

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Cold Heros	Black Beans, Avocado, Tomatoes, Corn, Scallions & Cheddar Cheese Hero	111291	Rectangle	\$0.00	V	886721444589
Cold Heros	French Onion, Ham, Gruyere Cheese & Horseradish Mustard Hero	113877	Rectangle	\$0.00		886721831235
Cold Heros	Ham, Turkey, Bacon, Swiss, Roasted Tomatoes & Honey Mustard Hero	113542	Rectangle	\$0.00		886721774419
Cold Heros	Hawaiian Ham, Pineapple & Jack Cheese Hero	114849	Rectangle	\$0.00		886721934295
Cold Heros	Italian Deli Meat, Provolone, Mozzarella, Black Olives & Red Wine Vinaigrette Hero	113544	Rectangle	\$0.00		886721774396
Cold Heros	Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero	113759	Rectangle	\$0.00		886721424130
Cold Heros	Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Crème Hero	113545	Rectangle	\$0.00		886721774372
Cold Heros	Roast Beef, Turkey, Ham, Cheddar, Roasted Tomatoes, Ranch Hero	113539	Rectangle	\$0.00		886721774303
Cold Heros	Roast Turkey, Cheddar, Onions, Honey Mustard Hero	113546	Rectangle	\$0.00		886721774365
Cold Heros	Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero	113862	Rectangle	\$0.00		886721831303
Cold Heros	Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero	113550	Rectangle	\$0.00	V	886721776925
Cold Heros	Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero	113547	Rectangle	\$0.00		886721774891
Cold Heros	Sliced Steak*, Provolone, Mushroom Brushcetta, Fried Onions, A-1 Spread Hero	113897	Rectangle	\$0.00		886721825852
Cold Heros	Smoked Turkey, Provolone, Onions, Ranch Dressing Hero	113548	Rectangle	\$0.00		886721774853
Cold Heros	Spinach, Artichoke, Mozzarella, & Chicken Cutlet Hero	114848	Rectangle	\$0.00		886721934349
Cold Heros	Traditional Italian Hero	114682	Rectangle	\$0.00		886721910534
Cold Heros	Turkey, Havarti Cheese, Relish & Edamame Spread Hero	113940	Rectangle	\$0.00		886721846888
Cold Heros	Turkey, Swiss Cheese, Onions, Ranch Dressing Hero	113549	Rectangle	\$0.00		886721774914

CulinArt Black Beans, Avocado, Tomatoes, Corn, Scallions & Cheddar Cheese Hero (111291)

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)
730	33	9	89	27	21	1140	8+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Black Beans, Canned, Drained, Rinsed	AP	2 qt, 1 cup	1 gal, 2 cup	2 gal, 1 qt
	Minced Garlic Cloves, Fresh	AP	3 oz	6 oz	12 oz
	Ground Cumin	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Ground Coriander	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Lime Juice	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Kosher Salt	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Canola Oil	AP	1/4 cup	1/2 cup	1 cup
	Water	AP	3/4 cup	1-1/2 cup	3 cup
2	Lime Juice	AP	2 tbsp	1/4 cup	1/2 cup
	Canola Oil	AP	2 tbsp	1/4 cup	1/2 cup
	Cilantro, Fresh, Minced	EP	1 tbsp	2 tbsp	1/4 cup
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	White Pepper	AP	3/4 tsp	1-1/2 tsp	1 tbsp
3	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Sliced	EP	3 lb	6 lb	12 lb
	Avocado	EP	6 ea	12 ea	24 ea
	Fresh Corn Kernels	EP	1 lb, 8 oz	3 lb	6 lb
	Green Onions, Bunch	EP	1 lb, 8 oz	3 lb	6 lb
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Black Bean Spread</u> 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.</p> <p>In a blender puree the black beans with the lime juice, garlic, oil, water, cumin & coriander until smooth consistency. Adjust seasonings and water as needed. Hold at or below 41 degrees F.</p>
2	<p><u>Avocado Marinade</u> In a bowl, whisk together lime juice, canola oil, minced cilantro, salt and white pepper. Reserve for use in Step 3. Hold at or below 41 degrees F.</p>

Step	Method
3	<p><u>Veggie Hero</u> Preheat oven to 350 degrees F. On a grill, grill pan, or flat top give the scallions a hard sear on two sides to char. Roast the corn on a sheet tray in a 350 degree F oven for approximately 15-20 minutes or until most of the kernels obtain a golden brown color. Allow the vegetables to cool completely before building sandwich. To build hero, slice bread, spread black bean spread on bottom of hero roll, top with corn and scallions, then the cheese. Garnish with tomato and avocado.</p> <p>For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

CulinArt French Onion, Ham, Gruyere Cheese & Horseradish Mustard Hero (113877)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
650	33	12	44	42	5	2170	4

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Black Forest, Sliced Thin	AP	3 lb	6 lb	12 lb
	Gruyere Cheese	AP	1 lb, 8 oz	3 lb	6 lb
	Prepared Horseradish	AP	1/4 cup	1/2 cup	1 cup
	Mustard, Dijon	AP	3/4 cup	1-1/2 cup	3 cup
	 CulinArt French Onions (113583)		1 lb, 8 oz	3 lb	6 lb
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Assemble/Heat Sandwich</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare CulinArt French Onions according to recipe. For the Hero: Combine mustard and horseradish and spread on bottom half of the bread. Top with sliced Ham, French onions and sliced Gruyere cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>



