Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Side Salads	104220.1	886721381358	Apple and Red Grape Slaw	EW, V	$0.00	TS4008	Rectangle
Side Salads	109676	886721184461	Arugula, Kale, Avocado, Olives, Raisins, Celery & Dijon Vinaigre	VG	$0.00	TS4008	Rectangle
Side Salads	111166	886721410508	Avocado, Pepper & Cucumber Salad with Sofrito Sauce	EW, VG	$0.00	TS4008	Rectangle
Side Salads	113377	886721765578	Black Bean and Mango Pico de Gallo	EW, VG	$0.00	TS4008	Rectangle
Side Salads	106752	886721843696	Chickpea Salsa with Jalapenos	VG	$0.00	TS4008	Rectangle
Side Salads	107587.1	886721626145	Chipotle Chicken Salad	EW	$0.00	TS4008	Rectangle
Side Salads	104220.2	886721566137	Chipotle Cole Slaw		$0.00	TS4008	Rectangle
Side Salads	113408	886721780441	Chipotle Spiced Corn and Navy Bean Salad	V	$0.00	TS4008	Rectangle
Side Salads	108293	886721963462	Citrus Barley Lentil Salad with Grapes	EW, VG	$0.00	TS4008	Rectangle
Side Salads	113444	886721765462	Corn and Black Bean Salad	VG	$0.00	TS4008	Rectangle
Side Salads	107555	886721910961	Cucumber & Onion Salad with Garlic Oil & Red Wine Vinegar	EW, VG	$0.00	TS4008	Rectangle
Side Salads	111040	886721450412	Cucumber, Watermelon & Mint Salad	EW, VG	$0.00	TS4008	Rectangle
Side Salads	113450	886721765684	Edamame Salad with Peppers, Onions & Mustard Vinaigrette	EW, VG	$0.00	TS4008	Rectangle
Side Salads	106319	886721818441	Fennel & Citrus Salad with Fresh Herbs & Dijon Vinaigrette	EW, V	$0.00	TS4008	Rectangle
Side Salads	115846	886721972372	Fiesta Black Bean Salad with Sweet Potatoes, Corn, Scallions & C	VG	$0.00	TS4008	Rectangle
Side Salads	113466	886721765493	Greek Orzo and Feta Salad	V	$0.00	TS4008	Rectangle
Side Salads	111808	886721525936	Greenwheat Freekeh Salad with Cherry Tomatoes & Asparagus	EW, VG	$0.00	TS4008	Rectangle
Side Salads	40108.2	886721298069	Grilled Chicken Farro Salad with Balsamic Vinaigrette		$0.00	TS4008	Rectangle
Side Salads	69525.2	886721556404	Grilled Chicken, Arugula, Blackberries, Almonds & Lemon Thyme Vi		$0.00	TS4008	Rectangle
Side Salads	86639.1	886721175759	Grilled Chicken, Broccoli & Apple Salad with Greek Yogurt Dressi		$0.00	TS4008	Rectangle
Side Salads	65852.5	886721326021	Grilled Chicken, Kale, Feta, Chickpeas & Cranberries		$0.00	TS4008	Rectangle

Side Salads	84428.1	886721342168	Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Ho		$0.00	TS4008	Rectangle
Side Salads	86642.1	886721311898	Grilled Romaine, Chicken, Pickled Onions & Blue Cheese		$0.00	TS4008	Rectangle
Side Salads	113467	886721765691	Herbed Wild Rice & White Bean Salad	VG	$0.00	TS4008	Rectangle
Side Salads	105935	886721762164	Kachumber Salad: Tomatoes, Onions, Cucumbers, Peppers	EW, VG	$0.00	TS4008	Rectangle
Side Salads	103278	886721576877	Kimchi Slaw	VG	$0.00	TS4008	Rectangle
Side Salads	111851	886721533511	Mango Jicama Slaw with Onions, Cabbage & Cilantro	EW, V	$0.00	TS4008	Rectangle
Side Salads	107652	886721937067	Mediterranean Couscous with Tomatoes, Cucumbers & Fresh Herbs	EW, VG	$0.00	TS4008	Rectangle
Side Salads	111111	886721450610	Mexican Corn & Pasta Salad with Peppers & Cotija Cheese	V	$0.00	TS4008	Rectangle
Side Salads	106440	886721827603	Moroccan Couscous with Grilled Chicken & Orange Vinaigrette		$0.00	TS4008	Rectangle
Side Salads	105840	886721747093	Napa Cabbage Salad with Carrots, Scallions & Miso Dressing		$0.00	TS4008	Rectangle
Side Salads	111031	886721451402	Papaya & Rice Noodle Salad	EW, VG	$0.00	TS4008	Rectangle
Side Salads	107819	886721292609	Pasta Salad with Peppers, Onions, Herbs & Italian Dressing	V	$0.00	TS4008	Rectangle
Side Salads	103027	886721345787	Pickled Red Cabbage Slaw	V	$0.00	TS4008	Rectangle
Side Salads	115895.1	886721041955	Quinoa with Squash, Bell Peppers, Raisins, Oranges, Jalapeno & A	EW, VG	$0.00	TS4008	Rectangle
Side Salads	115895	886721044703	Quinoa with Squash, Bell Peppers, Raisins, Oranges, Jalapeno & S	EW, VG	$0.00	TS4008	Rectangle
Side Salads	103031	886721339588	Quinoa-Herb Tabbouleh	EW, VG	$0.00	TS4008	Rectangle
Side Salads	106384	886721825555	Raspberry, Cranberry, Pecan, Feta & Zucchini Couscous Salad	EW, V	$0.00	TS4008	Rectangle
Side Salads	106297	886721525769	Sauteed Vegetables, Barley, Mandarin Oranges & Pineapples	EW, VG	$0.00	TS4008	Rectangle
Side Salads	105339	886721714736	Shaved Brussels Sprout Salad with Endives, Croutons & Cider Vine	V	$0.00	TS4008	Rectangle
Side Salads	115875	886721013570	Soba Noodle Salad with Asian Sesame Dressing	VG	$0.00	TS4008	Rectangle

Side Salads	110534	886721320616	Spring Mix with Lemon Honey Vinaigrette	EW, V	$0.00	TS4008	Rectangle
Side Salads	112088	886721574439	Summer Couscous Salad with Arugula, Edamame & Parmesan	V	$0.00	TS4008	Rectangle
Side Salads	115884	886721028031	Summer Pasta Salad with Corn, Kidney Beans, Tomato, Cucumber & B	VG	$0.00	TS4008	Rectangle
Side Salads	109687	886721202509	Sunshine Carrot Salad with Snow Peas, Jalapeno & Lime	VG	$0.00	TS4008	Rectangle
Side Salads	113500	886721774839	Sweet Potato Salad with Ricotta Cheese	EW, V	$0.00	TS4008	Rectangle
Side Salads	113502	886721774822	Tabbouleh and Chickpea Salad	EW, VG	$0.00	TS4008	Rectangle
Side Salads	106707	886721837862	Tabbouleh Salad	EW, VG	$0.00	TS4008	Rectangle
Side Salads	113536	886721815525	Tofu, Edamame & Corn Salad	VG	$0.00	TS4008	Rectangle
Side Salads	110730	886721348047	Vietnamese Salad with Cabbage, Fried Shallots & Asian Dressing		$0.00	TS4008	Rectangle
Side Salads	115872	886721013600	Whole Wheat Couscous with Sun-Dried Tomatoes, Artichokes, Olives	V	$0.00	TS4008	Rectangle
Side Salads	113489	886721780663	Whole Wheat Moroccan Couscous with Raisins & Chickpeas	EW, VG	$0.00	TS4008	Rectangle
Side Salads	108046	886721961819	Wild Rice & Quinoa with Cranberries, Radish & Mint	EW, VG	$0.00	TS4008	Rectangle

CulinArt Apple and Red Grape Slaw (104220.1)

Revision Date: Sep 6, 2018

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Fresh Peeled Apples, Sliced (139)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Red Grapes, Fresh, Halved (3128)	EP	1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
	Shredded Cabbage Mix (25416)	AP	3-1/4 oz	5 lb, 4 oz	10 lb, 8 oz
	Apple Cider Vinegar (7629)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Honey (3190)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Celery Seed (7355)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Green Onions, Bunch, Minced (4235)	EP	<1/4 ea	2 ea	4-1/4 ea
	Basil, Fresh, Chopped (457)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large stainless steel bowl toss together the cabbage with the sliced apples, grapes, basil and scallions. Dressing: In a large stainless steel bowl whisk together honey, cider vinegar, salt, pepper and celery seed until well combined. Pour dressing over slaw mixture and toss until well combined. Transfer to a stainless steel container and hold cold at or below 41 degrees F for service. Station Suggestion: Deli For Quik Pik: Portion slaw into individual plastic containers. Place cover and label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Arugula, Kale, Avocado, Olives, Raisins, Celery & Dijon Vinaigrette (Big Arugula Salad with Vinaigrette) (109676)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 20 mins

Minimum Batch:

Portion: 2 cup

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
	Water (7641)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
1	Shallots, Fresh Peeled, Minced (7273)	EP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Vinegar, Balsamic (7627)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Oil, Olive (4206)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	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 tsp	2-1/8 tsp
2	Arugula Lettuce Leaf (3771)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	Kale, Fresh, Chopped (3678)	EP	1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
	Celery, Fresh, Diced (50977)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Golden Raisins (7109)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Kalamata Olives, Pitted, Chopped (4188)	AP	1 tbsp, 2 tsp	2-1/2 cup, 1 tbsp, 2 tsp	1 qt, 1 cup, 3 tbsp
	Avocado, Quartered (277)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Lemon Juice, Fresh (3539)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large stainless steel bowl, add shallots, mustard, balsamic, salt and pepper and whisk to combine. Slowly pour 6 tablespoons extra-virgin olive oil (almost drop by drop) into the mixture, whisking as you go to incorporate and create a creamy, emulsified finish. Hold cold at or below 41 degrees F for service.
2	Toss avocado in lemon juice to prevent oxidation. To be served as a composed salad for the salad bar, wash and spin dry the arugula and kale; tear the kale into smaller pieces; break down by massaging a bit to soften. In a large stainless steel bowl toss lettuce together. Garnish salad with avocado and remaining salad ingredients. Massage salad with premade dressing. Serve immediately or hold cold at or below 41 degrees F for service. For Quik Pik: Portion salad into plastic containers. 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:

Every Day Day 1

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CulinArt Avocado, Pepper & Cucumber Salad with Sofrito Sauce (Avocado Sofrito Salad) (111166)

Revision Date: Feb 8, 2019

Category: Side Salad

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		2 Servings	50 Servings	100 Servings
1	Avocado (241)	EP	3/4 ea	16-3/4 ea	33-1/4 ea
	Lime Juice, Fresh (3542)	AP	1-1/2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	Oil, Olive (4206)	AP	1-1/8 tsp	1/2 cup, 2-3/4 tsp	1 cup, 1 tbsp, 2-1/4 tsp
	Red Bell Peppers, Fresh (8065)	EP	<1/4 ea	1-3/4 ea	3-1/4 ea
	English Cucumbers, Sliced (53124)	EP	1/4 ea	3-1/4 ea	6-3/4 ea
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1/4 cup, 3/4 tsp	1 qt, 2-2/3 cup	3 qt, 1-1/4 cup, 1 tbsp
	Onions, Red, Fresh (4247)	EP	<1/4 ea	1-3/4 ea	3-1/4 ea
	Ground Coriander (7364)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Cumin (7367)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Turmeric (7421)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Garlic Powder (7371)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/4 tsp	2 tbsp, 3/4 tsp
	Ground Oregano (7386)	AP	<1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper (7390)	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. Peel avocado, cut into 1 1/2" chunks. Medium dice the red bell pepper. Cut English Cucumber into 1/2" slices. Cut the red onion in half, then julienne. In a large stainless steel bowl, combine lime juice, olive oil, peppers, cucumber, tomatoes, onions, spices, salt and pepper. Toss until well combined. Carefully fold in avocados with a rubber spatula until just incorporated. Cover and refrigerate at or below 41 degrees F. For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Black Bean and Mango Pico de Gallo (113377)

Revision Date: Sep 14, 2018

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 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	Mango, Fresh, Peeled, Diced (3748)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cherry Tomatoes, Fresh, Quartered (7538)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Cilantro, Fresh, Chopped (1781)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Lemon Juice (3533)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Chili Powder (7356)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Black Beans, Canned, Drained, Rinsed (8212)	AP	<1/8 oz	1-1/2 oz	3-1/4 oz
	Onions, Red, Fresh, Chopped (4246)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Green Bell Peppers, Fresh, Finely Chopped (6161)	EP	3/4 oz	1 lb, 3 oz	2 lb, 5-1/2 oz

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. Combine all ingredients. Season to taste. (Optional) Make pocket with lettuce leaf, place 8 ounces of salad on the lettuce leaf, or place 8 oz of salad in a plastic container. Place cover and label on. Cover and refrigerate at or below 41 degrees F. Note: To give the pico de gallo more spice, add chili peppers or jalapenos finely diced.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chickpea Salsa with Jalapenos (106752)

Revision Date: Feb 8, 2019

Category: Side Salad

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		2 Servings	50 Servings	100 Servings
1	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Red Onions, Fresh, Chopped Fine (4258)	EP	1/4 ea	5 ea	10 ea
	Tomatoes, Fresh, Chopped Fine (7544)	EP	1/2 ea	15 ea	30 ea
	Cilantro, Fresh, Chopped (1781)	EP	1/4 oz	5 oz	10 oz
	Oil, Olive (4206)	AP	1-3/4 tsp	3/4 cup, 3 tbsp	1-3/4 cup, 2 tbsp
	White Wine Vinegar (7638)	AP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Lime Juice, Fresh (3542)	AP	1/4 ea	5 ea	10 ea
	Jalapeno Peppers, Fresh, Minced (7702)	EP	1/4 ea	5 ea	10 ea
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 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 mixing bowl, combine garbanzo beans, red onion, tomatoes, cilantro, olive oil, vinegar, fresh lime juice and minced jalapeno peppers. Season with salt and pepper. Mix well to incorporate all ingredients. Hold at or below 41 degrees F for storage/service. For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Chipotle Chicken Salad (107587.1)

