


Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Basic Salads	Basic Chicken Salad	128175.2	Rectangle	\$0.00	EW	194306288146
Basic Salads	Basic Egg Salad	128175	Rectangle	\$0.00	EW, V	194306288078
Basic Salads	Basic Tuna Salad	128175.1	Rectangle	\$0.00	EW	194306288139
Basic Salads	Classic Potato Salad	128175.3	Rectangle	\$0.00	EW, V	194306646885

CulinArt Classic Chicken Salad (Quik Pik) (128175.2)

Revision Date: May 15, 2024

Portion: 1 serving(s) **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
170	11	1.5	2	18	less than 1 gram	320	0+
+ Indicates partial nutritional value							

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf EP	24 ea	48 ea	96 ea
	 CulinArt Classic Chicken Salad (107587)	3 lb	6 lb	12 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. Prepare Chicken Salad according to recipe. For Quik Pik: Place leaf lettuce in each container. Top with a scoop of chicken salad. Cover and label. Hold at or below 41 degrees F.

 **CulinArt Classic Chicken Salad (107587)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Classic Chicken Salad (Quik Pik) (128175.2)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		12 Servings	23 Servings	45 Servings
1	Ground Bay Leaf	AP	1/4 tsp	1/2 tsp	1 tsp
	Boneless, Skinless Chicken Breast, Random	EP	2 lb, 8 oz	4 lb, 13 oz	9 lb, 8 oz
	White Onions, Fresh, Rough Cut	EP	1/4 ea	1/2 ea	1 ea
	Chicken Broth, RTS	AP	1 qt	1 qt, 3-2/3 cup	3 qt, 3 cup
	Thyme, Fresh	EP	3/4 tsp	1-1/2 tsp	2-3/4 tsp
2	Celery, Fresh, Diced	EP	4 oz	7-1/2 oz	15 oz
	Boiling Water	AP	1 qt	1 qt, 3-2/3 cup	3 qt, 3 cup
3	Kosher Salt	AP	1/4 tsp	1/2 tsp	1 tsp
	White Pepper	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Mayonnaise	AP	5 oz	9-1/2 oz	1 lb, 3 oz

Step	Method
1	<p><u>Poach Chicken:</u> 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.</p> <p>*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.</p>
2	<p><u>Blanch Celery</u> 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.</p>
3	<p><u>Assemble Salad</u> When chicken is chilled, dice into chunks approximately 3/4 to 1-inch squares. Add diced celery and about 3/4 of the mayonnaise. Toss gently to combine, add remaining mayonnaise. Season with Salt and Pepper. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.</p>

CulinArt Classic Egg Salad (Quik Pik) (128175)

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	26	6	2	12	0	400	1+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	 CulinArt Classic Egg Salad (107812)		3 lb	6 lb	12 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. Prepare Egg Salad according to recipe. For Quik Pik: Place leaf lettuce in each container. Top with a scoop of egg salad. Cover and label. Hold at or below 41 degrees F.

 **CulinArt Classic Egg Salad (107812)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Classic Egg Salad (Quik Pik) (128175)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		13 Servings	26 Servings	51 Servings
1	Egg, Hard Cooked, Peeled	AP	26 ea	52 ea	102 ea
	Deluxe Mayonnaise, Kraft	AP	8-1/2 oz	1 lb, 1-1/2 oz	2 lb, 2 oz
	Kosher Salt	AP	1-1/8 tsp	2-1/8 tsp	1 tbs, 1-1/4 tsp
	White Pepper	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp

Step	Method
1	<p><u>Prepare Egg Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Peel eggs and place them in a sanitized container and cover. Chill below 40 degrees. Chopped the chilled eggs with an egg slicer into large chunks. Place in a sanitized stainless steel bowl and add about 3/4 of mayonnaise. Mix ingredients until well blended, add additional mayonnaise if necessary, adjust seasoning with salt and white pepper. DO NOT OVERMIX. Cover and keep chilled below 40 degrees until needed.</p> <p>Portion Size: 4 oz</p>