CulinArt French Onions (113583)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt French Onion, Ham, Gruyere Cheese & Horseradish Mustard Hero (113877)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		6 Servings	12 Servings	23 Servings
1	Spanish Onions	EP	12 oz	1 lb, 8 oz	2 lb, 14 oz
	Canola Oil	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 1-1/4 tsp
	Beef Stock, RTS	AP	1-1/2 cup	3 cup	1 qt, 1-3/4 cup
	Ground Black Pepper	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	1 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Heat oil over medium heat in a large sauté pan. Add Onions and season with salt and pepper. Sauté until tender and golden brown. Add stock and continue cooking until broth has been absorbed. Cool, cover and refrigerate until ready to use.

CulinArt Ham, Turkey, Bacon, Swiss, Roasted Tomatoes & Honey Mustard Hero (113542)

Revision Date: May 15, 2024


Ham, turkey breast, crispy bacon, swiss, red onions, oven-roasted tomatoes and honey mustard on a hoagie

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	29	10	45	36	3	2090	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	1 lb, 8 oz	3 lb	6 lb
	Smoked Boneless Pork Ham, Sliced Thin	AP	1 lb, 8 oz	3 lb	6 lb
	Bacon Slice, Precooked	AP	6 oz	12 oz	1 lb, 8 oz
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	Honey Mustard Dressing	AP	3/4 cup	1-1/2 cup	3 cup
	 Culinart Oven Roasted Tomatoes (31169.4)		24 oz (p)	48 oz (p)	96 oz (p)
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Heat Hero</u> 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.</p> <p>Prepare Oven Roasted Tomatoes according to the recipe. Spread Honey Mustard on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Ham, Turkey, Bacon, Swiss, Roasted Tomatoes & Honey Mustard Hero (113542)	12 Servings 24 oz (p)	24 Servings 48 oz (p)	48 Servings 96 oz (p)
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Minced Garlic Cloves, Fresh	EP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Basil, Fresh, Chopped	EP	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Canola Oil	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Preparation</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service. Portion Size - 2 oz.</p>



**CulinArt Hawaiian Ham, Pineapple & Jack Cheese Hero
(114849)**

Revision Date: Jan 19, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	22	11	45	36	3	1920	8

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ham, Smoked	AP	3 lb	6 lb	12 lb
	Pineapple, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Cheese, Monterey Jack, Sliced, .75 oz	AP	24 ea	48 ea	96 ea
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Prepare Sandwich</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>Slice hoagie horizontally. Layer with ham, pineapple, and cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

CulinArt Italian Deli Meat, Provolone, Mozzarella, Black Olives & Red Wine Vinaigrette Hero (113544)

Revision Date: Jun 11, 2024


Salami, pepperoni, capicola, smoked ham with mozzarella, provolone, roasted peppers, olives and creamy red wine vinaigrette on a hoagie

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
710	45	18	41	35	3	2170	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Salami, Genoa, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Pepperoni, Sliced	AP	6 oz	12 oz	1 lb, 8 oz
	Ham, Capicola	AP	6 oz	12 oz	1 lb, 8 oz
	Smoked Boneless Pork Ham, Sliced Thin	AP	12 oz	1 lb, 8 oz	3 lb
	Mozzarella Cheese, Sliced, .9 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Olives, Black, Pitted, Sliced	AP	3/4 cup	1-1/2 cup	3 cup
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	Red Peppers	AP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Creamy Red Wine Vinaigrette (113383)			6 oz	12 oz
Bread, Hoagie Roll, Sliced, 2.5 oz	AP		12 ea	24 ea	48 ea

Step	Method
1	<p><u>Heat Hero</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>Prepare Creamy Red Wine Vinaigrette according to the recipe. Layer all ingredients on sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **CulinArt Creamy Red Wine Vinaigrette (113383)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Italian Deli Meat, Provolone, Mozzarella, Black Olives & Red Wine Vinaigrette Hero (113544)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz

Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		4 Servings	7 Servings	14 Servings
1	Mustard, Dijon	AP	2-1/8 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-3/4 tsp
	Vinegar, Red Wine	AP	2 tbsp, 2-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp	1/2 cup, 2 tbsp, 1/2 tsp
	Water	AP	1 tbsp, 1-1/4 tsp	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp, 1/4 tsp
	Garlic Cloves, Roasted	AP	1-1/4 ea	2-1/2 ea	4-3/4 ea
	Oil, Olive	AP	1/2 cup, 2-1/8 tsp	3/4 cup, 3 tbsp, 3/4 tsp	1-3/4 cup, 2 tbsp, 1-3/4 tsp
	Kosher Salt	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Ground Black Pepper	AP	1/8 tsp	1/4 tsp	3/4 tsp
	Italian Parsley, Fresh, Chopped	EP	1-1/8 tsp	2 tsp	1 tbsp, 3/4 tsp

Step	Method
1	<p><u>Blend Ingredients</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. In a large bain marie add mustard, vinegar, water, and garlic. Puree until smooth with an immersion blender or use a blender. Slowly add in oil, season with salt, pepper and parsley. Cover and refrigerate at or below 41 degrees until service.</p>

CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)