Revision Date: Nov 8, 2018

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 60 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	25 Servings	50 Servings
1	Ground Bay Leaf (7351)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Boneless, Skinless Chicken Breast, Random (10924)	EP	3-1/4 oz	5 lb, 4 oz	10 lb, 8 oz
	White Onions, Fresh, Rough Cut (96599)	EP	<1/4 ea	1/2 ea	1 ea
	Chicken Broth, RTS (14990)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Thyme, Fresh (7524)	EP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
2	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Celery, Fresh, Diced (50977)	EP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Boiling Water (7642)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
3	White Pepper (7397)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Chipotle Mayonnaise (24346)		1/2 oz	10-1/2 oz	1 lb, 5 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. Coarsely chop 1 onion and 2 ribs of celery. Place in a large pot, add chicken stock, thyme, bay leaves. Bring liquid to a simmer. Add chicken, return to simmer and cook until chicken is cooked through, 165 degrees F internal temperature. When chicken is done, remove from stock, place in a single layer in a hotel pan or sheet pan, cover and refrigerate at or below 41 degrees F. *Chicken must chill rapidly (in under 2 hours) to below 40 degrees internal temperature. Strain, chill and reserve stock for use in soups or sauces.
2	Place diced celery into rapidly boiling salted water for 30 seconds, strain celery and discard water. Place celery into ice water until chilled. Strain celery and discard water.
3	When chicken is chilled, dice into chunks approximately 3/4 to1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces. 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:

Every Day Day 1

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CulinArt Chipotle Cole Slaw (104220.2)

Revision Date: Sep 14, 2018

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

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	Shredded Cabbage Mix (25416)	AP	2-1/2 oz	4 lb, 1 oz	8 lb
	Apple Cider Vinegar (7629)	AP	3/4 tsp	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-3/4 tsp
	Worcestershire Sauce (7213)	AP	1/2 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/4 tsp
	Honey (3190)	AP	1/4 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Green Onions, Bunch, Minced (4235)	EP	<1/4 ea	1-1/2 ea	3-1/4 ea
	Chipotle Mayo (17022)		2 tbsp, 1/4 tsp	3 cup, 3 tbsp, 1-3/4 tsp	1 qt, 2-1/3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a large stainless steel bowl toss together the slaw mix with scallions. Slaw dressing: In a large stainless steel bowl whisk together chipotle mayo, honey, Worcestershire sauce, salt, and pepper until well combined. Pour dressing over slaw mixture and toss until well combined. For Quik Pik: Portion salad into plastic containers. 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 Chipotle Spiced Corn and Navy Bean Salad (113408)

Revision Date: Sep 14, 2018

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 1 cup
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	Fresh Corn Kernels (15813)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Navy Beans, Dry (659)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Onions, Bunch, Chopped (4237)	EP	1/3 oz	9-1/2 oz	1 lb, 3 oz
	Minced Garlic Cloves, Fresh (2893)	AP	1/4 ea	6-1/4 ea	12-1/2 ea
	Basil, Fresh, Minced (465)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Chili Powder (7356)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Lemon Juice (3533)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Plum Tomatoes, Fresh, Seeded, Diced (8227)	EP	2/3 oz	15-1/2 oz	1 lb, 15-1/2 oz
	Cayenne Pepper (7393)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ranch Dressing (7164)	AP	1/8 oz	3-1/4 oz	6-1/4 oz
	Sambal Oelek Chili Paste (15491)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Tomatoes, Grape (7557)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	2 ea	50 ea	100 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. 1. Cook navy beans and corn according to package instructions and allow to chill. 2. Combine corn, beans, scallions, chopped tomatoes, garlic, basil, chili powder, cayenne pepper, lemon juice, chili paste (or chipotle paste, if available) salt and pepper. 3. Make pocket with lettuce leaf. Place 1 cup salad on lettuce. Place 5-6 grape tomatoes in each container. Serve each portion with 2 ounces of Ranch dressing. Place in plastic container, cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Citrus Barley Lentil Salad with Grapes (without almonds) (108293)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 8 oz (p)
Cook Time: 30 mins
Maximum Production:

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

Step	Ingredients		2 Servings	45 Servings	89 Servings
1	Lentils, Dry (3772)	AP	1-1/3 oz	1 lb, 14 oz	3 lb, 11 oz
	Red Grapes, Fresh (3117)	EP	1-1/3 oz	1 lb, 14 oz	3 lb, 11 oz
	Green Onions, Bunch, Chopped (4237)	EP	2 tbsp, 2 tsp	3-3/4 cup	1 qt, 3-1/3 cup, 2 tbsp
	Orange, 88 ct (4287)	EP	1/4 ea	7-1/2 ea	14-3/4 ea
	Juice, Orange, No Pulp, Pure Premium, Tropicana, 12 oz, PC (90793)		1/2 oz	11 oz	1 lb, 6-1/2 oz
	Lemon Zest (3775)	AP	1/2 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/4 tsp
	Chili Powder (7356)	AP	1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Uncooked Barley (394)	AP	2-3/4 oz	3 lb, 12 oz	7 lb, 8 oz
	Lettuce, Individual Leaf (3762)	EP	2 ea	45 ea	89 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Cook barley and lentils according to package, combine and chill. Add remaining ingredients. If seasonings need to be adjusted, use scallions, orange zest, chili powder or pepper to avoid significantly altering nutritional analysis. Store at or below 41 degrees F. For Quik Pik: Portion salad into plastic containers. 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 Corn and Black Bean Salad (113444)

Revision Date: Sep 14, 2018

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 cup

Cook Time: 5 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Corn Kernels (15813)	EP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Beans, Black, Canned, Drained (494)	AP	3 oz	4 lb, 11 oz	9 lb, 8 oz
	Peeled, Diced Tomatoes, Fresh (78895)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Green Onions, Bunch, Chopped (4237)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Onions, Red, Fresh, Chopped (4246)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Chili Powder (7356)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Lemon Juice (3533)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Leaf Lettuce (3763)	EP	1/4 ea	3-1/4 ea	6-1/4 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Cook black beans according to package instructions. Combine corn, black beans, tomatoes, scallions, onions, chili powder, lemon juice, salt and pepper. Season to taste. (Optional) Make pocket with lettuce leaf. Place 1 cup salad on lettuce or place salad in a container, cover and refrigerate at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Cucumber & Onion Salad with Garlic Oil & Red Wine Vinegar (Cucumber Salad) (107555)

Revision Date: Feb 8, 2019

Category: Side Salad

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		4 Servings	100 Servings	200 Servings
1	Cucumbers, 1/4" Small Diced (2097)	EP	5-3/4 oz	9 lb	18 lb, 4 oz
	Onions, Red, Fresh, Diced (4257)	EP	1-1/2 oz	2 lb, 4-1/2 oz	4 lb, 9 oz
	CulinArt Garlic Oil (103192)		1/3 oz	9 oz	1 lb, 2 oz
	Vinegar, Red Wine (7633)	AP	2-1/8 tsp	1 cup, 2 tbsp, 1/2 tsp	2-1/4 cup, 1 tsp
	Kosher Salt (7411)	AP	3/4 tsp	1/3 cup, 2-1/8 tsp	3/4 cup, 1/4 tsp
	Oregano Bunch, Fresh, Minced (4270)	EP	3/4 tsp	1/3 cup, 2-1/8 tsp	3/4 cup, 1/4 tsp
	Ground Red Pepper (7395)	AP	1/4 tsp	3 tbsp, 1/8 tsp	1/3 cup, 2-1/8 tsp
	Ground Black Pepper (7390)	AP	1/4 tsp	3 tbsp, 1/8 tsp	1/3 cup, 2-1/8 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 CulinArt Garlic Oil according to recipe. Combine all ingredients in a bowl and toss to combine. For Quik Pik: Portion salad into plastic containers. 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 Cucumber, Watermelon & Mint Salad (111040)

Revision Date: Feb 8, 2019

Category: Fruit-Fruit

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	26 Servings	51 Servings
1	English Cucumbers, Diced (51970)	EP	1-2/3 oz	2 lb, 10 oz	5 lb
	Watermelon, Cubed, 1/2" (54683)	EP	1-2/3 oz	2 lb, 10 oz	5 lb
	Mint Bunch, Fresh, Chopped (3885)	EP	1/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 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. Mince the fresh mint. Place cucumber, watermelon and mint in a mixing bowl, toss to combine. For Quik Pik: Portion into plastic container. Cover and label. Hold at or below 41 degrees F .

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Edamame Salad with Peppers, Onions & Mustard Vinaigrette (113450)

Revision Date: Feb 8, 2019

Category: Side Salad-Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 cup

Cook Time: 5 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Vinegar, Red Wine (7633)	AP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Dark Brown Sugar (7491)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Oil, Olive (4206)	AP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Edamame, Shelled (24331)	AP	3-1/4 oz	5 lb	10 lb
	Onions, Red, Fresh, Chopped (4246)	EP	3/4 oz	1 lb, 4 oz	2 lb, 8 oz
	Celery, Fresh, Fine Chopped (1366)	EP	3/4 oz	1 lb, 4 oz	2 lb, 8 oz
	Red Bell Peppers, Fresh, Chopped (3507)	EP	1/3 oz	10 oz	1 lb, 4 oz
	Parsley Bunch, Chopped Fine (55395)	EP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Leaf Lettuce (3763)	EP	1/4 ea	5 ea	10 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. 1. Prepare edamame according to package instructions. 2. Whisk red vine vinegar through olive oil. Cook edamame in boiling water 4 minutes. Add onion & celery to boiling water, cook 1 minute. 3. Drain well. Toss with vinaigrette; stir in parsley, chill. 4. Arrange 1 small escarole or green leaf lettuce leaf in small snack pack container to form pocket. Place edamame salad on lettuce, OR place edamame salad in a container, cover and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Fennel & Citrus Salad with Fresh Herbs & Dijon Vinaigrette (106319)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	40 Servings	80 Servings
1	Rice Vinegar, Seasoned (7634)	AP	2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	100% Grapefruit Juice (68706)	AP	1/8 oz	3-1/4 oz	6-3/4 oz
	Orange Juice, 100% (3585)	AP	1/8 oz	3-1/4 oz	6-3/4 oz
	Shallots, Fresh Peeled, Chopped (7272)	EP	1 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Mustard, Dijon (4142)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Honey (3190)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Oil, Olive (4206)	AP	1 tbsp, 1 tsp	1-2/3 cup	3-1/3 cup
	Fennel, Fresh (2353)	EP	1/4 ea	5 ea	10 ea
	Pink Grapefruit (96898)	EP	3 tbsp, 1 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Blood (Red) Orange (9553)	EP	3 tbsp, 1 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Green Bell Peppers, Fresh, Chopped (6154)	EP	3 tbsp, 1 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Cilantro Sprigs, Fresh (1784)	EP	<1/4 ea	1-3/4 ea	3-1/4 ea
	Mint Bunch, Fresh, Chopped (3885)	EP	3/4 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Ground Coriander (7364)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Slice fennel into Julienne strips. Remove skin from grapefruit and orange and cut into sections. In a mixing bowl, combine fennel, grapefruit, orange, bell pepper, and cilantro. In a food processor, add shallots, Dijon mustard, orange juice, grapefruit juice, rice wine vinegar and honey. Blend until shallots are minced then slowly add olive oil. Blend until vinaigrette is consistent. Pour vinaigrette over fennel mixture. Top with Mint and coriander. Place in refrigerator and let rest for one hour before serving. For Quik Pik: Portion into plastic containers. 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 Fiesta Black Bean Salad with Sweet Potatoes, Corn, Scallions & Cilantro (115846)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins
Minimum Batch:
Portion: 8 oz (p)
Cook Time: 5 mins
Maximum Production:

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

Step	Ingredients		2 Servings	34 Servings	67 Servings
1	Sweet Potatoes, 120 Count, Fresh (7498)	AP	4-1/2 oz	4 lb, 14 oz	9 lb, 8 oz
	Corn, Frozen (1886)	AP	2-1/4 oz	2 lb, 7 oz	4 lb, 13 oz
	Black Beans, Canned, Drained, Rinsed (8212)	AP	4-1/2 oz	4 lb, 14 oz	9 lb, 8 oz
	Green Onions, Bunch, Thin Sliced (4229)	EP	1 tbsp, 1/2 tsp	1 cup, 3 tbsp, 1-1/4 tsp	2-1/3 cup, 2-3/4 tsp
	Cilantro, Fresh, Chopped (1781)	EP	2 tbsp, 3/4 tsp	2-1/3 cup, 1 tbsp, 1-1/2 tsp	1 qt, 3/4 cup, 1 tbsp
2	Ground Coriander (7364)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Cumin (7367)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Chili Powder (7356)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Chipotle Peppers, Canned (7695)	AP	1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/4 tsp
	Garlic Cloves, Roasted (76889)	AP	1/4 ea	4-3/4 ea	9-1/2 ea
	Sweet Thai Chili Sauce (10615)	AP	1/4 oz	3-3/4 oz	7-1/4 oz
	Lime Juice (3543)	AP	2-1/2 tsp	3/4 cup, 2 tbsp, 1-3/4 tsp	1-3/4 cup, 2-1/4 tsp
	Canola Oil (4208)	AP	1/3 oz	6 oz	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. Steam Sweet Potatoes until tender and cooked through. Allow the potatoes to cool, then peel and cut into 3/4 inch cubes. Once Sweet Potatoes are cooled and cubed, transfer to a large bowl and add sweet corn kernels, black beans, sliced scallions, and fresh cilantro.
2	For the Dressing: Place coriander, cumin, chili powder, salt, chipotle, garlic and sweet chili sauce in food processor and process until mixture is smooth. Add lime juice and process again, about 30 seconds. With the machine running, slowly pour in oil; process slowly, until emulsified. Toss the dressing with the sweet potato-corn-bean mixture. Place in plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Greek Orzo and Feta Salad (113466)

