

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Power Paks	Egg, Cheese, Apple & Grape Power Pak	114889.8	Rectangle	\$0.00	V	886721934172
Power Paks	Jalapeno Hummus Power Pak	114889.1	Rectangle	\$0.00	VG	886721929192
Power Paks	Mediterranean Power Pak	114889.11	Rectangle	\$0.00	V	886721934264
Power Paks	Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak	114889.1	Rectangle	\$0.00	V	886721934257
Power Paks	Super Protein Power Pak	114889.5	Rectangle	\$0.00	EW, V	886721929222
Power Paks	Tuna Salad Power Pak	114889.12	Rectangle	\$0.00		886721934288



**CulinArt Egg, Cheese, Apple & Grape Power Pak
(114889.8)**

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)
280	19	9	14	16	1	330	10

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Granny Smith Apple	EP	12 oz	1 lb, 8 oz	3 lb
	Red Grapes, Fresh	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Egg, Hard Cooked, Peeled	AP	12 ea	24 ea	48 ea
	Cheese, Cheddar Sharp	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz

Step	Method
1	<p><u>Prepare Power Pak</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>Cut apples into 1/2" wedges. Cut cheddar cheese into 1/3" cubes.</p> <p>Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p>




CulinArt Jalapeno Hummus Power Pak (114889.1)

Revision Date: Jul 08, 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)
390	19	2.5	47	13	9	730	5+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tomatoes, Grape	EP	1 lb, 8 oz	3 lb	6 lb
	Pitted Kalamata Olives	AP	12 oz	1 lb, 8 oz	3 lb
	Sliced, Unpeeled Cucumbers	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Roasted Jalapeño Hummus (110032)		1 lb, 8 oz	3 lb	6 lb
	 CulinArt Quinoa-Herb Tabbouleh (103031)		1 lb, 8 oz	3 lb	6 lb
	 FLIK Baked Whole Wheat Pita Chips (41775.1)		12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Prepare Power Pak 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 Roasted Jalapeno Hummus and Quinoa-herb Tabbouleh according to recipe. Prepare Pita chips according to recipe ** or substitute with pre-packaged pita chips.</p> <p>Place cucumbers, tomatoes and olives in one compartment of the container. Place the remaining ingredients in separate compartments of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p> <p>***Serve with 1 oz. Pita Chips on the side</p>



CulinArt Garlic Oil (103192)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roasted Jalapeño Hummus (110032)	13 Servings <1/8 oz	26 Servings 1/4 oz	51 Servings 1/3 oz
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Minimum Batch:

Maximum Production:

Portion: 1/2 oz portion

Step	Ingredients		1 Servings	1 Servings	1 Servings
1	Oil, Olive	AP	1 tbsp	1 tbsp	1 tbsp
	Garlic Cloves, Peeled, Fresh	AP	1-1/2 tsp	1-1/2 tsp	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 Quinoa-Herb Tabbouleh (103031)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Jalapeno Hummus Power Pak (114889.1)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		9 Servings	18 Servings	36 Servings
1	Red Quinoa, Dry	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Lemon Juice	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Cherry Tomatoes, Fresh, Halved	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Cucumbers, Peeled, 1/3" Diced	EP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Onions, Red, Fresh, Diced	EP	1/2 ea	1 ea	1-3/4 ea
	Cilantro, Fresh, Chopped	EP	1/3 oz	3/4 oz	1-2/3 oz
	Parsley, Fresh, Chopped	EP	8 g	17 g	33 g
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Oil, Olive	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 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. 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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>

 **CulinArt Roasted Jalapeño Hummus (110032)**

Revision Date: May 15, 2024


Sub Recipe For

CulinArt Jalapeno Hummus Power Pak (114889.1)	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	26 Servings	51 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed	AP	2-1/3 cup, 1 tbsp, 2 tsp	1 qt, 3/4 cup, 2 tbsp	2 qt, 1-1/2 cup, 1 tbsp
	Sesame Paste (Tahini)	AP	1/3 cup, 1 tbsp, 1/2 tsp	3/4 cup, 1 tbsp	1-1/2 cup, 1 tbsp, 1-1/2 tsp
	Jalapeno Peppers, Fresh, Sliced	EP	3/4 cup, 1 tbsp	1-1/2 cup, 2 tbsp	3 cup, 3 tbsp
	Garlic Cloves, Peeled, Fresh	AP	7-1/4 ea	14-3/4 ea	28-3/4 ea
	Lemon Juice, Fresh	EP	1/4 cup, 2-3/4 tsp	1/2 cup, 1 tbsp, 2-1/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Ground Cumin	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Curry Powder	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Smoked Paprika	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	 CulinArt Garlic Oil (103192)		<1/8 oz	1/4 oz	1/3 oz
	Oil, Olive	AP	1 tbsp, 2 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/8 tsp