CulinArt Classic Potato Salad (Quik Pik) (128175.3)

Revision Date: May 15, 2024

Portion: 1 serving(s) **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	12	1.5	16	3	2	180	1+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	 CulinArt Classic Potato Salad (103415)		3 lb	6 lb	12 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. Prepare Potato Salad according to recipe. For Quik Pik: Place leaf lettuce in each container. Top with a scoop of potato salad. Cover and label. Hold at or below 41 degrees F.



CulinArt Classic Potato Salad (103415)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Classic Potato Salad (Quik Pik) (128175.3)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb
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Minimum Batch:

Maximum Production:

Portion: 3 oz portion

Step	Ingredients		15 Servings	30 Servings	60 Servings
1	New Small Potatoes, Fresh	EP	1 lb, 14 oz	3 lb, 12 oz	7 lb, 8 oz
	Celery, Fresh, 1/4" Small Diced	EP	7-1/2 oz	15 oz	1 lb, 14 oz
	Parsley, Fresh, Chopped	EP	1-1/2 tsp	2-3/4 tsp	1 tbsp, 2-3/4 tsp
	Chives, Fresh, Minced	AP	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Mint Bunch, Fresh, Chopped	EP	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Mayonnaise	AP	2/3 cup, 1-3/4 tsp	1-1/3 cup, 1 tbsp, 1/2 tsp	2-3/4 cup, 1 tbsp
	Lemon Juice, Fresh	AP	2-3/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp
	Oil, Olive	AP	2-3/4 tsp	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp
	Kosher Salt	AP	1/2 tsp	1 tsp	2 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1 tsp
	Egg, Hard Cooked, Chopped	AP	2-3/4 ea	5-3/4 ea	11-1/4 ea


Step	Method
1	<p>Prepare Potato Salad</p> <p>Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.</p> <p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Cut potatoes into quarters.</p> <p>In a large stockpot, bring potatoes to a boil. Add salt. Boil until the potatoes are fully cooked.</p> <p>Allow the potatoes to cool, then place quartered potatoes in a large stainless steel bowl.</p> <p>Combine all ingredients. Mix until all ingredients are well incorporated.</p> <p>Hold cold at or below 41 degrees F for at least 2 hours before service.</p> <p>Portion Size: 3oz.</p>

CulinArt Classic Tuna Salad (Quik Pik) (128175.1)

Revision Date: May 15, 2024

Portion: 1 serving(s) **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
270	21	3.5	2	18	less than 1 gram	470	less than 1 gram+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	 CulinArt Classic Tuna Salad (30323.6)		3 lb	6 lb	12 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. Prepare Tuna Salad according to recipe. For Quik Pik: Place leaf lettuce in each container. Top with a scoop of tuna salad. Cover and label. Hold at or below 41 degrees F.



CulinArt Classic Tuna Salad (30323.6)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Classic Tuna Salad (Quik Pik) (128175.1)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		12 Servings	23 Servings	46 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	2 lb, 1 oz	3 lb, 15 oz	8 lb
	White Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Lemon Juice, Fresh	AP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-3/4 tsp
	Salt	AP	1/4 tsp	1/4 tsp	3/4 tsp
	Deluxe Mayonnaise, Kraft	AP	10-1/2 oz	1 lb, 4 oz	2 lb, 8 oz
	Celery, Fresh, Fine Chopped	AP	7-1/2 oz	14-1/2 oz	1 lb, 13 oz

Step	Method
1	<p><u>Prep and Store Tuna Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Break tuna into small pieces. In a large stainless steel bowl combine tuna, mayo, lemon juice and celery. Season with salt and pepper. Mix together, cover and refrigerate for service at or below 41 degrees F.</p> <p>Portion Size: 4 ounces.</p>