Revision Date: Jul 20, 2018

Category: Side Salad-Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 1 cup
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	Diced Peeled Cucumbers, Seeded (8217)	EP	1/4 ea	4-1/4 ea	8-1/4 ea
	Plum Tomatoes, Fresh, Seeded, Diced (8227)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Beans, Red Kidney, Canned, Drained, Rinsed (655)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Medium Black Pitted Olives, Halved (4197)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Parsley, Fresh, Chopped (4321)	EP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Basil, Fresh, Chopped (457)	EP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Oil, Olive (4206)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Vinegar, Red Wine (7633)	AP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Cheese, Feta, Crumbled (1665)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Cooked Orzo Pasta (16172)		2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. 1. Cook orzo pasta according to package instructions. Chill immediately. 2. Combine all ingredients. 3. (Optional) Make pocket with lettuce leaf. Place 1 cup orzo salad on lettuce, or place 1 cup of salad in a plastic container. Garnish with fresh herbs & diced tomato. Cover and hold at or below 41 degrees F for service.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Greenwheat Freekeh Salad with Cherry Tomatoes & Asparagus (111808)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 1 cup
Cook Time: 25 mins
Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Minced Garlic Cloves, Fresh (2893)	AP	1/2 ea	12-1/2 ea	25 ea
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Oil, Olive (4206)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
2	Asparagus, Fresh, Chopped (16265)	EP	5-1/4 oz	8 lb, 4 oz	16 lb, 12 oz
3	Greenwheat Freekeh (56712)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Thyme, Dried, Crushed (7418)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Tap Water (7644)	AP	2/3 cup	1 gal, 3/4 cup	2 gal, 1-1/4 cup
4	Lemon Juice, Fresh (3539)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Cilantro, Fresh, Chopped (1781)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 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. In a large stainless steel bowl, combine garlic, olive oil, salt and pepper with tomatoes. Place on sheet tray lined with parchment and roast in oven for 10 minutes. Remove from oven and cool.
2	Preheat steamer to 250 degrees F. Place asparagus in steamer for 5 minutes. Shock with ice and hold cold at or below 40 degrees F for service.
3	Place freekeh in steamer with salt, thyme and water. Steam freekeh for 20 minutes or until fully cooked. Remove from steamer. Transfer to sheet tray. Spread out so that freekeh could fully cool. Place at or below 40 degrees F to cool for service.
4	In a large stainless steel bowl, combine freekeh, tomatoes, asparagus, lemon juice, and cilantro. Mix well. Hold salad cold at or below 40 degrees F for service. For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken Farro Salad with Balsamic Vinaigrette (40108.2)

Revision Date: Feb 8, 2019

Category: Side Salad-Side Salad

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 5 mins

Minimum Batch:

Portion: 1 cup

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
	Kosher Salt (7411)	AP	<1/8 tsp	1/8 tsp	1/8 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/8 tsp	1/8 tsp
	Farro Grain, InHarvest, Dry (8274)	AP	1 oz	1 lb, 7 oz	2 lb, 14 oz
	Low Sodium Vegetable Base (448)	AP	1/2 tsp	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 3/4 tsp
	Water (7641)	AP	2 tbsp, 2-1/2 tsp	1 qt, 1/3 cup, 2 tbsp	2 qt, 3/4 cup, 3 tbsp
	Carrots, Fresh, Finely Chopped (1259)	EP	1/2 oz	11-1/2 oz	1 lb, 7 oz
	Cooking Spray, Pan Coating (7952)	AP	1/4 spray	4-1/4 spray	8-1/2 spray
2	Arugula Lettuce Leaf (3771)	AP	1/8 oz	4-1/4 oz	8-1/2 oz
	Roasted Red Peppers, Canned, Julienne Sliced (35050)	AP	1/4 oz	5-3/4 oz	11-1/2 oz
	Tomatoes, Grape (7557)	AP	1/2 oz	14-1/2 oz	1 lb, 12-1/2 oz
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Minced Garlic Cloves, Fresh (2893)	EP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1-1/2 tsp	2-3/4 tsp
	Parsley, Fresh, Chopped (4321)	EP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	Basil, Fresh, Chopped (457)	EP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	White Balsamic Vinegar (13955)	AP	1 tsp	1/2 cup, 1-3/4 tsp	1 cup, 1 tbsp, 1/2 tsp
	Canola Oil (4208)	AP	1 tsp	1/2 cup, 1-3/4 tsp	1 cup, 1 tbsp, 1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Prepare grilled chicken according to recipes hold hot at 145 degrees F for service. Spray a sheet pan with pan spray. Spread carrots on the pan in a single layer, spray carrots lightly and season with 1/8 tsp each of salt and pepper. Roast in 350F oven until caramelized. Chill until below 40F.Blend together water and vegetable base. Bring to a boil- remove and reserve 2oz of broth for the vinaigrette.Add Farro to remaining broth and stir. Cover tightly, return to boil, reduce heat and simmer. Cook for 25-30 minutes, until tender and most grains are slightly split. Drain excess liquid if necessary. Farro may be cooled down by rinsing in cold water. Chill to below 40F.
2	Make vinaigrette by blending together vinegar, reserved vegetable broth, oil, salt, pepper, garlic, parsley, and basil. Toss chilled farro with carrots, vinaigrette, arugula, peppers and halved grape tomatoes. Portion Size: 1/2 cup salad, 4 oz. Chicken Serve Immediately. For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Grilled Chicken Farro Salad with Balsamic Vinaigrette (40108.2)

Day (s) In Menu:

Every Day Day 1

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CulinArt Grilled Chicken, Arugula, Blackberries, Almonds & Lemon Thyme Vinaigrette (69525.2)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

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	Lemon Thyme Vinaigrette (41764)		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	Arugula Lettuce Leaf (3771)	AP	1 cup	1 gal, 2 qt, 1 cup	3 gal, 2 cup
	Fresh Blackberries (7800)	EP	1/3 cup, 1 tbsp, 2-1/4 tsp	2 qt, 3 cup, 2 tbsp	1 gal, 1 qt, 2-1/4 cup
	Almonds, Sliced (62)	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 Lemon Thyme Vinaigrette according to recipe. Hold cold at or below 41 degrees F. Prepare Grilled Chicken according to recipe. Hold hot at or above 145 degrees F.
2	Assemble salad according to the following instructions: For Immediate Service: Layer salad with: 1 cup arugula, 1oz almonds, and 3.5oz blackberries. Top with 4oz sliced grilled chicken and 2oz dressing. Serve immediately. 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:

Every Day Day 1

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CulinArt Grilled Chicken, Broccoli & Apple Salad with Greek Yogurt Dressing (86639.1)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Minimum Batch:

Portion: 1 cup

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fat Free Plain Greek Yogurt (49616)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Apple Cider Vinegar (7629)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Honey (3190)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Broccoli, Fresh, Spears (56058)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
3	Lemon Juice, Fresh (3539)	EP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Granny Smith Apples, Fresh, 125 Count (33444)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
4	Cranberries, Dried (1906)	AP	1-1/4 tsp	2/3 cup, 1-1/4 tsp	1-1/3 cup, 2-3/4 tsp

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. For the Dressing: Whisk plain fat-free yogurt, cider vinegar, honey, salt, and pepper until combined to make the dressing. Hold cold for service.
2	Cut broccoli into florets, reserving stems. Blanch florets just until tender, and shock in an ice bath. Drain and reserve florets. Julienne broccoli stems.
3	Core apples and slice into half moon pieces. Toss the apple slices in the lemon juice.
4	Toss apples, broccoli, cranberries, and dressing together and chill. Allow to marinate with dressing for 1 hour. For Quik Pik: Portion salad into 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:

Every Day Day 1

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CulinArt Grilled Chicken, Kale, Feta, Chickpeas & Cranberries (65852.5)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 20 mins
Minimum Batch:
Portion: 1 cup
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	Kale, Fresh, Chopped (3678)	EP	1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
3	Canola Oil (4208)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Crushed Garlic Cloves, Fresh (2886)	EP	3/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Mustard Seed (7379)	AP	1/4 tsp	2 tbsp, 3/4 tsp	1/4 cup, 1-1/4 tsp
	Ground Coriander (7364)	AP	1/8 tsp	1 tbsp, 1/4 tsp	2 tbsp, 3/4 tsp
	Smoked Paprika (16255)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
4	Cheese, Feta, Crumbled (1665)	AP	1 tbsp, 1/4 tsp	1-2/3 cup	3-1/3 cup
	Cranberries, Dried (1906)	AP	1 tbsp, 1/4 tsp	1-2/3 cup	3-1/3 cup
	Lemon Juice, Fresh (3539)	EP	3/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Lemon Zest, Grated (3774)	AP	1/8 tsp	1 tbsp, 1/4 tsp	2 tbsp, 3/4 tsp
	Beans, Garbanzo, Canned, Drained, Rinsed (562)	AP	1/4 cup, 3/4 tsp	1 qt, 2-2/3 cup	3 qt, 1-1/4 cup, 1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Prepare Grilled Chicken according to recipe. Cut into slices.
2	Clean kale well, remove thick center stem and chop into 1 inch pieces.
3	In a skillet, add oil and garlic and cook on medium high heat for 20 seconds. Add the mustard seeds, coriander powder, smoked paprika, salt and pepper and cook for 10 seconds.
4	Add kale and cook until kale begins wilting, about 30 seconds to one minute. Add chickpeas and mix well. Remove from heat and flash chill. Add the feta cheese, cranberries, lemon zest and lemon juice and dressing. Mix well. Top with diced grilled chicken. For Quik Pik: Portion salad and dressing into individual plastic containers. 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, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 5 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Quinoa (51763)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Roasted Fennel, Honey Vinaigrette (69290)		1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Green Peas, Frozen (4877)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Asparagus, Fresh, Chopped (16265)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
3	Kale, Fresh, Chopped (3678)	EP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Radish, Watermelon, Fresh, Sliced, 1/8" (68525)	EP	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

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 Quinoa according to recipe. Hold at or below 41 degrees F Prepare Fennel Honey Vinaigrette according to recipe.
2	Steam asparagus and peas separately,until tender. Shock vegetables in ice bath and drain well. Cover and refrigerate for service.
3	In a large bowl, toss together kale, watermelon radish, quinoa, fennel vinaigrette, peas, asparagus, salt, and pepper. Serve with fennel honey vinaigrette. Portion Size: 1/2 cup (2 oz wt) top with 4 oz small diced grilled chicken. For Quik Pik: Portion salad into individual plastic containers. 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 Romaine, Chicken, Pickled Onions & Blue Cheese (86642.1)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Dean Fearing: Pickled Red Onions (68222)		1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	CulinArt Grilled Chicken (94490)		4 oz	6 lb, 4 oz	12 lb, 8 oz
2	Cooking Spray, Pan Coating (7952)	AP	3/4 spray	16-3/4 spray	33-1/4 spray
	Lettuce, Romaine, Hearts (86976)	EP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
3	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Cheese, Blue, Crumbles (1614)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Fat Free Buttermilk (3847)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Fat Free Plain Greek Yogurt (49616)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Light Mayonnaise, Kraft (81134)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
4	Chives, Fresh, Minced (1768)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Tomatoes, Grape (7557)	EP	1/2 oz	12-1/2 oz	1 lb, 9 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 recipes. Hold hot at 145 degrees F for service. Prepare pickled red onion according to recipe.
2	Trim leaf end from romaine hearts and discard any damaged outer leaves, leave core intact. Cut romaine hearts lengthwise. Spray grill with pan spray and grill cut side of romaine heart. Note: Lightly char romaine hearts only, do not overcook. Immediately place romaine in freezer until chilled. Cut and discard romaine core. Cut romaine heart into 1/2" pieces and reserve. (Every 2 pounds of fresh romaine lettuce hearts should yield 11 cups of grilled, trimmed, cut lettuce.)
3	Mix fat free yogurt, blue cheese, fat free buttermilk. black pepper, and light mayo until combined.
4	Halve the cherry tomatoes. Lay romaine on platter and drizzle with dressing. Top with tomato and pickled onion, garnish with chives. OR toss all ingredients together for a tossed salad. Portion Size: 1/2 cup (1.5 oz wt) Salad, 4 oz. Grilled Chicken Serve Immediately For Quik Pik: Portion Salad into plastic containers. Transfer dressing into 2 ounce soufflé cups. Place cover and labels on containers. Hold at or below 41 degrees F.