Revision Date: Jun 24, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
440	4.5	1	75	26	6	1200	31+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Mojo Spread (113584)		1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	 CulinArt Quick Cabbage Slaw (113746)		3 lb	6 lb	12 lb
	 CulinArt Mango Salsa with Peppers (113747)		1 lb, 8 oz	3 lb	6 lb
2	Peeled Jumbo Shrimp, 21/25, Raw	EP	72 ea	144 ea	288 ea
	Orange Peel, Fresh, Grated	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Fresh Orange Juice	AP	1/4 cup	1/2 cup	1 cup
	Minced Garlic Cloves, Fresh	AP	2 tbsp	1/4 cup	1/2 cup
	Mint Bunch, Fresh, Chopped	EP	1 tbsp	2 tbsp	1/4 cup
	Oregano Bunch, Fresh, Minced	EP	1 tbsp	2 tbsp	1/4 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Prepare Ingredients</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold 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.</p> <p>Prepare CulinArt Quick Cabbage Slaw according to recipe. Prepare CulinArt Mango Salsa according to recipe. Prepare CulinArt Mojo Spread according to recipe.</p>
2	<p><u>Prepare Mojo Shrimp Hero Melt</u> Marinate the shrimp in orange juice, orange zest, garlic, mint and oregano. Grill shrimp to add charred flavor. Cool to below 41 degrees F. To build the hero: Slice hero. Spread Mojo spread on insides of hero, top with the grilled Shrimp, Slaw and Salsa. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **CulinArt Mango Salsa with Peppers (113747)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 3 oz portion

Step	Ingredients		8 Servings	15 Servings	30 Servings
1	Cilantro, Fresh, Chopped	EP	1 tbsp, 1 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp
	Lime Juice	AP	2 tbsp, 2 tsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Mango, Fresh, Peeled, Diced	EP	1 lb, 5-1/2 oz	2 lb, 8 oz	5 lb
	Green Onions, Bunch, Chopped	EP	2/3 oz	1-1/4 oz	2-1/2 oz
	Red Bell Peppers, 3/4" Diced	AP	2-1/2 oz	5 oz	10 oz
	Jalapeno Peppers, Fresh, Minced	AP	1 tbsp, 1 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp

Step	Method
1	<p><u>Make Mango Salsa</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>In a large mixing bowl, toss to incorporate all ingredients. Let salsa marinate at or below 41 degrees F for at least 20 minutes before using.</p> <p>Hold at or below 41 degrees F for service.</p>



CulinArt Mojo Spread (113584)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)	12 Servings 1 lb, 2 oz	24 Servings 2 lb, 4 oz	48 Servings 4 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		9 Servings	18 Servings	36 Servings
1	Garlic Cloves, Roasted	AP	1-3/4 oz	3-1/2 oz	7-1/4 oz
	Orange, 88 ct	EP	1 ea	1-3/4 ea	3-1/2 ea
	Minced Garlic Cloves, Fresh	AP	1 oz	1-3/4 oz	3-1/2 oz
	Mint Bunch, Fresh, Chopped	EP	1 oz	1-3/4 oz	3-1/2 oz
	Oregano Bunch, Fresh, Chopped	EP	1 oz	1-3/4 oz	3-1/2 oz
	Fat Free Greek Yogurt	AP	3/4 cup, 2 tbsp, 1-1/4 tsp	1-3/4 cup, 2-1/2 tsp	3-1/2 cup, 1 tbsp, 1-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Roast whole garlic cloves, then smash into a puree. Juice and zest each orange. Combine all ingredients, mix well and let marinate for at least 15 minutes. Hold at or below 41 degrees F.

 **CulinArt Quick Cabbage Slaw (113746)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Mojo Shrimp, Cabbage Slaw & Mango Salsa Hero (113759)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		27 Servings	54 Servings	107 Servings
1	Shredded Red Cabbage	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Apple Cider Vinegar	AP	1/2 cup, 1 tbsp	1 cup, 2 tbsp	2 cup, 3 tbsp, 2 tsp
	Granulated Sugar	AP	1 cup, 2 tbsp	2-1/4 cup	1 qt, 1/3 cup, 2 tbsp

Step	Method
1	<p><u>Red Cabbage Slaw</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>Combine the shaved red cabbage with apple cider vinegar and sugar. Let the ingredients macerate for at least 10 minutes before using. Hold at or below 41 degrees F.</p>

CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)

Revision Date: May 15, 2024




Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	24	9	46	29	4	1720	3+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Cheese, American, Sliced, .6 oz	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Lettuce, Iceberg, Shredded	EP	6 oz	12 oz	1 lb, 8 oz
	Tomatoes, Fresh, Julienne Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Sauteed Peppers and Onions (76414.2)		1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	 CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)		12 oz	1 lb, 8 oz	3 lb
	 CulinArt Horseradish Crème (113220)		6 oz	12 oz	1 lb, 8 oz
Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea	

Step	Method
1	<p>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.</p> <p>Prepare Peppers and Onions according to the recipe. Prepare Roasted Mushrooms according to the recipe. Prepare Horseradish Crème according to the recipe.</p> <p>Spread Horseradish Creme on the insides of the bread. Layer lettuce, tomato, peppers, onions, mushrooms, Roast Beef and American cheese on sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>



CulinArt Chili Oil (103346)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)	3 Servings 3/4 oz	6 Servings 1-1/2 oz	11 Servings 2-3/4 oz
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Minimum Batch:

Maximum Production:

Portion: 1 tsp

Step	Ingredients		5 Servings	9 Servings	17 Servings
1	Soybean Oil, Salad	AP	1 tbsp, 2 tsp	3 tbsp	1/3 cup, 1 tsp
	Ground Red Pepper	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Heat oil to about 200 degrees F. Remove from heat, add crushed red pepper. Let it steep until cool. Strain. Store at or below room temperature (73 degrees F). Portion Size: 1tsp.



