)	AP	<1/8 oz	1/2 oz	3/4 oz
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Tomato Paste, Canned (7532)	AP	<1/8 oz	3/4 oz	1-2/3 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Whisk all ingredients together. Portion Size: 1 fl oz Hold Cold for Cold Service.

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Goat Cheese Walnut Dressing (65759)

Revision Date: Nov 20, 2018

Goat Cheese Walnut Dressing

Sub Recipe For			
CulinArt Spinach, Strawberry & Feta Salad with Grilled Chicken & Goat Cheese Walnut Dressing (67971.4)	**1 Servings** 1-1/2 oz	**25 Servings** 2 lb, 5-1/2 oz	**50 Servings** 4 lb, 11 oz

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source:

Prep Time: 15 mins

Minimum Batch:

Portion: 2 tbsp

Maximum Production:

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

Step	Ingredients		2 Servings	30 Servings	59 Servings
1	Fat Free Plain Organic Yogurt (7678)	AP	1-1/2 tsp	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 2 tbsp, 2-1/4 tsp
	Goat Cheese (8215)	AP	1 oz	15 oz	1 lb, 13-1/2 oz
	Walnut Oil (13427)	AP	2 tbsp	1-3/4 cup, 2 tbsp	3-2/3 cup, 1 tsp
	Sherry Vinegar (7635)	AP	1-1/2 tsp	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 2 tbsp, 2-1/4 tsp
	Shallots, Fresh Peeled, Chopped (7272)	EP	1/2 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 2-3/4 tsp
	Thyme, Fresh, Chopped (54289)	EP	1/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tsp	1-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a mixing bowl, whisk all ingredients together until smooth consistency. Set aside. Portion size: 2 tbsp Hold Cold for Cold Service.

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Ingredient: Cooked Lentils (12726.5)

Revision Date: Jul 20, 2018

Cooked Lentils

Sub Recipe For			
CulinArt Kale & Napa Salad with Lentils, Pecans, Pears, Goat Cheese, Oil & Vinegar (105348)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Vegetable-Legume

Production Area: Hot Side

Source: Bon Appetit

Prep Time: 15 mins

Minimum Batch:

Portion: 1/4 cup

Cook Time: 40 mins

Maximum Production:

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

Step	Ingredients		2 Servings	29 Servings	57 Servings
1	Lentils, Dry (3772)	AP	1-1/8 oz	1 lb, 1/2 oz	2 lb, 1/2 oz
	Tap Water (7644)	AP	1/2 cup, 1 tbsp, 1/2 tsp	2 qt, 1/4 cup, 1 tbsp	1 gal, 1/4 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Sort and rinse lentils. Bring water to a boil, add lentils, and simmer gently until lentils are soft, approximately 30 minutes. Drain. Portion Size: 1/4 cup. Hold cold for cold service.

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Ingredient: Quinoa, Red, Cooked (73825.1)

Revision Date: Jul 20, 2018

Cooked Red Quinoa

Sub Recipe For			
CulinArt Falafel Salad with Quinoa & Lemon Herb Tahini (Mediterranean Falafel Salad) (107098)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Starch/Grain-Rice

Production Area: Hot Side

Source: Bon Appetit

Prep Time: 2 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	21 Servings	41 Servings
1	Red Quinoa, Dry (9597)	AP	1/2 oz	12 oz	1 lb, 7-1/2 oz
	Tap Water (7644)	AP	1/4 cup, 1-3/4 tsp	1 qt, 2 cup	2 qt, 3-2/3 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Place quinoa in a pot with water and bring to a boil; lower heat to simmer and cook until tender and outer ring is visible, about 15 - 20 minutes. Drain and chill. Portion Size: 1/4 cup. Hold Cold for Cold Service.

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Pepper Maple Walnuts (95973)

Revision Date: Jul 20, 2018

Pepper Maple Walnuts

Sub Recipe For			
CulinArt Grilled Chicken Spinach Salad with Seared Apples, Walnuts, Blue Cheese & Lemon Vinaigrette (96043.1)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Snacks/Appetizers

Production Area: Hot Side

Source:

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	Pure Maple Syrup (10928)	AP	1-1/2 tsp	3/4 cup, 2-1/8 tsp	1-1/2 cup, 1 tbsp, 1-1/4 tsp
	Walnut Halves & Pieces (4173)	AP	2/3 oz	1 lb	1 lb, 15-1/2 oz
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Bring syrup to a boil. Toast walnuts. Reduce syrup by half and add walnuts. Continue to reduce while adding fresh pepper. Reduce heat as the syrup becomes thicker and starts to coat walnuts. Turn off heat and let cool. Hold cold. Portion: 1 oz

Recipe Notes:

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Sauteed Shiitake Mushrooms (38567.4)

Revision Date: Jan 14, 2019

Sauteed Mushrooms

Sub Recipe For			
CulinArt Spicy Thai Shrimp Salad with Peanuts & Thai Curry Vinaigrette (107117)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Accompany-Condiments

Production Area: Hot Side

Source: Morrison

Prep Time: 10 mins

Minimum Batch: 1

Portion: 2 tbsp

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	Minced Garlic Cloves, Fresh (2893)	EP	1/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp
	Shiitake Mushrooms, Fresh, Stemmed, Sliced (4147)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Canola Oil (4208)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Slice mushrooms and saute on flat top with oil for about 5 minutes. Add garlic just 1 minute before mushrooms are finished cooking to prevent from burning. Season with salt and pepper. Hold hot for hot service.

Recipe Notes:

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Sun-Dried Tomato and Basil Dressing (28696.8)

Revision Date: Jul 20, 2018

Sun-Dried Tomato and Basil Dressing

Sub Recipe For			
CulinArt Grilled Chicken, Mushroom & Asparagus Salad with Sundried Tomato Basil Dressing (33175.1)	**1 Servings** 1/4 cup	**25 Servings** 1 qt, 2-1/4 cup	**50 Servings** 3 qt, 1/2 cup

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: Morrison

Prep Time: 10 mins

Minimum Batch:

Portion: 1 ladle2oz

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Sun-Dried Tomato Halves (7566)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Hot Water (7645)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
2	Kosher Salt (7411)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Basil, Fresh, Chopped (457)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Soak the sun-dried tomatoes in the water for a 1/2 to soften.
2	Place all the ingredients in blender and pulse to combine. Place in food storage container, label and refrigerate until service. Outtakes: Portion 2 oz servings in ramekins with lids.

Recipe Notes:

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Teriyaki Salmon (16299)

Revision Date: Sep 7, 2018

Teriyaki Salmon

Sub Recipe For			
CulinArt Teriyaki Salmon Salad with Miso Sesame Dressing (107099)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Fish Entree

Production Area: Hot Entree

Source: Eurest

Minimum Batch:

Portion: 4 oz (p)

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Wild Salmon Loin, 4 oz (8192)	EP	1 ea	25 ea	50 ea
2	Kosher Salt (7411)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Butter, Melted (1158)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
3	Teriyaki Glaze (16099)	AP	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Step	Method
1	*Always follow food safety, sanitation, and HACCP guidelines posted throughout your operation, or as instructed by your manager or supervisor. Plave salmon filets on a sheet pan and slack in cooler for next day prep.
2	Brush melted butter onto salmon filets, then sprinkle with salt and pepper. 15 minutes before service, place filets into a 350F oven for 8 minutes.
3	With a new, clean brush, brush teriyaki glaze on the salmon and return to the oven for 3 minutes. Serve 1 filet per order.

Recipe Notes:

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