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CulinArt Grilled Romaine, Chicken, Pickled Onions & Blue Cheese (86642.1)

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Herbed Wild Rice & White Bean Salad (113467)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

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

Portion: 1 cup **Cook Time: 30 mins** **Maximum Production:**

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Long Grain Wild Rice, Dry (9484)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Navy Beans, Dry (659)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Diced Carrots, Fresh (9057)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Celery, Fresh, Diced (50977)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Vinegar, Red Wine (7633)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Basil, Fresh (447)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Dill Weed, Fresh, Chopped (2166)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Leaf Lettuce (3763)	EP	1/4 ea	3-1/4 ea	6-1/4 ea
	Steamed Brown Rice (23192.7)		1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. 1. Cook wild and brown rice separately and chill, then combine. 2. Soak, then cook Navy beans according to package instructions 3. Combine rice mixture with navy beans, carrots, celery, olive oil, red wine vinegar, fresh chopped basil, fresh dill, salt and pepper. Season to taste. 4. (Optional) Make pocket with lettuce leaf. Place 1 cup salad on lettuce, or place salad in a container, cover and refrigerate at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Kachumber Salad: Tomatoes, Onions, Cucumbers, Peppers (105935)

Revision Date: Feb 8, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

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	Red Onions, Fresh, Julienne Sliced (4254)	EP	3/4 oz	1 lb, 5 oz	2 lb, 10 oz
	Tomatoes, Fresh, Julienne Sliced (7548)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Cucumbers, Peeled, Julienne-Slice (2107)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Mint Bunch, Fresh, Chopped (3885)	EP	<1/8 tsp	1 tsp	2-1/8 tsp
	Cilantro, Fresh, Chopped (1781)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Lemon Juice (3533)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Ground Cumin (7367)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Serrano Peppers, Fresh (7710)	EP	<1/4 ea	1/2 ea	1 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	2-1/8 tsp	1 tbsp, 1-1/8 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. Cut onions, tomatoes and cucumber into thinly sliced pieces and place in a mixing bowl. Add chopped mint and cilantro. Add lemon juice, ground cumin, Serrano, salt and pepper. Hold at or below 41 degrees F for storage. For Quik Pik: Portion salad in individual plastic containers. 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 Kimchi Slaw (103278)

Revision Date: Sep 5, 2018

Category: Accompany

Production Area: Cold Prep
Source: CulinArt

Prep Time: 40 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

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

Step	Ingredients		3 Servings	67 Servings	134 Servings
1	Chinese Cabbage (Napa), Fresh, Chopped (1162)	EP	7-1/2 oz	10 lb, 8 oz	21 lb
	Kosher Salt (7411)	AP	1-3/4 tsp	3/4 cup, 1-3/4 tsp	1-1/2 cup, 1 tbsp, 1/2 tsp
	Rice Vinegar, Seasoned (7634)	AP	2-3/4 tsp	1-1/4 cup, 2-3/4 tsp	2-1/2 cup, 1 tbsp, 2-3/4 tsp
	Tomato Paste, Canned (7532)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Fish Sauce (7186)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1-1/8 tsp
	Water (7641)	AP	1-1/8 tsp	1/2 cup, 1-1/8 tsp	1 cup, 2-1/4 tsp
	Ground Red Pepper (7395)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	White Pepper (7397)	AP	<1/8 tsp	1 tsp	2-1/8 tsp
	Minors Korean Chili Garlic Sauce (7191)	AP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/2 tsp
	Granulated Sugar (7493)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1-1/8 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Sesame Oil (4203)	AP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 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 bowl, toss cabbage with salt. Let stand for at least 30 minutes. In a separate bowl, whisk together the remaining ingredients (Rice Vinegar, Tomato Paste, Fish Sauce, Water, Red pepper, White pepper, Chili Garlic sauce, Minced garlic, and Sesame oil.) Add the mixture to the cabbage. Cover and marinate in a refrigerator, tossing occasionally. Hold cold at or below 41 degrees F until service. Drain excess liquid before serving. For Quik Pik: Portion salad into plastic containers. 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 Mango Jicama Slaw with Onions, Cabbage & Cilantro (111851)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Mango, Fresh, Peeled, Julienne Sliced (58159)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Jicama, Peeled, Julienne (3398)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	Onions, Red, Fresh (4247)	EP	1/4 ea	6-1/4 ea	12-1/2 ea
	White Cabbage (97686)	EP	1/4 ea	3-1/4 ea	6-1/4 ea
	Unseasoned Rice Wine Vinegar (10611)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Granulated Sugar (7493)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Cilantro, Fresh, Chopped (1781)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 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. Julienne slice Fresh Mango, Jicama, Red Onion, and White Cabbage. Toss all ingredients together. For Quik Pik: Portion salad into plastic containers. 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 Mediterranean Couscous with Tomatoes, Cucumbers & Fresh Herbs (107652)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Hot Side

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 8 oz

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		3 Servings	57 Servings	114 Servings
1	Couscous (1919)	AP	4 oz	4 lb, 12 oz	9 lb, 8 oz
	Water (7641)	AP	3/4 cup, 2-1/2 tsp	3 qt, 3 cup, 3 tbsp	1 gal, 3 qt, 2-1/2 cup
2	Lemon Juice, Fresh (3539)	AP	1-1/4 tsp	1/3 cup, 2 tbsp, 3/4 tsp	3/4 cup, 3 tbsp, 1/2 tsp
	Tomatoes, Cherry (7536)	AP	1/2 cup	2 qt, 1-1/2 cup	1 gal, 3 cup
	English Cucumbers (49614)	EP	1/4 ea	4-3/4 ea	9-1/2 ea
	Red Onions, Fresh, Chopped Fine (4258)	EP	1/4 ea	2-3/4 ea	5-3/4 ea
	Cilantro, Fresh, Chopped (1781)	EP	2-1/2 tsp	3/4 cup, 3 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp, 1-1/4 tsp
	Parsley, Fresh, Chopped (4321)	EP	2-1/2 tsp	3/4 cup, 3 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-3/4 tsp
	Oil, Olive (4206)	AP	2-1/2 tsp	3/4 cup, 3 tbsp, 1/2 tsp	1-3/4 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. In a saucepan, bring water to a boil; stir in couscous and cover. Remove from heat and let stand 5 minutes. Lightly fluff with a fork then transfer to a covered mixing bowl and set aside. Flash chill; Hold at or below 41 degrees F for service.
2	Small dice fresh cucumbers. In a large mixing bowl, combine: cooked couscous, olive oil, lemon juice, salt, pepper, cherry tomatoes, cucumbers, red onion, cilantro, and parsley. Mix well to incorporate all ingredients. Hold at or below 41 degrees F for service. Portion Size: 3.5 ounces. For Quik Pik: Portion salad into plastic containers. 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 Mexican Corn & Pasta Salad with Peppers & Cotija Cheese (111111)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1/2 cup

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Corn on Cob, Husk Removed (16111)	EP	1/4 ea	8-1/4 ea	16-3/4 ea
2	Diced Fresh Red Bell Peppers (Brunoise) (3511)	EP	<1/4 ea	2 ea	4-1/4 ea
	Mayonnaise, Heavy Duty (3808)	AP	1-1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1 tbsp
	Cilantro, Fresh, Chopped (1781)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Lime Juice (3543)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Queso Cotija (47095)	AP	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	1 tsp	2-1/8 tsp
	Ground Paprika (7387)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Large Conchiglie Shells, Dry (25777)	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. TO STEAM CORN: Steam corn for 5 minutes at 300 degrees F. TO GRILL CORN: Grill corn for 1-2 minutes, rotating occasionally. Remove corn from heat, let cool, then cut down the side of the cob to remove the kernels from the cob. Reserve the kernels for Step 2.
2	Boil Shell Pasta according to package instructions. Drain water, rinse pasta with cold water. Flash chill. Hold at or below 41 degrees F for service. In a large mixing bowl, add shell pasta, red bell pepper, corn, chopped cilantro and crumbled cotija cheese. Season with salt and pepper. Add mayonnaise--1 TBS at a time. Mix to incorporate ingredients. Sprinkle with paprika just before service. Hold at or below 41 degrees F for service/storage. For Quik Pik: Portion salad into individual plastic containers. 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 Moroccan Couscous with Grilled Chicken & Orange Vinaigrette (106440)

Revision Date: Feb 8, 2019

Category: Starch/Grain

Production Area: Hot Entree

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 8 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 Moroccan Chicken (106446)		4 oz	6 lb, 4 oz	12 lb, 8 oz
	CulinArt Mandarin Orange Vinaigrette (115906)		2 oz	3 lb, 2 oz	6 lb, 4 oz
2	Whole Wheat Couscous (9173)	AP	3/4 oz	1 lb, 5 oz	2 lb, 10 oz
3	Raisins (7107)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Cranberries, Dried (1906)	AP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Zucchini Squash, Fresh, Chopped (62636)	EP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Carrots, Fresh, Chopped (52030)	EP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Mint Bunch, Fresh, Chopped (3885)	EP	1/2 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 2-1/8 tsp
	Orange Zest, Fresh (74844)	AP	1/2 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 2-1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Green Onions, Bunch, Chopped (4237)	EP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz
	Sweet Potatoes, Fresh, Peeled 1/2" Cubed (7500)	EP	1/3 oz	8-1/4 oz	1 lb, 1/2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Prepare CulinArt grilled Moroccan Chicken according to recipe. Prepare CulinArt Mandarin Orange Vinaigrette according to recipe. Hold at or below 41 degrees F.
2	In a saucepan, bring water to a boil; stir in couscous and cover. Remove from heat and let stand 5 minutes. Lightly fluff with a fork then transfer to a sheet pan to cool.
3	Preheat oven to 400 degrees F. Roast zucchini and sweet potatoes until tender. Cool to below 41 degrees F. For Quik Pik: Place all ingredients in a large mixing bowl. Toss well to combine. Portion salad into plastic containers. Portion 2 ounces of dressing into plastic soufflé cups. Place cover and labels on plastic containers. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Moroccan Couscous with Raisins & Chickpeas (113489)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins
Minimum Batch:
Portion: 1 cup
Cook Time: 20 mins
Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beans, Garbanzo, Canned, Drained (549)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Onions, Red, Fresh, Diced (4257)	EP	1/3 oz	9-1/2 oz	1 lb, 3 oz
	Minced Garlic Cloves, Fresh (2893)	AP	1/4 ea	4-3/4 ea	9-1/2 ea
	Raisins (7107)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Oil, Olive (4206)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Lemon Juice (3533)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Turmeric (7421)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Ground Cumin (7367)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Cayenne Pepper (7393)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Ground Cinnamon (7359)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Whole + Sum 150: Whole Wheat Couscous (9084)		1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lettuce, Individual Leaf (3762)	EP	1 ea	25 ea	50 ea
	Parsley, Fresh, Minced (4320)	EP	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# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Directions: 1. Cook couscous according to package instructions. 2.Combine chilled couscous and drained chickpeas. Heat 1 Tablespoon oil over medium heat, sauté onion and garlic until tender; add to couscous-chickpea mixture. 3. Add raisins, remaining tablespoon of oil, lemon juice, spices and parsley, mix well. Season to taste. 4. Make pocket with lettuce leaf. Place 1 cup couscous mixture on lettuce. Place in a container, cover and hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Napa Cabbage Salad with Carrots, Scallions & Miso Dressing (105840)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Carrots, Fresh, Julienne Sliced (1252)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Green Onions, Each, Bias Cut (4241)	EP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	CulinArt Miso Dressing (28176.6)		1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

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 Miso Dressing according to recipe. Toss all ingredients with dressing. For Quik Pik: Portion into plastic containers. 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 Papaya & Rice Noodle Salad (111031)

Revision Date: Feb 8, 2019

Category: Fruit-Fruit

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins
Minimum Batch:
Portion: 3 oz (p)
Cook Time: 5 mins
Maximum Production:

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

Step	Ingredients		1 Servings	26 Servings	51 Servings
1	Vermicelli, Dry (106239)	AP	1-2/3 oz	2 lb, 10 oz	5 lb
	Papaya, Fresh (96600)	EP	1-2/3 oz	2 lb, 10 oz	5 lb
	Rice Vinegar, Seasoned (7634)	AP	2-1/2 tsp	1-1/4 cup, 2-1/2 tsp	2-1/2 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. Prepare Vermicelli Noodles according to package instructions. Remove skin and seeds from papaya. Slice into thin julienne strips In a mixing bowl, toss with seasoned rice vinegar*** and cooked Vermicelli noodles. Hold at or below 41 degrees F for service. For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F. Station Suggestion: Grill Station or Chefs Table ***Also known as sushi vinegar, if not available use rice vinegar, salt and sugar.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Pasta Salad with Peppers, Onions, Herbs & Italian Dressing (107819)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 8 oz (p)

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Rotini Pasta, Dry (4327)	AP	6 oz	9 lb, 8 oz	18 lb, 12 oz
2	Onions, Red, Fresh, Chopped (4246)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Green Bell Peppers, Fresh, Chopped (6154)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Italian Salad Dressing, Fat Free (7160)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	White Pepper (7397)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Oregano Bunch, Fresh, Chopped (4271)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/8 tsp	2 tbsp, 1/4 tsp
	Parsley, Fresh, Chopped (4321)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Cook noodles in boiling water until tender but firm. Drain well. Cover and refrigerate until internal temperature reaches 41F or less.
2	Mix noodles, onions, bell peppers, white pepper, oregano, black pepper, and parsley in bowl. Add salad dressing to bowl. Toss well to coat. Cover and refrigerate until internal temperature reaches 41F or less. Portion Size: 5 oz For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Pickled Red Cabbage Slaw (103027)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt-Quik Pik