CulinArt Garlic Oil (103192)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)	3 Servings 3/4 oz	6 Servings 1-1/2 oz	11 Servings 2-3/4 oz
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Minimum Batch:

Maximum Production:

Portion: 1/2 oz portion

Step	Ingredients		2 Servings	3 Servings	5 Servings
1	Oil, Olive	AP	2 tbsp	3 tbsp	1/4 cup, 1 tbsp
	Garlic Cloves, Peeled, Fresh	AP	1 tbsp	1 tbsp, 1-1/2 tsp	2 tbsp, 1-1/2 tsp

Step	Method
1	<p>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.</p> <p>Portion Size 0.5 ounces</p>



CulinArt Horseradish Crème (113220)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 1 oz portion

Step	Ingredients		7 Servings	14 Servings	28 Servings
1	Prepared Horseradish	AP	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 2 tsp
	Apple Cider Vinegar	AP	2-3/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp
	Ground Mustard	AP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Deluxe Mayonnaise, Kraft	AP	2 tbsp, 2 tsp	1/4 cup, 1 tbsp, 3/4 tsp	1/2 cup, 2 tbsp, 1-1/2 tsp
	Cayenne Pepper	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Real Sour Cream	AP	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 2 tbsp	1-3/4 cup

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



 **CulinArt Roasted Mushrooms with Garlic & Chili Oil (103345)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb

Portion: 4 oz portion

Minimum Batch:
Maximum Production:

Step	Ingredients		3 Servings	6 Servings	11 Servings
1	Button Mushrooms, Fresh, Sliced Thin	EP	12 oz	1 lb, 8 oz	2 lb, 12 oz
	 CulinArt Garlic Oil (103192)		3/4 oz	1-1/2 oz	2-3/4 oz
	Minced Garlic Cloves, Fresh	AP	1 tbsp	2 tbsp	3 tbsp, 2 tsp
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	2-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	 CulinArt Chili Oil (103346)		3/4 oz	1-1/2 oz	2-3/4 oz

Step	Method
1	<p><u>Roast Mushrooms</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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Preheat oven to 375 degrees F. In a mixing bowl, toss mushrooms, with chili oil, garlic oil, garlic, salt, and pepper. Roast in 375 degree oven for about 15 minutes, or until mushrooms are cooked and slightly browned. Portion Size: 4oz.</p>

 **CulinArt Sauteed Peppers and Onions (76414.2)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roast Beef, American Cheese, Peppers, Onions, Mushrooms, Horseradish Creme Hero (113545)

12 Servings
1 lb, 2 oz

24 Servings
2 lb, 4 oz

48 Servings
4 lb, 8 oz

Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		9 Servings	17 Servings	33 Servings
1	Peppers, Green Bell, Sliced	EP	6 oz	11-1/2 oz	1 lb, 6 oz
	Peppers, Red Bell, Sliced Thin	EP	4-1/2 oz	8-1/2 oz	1 lb, 1/2 oz
	Yellow Bell Peppers, Julienne Sliced, 1/4"	EP	4-1/2 oz	8-1/2 oz	1 lb, 1/2 oz
	Onions, Fresh, Sliced	EP	4-1/2 oz	8-1/2 oz	1 lb, 1/2 oz
	Kosher Salt	AP	1/4 tsp	1/2 tsp	1 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1 tsp
	Canola Oil	AP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/4 tsp
	Oregano, Dried, Crushed	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Minced Garlic Cloves, Fresh	AP	<1/8 tsp	1/8 tsp	1/4 tsp

Step	Method
1	<p><u>Sauteed Peppers and Onions</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Cook in batches on the flat top, preheat to medium high.</p> <p>Heat oil over medium-high heat. Add garlic, sauté for 1 minute then add pepper and onion mixture. Season with salt, pepper and oregano. Continue to cook stirring frequently, until the vegetables are softened. Adjust seasoning if necessary.</p> <p>Remove from heat and place on sheet pan to cool. Hold cold and heat to 165 degrees F for service.</p>



Grilled Peppers and Onions

CulinArt Roast Beef, Turkey, Ham, Cheddar, Roasted Tomatoes, Ranch Hero (113539)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	26	9	42	30	3	1850	4