Step	Method
1	<p><u>Roasted Jalapeño Hummus</u></p> <p>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>Rinse chickpeas and let drain until ready to mix with other ingredients. Lightly coat Jalapeños and Garlic in olive oil. Roast on Char Grill until nicely browned. Let peppers and garlic rest, once cool, pull stem out of Jalapeños (it is OK to leave some seeds.) Put the peppers with the roasted skins in the food processor with garlic.</p> <p>After pureeing the peppers and garlic, gradually add chickpeas and olive oil until desired texture/consistency is attained. Add the juice of one lemon, salt and pepper to taste and continue to blend. Let rest so the flavors can mature, serve with a pinch of Smokey Paprika sprinkled on top and Garlic Oil.</p> <p>The lemon juice helps to not only emulsify, but more can be added to brighten the flavors.</p> <p>Hold at or below 41 degrees F for service/storage.</p>

 **FLIK Baked Whole Wheat Pita Chips (41775.1)**

Revision Date: Jun 19, 2024

Sub Recipe For			
CulinArt Jalapeno Hummus Power Pak (114889.1)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb

Minimum Batch:

Maximum Production:

Portion: 3 wedge

Step	Ingredients		11 Servings	22 Servings	44 Servings
1	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/8 tsp
	Granulated Garlic	AP	1-1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Parsley Flakes, Dried	AP	2 tbsp, 1/2 tsp	1/4 cup, 1-1/4 tsp	1/2 cup, 2-1/2 tsp
	Canola Oil	AP	2 tbsp, 1/2 tsp	1/4 cup, 1-1/4 tsp	1/2 cup, 2-1/2 tsp
2	Whole Wheat Pita Pocket, 6"	AP	5-1/2 ea	11 ea	22 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Mix oil, black pepper, garlic, and parsley.
2	Cut each 6" whole wheat pita into 6 equal wedges. Place on baking sheet in single layer. Brush pita wedges lightly with oil mixture. Bake at 350F, until crispy. Store in airtight container. Portion Size: 3 each (wedges) Hold at Room Temperature for Service.

Recipe Notes:


Vegan

CulinArt Mediterranean Power Pak (114889.11)

Revision Date: Jul 08, 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	13	2	32	8	6	900	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Pitted Kalamata Olives	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Pita White Bread, 6"	AP	12 oz	1 lb, 8 oz	3 lb
	Cucumbers, Seeded, 1/2" Sliced	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	 CulinArt Hummus Spread (113474)		1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Power Pak</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 hummus according to recipe. Heat pita and cut into triangles.</p> <p>Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p>



CulinArt Hummus Spread (113474)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Mediterranean Power Pak (114889.11)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed	AP	1 lb, 3 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Oil, Olive	AP	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp
	Garlic Cloves, Roasted	AP	1/4 oz	1/2 oz	1 oz
	Lemon Juice	AP	1 oz	2 oz	3-3/4 oz
	Sesame Paste (Tahini)	AP	1 oz	2 oz	3-3/4 oz
	Water	AP	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/4 tsp	2/3 cup, 2-1/2 tsp
	Ground Cumin	AP	1/2 tsp	1 tsp	2 tsp
	Cayenne Pepper	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1 tsp

Step	Method
1	<p><u>Garbanzo Beans</u> HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Combine all ingredients in food processor. Adjust consistency with water if necessary. Hold at or below 41 degrees F.</p>



CulinArt Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak (Fiesta Power Pak) (114889.10)

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)
700	47	11	55	16	7	1060	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Pepper Jack, Cubed	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Corn Chips	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	CulinArt Guacamole (102218)		1 lb, 8 oz	3 lb	6 lb
	CulinArt Salsa Roja (102205)		1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Power Pak</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 guacamole and salsa according to recipe.</p> <p>Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p>



CulinArt Guacamole (102218)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak (Fiesta Power Pak) (114889.10)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		14 Servings	28 Servings	56 Servings
1	Avocado Pulp, Frozen	AP	1 lb, 3-1/2 oz	2 lb, 7 oz	4 lb, 14 oz
	Spanish Onions, Diced	AP	3/4 cup, 1 tbsp	1-1/2 cup, 2 tbsp	3 cup, 3 tbsp, 2-3/4 tsp
	Jalapeno Peppers, Fresh, Minced	AP	2/3 oz	1-1/4 oz	2-1/3 oz
	Lime Juice, Fresh	AP	1-1/4 oz	2-1/3 oz	4-3/4 oz
	Cilantro, Fresh, Chopped	AP	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/2 tsp	3/4 cup, 1 tbsp
	Kosher Salt	AP	1-3/4 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-1/4 tsp