Prep Time: 120 mins **Minimum Batch:**

Portion: 8 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		3 Servings	67 Servings	134 Servings
1	Rosemary, Fresh (7136)	EP	1/8 oz	2-3/4 oz	5-1/2 oz
	Black Peppercorns (67169)	AP	1-1/2 tsp	2/3 cup, 1-1/2 tsp	1-1/3 cup, 1 tbsp
	Kosher Salt (7411)	AP	1-1/2 tsp	2/3 cup, 1-1/2 tsp	1-1/3 cup, 1 tbsp
	White Wine Vinegar (7638)	AP	1/2 cup	2 qt, 3 cup, 3 tbsp	1 gal, 1 qt, 2-1/4 cup
	Tap Water (7644)	AP	2/3 cup	3 qt, 2-3/4 cup, 2 tbsp	1 gal, 3 qt, 1-3/4 cup
	Ground Red Pepper (7395)	AP	1/2 tsp	3 tbsp, 2-1/8 tsp	1/3 cup, 2 tbsp, 1/4 tsp
	Lemon, Sliced (3778)	EP	1/4 ea	5-1/2 ea	11-1/4 ea
	Red Cabbage, Fresh, Julienne Sliced (1193)	EP	6 oz	8 lb, 8 oz	16 lb, 12 oz
	Red Onions, Fresh, Julienne Sliced (4254)	EP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
2	Carrots, Fresh, Julienne Sliced (1252)	EP	2-3/4 oz	3 lb, 12 oz	7 lb, 8 oz
	Honey (3190)	AP	3/4 tsp	1/3 cup, 3/4 tsp	2/3 cup, 1-1/2 tsp
	Ground Cumin (7367)	AP	1/2 tsp	3 tbsp, 2-1/8 tsp	1/3 cup, 2 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Combine vinegar, water, and salt in a medium saucepan over a high heat. Bring to a boil, stirring to dissolve salt. Remove from heat. Place peppercorns, crushed red pepper, cabbage, and onion in a baine marie. Tuck rosemary sprigs and lemon slices into baine marie. Pour pickling liquid over cabbage. Cover tightly with foil and hold in refrigerator, at or below 41 degrees F for at least 6 hours.
2	Transfer cabbage and onion to a large stainless steel bowl, strain the chilled pickling liquid and pour over cabbage mixture. Toss honey, carrot, and cumin with cabbage until fully incorporated. Hold slaw at or below 41 degrees F for service. For Quik Pik: Portion salad into plastic containers. 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 Quinoa with Squash, Bell Peppers, Raisins, Oranges, Jalapeno & Almonds (115895.1)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 8 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		2 Servings	40 Servings	80 Servings
1	Quinoa, Dry (8062)	AP	3-1/4 oz	4 lb	8 lb
	Water (7641)	AP	3/4 cup	3 qt, 3 cup	1 gal, 3 qt, 2 cup
	Low Sodium Vegetable Base (448)	AP	1/2 tsp	1/4 cup	1/2 cup
	Oil, Olive (4206)	AP	1-1/4 tsp	1/2 cup	1 cup
	Zucchini Squash, Fresh, Finely Diced (7464)	EP	1-1/4 oz	1 lb, 8 oz	3 lb
	Butternut Squash, Diced (62638)	EP	1-1/4 oz	1 lb, 8 oz	3 lb
	Diced Fresh Red Bell Peppers (Brunoise) (3511)	EP	1/3 oz	8 oz	1 lb
	Cilantro, Fresh, Chopped (1781)	EP	2-1/2 tsp	1 cup	2 cup
	Parsley, Fresh, Chopped (4321)	EP	2-1/2 tsp	1 cup	2 cup
	Green Onions, Bunch, Chopped (4237)	EP	2-1/2 tsp	1 cup	2 cup
	Raisins (7107)	AP	3/4 oz	1 lb	2 lb
	Orange Zest, Fresh (74844)	AP	1/2 tsp	1/4 cup	1/2 cup
	Fresh Orange Juice (78827)	AP	1 tbsp, 1/2 tsp	1-1/2 cup	3 cup
	Jalapeno Peppers, Fresh, Diced (7701)	EP	1/4 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Apple Cider Vinegar (7629)	AP	1-1/4 tsp	1/2 cup	1 cup
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Almonds, Toasted Sliced (66)	AP	1/3 oz	8 oz	1 lb

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. Rinse quinoa well in a mesh sieve to remove bitter starch from grain. Bring water to a boil, add quinoa and vegetable bouillon cube. Bring to a boil, stir once, cover, reduce heat to low and let simmer until all liquid is absorbed, about 15 minutes. Check once during cooking, add more water if necessary. Once quinoa is cooked, spread in single layer on cooking sheet and cool in the refrigerator. Heat oil in sauté pan. Quickly sauté zucchini, butternut squash and red bell pepper until tender. Cool completely. Add zucchini mixture and remaining ingredients to the cooled, cooked quinoa. Toss to combine; season with salt & pepper. Portion 5 ounces of salad into each individual plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Quinoa with Squash, Bell Peppers, Raisins, Oranges, Jalapeno & Sunflower Seeds (115895)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 8 oz (p)

Cook Time: 15 mins

Maximum Production:

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

Step	Ingredients		2 Servings	40 Servings	80 Servings
1	Quinoa, Dry (8062)	AP	3-1/4 oz	4 lb	8 lb
	Water (7641)	AP	3/4 cup	3 qt, 3 cup	1 gal, 3 qt, 2 cup
	Low Sodium Vegetable Base (448)	AP	1/2 tsp	1/4 cup	1/2 cup
	Oil, Olive (4206)	AP	1-1/4 tsp	1/2 cup	1 cup
	Zucchini Squash, Fresh, Finely Diced (7464)	EP	1-1/4 oz	1 lb, 8 oz	3 lb
	Butternut Squash, Diced (62638)	EP	1-1/4 oz	1 lb, 8 oz	3 lb
	Diced Fresh Red Bell Peppers (Brunoise) (3511)	EP	1/3 oz	8 oz	1 lb
	Cilantro, Fresh, Chopped (1781)	EP	2-1/2 tsp	1 cup	2 cup
	Parsley, Fresh, Chopped (4321)	EP	2-1/2 tsp	1 cup	2 cup
	Green Onions, Bunch, Chopped (4237)	EP	2-1/2 tsp	1 cup	2 cup
	Raisins (7107)	AP	3/4 oz	1 lb	2 lb
	Orange Zest, Fresh (74844)	AP	1/2 tsp	1/4 cup	1/2 cup
	Fresh Orange Juice (78827)	AP	1 tbsp, 1/2 tsp	1-1/2 cup	3 cup
	Jalapeno Peppers, Fresh, Diced (7701)	EP	1/4 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Apple Cider Vinegar (7629)	AP	1-1/4 tsp	1/2 cup	1 cup
	Sunflower Seeds, Unsalted, Roasted (4169)	AP	1/3 oz	8 oz	1 lb
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 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. Rinse quinoa well in a mesh sieve to remove bitter starch from grain. Bring water to a boil, add quinoa and vegetable bouillon cube. Bring to a boil, stir once, cover, reduce heat to low and let simmer until all liquid is absorbed, about 15 minutes. Check once during cooking, add more water if necessary. Once quinoa is cooked, spread in single layer on cooking sheet and cool in the refrigerator. Heat oil in sauté pan. Quickly sauté zucchini, summer squash and red bell pepper until tender. Cool completely. Add zucchini mixture and remaining ingredients to cooled, cooked quinoa. Toss to combine; season with salt & pepper. Portion 5 ounces of salad into each plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Quinoa-Herb Tabbouleh (103031)

Revision Date: Sep 5, 2018

Category: Side Salad

Production Area: Hot Side

Source: CulinArt-Quik Pik

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

Portion: 8 oz (p) **Cook Time: 30 mins** **Maximum Production:**

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Red Quinoa, Dry (9597)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Lemon Juice (3533)	AP	3/4 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1/3 cup	2 qt, 1/4 cup, 1 tbsp	1 gal, 3/4 cup
	Cucumbers, Peeled, 1/3" Diced (2101)	EP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Onions, Red, Fresh, Diced (4257)	EP	<1/4 ea	2-1/2 ea	5 ea
	Cilantro, Fresh, Chopped (1781)	EP	<1/8 oz	2-1/4 oz	4-1/2 oz
	Parsley, Fresh, Chopped (4321)	EP	2 g	46 g	92 g
	Kosher Salt (7411)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2-1/2 tsp	1 tbsp, 2 tsp
	Oil, Olive (4206)	AP	1-1/2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. To cook quinoa: bring quinoa and 5 quarts of water to a boil in a large saucepan. Reduce heat to low, cover and simmer until tender and most of the liquid has been absorbed. Fluff with a fork. Flash chill and hold at or below 41 degrees F. Combine all ingredients into a large bowl. Mix well. For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Raspberry, Cranberry, Pecan, Feta & Zucchini Couscous Salad (106384)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Hot Side

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 8 oz (p)

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		2 Servings	40 Servings	80 Servings
1	Corn Oil (4207)	AP	2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	Vinegar, Balsamic (7627)	AP	1 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 1 tsp
	Mustard, Dijon (4142)	AP	1/8 tsp	1 tbsp, 1/4 tsp	2 tbsp, 3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp
	Granulated Sugar (7493)	AP	<1/8 tsp	3/4 tsp	1-3/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/2 tsp	3/4 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	<1/4 ea	1-3/4 ea	3-1/4 ea
	Italian Seasonings (7249)	AP	1/8 tsp	1-1/4 tsp	2-1/2 tsp
2	Corn Oil (4207)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Whole Wheat Couscous (9173)	AP	3/4 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Low Sodium Vegetable Base (448)	AP	1/2 tsp	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp
	Boiling Water (7642)	AP	1/4 cup	1 qt, 1 cup	2 qt, 2 cup
3	Pecans, Chopped (4167)	AP	2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	Fresh Raspberries (7811)	EP	2 tbsp	2-1/2 cup	1 qt, 1 cup
	Cheese, Feta, Crumbled (1665)	AP	1 tbsp	1-1/4 cup	2-1/2 cup
	Red Onions, Fresh, 1/8" Chopped (4245)	EP	1/3 oz	6-3/4 oz	13-1/2 oz
	Cranberries, Dried (1906)	AP	2 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	Zucchini Squash, Fresh, Medium Diced 1/2" (31897)	EP	1/4 cup	1 qt, 1 cup	2 qt, 2 cup

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. To prepare vinaigrette: Whisk oil, vinegar, Dijon mustard, garlic, Italian Seasoning, salt, pepper, and sugar together until well blended. Refrigerate until needed in Step 3.
2	In a sauce pan whisk together the vegetable base with the boiling water and corn oil over high heat. Stir in couscous; cover, remove from heat and let stand 5 minutes. Lightly fluff with a fork then transfer to a mixing bowl and set aside for use in Step 3.
3	Bring 2 quarts of water to a boil. Add zucchini and cook in the water for 30 seconds. Remove from heat, drain and rinse under cold water. Add zucchini to the bowl with couscous. Stir in raspberries, feta cheese, red onion, pecans, and dried cranberries. Drizzle vinaigrette over the salad and mix to incorporate. Serve immediately or refrigerate at or below 41 degrees F for storage. For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.

Recipe Notes:

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CulinArt Raspberry, Cranberry, Pecan, Feta & Zucchini Couscous Salad (106384)

Day (s) In Menu:

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CulinArt Sauteed Vegetables, Barley, Mandarin Oranges & Pineapples (Asian Grain Salad with Mandarin Oranges) (106297)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Hot Entree
Source: CulinArt

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

Portion: 5 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	Pearl Barley (31886.10)		1/3 cup, 1 tbsp, 1/4 tsp	2 qt, 2 cup	1 gal, 1 qt
2	Button Mushrooms, Fresh, Sliced (4121)	EP	2-1/2 tsp	1-1/4 cup	2-1/2 cup
	Ginger Root, Fresh (3045)	EP	<1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Sliced Bamboo Shoots, Canned, Drained (354)	AP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Bean Sprouts, Fresh (477)	AP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Green Bell Peppers, Fresh, Chopped (6154)	EP	1 tbsp, 1-3/4 tsp	2-1/2 cup	1 qt, 1 cup
	Celery, Fresh, Diced (50977)	EP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Carrots, Fresh, Chopped (52030)	EP	2-1/2 tsp	1-1/4 cup	2-1/2 cup
	Snow Peas, Fresh Stemmed (5239)	EP	2-1/2 tsp	1-1/4 cup	2-1/2 cup
	Green Onions, Bunch, Chopped (4237)	EP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Garlic Cloves, Peeled, Fresh (2892)	AP	<1/4 ea	2-1/2 ea	5 ea
	Sesame Oil (4203)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Steamed Broccoli (4911.8)		1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Corn, Frozen (1886)	AP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
3	Sesame Seeds (7414)	AP	<1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Rice Wine (Sake) (7666)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Less Sodium Soy Sauce (7204)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Cilantro, Fresh, Chopped (1781)	EP	<1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Red Pepper (7395)	AP	<1/8 tsp	1-1/4 tsp	2-1/2 tsp
	Mandarin Orange (96891)	EP	2-1/2 tsp	1-1/4 cup	2-1/2 cup
	Pineapple, Fresh, Cubed (6996)	EP	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup
	Kosher Salt (7411)	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/8 tsp	1/4 tsp

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. Cook Barley according to recipe and set aside to cool.
2	Prepare Steamed Broccoli according to recipe. Heat oil in a large pan, add garlic cloves and sauté for 1 minute. Add scallions, snow peas, carrots, celery, bell peppers, bean sprouts, bamboo shoots, ginger root, corn, and mushrooms. Sauté the vegetables until tender.
3	Add cooked barley to the pan. Toss vegetables with barley, rice wine, soy sauce, orange sections, pineapple, sesame seeds, salt, pepper, and cilantro. Adjust seasonings if necessary and chill. Hold at or below 41 degrees F.