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beef, Deli Roast, Sliced Thin	AP	12 oz	1 lb, 8 oz	3 lb
	Turkey Breast, Sliced Thin	AP	1 lb, 8 oz	3 lb	6 lb
	Smoked Boneless Pork Ham, Sliced Thin	AP	12 oz	1 lb, 8 oz	3 lb
	Cheese, Cheddar, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	Ranch Dressing	AP	3/4 cup	1-1/2 cup	3 cup
	 Culinart Oven Roasted Tomatoes (31169.4)		24 oz (p)	48 oz (p)	96 oz (p)
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>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.</p> <p>Prepare Oven Roasted Tomatoes according to the recipe.</p> <p>Spread Ranch Dressing on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roast Beef, Turkey, Ham, Cheddar, Roasted Tomatoes, Ranch Hero (113539)	12 Servings 24 oz (p)	24 Servings 48 oz (p)	48 Servings 96 oz (p)
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Minced Garlic Cloves, Fresh	EP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Basil, Fresh, Chopped	EP	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Canola Oil	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Preparation</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service. Portion Size - 2 oz.</p>

CulinArt Roast Turkey, Cheddar, Onions, Honey Mustard Hero (113546)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
470	18	7	48	27	3	1880	8

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Cheddar Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Thin Slivered Red Onions, Fresh	EP	6 oz	12 oz	1 lb, 8 oz
	Honey	AP	1/4 cup	1/2 cup	1 cup
	Mustard, Dijon	AP	3/4 cup	1-1/2 cup	3 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Heat Hero</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>Combine honey with Dijon mustard to make spread. Spread Honey Dijon Spread on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

CulinArt Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero (113862)



Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
790	51	16	44	40	4	2390	5+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boneless, Skinless Chicken Breast, Random	AP	3 lb	6 lb	12 lb
2	 CulinArt Pickled Red Onions (Basic) (107659)		1 lb, 8 oz	3 lb	6 lb
	 CulinArt Paprika Bacon Aioli (113579)		1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
3	Cheese, Gouda, Smoked, Loaf	AP	1 lb, 8 oz	3 lb	6 lb
	Roasted Yellow Peppers	AP	3 cup	1 qt, 2 cup	3 qt
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Roast Chicken</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. .</p> <p>Preheat oven to 375 degrees F. Roast chicken until internal temperature reaches 165 degrees F. Chill to below 41 degrees F. Once cooled, cut the chicken into thin slices.</p>
2	<p><u>Prepare Accompaniments</u> Prepare CulinArt Paprika Bacon Aioli according to recipe. Prepare CulinArt Pickled Red Onions according to recipe. Hold at or below 41 degrees F.</p>
3	<p><u>Assemble Sandwich</u> To build hero, slice hero in half, spread Aioli on insides of bread, top with sliced chicken, peppers and sliced Gouda cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **CulinArt Paprika Bacon Aioli (113579)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero (113862)	12 Servings 1 lb, 2 oz	24 Servings 2 lb, 4 oz	48 Servings 4 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		10 Servings	19 Servings	37 Servings
1	Deluxe Mayonnaise, Kraft	AP	2 cup, 3 tbsp	1 qt, 3 tbsp	2 qt, 2 tbsp
	Precooked Bacon, Diced	AP	2-1/2 oz	4-3/4 oz	9-1/4 oz
	Smoked Paprika	AP	1/3 oz	2/3 oz	1-1/8 oz
	Minced Garlic Cloves, Fresh	AP	1/3 oz	2/3 oz	1-1/8 oz
	Lemon Juice	AP	2 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp

Step	Method
1	<p><u>Paprika Bacon Aioli</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Combine all ingredients. Whisk and adjust the seasoning accordingly. Hold at or below 41 degrees F.</p>

 **CulinArt Pickled Red Onions (Basic) (107659)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Roasted Chicken, Smoked Gouda, Pickled Onions, Roasted Peppers & Paprika Bacon Aioli Hero (113862)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 1 oz portion

Step	Ingredients		8 Servings	15 Servings	30 Servings
1	Water	AP	1 cup	1-3/4 cup, 2 tbsp	3-3/4 cup
	Vinegar, Red Wine	AP	1 cup	1-3/4 cup, 2 tbsp	3-3/4 cup
	Granulated Sugar	AP	2 tbsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	2 tsp
	Red Onions, Fresh, Julienne Sliced, 1/4"	EP	8 oz	15 oz	1 lb, 14 oz

Step	Method
1	<p><u>Pickled Onions</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. In a medium saucepan, add water, vinegar, sugar, salt and pepper. Bring to a boil. Add red onions to the pickling liquid. Remove from heat and cool. Onions can be used as soon as 2 hours. Hold at or below 41 degrees F for storage. Portion Size: 1oz.</p>

CulinArt Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero (113550)

Revision Date: May 20, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
470	25	7	49	15	7+	870	8

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Culinart Oven Roasted Tomatoes (31169.4)		24 oz (p)	48 oz (p)	96 oz (p)
	Zucchini Squash, Fresh, Sliced	EP	1 lb, 8 oz	3 lb	6 lb
	Eggplant, Fresh, Sliced	EP	1 lb, 8 oz	3 lb	6 lb
	Peppers, Red Bell, Sliced Thin	EP	1 lb, 8 oz	3 lb	6 lb
	Oil, Olive	AP	1/4 cup	1/2 cup	1 cup
2	Mozzarella Cheese, Sliced, .9 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Olives, Black, Pitted, Sliced	AP	3/4 cup	1-1/2 cup	3 cup
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	CulinArt Balsamic Vinaigrette (113395)		6 oz	12 oz	1 lb, 8 oz
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Roast Vegetables</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.</p> <p>Prepare Oven Roasted Tomatoes according to the recipe.</p> <p>Preheat oven to 400 degrees F. Place the sliced vegetables on a sheet pan and drizzle with olive oil. Roast until tender and lightly browned. Chill to below 41 degrees F.</p>
2	<p><u>Heat Hero</u> Prepare Balsamic Vinaigrette according to recipe. Spread Balsamic Vinaigrette on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>