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



CulinArt Salsa Roja (102205)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Salsa, Guacamole, Jack Cheese & Corn Chip Power Pak (Fiesta Power Pak) (114889.10)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		11 Servings	21 Servings	41 Servings
1	Jalapeno Peppers, Fresh	AP	1/3 oz	2/3 oz	1-1/8 oz
	Kosher Salt	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Fine Ground Black Pepper	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Plum Tomatoes, Fresh	AP	1 lb, 6 oz	2 lb, 10 oz	5 lb, 4 oz
	Canola Oil	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 3/4 tsp
2	Tomatoes, Canned, Whole Peeled, Incl Liquids	AP	<1/4 Can#10	<1/4 Can#10	<1/4 Can#10
	Apple Cider Vinegar	AP	1/2 oz	1 oz	1-3/4 oz
	Lime Juice, Fresh	AP	1/2 oz	1 oz	1-3/4 oz
	Spanish Onions, Diced	AP	1 tbsp, 2-1/2 tsp	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 1-1/2 tsp
	Cilantro, Fresh, Chopped	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 3/4 tsp
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Fine Ground Black Pepper	AP	1/4 tsp	1/2 tsp	3/4 tsp

Step	Method
1	<p><u>Roast Tomatoes</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Pre-Heat oven to 350 degrees. Wash plum tomatoes and fresh jalapenos, split both in half separately. In a large stainless steel bowl toss tomatoes and jalapenos with oil, salt and pepper. Distribute tomatoes and jalapenos evenly over sheet pans in one layer. Roast in the oven until skin is charred and tomatoes are soft - 30 - 40 minutes. Remove from oven and let cool.</p>
2	<p><u>Compose Salsa</u> In a large container add the roasted tomatoes along with the canned tomatoes, vinegar, lime juice and onions. Puree mixture with an immersion blender or puree in batches with a counter top blender. Stir in the cilantro, salt and pepper. Flash chill salsa to below 41 degrees. Cover and chill for service. Portion size: 2 ounces.</p>



CulinArt Super Protein Power Pak (114889.5)

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	6	1.5	21	10	4	190	10

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Egg, Hard Cooked, Peeled	AP	12 ea	24 ea	48 ea
	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Green Seedless Grapes, Fresh	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Celery, Fresh, 1/2" Sliced	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz



Step	Method
1	<p><u>Prepare Power Pak</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>Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p>

CulinArt Tuna Salad Power Pak (114889.12)

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)
420	19	2.5	51	17	2	550	2+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	English Cucumbers, Sliced	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Table Water Crackers, 3 Ct, PC	AP	48 ea	96 ea	192 ea
	 CulinArt Classic Tuna Salad (30323.6)		1 lb, 8 oz	3 lb	6 lb
	 CulinArt Quinoa-Herb Tabbouleh (103031)		1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Power Pak</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 basic tuna salad and quinoa-herb tabbouleh according to recipe. Slice cucumbers into 1/4" slices on bias.</p> <p>Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p>



CulinArt Classic Tuna Salad (30323.6)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Tuna Salad Power Pak (114889.12)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		6 Servings	12 Servings	23 Servings
1	Albacore Tuna, Water Packed, Canned, Flaked, Drained	AP	1 lb, 1/2 oz	2 lb, 1 oz	3 lb, 15 oz
	White Pepper	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Lemon Juice, Fresh	AP	1-1/8 tsp	2-1/4 tsp	1 tbs, 1-1/4 tsp
	Salt	AP	<1/8 tsp	1/4 tsp	1/4 tsp
	Deluxe Mayonnaise, Kraft	AP	5-1/4 oz	10-1/2 oz	1 lb, 4 oz
	Celery, Fresh, Fine Chopped	AP	3-3/4 oz	7-1/2 oz	14-1/2 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>

 **CulinArt Quinoa-Herb Tabbouleh (103031)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Tuna Salad Power Pak (114889.12)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		9 Servings	18 Servings	36 Servings
1	Red Quinoa, Dry	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Lemon Juice	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Cherry Tomatoes, Fresh, Halved	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Cucumbers, Peeled, 1/3" Diced	EP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Onions, Red, Fresh, Diced	EP	1/2 ea	1 ea	1-3/4 ea
	Cilantro, Fresh, Chopped	EP	1/3 oz	3/4 oz	1-2/3 oz
	Parsley, Fresh, Chopped	EP	8 g	17 g	33 g
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Oil, Olive	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 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. 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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>