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CulinArt Sauteed Vegetables, Barley, Mandarin Oranges & Pineapples (Asian Grain Salad with Mandarin Oranges) (106297)

Step	Method
	For Quik Pik: Portion salad into individual plastic containers. 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 Shaved Brussels Sprout Salad with Endives, Croutons & Cider Vinegar (Shaved Brussels Sprout Salad) (105339)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 30 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
	Croutons, Seasoned (1990)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
1	Apple Cider Vinegar (7629)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Granulated Sugar (7493)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Onions, Red, Fresh, 1/8" Sliced (4295)	EP	1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
2	Oil, Olive (4206)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Whole Buttermilk (88506)	AP	1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Apple Cider Vinegar (7629)	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	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Kosher Salt (7411)	AP	1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Basil, Fresh, Minced (465)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
3	Brussels Sprouts, Fresh (21124)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	CulinArt Croutons (105341)		1-1/3 oz	2 lb, 1-1/2 oz	4 lb, 3 oz
	Endive, 1" Pieces (2299)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz

Step	Method
1	To prepare onions: In a stainless steel bowl, whisk the cider vinegar, salt and sugar until dissolved. Toss in the onions. Cover and let stand for 30 minutes, then drain the onions and reserve.
2	To Prepare the Dressing: In a large bowl whisk together the olive oil, buttermilk, vinegar, salt and pepper. Stir in the basil. Cover and chill.
3	To prepare the Salad: Wash, remove stems, and dry endives/chicory. Then cut lengthwise into thick strips In a large bowl mix together the endives/chicory with brussels sprouts, red onions and croutons. Toss with dressing and serve immediately. Serving Size: 4oz. For Quik Pik: Portion salad into plastic containers. 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 Soba Noodle Salad with Asian Sesame Dressing (115875)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 8 oz (p)

Maximum Production:

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

Step	Ingredients		3 Servings	67 Servings	134 Servings
1	Green Onions, Diced (4249)	EP	1/4 cup, 2-1/2 tsp	1 qt, 2-2/3 cup	3 qt, 1-1/3 cup, 1 tbsp
	Carrots, Fresh, Julienne Sliced (1252)	EP	1/3 oz	6-3/4 oz	13-1/2 oz
	Soba Noodles, Dry (4156)	AP	6 oz	8 lb, 8 oz	16 lb, 12 oz
	Sesame Dressing (106563)	AP	2/3 oz	13-1/2 oz	1 lb, 11 oz
	Diced Fresh Red Bell Peppers (Brunoise) (3511)	EP	1/3 oz	6-3/4 oz	13-1/2 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. 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:

Day (s) In Menu:

Every Day Day 1

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CulinArt Spring Mix with Lemon Honey Vinaigrette (110534)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Fresh Lemon (3783)	EP	1/2 ea	12-1/2 ea	25 ea
	Honey (3190)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Oil, Olive (4206)	AP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	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
	Lettuce, Spring Mix (3753)	AP	1 cup	1 gal, 2 qt, 1 cup	3 gal, 2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. In a mixing bowl, combine the juice of freshly squeezed lemon, honey, olive oil, salt and pepper. Whisk all ingredients together. Adjust salt and pepper to taste. Toss with greens just before service. Hold at or below 41 degrees F for service. For Quik Pik: Portion salad into plastic containers. 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 Summer Couscous Salad with Arugula, Edamame & Parmesan (112088)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

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

Portion: 1 cup **Cook Time: 15 mins** **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	1-3/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp	1-3/4 cup, 1-3/4 tsp
	Israeli Couscous (58952)	AP	1-3/4 oz	2 lb, 11 oz	5 lb, 4 oz
	Tap Water (7644)	AP	3-1/2 oz	5 lb, 4 oz	10 lb, 12 oz
2	Arugula Lettuce Leaf (3771)	AP	3/4 oz	1 lb, 5-1/2 oz	2 lb, 11 oz
	Oil, Olive (4206)	AP	1 tbsp, 1/2 tsp	1-3/4 cup, 1-3/4 tsp	3-1/2 cup, 1 tbsp, 1/2 tsp
	Edamame, Shelled (24331)	AP	1-3/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp	1-3/4 cup, 1-3/4 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 ea	14-1/4 ea	28-1/2 ea
	Cheese, Parmesan, Grated (1680)	AP	1-3/4 tsp	3/4 cup, 2 tbsp, 3/4 tsp	1-3/4 cup, 1-3/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/8 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/8 tsp
	Cherry Tomatoes, Fresh, Halved (7537)	AP	1/2 cup, 1 tbsp, 1/2 tsp	3 qt, 2-1/4 cup, 1 tbsp	1 gal, 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. Preheat steamer to 300 degrees F. Combine water and couscous. Place in steamer for 10 to 15 minutes or until couscous is al dente. Remove from steamer. Pour out excess water if necessary. Transfer couscous to a sheet tray. Spread couscous out on tray, drizzle with olive oil and toss to prevent clumping. Place at or below 40 degrees F to chill. Hold cold for service.
2	Transfer the arugula to a food processor. Add the garlic, cheese, and the 1/2 cup of olive oil and process until the edamame are finely chopped. Season the pesto with salt and pepper. Transfer couscous to a large stainless steel bowl and stir in the pesto. Gently fold in the tomatoes. For Quik Pik: Portion into plastic containers. 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 Summer Pasta Salad with Corn, Kidney Beans, Tomato, Cucumber & Basil (115884)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 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	Elbow Macaroni Pasta, Dry (4304)	AP	2-1/2 oz	4 lb	8 lb
	Corn, Frozen (1886)	AP	1-1/4 oz	2 lb	4 lb
	Beans, Red Kidney, Canned, Drained, Rinsed (655)	AP	1-1/4 oz	2 lb	4 lb
	Tomatoes, Fresh, Chopped (7543)	EP	1-1/4 oz	2 lb	4 lb
	Diced Peeled Cucumbers, Seeded (8217)	EP	1-1/4 oz	2 lb	4 lb
	Basil, Fresh, Chiffonade Cut (454)	EP	2 tsp	1 cup	2 cup
	Vinegar, Red Wine (7633)	AP	1/3 oz	8 oz	1 lb
	Oil, Olive (4206)	AP	1/3 oz	8 oz	1 lb
	Kosher Salt (7411)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	2 tsp	1 tbsp, 1 tsp

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 pasta according to package instructions. Flash chill to below 41 degrees F. Combine all ingredients in a large mixing bowl. Portion 8 ounces of pasta salad into each plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Sunshine Carrot Salad with Snow Peas, Jalapeno & Lime (109687)

Revision Date: Feb 8, 2019

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source: CulinArt

Prep Time: 15 mins

Minimum Batch:

Portion: 1 cup

Maximum Production:

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

Step	Ingredients		2 Servings	50 Servings	100 Servings
1	Carrots, Fresh, Julienne Sliced (1252)	AP	5-1/4 oz	8 lb, 4 oz	16 lb, 12 oz
	Snow Peas, Fresh, Julienne Sliced (5278)	AP	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz
	Jalapeno Peppers, Fresh, Minced (7702)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Lime Juice, Fresh, Strained (3553)	AP	1/4 oz	6-1/4 oz	12-1/2 oz
	Oil, Olive (4206)	AP	2/3 oz	1 lb, 1/2 oz	2 lb, 1-1/2 oz
	Kosher Salt (7411)	AP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2-1/4 tsp
	Cilantro, Fresh, Minced (1780)	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. For a composed salad for the salad bar prepare salad in a large mixing bowl. Toss together carrots with snow peas and jalapeno. Add lime juice and olive oil and toss to coat. Add salt and pepper and mix well. Garnish with cilantro and toasted pumpkin seeds evenly over the top. Serve immediately or hold cold at or below 41 degrees F for service. For Quik Pik: Portion salad into plastic containers. Portion dressing in 2 ounce 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 Sweet Potato Salad with Ricotta Cheese (113500)

Revision Date: Nov 6, 2018

Category: Accompany

Production Area: Cold Prep
Source: CulinArt

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

Portion: 9 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	Sweet Potatoes, Fresh, Peeled (7499)	EP	4 oz	6 lb, 4 oz	12 lb, 8 oz
	Apple Cider Vinegar (7629)	AP	1-1/8 tsp	1/2 cup, 1 tbsp, 1-1/8 tsp	1 cup, 2 tbsp, 2-1/4 tsp
	Honey (3190)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Oil, Olive (4206)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Celery, Fresh, Diced (50977)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Diced Red Bell Peppers, Fresh (53208)	EP	1-1/2 oz	2 lb, 5-1/2 oz	4 lb, 11 oz
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Parsley Bunch, Fresh (4322)	EP	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp
	Green Onions, Bunch (4225)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Ricotta Cheese, Part Skim (1697)	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. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. 1. Remove skin from potatoes. cut 1/4-inch cubes. Steam sweet potatoes until tender, chill & set aside. 2. Combine cider vinegar, honey, oil, celery, red bell pepper and season with salt & ground black pepper to taste. Lightly toss dressing with sweet potato cubes, parsley & scallions. 3. Optional: Make pocket with lettuce leaf. Serve 8 ounces of sweet potato salad with 1 ounce dollop of ricotta on the side. Place in a container, cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

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CulinArt Sweet Potato Salad with Ricotta Cheese (113500)

Every Day Day 1

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CulinArt Tabbouleh and Chickpea Salad (113502)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

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

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

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

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Beans, Garbanzo, Canned, Drained (549)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Plum Tomatoes, Fresh, Seeded, Diced (8227)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Lemon Juice (3533)	AP	1-1/8 tsp	1/2 cup, 1 tbsp, 1-1/8 tsp	1 cup, 2 tbsp, 2-1/4 tsp
	Parsley, Fresh, Chopped (4321)	EP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
	Mint Bunch, Fresh, Chopped (3885)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 ea	9-1/2 ea	18-3/4 ea
	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
	Lettuce, Individual Leaf (3762)	EP	2 ea	50 ea	100 ea
	Canola Oil (4208)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp
	Bulgur (74620)		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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Directions: Cook chickepeas according to package instructions. Cook cracked bulghur according to package directions. Chill and combine with next 8 ingredients. Season to taste. Optional: Make pocket with lettuce leaf. Place 1 cup tabbouleh mixture on lettuce. Place in a plastic container, cover and label container. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Tabbouleh Salad (106707)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Hot Side

Source: CulinArt

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

Portion: 8 oz (p) **Cook Time: 15 mins** **Maximum Production:**

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

Step	Ingredients		2 Servings	40 Servings	80 Servings
1	Bulgur (74620)		2 tbsp, 2 tsp	3-1/3 cup	1 qt, 2-2/3 cup
	Roma Tomatoes, Fresh, Small Diced 1/4" (15490)	EP	1/3 cup	1 qt, 2-2/3 cup	3 qt, 1-1/4 cup, 1 tbsp
	Cucumbers, 1/4" Small Diced (2097)	EP	1/4 ea	6-3/4 ea	13-1/4 ea
	Parsley Bunch, Chopped Fine (55395)	EP	2/3 cup	3 qt, 1-1/4 cup, 1 tbsp	1 gal, 2 qt, 2-3/4 cup
	Mint Bunch, Fresh, Chopped (3885)	EP	2 tbsp, 2 tsp	3-1/3 cup	1 qt, 2-2/3 cup
	Onions, Fresh, Fine Chopped (4179)	EP	1/4 ea	6-3/4 ea	13-1/4 ea
	Kosher Salt (7411)	AP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Lemon Juice (3533)	AP	1 tbsp	1-1/4 cup	2-1/2 cup
	Oil, Olive (4206)	AP	1 tbsp	1-1/4 cup	2-1/2 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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Prepare Bulgur according to recipe. Transfer cooked bulgur to a bowl and toss with chopped tomatoes, cucumber, parsley, mint leaves, onion, salt, lemon juice and olive oil. Mix well. Store at or below 41 degrees F. For Quik Pik: Portion salad into individual plastic containers. 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 Tofu, Edamame & Corn Salad (113536)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep

Source: CulinArt

Prep Time: 30 mins **Minimum Batch:**

Portion: 8 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	Tofu, Extra Firm (35285)	AP	3-1/2 oz	5 lb, 8 oz	11 lb
	Oil, Olive (4206)	AP	1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-3/4 tsp
	Edamame, Shelled (24331)	AP	1-3/4 oz	2 lb, 12 oz	5 lb, 8 oz
	Fresh Corn Kernels (15813)	EP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Onions, Red, Fresh, Diced (4257)	EP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Dill Weed, Fresh, Chopped (2166)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Parsley, Fresh, Chopped (4321)	EP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Lemon Juice (3533)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Ground Paprika (7387)	AP	1/8 tsp	1-1/2 tsp	1 tbsp, 1/8 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper (67366)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Lettuce, Individual Leaf (3762)	EP	1/4 ea	3-1/4 ea	6-1/4 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. 1. Cook edamame according to package instructions. 2. Roast corn according to package instructions. Saute onions. 3. Pat tofu with paper towels. Wrap liberally in paper towels and place between two hotel pans so blocks are pressed lightly. Refrigerate 30 minutes wrapped and pressed to allow tofu to dry. 4. Cut tofu into roughly 2"x1" pieces, keeping look rustic to mimic chicken nuggets. 5. Roast tofu with oil in preheated oven until golden. Set on paper towels to drain. 6. When cool, toss tofu with thawed edamame, roasted corn, sautéed onion, fresh herbs, lemon juice, salt & pepper to taste. 7. (Optional) Make pocket with lettuce leaf. Place 1 cup tofu salad on lettuce. Garnish with fresh herbs. For Quik Pik: Place in a plastic container. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Vietnamese Salad with Cabbage, Fried Shallots & Asian Dressing (110730)

Revision Date: Feb 8, 2019

Category: Main Entree

Production Area: Cold Prep
Source: CulinArt

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

Portion: 8 oz (p) **Cook Time: 5 mins** **Maximum Production:**

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

Step	Ingredients		2 Servings	34 Servings	67 Servings
1	Fish Sauce (7186)	AP	1 tbsp	1 cup, 1 tbsp	2 cup, 1 tbsp, 1-1/2 tsp
	Ginger Root, Fresh, Grated (3062)	EP	1/2 tsp	2 tbsp, 2-1/2 tsp	1/3 cup, 3/4 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 ea	8-1/2 ea	16-3/4 ea
	Jalapeno Peppers, Fresh, Minced (7702)	EP	1/2 ea	8-1/2 ea	16-3/4 ea
	Granulated Sugar (7493)	AP	1 tsp	1/3 cup, 1 tsp	2/3 cup, 1-1/2 tsp
	Lime Juice, Fresh (3542)	AP	2-1/4 tsp	3/4 cup, 2-1/4 tsp	1-1/2 cup, 1 tbsp, 1/2 tsp
	Unseasoned Rice Wine Vinegar (10611)	AP	1 tsp	1/3 cup, 1 tsp	2/3 cup, 1-1/2 tsp
	Water (7641)	AP	1-1/2 tsp	1/2 cup, 1-1/2 tsp	1 cup, 2-1/4 tsp
	Shallots, Fresh, Peeled, Sliced (80489)	EP	2 tbsp	2 cup, 2 tbsp	1 qt, 3 tbsp
2	Fresh Red Fresno Chili Peppers, Thinly Sliced Rings (53211)	EP	1/2 ea	8-1/2 ea	16-3/4 ea
	Shredded Red Cabbage (53304)	EP	1 cup	1 gal, 1 cup	2 gal, 1-1/2 cup
	Chinese Cabbage (Napa), Fresh, Shredded (1161)	EP	1 cup	1 gal, 1 cup	2 gal, 1-1/2 cup
	Watercress, Chopped (7651)	EP	1 cup	1 gal, 1 cup	2 gal, 1-1/2 cup
	Carrots, Fresh, Grated (1253)	EP	1 ea	17 ea	33-1/2 ea
	Mint Leaf (83047)	EP	1/4 cup	1 qt, 1/4 cup	2 qt, 1/3 cup, 1 tbsp
	Thai Basil, Fresh (24857)	EP	1/4 cup	1 qt, 1/4 cup	2 qt, 1/3 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. Whisk together fish sauce, grated ginger, minced garlic, jalapeno, sugar, lime juice, rice vinegar and water. Set aside. Hold at or below 41 degrees F for storage. To Fry Shallots: Place thinly sliced shallots in canola oil in over medium-high heat, cook until crispy, then remove from heat and season with salt.
2	To Assemble Salad: For Immediate Service:Layer red cabbage, Napa cabbage, watercress, carrots, mint leaves and Thai basil in a bowl. For service: Toss with dressing. Garnish with fried shallots, minced peanuts, fresh herbs and Fresno chile. Hold at or below 41 degrees F for service. For Quik Pik: Portion salad into individual plastic containers. Garnish with fried shallots, minced peanuts, fresh herbs and Fresno chile. 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 Vietnamese Salad with Cabbage, Fried Shallots & Asian Dressing (110730)