CulinArt Balsamic Vinaigrette (113395)

Revision Date: May 20, 2024

Sub Recipe For

CulinArt Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero (113550)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		3 Servings	6 Servings	12 Servings
1	Mustard, Dijon	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp
	Lemon Juice, Fresh	EP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Vinegar, Balsamic	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Water	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Garlic Cloves, Roasted	AP	2 ea	4-1/4 ea	8-1/2 ea
	Honey	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Kosher Salt	AP	1/4 tsp	1/2 tsp	1-1/4 tsp
	Ground Black Pepper	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Italian Parsley, Fresh, Chopped	EP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Oil, Olive	AP	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp	1-3/4 cup, 2-1/2 tsp

Step	Method
1	<p><u>Blend Ingredients</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. In a large bain marie add mustard, honey, lemon juice, vinegar, water, garlic. Puree until smooth with an immersion blender or follow same instructions using a blender or food processor. Slowly add in oil, season with salt, pepper and parsley. Cover and hold at or below 41 degrees F until service.</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roasted Zucchini, Eggplant, Peppers, Mozzarella, Olives & Balsamic Vinaigrette Hero (113550)	12 Servings 24 oz (p)	24 Servings 48 oz (p)	48 Servings 96 oz (p)
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Minced Garlic Cloves, Fresh	EP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Basil, Fresh, Chopped	EP	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Canola Oil	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Preparation</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service. Portion Size - 2 oz.</p>

CulinArt Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero (113547)

Revision Date: Jul 12, 2024



Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
600	32	9+	40	39	3+	1300	2

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tabasco Sauce	AP	1 tbsp	2 tbsp	1/4 cup
	Chili Powder	AP	1 tbsp	2 tbsp	1/4 cup
	Ground Cumin	AP	1 tbsp	2 tbsp	1/4 cup
	Garlic Powder	AP	1 tbsp	2 tbsp	1/4 cup
	Boneless, Skinless Chicken Breast, Random	AP	3 lb, 12 oz	7 lb, 8 oz	15 lb
2	Bacon Slice, Precooked	AP	6 oz	12 oz	1 lb, 8 oz
	Cheddar Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	 Culinart Oven Roasted Tomatoes (31169.4)		12 oz (p)	24 oz (p)	48 oz (p)
	 CulinArt Chipotle Aioli (104713)		3/4 cup	1-1/2 cup	3 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Prepare 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.</p> <p>Preheat grill or oven to 350 degrees F. Season chicken with spices and Tabasco Sauce, grill or roast until cooked (165 degrees internal temperature) and chill rapidly (in under 2 hours) to below 40 degrees. Slice chicken thinly on the bias.</p>
2	<p>Prepare Chipotle Aioli according to recipe. Prepare Oven Roasted Tomatoes according to recipe.</p> <p>Spread Chipotle Aioli on the insides of the bread. Layer chicken, bacon, cheddar cheese, tomatoes and onions on sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>



CulinArt Chipotle Aioli (104713)

Revision Date: Jul 12, 2024

Sub Recipe For

CulinArt Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero (113547)	12 Servings 3/4 cup	24 Servings 1-1/2 cup	48 Servings 3 cup
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Minimum Batch:

Maximum Production:

Portion: 1/3 ounce

Step	Ingredients		19 Servings	37 Servings	73 Servings
1	Mayonnaise	AP	3/4 cup, 2 tsp	1-1/2 cup, 2 tsp	3 cup, 2 tsp
	Hot Chipotle Pepper Sauce	AP	1/3 oz	3/4 oz	1-1/2 oz
	Lemon Juice	AP	1-1/4 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Fish Sauce	AP	3/4 tsp	1-1/2 tsp	1 tbsp

Step	Method
1	<p><u>Whisk Ingredients</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. In a food processor or blender, blend together all ingredients until smooth. Place in a container, cover and refrigerate for service. Store at or below 41 degrees F. Portion Size: 2 tsp (1/3 oz)</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Santa Fe Chicken, Bacon, Cheddar, Onions, Roasted Tomato, Chipotle Aioli Hero (113547)	12 Servings 12 oz (p)	24 Servings 24 oz (p)	48 Servings 48 oz (p)
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Minced Garlic Cloves, Fresh	EP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Basil, Fresh, Chopped	EP	1 tbsp, 2-1/2 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp
	Kosher Salt	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/4 tsp
	Canola Oil	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	6 ea	12 ea	24 ea

Step	Method
1	<p><u>Preparation</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service. Portion Size - 2 oz.</p>

CulinArt Sliced Steak, Provolone, Mushroom Brushcetta, Fried Onions, A-1 Spread Hero (113897)