Day (s) In Menu:

Every Day Day 1

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CulinArt Whole Wheat Couscous with Sun-Dried Tomatoes, Artichokes, Olives & Feta (Greek Whole Wheat Couscous Salad) (115872)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Cold Prep
Source: CulinArt

Prep Time: 5 mins
Minimum Batch:

Portion: 8 oz (p)
Cook Time: 20 mins
Maximum Production:

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

Step	Ingredients		2 Servings	34 Servings	67 Servings
1	Water (7641)	AP	1/2 cup, 2 tbsp, 3/4 tsp	2 qt, 2-3/4 cup, 2 tbsp	1 gal, 1 qt, 1-1/2 cup
	Whole Wheat Couscous (9173)	AP	3-1/4 oz	3 lb, 6 oz	6 lb, 12 oz
	Low Sodium Vegetable Base (448)	AP	1/4 tsp	1 tbsp, 1-1/8 tsp	2 tbsp, 2 tsp
	Julienne Sun-Dried Tomato (25778)	AP	1-1/4 oz	1 lb, 6 oz	2 lb, 11 oz
	Artichoke Hearts, Canned, Quartered (196)	AP	1-1/4 oz	1 lb, 6 oz	2 lb, 11 oz
	Chopped Pitted Black Olives (4198)	AP	1/2 oz	8-1/4 oz	1 lb
	Cheese, Feta, Crumbled (1665)	AP	1/3 oz	5-1/2 oz	10-1/2 oz
	Parsley, Fresh, Chopped (4321)	EP	1 tbsp, 3/4 tsp	1-1/3 cup, 1-1/4 tsp	2-2/3 cup, 3/4 tsp
	Oil, Olive (4206)	AP	<1/8 oz	2 oz	4 oz
	Canola Oil (4208)	AP	<1/8 oz	2 oz	4 oz
	Vinegar, Red Wine (7633)	AP	1-1/2 tsp	1/2 cup, 1/2 tsp	1 cup, 1/4 tsp
	Kosher Salt (7411)	AP	1/8 tsp	1-1/4 tsp	2-3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	1-1/4 tsp	2-3/4 tsp
	Ground Red Pepper (7395)	AP	<1/8 tsp	1/4 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.Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Soak sundried tomatoes in water before use. Cut artichoke hearts into quarters. Bring water to a boil. Add couscous and vegetable base. Return to a boil, stir, cover and turn off heat. Let sit 10 minutes or until liquid is completely absorbed. Cool in single layer on sheet pan coated with cooking spray. Once couscous is cool, add remaining ingredients, toss gently to combine. Place 6 ounces of couscous salad in each plastic container, cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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CulinArt Wild Rice & Quinoa with Cranberries, Radish & Mint (Wild West Grain Salad) (108046)

Revision Date: Feb 8, 2019

Category: Side Salad

Production Area: Hot Side

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 8 oz (p)

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		3 Servings	67 Servings	134 Servings
1	Long Grain Wild Rice, Dry (9484)	AP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
	Quinoa, Dry (8062)	AP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
2	Mint Bunch, Fresh, Chopped (3885)	EP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
	Cranberries, Dried (1906)	AP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
	Green Onions, Each, Bias Cut (4241)	EP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
	Radish, 1/8" Slices (7105)	EP	1/4 cup	1 qt, 1-1/2 cup, 1 tbsp	2 qt, 3 cup, 3 tbsp
	Lime Juice, Fresh (3542)	AP	2-1/4 tsp	1 cup, 2-1/4 tsp	2 cup, 1 tbsp, 1-1/2 tsp
	Jalapeno Peppers, Fresh, Minced (7702)	EP	1/4 ea	5-1/2 ea	11-1/4 ea
	Maple Sugar (77887)	AP	1/8 tsp	2-3/4 tsp	1 tbsp, 2-1/2 tsp
	Minced Garlic Cloves, Fresh (2893)	AP	1/2 ea	11-1/4 ea	22-1/4 ea
	Oil, Olive (4206)	AP	3/4 oz	1 lb, 1 oz	2 lb, 1-1/2 oz
	Ground Black Pepper (7390)	AP	1/2 tsp	3 tbsp, 2-1/8 tsp	1/3 cup, 2 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Cook Wild Rice and Quinoa separately according to manufacturers instructions. In a stainless steel bowl, combine both grains and allow to cool.
2	Add cranberries, mint, scallion, radish and jalapeno to the grains and toss together. In a separate bowl, mix together the lime juice, maple syrup, garlic, olive oil and pepper. Pour over the grain salad and gently stir to combine. Serve Salad at or below 41 degrees F. Portion Size: 3oz. For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

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Bulgur (74620)

Revision Date: Jul 20, 2018

Bulgur

Sub Recipe For			
CulinArt Tabbouleh Salad (106707)	**2 Servings** 2 tbsp, 2 tsp	**40 Servings** 3-1/3 cup	**80 Servings** 1 qt, 2-2/3 cup
CulinArt Tabbouleh and Chickpea Salad (113502)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Starch/Grain-Grain

Production Area: Hot Side

Source: FLIK-FLIK Side Fidelity

Minimum Batch: 1

Portion: 1/2 cup

Maximum Production:

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

Step	Ingredients		2 Servings	19 Servings	38 Servings
1	Bulgur Wheat (1088)	AP	1/3 cup, 1 tbsp, 1/4 tsp	3-3/4 cup, 2-1/2 tsp	1 qt, 3-1/2 cup, 2 tbsp
	Water (7641)	AP	3/4 cup, 2-1/2 tsp	1 qt, 3-1/2 cup, 2 tbsp	3 qt, 3 cup, 3 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Add water and bulgur to pan. Bring to a boil. Cover; simmer 15 minutes or until water is absorbed.

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Chipotle Mayo (17022)

Revision Date: Jul 20, 2018

Chipotle Mayo

Sub Recipe For			
CulinArt Chipotle Cole Slaw (104220.2)	**1 Servings** 2 tbsp, 1/4 tsp	**25 Servings** 3 cup, 3 tbsp, 1-3/4 tsp	**50 Servings** 1 qt, 2-1/3 cup, 2 tbsp

Category: Accompany-Spreads/Dips/Salsas

Production Area: Cold Prep

Source: Morrison

Minimum Batch:

Portion: 1 tbsp

Maximum Production:

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

Step	Ingredients		3 Servings	52 Servings	104 Servings
2	Chipotle Peppers, Canned (7695)	AP	1/8 oz	3 oz	5-3/4 oz
	Ground Black Pepper (7390)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	<1/4 ea	1-1/2 ea	3 ea
	Parsley, Sprig, Fresh (16400)	AP	<1/8 oz	1-1/2 oz	3 oz
	Mayonnaise, Kraft (71089)	AP	2 tbsp, 2 tsp	2-3/4 cup, 2 tbsp, 3/4 tsp	1 qt, 1-3/4 cup

Step	Method
1	Refer to HACCP Plan Form HFS #005: Prepared Cold for Cold Storage.
2	In food processor, combine ingredients and mix. Cover, label and date; refrigerate until internal temperature reaches 41F or less and ready for service.

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Chipotle Mayonnaise (24346)

Chipotle Mayonnaise

Sub Recipe For			
CulinArt Chipotle Chicken Salad (107587.1)	**1 Servings** 1/2 oz	**25 Servings** 10-1/2 oz	**50 Servings** 1 lb, 5 oz

Category: Accompany-Spreads/Dips/Salsas

Production Area: Cold Prep

Source: Morrison-Core Retail

Prep Time: 10 mins

Minimum Batch:

Portion: 2 tbsp

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	11 Servings	22 Servings
1	Chipotle Peppers, Canned (7695)	AP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Lime Juice (3543)	AP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Cilantro, Fresh, Chopped (1781)	EP	1/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Ground Cumin (7367)	AP	<1/8 tsp	1/2 tsp	1-1/8 tsp
	Vegan Mayo (108406)	AP	1 tbsp, 2 tsp	1 cup, 2 tbsp, 1-1/2 tsp	2-1/4 cup, 1 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place the whole can of chipotle chilies and adobo sauce in a blender and puree. Mix the amount listed on recipe of the chipotle puree with mayonnaise, lime juice, fresh cilantro and ground cumin. Portion size: 2 Tbsp. Hold cold for cold service.

Recipe Notes:

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Cooked Orzo Pasta (16172)

Revision Date: Jul 20, 2018

Orzo Pasta

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Greek Orzo and Feta Salad (113466)	2-3/4 oz	4 lb, 3 oz	8 lb, 4 oz

Category: Starch/Grain-Pasta

Production Area: Hot Side

Source: Morrison-Core Retail

Minimum Batch:

Portion: 1/2 cup **Cook Time: 10 mins** **Maximum Production:**

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

Step	Ingredients		2 Servings	26 Servings	52 Servings
1	Orzo Pasta, Dry (4303)	AP	2 oz	1 lb, 10 oz	3 lb, 4 oz
	Hot Water (7645)	AP	1-1/4 cup	1 gal, 1/4 cup	2 gal, 1/2 cup
	Low Sodium Vegetable Base (448)	AP	1/4 oz	2-1/2 oz	5 oz

Step	Method
1	Refer to HACCP Plan Form HFS # 002: Prepared Hot; Chilled for Cold Storage. Prepare Vegetable Stock according to recipe. Place vegetable stock into a medium size pot and bring to a boil, add orzo and return to a boil and reduce heat to low and cover. Simmer for approximately 10 minutes or until orzo is soft and cooked through. Strain through a fine mesh strainer and rinse with cold water. Place in food storage container, cover, label, date and refrigerate until needed for service.

Recipe Notes:

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CulinArt Croutons (105341)

Revision Date: Apr 16, 2018

Croutons

Sub Recipe For			
CulinArt Shaved Brussels Sprout Salad with Endives, Croutons & Cider Vinegar (Shaved Brussels Sprout Salad) (105339)	**2 Servings** 1-1/3 oz	**50 Servings** 2 lb, 1-1/2 oz	**100 Servings** 4 lb, 3 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		5 Servings	111 Servings	221 Servings
1	White Bread, Fresh, Cubed (1076)	AP	1-1/8 oz	1 lb, 8-1/2 oz	3 lb
	Canola Oil (4208)	AP	1/4 oz	5-1/4 oz	10-1/2 oz
	Dried Basil, Crushed (7349)	AP	<1/8 oz	<1/8 oz	1/4 oz
	Oregano, Dried, Crumbled (7384)	AP	<1/8 oz	<1/8 oz	1/4 oz
	Parsley Flakes, Dried (7388)	AP	<1/8 oz	<1/8 oz	1/4 oz
	Oil, Olive (4206)	AP	1 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp	3/4 cup, 1 tbsp, 2-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 oz	1/4 oz	1/2 oz
	Ground Black Pepper (7390)	AP	<1/8 oz	1/4 oz	1/2 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.

Recipe Notes:

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CulinArt Garlic Oil (103192)

Revision Date: Jul 11, 2017

Garlic Oil

Sub Recipe For			
CulinArt Cucumber & Onion Salad with Garlic Oil & Red Wine Vinegar (Cucumber Salad) (107555)	**4 Servings** 1/3 oz	**100 Servings** 9 oz	**200 Servings** 1 lb, 2 oz

Category: Accompany

Production Area: Hot Side

Source: CulinArt

Minimum Batch:

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

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

Step	Ingredients		1 Servings	16 Servings	31 Servings
1	Oil, Olive (4206)	AP	1 tbsp	1 cup	1-3/4 cup, 3 tbsp
	Garlic Cloves, Peeled, Fresh (2892)	AP	1-1/2 tsp	1/2 cup	3/4 cup, 3 tbsp, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Pour olive oil in a large stock pot. Add whole, peeled garlic cloves. Cook on low heat until garlic is slightly brown. Cool then strain. Hold at room temperature for service or at or above 165 degrees F for hot service. Store at or below 41 degrees F for storage. Portion Size 0.5 ounces

Recipe Notes:

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CulinArt Grilled Chicken (94490)

Revision Date: Jul 20, 2018

Grilled Chicken

Sub Recipe For			
CulinArt Grilled Chicken Farro Salad with Balsamic Vinaigrette (40108.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Romaine, Chicken, Pickled Onions & Blue Cheese (86642.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Broccoli & Apple Salad with Greek Yogurt Dressing (86639.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Arugula, Blackberries, Almonds & Lemon Thyme Vinaigrette (69525.2)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Kale, Feta, Chickpeas & Cranberries (65852.5)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz
CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)	**1 Servings** 4 oz	**25 Servings** 6 lb, 4 oz	**50 Servings** 12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Cold Prep

Source: CulinArt-CulinArt - 500 Cal

Prep Time: 240 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		6 Servings	150 Servings	294 Servings
1	Oil, Olive (4206)	AP	3-1/2 oz	5 lb, 8 oz	10 lb, 12 oz
	Kosher Salt (7411)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 1 tsp
	Ground Black Pepper (7390)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 1 tsp
	Cilantro, Fresh, Minced (1780)	EP	1/2 oz	12-1/2 oz	1 lb, 8-1/2 oz
	Boneless, Skinless Chicken Breast, Random (10924)	AP	2 lb	50 lb	98 lb

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 Moroccan Chicken (106446)

Revision Date: Nov 13, 2017

Grilled Moroccan Chicken

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Moroccan Couscous with Grilled Chicken & Orange Vinaigrette (106440)	4 oz	6 lb, 4 oz	12 lb, 8 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Side

Source: CulinArt

Prep Time: 120 mins

Minimum Batch:

Portion: 4 oz (p)

Cook Time: 10 mins

Maximum Production:

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

Step	Ingredients		1 Servings	24 Servings	48 Servings
1	Skinless Boneless Chicken Breast, Raw, 4 oz (1713)	EP	1 ea	24 ea	48 ea
	Ground Cinnamon (7359)	AP	1/8 tsp	1 tbsp	2 tbsp
	Ground Coriander (7364)	AP	1/8 tsp	1 tbsp	2 tbsp
	Turmeric (7421)	AP	1/8 tsp	1 tbsp	2 tbsp
	Ground Cumin (7367)	AP	1/8 tsp	1 tbsp	2 tbsp
	Cayenne Pepper (7393)	AP	1/8 tsp	1 tbsp	2 tbsp
	Canola Oil (4208)	AP	1/2 tsp	1/4 cup	1/2 cup
	Kosher Salt (7411)	AP	1/2 tsp	1/4 cup	1/2 cup

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. Brush chicken breast with oil then sprinkle with cinnamon, coriander, turmeric, cumin, cayenne, and salt. Allow chicken to marinate, refrigerated, for at least 2 hours before cooking.
2	Preheat grill then place the marinated chicken breast on the grill. Cook about 4 minutes on each side, or until the internal temperature reads 165 degrees F for at least 15 seconds and the chicken breast is cooked through. Using temperature control, hold hot at 145 degrees F for service. Portion Size: 4oz.

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CulinArt Mandarin Orange Vinaigrette (115906)

Revision Date: Aug 29, 2018

Mandarin Orange Vinaigrette

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Moroccan Couscous with Grilled Chicken & Orange Vinaigrette (106440)	2 oz	3 lb, 2 oz	6 lb, 4 oz

Category: Accompany

Production Area: Cold Prep

Source: CulinArt

Prep Time: 5 mins

Minimum Batch:

Portion: 1 oz (p)

Maximum Production:

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

Step	Ingredients		2 Servings	45 Servings	90 Servings
1	Apple Cider Vinegar (7629)	AP	1 tbsp	1-1/3 cup, 1 tbsp, 1/2 tsp	2-3/4 cup, 1 tbsp
	Orange Juice, 100% (3585)	AP	1 tbsp	1-1/3 cup, 1 tbsp, 1/2 tsp	2-3/4 cup, 1 tbsp
	Vinegar, Red Wine (7633)	AP	1/2 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Light Brown Sugar (7492)	AP	1/2 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Shallots, Fresh Peeled, Minced (7273)	EP	1/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/2 tsp	1 tsp
	Oil, Olive (4206)	AP	2 tbsp	2-3/4 cup, 1 tbsp	1 qt, 1-1/2 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.

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CulinArt Miso Dressing (28176.6)

Revision Date: Oct 17, 2017

Miso Dressing

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Napa Cabbage Salad with Carrots, Scallions & Miso Dressing (105840)	1/4 cup	1 qt, 2-1/4 cup	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
	Green Onions, Bunch, Minced (4235)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
1	White Miso Paste (12608)	AP	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp
	Orange Juice, 100% (3585)	AP	2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Ginger Root, Fresh, Minced (3070)	EP	1/2 tsp	1/4 cup, 1/2 tsp	1/2 cup, 1 tsp
	Unseasoned Rice Wine Vinegar (10611)	AP	2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Canola Oil (4208)	AP	2-3/4 tsp	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp
	Fish Sauce (7186)	AP	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. Place all ingredients into a blender and puree until smooth. Portion size: 2 fluid oz.. Hold cold for cold service.

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Dean Fearing: Pickled Red Onions (68222)

Revision Date: Jul 20, 2018

Pickled Red Onions

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Grilled Romaine, Chicken, Pickled Onions & Blue Cheese (86642.1)	1 tsp	1/2 cup, 1 tsp	1 cup, 2 tsp

Category: Accompany-Condiments

Production Area: Hot Side

Source: FLIK

Minimum Batch:

Portion: 1 tbsp

Maximum Production:

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

Step	Ingredients		1 Servings	9 Servings	17 Servings
1	Red Onions, Fresh, Rings, Half (52089)	EP	1/2 oz	5 oz	9-1/4 oz
	White Wine Vinegar (7638)	AP	1-1/2 tsp	1/4 cup, 1-1/2 tsp	1/2 cup, 1-1/2 tsp
	Granulated Sugar (7493)	AP	1-1/2 tsp	1/4 cup, 1-1/2 tsp	1/2 cup, 1-1/2 tsp
	Kosher Salt (7411)	AP	<1/8 tsp	1/4 tsp	1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Peel onion. Cut in half and slice into very thin half-moon shapes. Put in a small bowl and set aside. Heat vinegar and sugar in a small saucepan over medium heat, stiring constantly. When sugar dissolves, remove from heat. Add salt and pour over onion, cover with plastic. Put in refrigerator and allow to stand overnight to pickle for approximately 8-12 hours. Portion Size: 1 tbsp Hold Cold for Cold Service.

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Quinoa (51763)

Revision Date: Feb 12, 2019

Quinoa

Sub Recipe For			
CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Starch/Grain-Grain

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	22 Servings	44 Servings
1	Boiling Water (7642)	AP	3 tbsp, 1-1/4 tsp	1 qt, 2/3 cup	2 qt, 1-1/3 cup, 2 tbsp
	Quinoa, Dry (8062)	AP	1-1/8 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Rinse Quinoa under water until water runs clear. Bring water to a boil and stir in Quinoa. NOTE: If using Black Quinoa use 2:1 water: quinoa ratio. Simmer 12-15 minutes. Portion Size: 1/2 cup Hold Hot for Hot Service.

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Roasted Fennel, Honey Vinaigrette (69290)

Revision Date: Jul 20, 2018

Roasted Fennel, Honey Vinaigrette

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)	1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 2 tbsp

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		1 Servings	13 Servings	25 Servings
1	Fennel, Fresh (2353)	AP	1/4 oz	3-1/2 oz	6-1/2 oz
	Chopped Garlic Cloves, Fresh (2883)	EP	1/8 tsp	1 tsp	2 tsp
	Shallots, Fresh Peeled, Chopped (7272)	EP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Cooking Spray, Pan Coating (7952)	AP	<1/4 spray	1/4 spray	3/4 spray
2	Lemon Juice, Fresh (3539)	AP	3/4 tsp	2 tbsp, 2-1/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp
	Orange Juice, 100% (3585)	AP	3/4 tsp	2 tbsp, 2-1/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp
	Honey (3190)	AP	3/4 tsp	2 tbsp, 2-1/4 tsp	1/4 cup, 1 tbsp, 3/4 tsp
	Mustard, Spicy Brown (4140)	AP	1/8 tsp	2 tsp	1 tbsp, 1 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
	Canola Oil (4208)	AP	2-1/2 tsp	2/3 cup, 3/4 tsp	1-1/4 cup, 1 tbsp, 1/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Chop fennel. Spray rondeau with oil, heat over a stove top. Place fennel, shallots and garlic in pan, cook until tender.
2	Place all ingredients in a large container and use a burr mixer to mix all ingredients until smooth. Portion Size: 1 fl oz Hold Cold for Cold Service.

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Steamed Broccoli (4911.8)

Revision Date: Jul 20, 2018

Steamed Broccoli

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Sauteed Vegetables, Barley, Mandarin Oranges & Pineapples (Asian Grain Salad with Mandarin Oranges) (106297)	1-1/4 tsp	1/2 cup, 2 tbsp	1-1/4 cup

Category: Vegetable-Other 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	2 Servings	3 Servings
1	Broccoli, Florets (1066) AP	2 oz	4 oz	6 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Steam broccoli florets in a steamer for 3-4 minutes, just until tender. Prepare in small batches close to service Portion Size: 1/2 cup (2 oz. wt.) Hold Hot for Hot Service.

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Lemon Thyme Vinaigrette (41764)

Lemon Thyme Vinaigrette

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Grilled Chicken, Arugula, Blackberries, Almonds & Lemon Thyme Vinaigrette (69525.2)	1/4 cup	1 qt, 2-1/4 cup	3 qt, 1/2 cup

Category: Accompany-Salad Dressings

Production Area: Cold Prep

Source: Morrison

Prep Time: 10 mins

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	Lemon Juice, Fresh (3539)	AP	1-3/4 tsp	3/4 cup, 3 tbsp	1-3/4 cup, 2 tbsp
	White Balsamic Vinegar (13955)	AP	1-3/4 tsp	3/4 cup, 3 tbsp	1-3/4 cup, 2 tbsp
	Honey (3190)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Mustard, Dijon (4142)	AP	1/2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Cracked Black Pepper (7389)	AP	<1/8 tsp	3/4 tsp	1-1/4 tsp
	Thyme, Fresh, Minced (7525)	EP	1/4 tsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Extra Virgin Olive Oil (15323)	AP	2 tbsp, 1-1/4 tsp	3-3/4 cup	1 qt, 3-1/2 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. Combine the lemon juice, balsamic, honey, dijon, salt and pepper in the blender. Blend on medium speed and slowly drizzle in oil to emulsify. Finish with fresh thyme.

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Pearl Barley (31886.10)

Revision Date: Jul 20, 2018

Pearl Barley

Sub Recipe For	1 Servings	25 Servings	50 Servings
CulinArt Sauteed Vegetables, Barley, Mandarin Oranges & Pineapples (Asian Grain Salad with Mandarin Oranges) (106297)	1/3 cup, 1 tbsp, 1/4 tsp	2 qt, 2 cup	1 gal, 1 qt

Category: Starch/Grain

Production Area: Hot Side

Source:

Prep Time: 2 mins

Minimum Batch:

Portion: 3/4 cup

Cook Time: 30 mins

Maximum Production:

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

Step	Ingredients		1 Servings	14 Servings	27 Servings
1	Uncooked Barley (394)	AP	1-3/4 oz	1 lb, 9 oz	3 lb
	Tap Water (7644)	AP	1-3/4 cup, 1-1/4 tsp	1 gal, 2 qt, 1 cup	3 gal

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Place barley in pot with water and bring to boil. Lower heat to simmer and cook until al dente; drain any excess water. Hold hot for hot service, or cold for cold service. portion: 3/4 cup (4.5 oz)

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Steamed Brown Rice (23192.7)

Steamed Brown Rice

Sub Recipe For			
CulinArt Herbed Wild Rice & White Bean Salad (113467)	**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: Canteen

Prep Time: 5 mins

Minimum Batch:

Portion: 1 cup

Cook Time: 20 mins

Maximum Production:

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

Step	Ingredients		1 Servings	4 Servings	7 Servings
1	Brown Rice, Dry (7117)	AP	1/3 cup	1-1/3 cup	2-1/3 cup
2	Water (7641)	AP	2/3 cup	2-2/3 cup	1 qt, 2/3 cup

Step	Method
1	Refer to HACCP Plan Form #001: Prepared Hot for Hot Service. Rinse rice in cold water until the water runs clear and then drain.
2	Add rice to a saucepan. Add fresh cold water. Bring to a boil and reduce heat to simmer, cover the pan tightly and cook over very low heat for 25 minutes. Remove from heat and leave covered for 10 minutes. Fluff rice. Alternatively, rice may be cooked in a steamer or oven. Portion size: 1 cup. Hold hot for hot service.

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Whole Wheat Couscous (9084)

Whole Wheat Couscous

Sub Recipe For			
CulinArt Moroccan Couscous with Raisins & Chickpeas (113489)	**1 Servings** 1 oz	**25 Servings** 1 lb, 9 oz	**50 Servings** 3 lb, 2 oz

Category: Starch/Grain-Grain

Production Area: Hot Side

Source: Morrison

Prep Time: 5 mins

Minimum Batch:

Portion: 1/2 cup

Cook Time: 25 mins

Maximum Production:

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

Step	Ingredients		1 Servings	9 Servings	17 Servings
1	Boiling Water (7642)	AP	1/3 cup, 1 tbsp, 1 tsp	3-3/4 cup	1 qt, 3 cup, 1 tbsp
	Whole Wheat Couscous (9173)	AP	2 tbsp, 1/2 tsp	1 cup, 3 tbsp, 1-1/2 tsp	2-1/4 cup, 2-1/2 tsp
2	Parsley, Fresh, Chopped (4321)	EP	1-1/2 tsp	1/4 cup, 1-1/2 tsp	1/2 cup, 1-1/2 tsp
	Cooking Spray, Pan Coating (7952)	AP	1/4 spray	2 spray	3-1/2 spray

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Place couscous in a large metal bowl. Add boiling water to couscous, gently mix and combine. Cover with lid and hold at 160F for 5-10 minutes.
2	Seperate the couscous with a fork and add parsley. Spray holding pan with cooking spray to prevent sticking. Hold at 160F no longer than 2 hours. Portion: 1/2 cup Hold hot for service.

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