Revision Date: Jun 20, 2024


Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
1230	77	21	74	58	5+	1250	6

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Deluxe Mayonnaise, Kraft	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Lowfat Sour Cream	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	A-1 Steak Sauce	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Minced Garlic Cloves, Fresh	AP	1-1/2 tsp	1 tbsp	2 tbsp
2	 CulinArt Mushroom Bruschetta (113763)		1 lb, 8 oz	3 lb	6 lb
3	Beef, Eye of Round	EP	3 lb	6 lb	12 lb
4	Provolone Cheese, Sliced, .5 oz	AP	1 lb, 8 oz	3 lb	6 lb
	Onions, Fresh, Grated	EP	1 lb, 8 oz	3 lb	6 lb
	All Purpose Flour	AP	3 cup	1 qt, 2 cup	3 qt
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>A-1 Spread</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold 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.</p> <p>In a mixing bowl, combine the A1 spread ingredients and let the flavors meld for at least 20 minutes before using. Hold at or below 41 degrees F.</p>
2	<p><u>Mushroom Bruschetta</u> Prepare CulinArt Mushroom Bruschetta according to recipe.</p>
3	<p><u>Steak</u> Preheat oven. Place beef in oven and roast until cooked through, 145 degrees F. Remove from oven, allow the beef to cool then shave on a slicer. Hold at or below 41 degrees F.</p>
4	<p><u>Frizzled Onions; Assemble Sandwich</u> For the frizzled onions, combine the shaved onions and flour. Fry in a deep fryer until the onions turn a crisp golden brown color. Drain on paper towels and season to taste with salt and pepper. Let cool before use.</p> <p>To Build Hero: Slice bread. Spread insides of bread with A-1 Spread, layer with steak, sliced provolone cheese and mushroom bruschetta. Top with Frizzled Onions. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **CulinArt Mushroom Bruschetta (113763)**

Revision Date: May 20, 2024

Sub Recipe For

CulinArt Sliced Steak, Provolone, Mushroom Brushcetta, Fried Onions, A-1 Spread Hero (113897)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		13 Servings	25 Servings	50 Servings
1	Button Mushrooms, Fresh, Diced	EP	2 cup, 2 tbsp, 2 tsp	1 qt, 3 tbsp	2 qt, 1/4 cup, 1 tbsp
	Vinegar, Balsamic	AP	1/2 cup, 2 tsp	1 cup, 2 tsp	2 cup, 1 tbsp, 1 tsp
	Canola Oil	AP	1 cup, 1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp
	Minced Garlic Cloves, Fresh	AP	4-1/3 oz	8-1/3 oz	1 lb, 1/2 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	2-1/8 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	2-1/8 tsp
	Italian Parsley, Fresh, Chopped	EP	1 cup, 1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp	1 qt, 3 tbsp

Step	Method
1	<p><u>Mushroom Bruschetta</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.</p> <p>Preheat oven to 400 degrees F. Place mushrooms on roasting pan and roast in oven for 10-15 minutes. Remove from oven and allow the mushrooms to cool. Combine mushrooms with balsamic vinegar, oil, garlic, salt, pepper and parsley. Toss to combine. Let the flavors meld for at least 20 minutes before using. Hold at or below 41 degrees F.</p>



CulinArt Smoked Turkey, Provolone, Onions, Ranch Dressing Hero (113548)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
460	20	7	40	34	2	1760	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Smoked Turkey, Sliced Paper Thin	AP	3 lb	6 lb	12 lb
	Provolone Cheese, Sliced, .5 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	Ranch Dressing	AP	3/4 cup	1-1/2 cup	3 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Spread Ranch Dressing on the insides of the bread. Layer all ingredients on a sliced hero roll. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

CulinArt Spinach, Artichoke, Mozzarella, & Chicken Cutlet Hero (114848)


Revision Date: Jun 25, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
600	18	9+	73	37	7	1050	2
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Crispy Chicken Cutlet (75494.2)		3 lb	6 lb	12 lb
2	Spinach, Fresh	EP	1 qt, 2 cup	3 qt	1 gal, 2 qt
	Artichoke Hearts, Canned	AP	1 lb, 8 oz	3 lb	6 lb
	Whole Milk Mozzarella Cheese, Shredded	AP	1 lb, 8 oz	3 lb	6 lb
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Prepare 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.</p> <p>Prepare Chicken Cutlet according to recipe.</p>
2	<p><u>Assemble Sandwich</u> Slice hoagie horizontally. Layer with chicken, cheese, spinach, and artichoke. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **CulinArt Crispy Chicken Cutlet (75494.2)**

Revision Date: May 21, 2024

Sub Recipe For

CulinArt Spinach, Artichoke, Mozzarella, & Chicken Cutlet Hero (114848)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb
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Minimum Batch:

Maximum Production:

Portion: 5 ounce

Step	Ingredients		11 Servings	22 Servings	44 Servings
1	Boneless, Skinless Chicken Breast, Random	AP	2 lb, 7-1/2 oz	4 lb, 15 oz	10 lb
	Kosher Salt	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Ground Black Pepper	AP	1-1/8 tsp	2-1/4 tsp	1 tbsps, 1-1/2 tsp
2	Panko Bread Crumbs	AP	1 qt, 1/3 cup, 1 tbsps	2 qt, 3/4 cup, 1 tbsps	1 gal, 1-1/2 cup
	Fresh Egg, Beaten	AP	2-1/4 ea	4-1/2 ea	8-3/4 ea
	All Purpose Flour	AP	2 cup, 3 tbsps, 1/2 tsp	1 qt, 1/3 cup, 1 tbsps	2 qt, 3/4 cup, 1 tbsps

Step	Method
1	<p><u>Season Chicken</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Cut Chicken breast into 4 oz. portions. Place chicken breasts between two sheets of plastic wrap. Using a meat mallet or a heavy cast iron skillet, pound the cutlets until 1/2" thin. Season with salt and pepper.</p>
2	<p><u>Prep Chicken</u> Place flour, eggs, and breadcrumbs in separate bowls. Dredge each chicken breast in flour, dip in eggs, then coat with breadcrumbs.</p>
3	<p><u>Finish Cooking Chicken</u> Preheat fryer to 325 degrees F. Fry breaded chicken breast for 8 to 10 minutes or until chicken reaches an internal temperature of 165 degrees F for at least 15 seconds. Serve/Hold hot at or above 145 degrees F. or flash chill and refrigerate for service.</p> <p>Portion Size: 5 oz portion</p>



CulinArt Traditional Italian Hero (114682)

Revision Date: May 15, 2024

Portion: 1 sandwich **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
710	44	18	44	37	5+	1990	3
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Soppressata, Dry	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Genoa Salami, Boar's Head	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Provolone Cheese, Sliced, .5 oz	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Oil, Olive	AP	1/4 cup	1/2 cup	1 cup
	Ground Oregano	AP	3/4 cup	1-1/2 cup	3 cup
	Iceberg Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	Plum Tomatoes, Fresh, Sliced	EP	1 lb, 8 oz	3 lb	6 lb
	Vinegar, Red Wine	AP	1/4 cup	1/2 cup	1 cup
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Prepare Sandwich</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>Layer sandwich in hero with soppressata, salami, and provolone. Drizzle olive oil and vinegar. Sprinkle with oregano. Layer with tomato and lettuce. Close sandwich, place in a container, cover and label. Hold at or below 41° F.</p>

CulinArt Turkey, Havarti Cheese, Relish & Edamame Spread Hero (113940)


Revision Date: Jun 10, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
880	56	15	53	45	3	1770	10

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Edamame Spread (113900)		1 lb, 8 oz	3 lb	6 lb
2	Turkey Breast, Gold Roasted	EP	3 lb	6 lb	12 lb
	Havarti Cheese	AP	1 lb, 8 oz	3 lb	6 lb
	Pickle Relish, Sweet	AP	3 cup	1 qt, 2 cup	3 qt
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<u>Edamame Spread</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare CulinArt Edamame Spread According to recipe.
2	<u>Assemble Sandwich</u> To Build hero, slice bread, spread Edamame spread on bread, top with turkey and Havarti cheese. For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F

 **CulinArt Edamame Spread (113900)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Turkey, Havarti Cheese, Relish & Edamame Spread Hero (113940)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		13 Servings	25 Servings	50 Servings
1	Edamame, Shelled	AP	5-1/4 oz	10 oz	1 lb, 4 oz
	Lemon Juice	AP	1/3 cup, 1 tbsp, 1-3/4 tsp	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup
	Canola Oil	AP	1-3/4 cup, 3 tbsp, 1/2 tsp	3-3/4 cup	1 qt, 3-1/2 cup
	Garlic Cloves, Peeled, Fresh	AP	1-1/3 oz	2-1/2 oz	5 oz
	Kosher Salt	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Ground Black Pepper	AP	<1/8 tsp	1/8 tsp	1/4 tsp

Step	Method
1	<p><u>Edamame Spread</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>NOTE: Be sure to make in batches or it won't reach the desired consistency.</p> <p>In a blender combine ½ of the ingredients for the edamame spread. Puree in blender in batches. Remove from blender and repeat. Hold at or below 41 degrees F.</p>

CulinArt Turkey, Swiss Cheese, Onions, Ranch Dressing Hero (113549)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	25	8	43	28	4	1720	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Turkey Breast, Sliced Thin	AP	3 lb	6 lb	12 lb
	Thin Slivered Red Onions, Fresh	EP	3 oz	6 oz	12 oz
	Ranch Dressing	AP	3/4 cup	1-1/2 cup	3 cup
	 Culinart Oven Roasted Tomatoes (31169.4)		24 oz (p)	48 oz (p)	96 oz (p)
	Swiss Cheese, Sliced, .75 oz	AP	12 oz	1 lb, 8 oz	3 lb
	Bread, Hoagie Roll, Sliced, 2.5 oz	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Heat Hero</u> 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.</p> <p>Prepare Oven Roasted Tomatoes according to the recipe. Spread Ranch Dressing on the insides of bread. Layer all ingredients on a sliced hero roll.</p> <p>For Quik Pik: Place hero in plastic container. Cover and label. Hold at or below 41 degrees F</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Turkey, Swiss Cheese, Onions, Ranch Dressing Hero (113549)	12 Servings 24 oz (p)	24 Servings 48 oz (p)	48 Servings 96 oz (p)

Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Minced Garlic Cloves, Fresh	EP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Basil, Fresh, Chopped	EP	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 2 tbsp, 1-1/4 tsp
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Canola Oil	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Preparation</u> Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Toss all ingredients together and lay out evenly on sheet pan with cut side of tomato facing down. Roast at 350F degrees for 20 minutes. Flash chill to 48 degrees. Wrap and hold cold at or below 41 degrees for service. Portion Size - 2 oz.</p>