

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Side Salads	Apple and Red Grape Slaw	104220.1	Rectangle	\$0.00	EW, V	886721381358
Side Salads	Arugula, Kale, Avocado, Olives, Raisins, Celery & Dijon Vinaigrette	109676	Rectangle	\$0.00	EW, VG	886721184461
Side Salads	Avocado, Pepper & Cucumber Salad with Sofrito Sauce	111166	Rectangle	\$0.00	EW, VG	886721410508
Side Salads	Black Bean and Mango Pico de Gallo	113377	Rectangle	\$0.00	EW, VG	886721765578
Side Salads	Chickpea Salsa with Jalapenos	106752	Rectangle	\$0.00	EW, VG	886721843696
Side Salads	Chipotle Chicken Salad	107587.1	Rectangle	\$0.00		886721626145
Side Salads	Chipotle Cole Slaw	104220.2	Rectangle	\$0.00		886721566137
Side Salads	Chipotle Spiced Corn and Navy Bean Salad	113408	Rectangle	\$0.00	V	886721780441
Side Salads	Citrus Barley Lentil Salad with Grapes	108293	Rectangle	\$0.00	EW, VG	886721963462
Side Salads	Corn and Black Bean Salad	113444	Rectangle	\$0.00	EW, VG	886721765462
Side Salads	Cucumber & Onion Salad with Garlic Oil & Red Wine Vinegar	107555	Rectangle	\$0.00	VG	886721910961
Side Salads	Cucumber, Watermelon & Mint Salad	111040	Rectangle	\$0.00	EW, VG	886721450412
Side Salads	Edamame Salad with Peppers, Onions & Mustard Vinaigrette	113450	Rectangle	\$0.00	EW, VG	886721765684
Side Salads	Fennel & Citrus Salad with Fresh Herbs & Dijon Vinaigrette	106319	Rectangle	\$0.00	EW, V	886721818441
Side Salads	Fiesta Black Bean Salad with Sweet Potatoes, Corn, Scallions & C	115846	Rectangle	\$0.00	EW, VG	886721972372
Side Salads	Greenwheat Freekeh Salad with Cherry Tomatoes & Asparagus	111808	Rectangle	\$0.00	EW, VG	886721525936
Side Salads	Grilled Chicken Farro Salad with Balsamic Vinaigrette	40108.2	Rectangle	\$0.00		886721298069
Side Salads	Grilled Chicken, Arugula, Blackberries & Lemon Thyme Vinaigrette	69525.3	Rectangle	\$0.00		194306460450
Side Salads	Grilled Chicken, Broccoli & Apple Salad with Greek Yogurt Dressi	86639.1	Rectangle	\$0.00		886721175759
Side Salads	Grilled Chicken, Kale, Feta, Chickpeas & Cranberries	65852.5	Rectangle	\$0.00	EW	886721326021
Side Salads	Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Ho	84428.1	Rectangle	\$0.00	EW	886721342168
Side Salads	Grilled Romaine, Chicken, Pickled Onions & Blue Cheese	86642.1	Rectangle	\$0.00		886721311898
Side Salads	Herbed Wild Rice & White Bean Salad	113467	Rectangle	\$0.00	EW, VG	886721765691
Side Salads	Kachumber Salad: Tomatoes, Onions, Cucumbers, Peppers	105935	Rectangle	\$0.00	EW, VG	886721762164
Side Salads	Kimchi Slaw	103278	Rectangle	\$0.00		886721576877
Side Salads	Mango Jicama Slaw with Onions, Cabbage & Cilantro	111851	Rectangle	\$0.00	EW, VG	886721533511
Side Salads	Mediterranean Couscous with Tomatoes, Cucumbers & Fresh Herbs	107652	Rectangle	\$0.00	VG	886721937067
Side Salads	Moroccan Couscous with Grilled Chicken & Orange Vinaigrette	106440	Rectangle	\$0.00		886721827603
Side Salads	Napa Cabbage Salad with Carrots, Scallions & Miso Dressing	105840	Rectangle	\$0.00	VG	886721747093
Side Salads	Papaya & Rice Noodle Salad	111031	Rectangle	\$0.00	EW, VG	886721451402
Side Salads	Pasta Salad with Peppers, Onions, Herbs & Italian Dressing	107819	Rectangle	\$0.00	EW, VG	886721292609
Side Salads	Pickled Red Cabbage Slaw	103027	Rectangle	\$0.00	V	886721345787
Side Salads	Quinoa with Squash, Bell Peppers, Raisins, Oranges & Jalapeno	115895.2	Rectangle	\$0.00	EW, VG	194306460474
Side Salads	Quinoa with Squash, Bell Peppers, Raisins, Oranges, Jalapeno & S	115895	Rectangle	\$0.00	EW, VG	886721044703
Side Salads	Quinoa-Herb Tabbouleh	103031	Rectangle	\$0.00	EW, VG	886721339588
Side Salads	Raspberry, Cranberry, Feta & Zucchini Couscous Salad	106384.4	Rectangle	\$0.00	EW, V	194306460436
Side Salads	Sauteed Vegetables, Barley, Mandarin Oranges & Pineapples	106297	Rectangle	\$0.00	EW, VG	886721525769
Side Salads	Shaved Brussels Sprout Salad with Endives, Croutons & Cider Vine	105339	Rectangle	\$0.00	EW, VG	886721714736
Side Salads	Soba Noodle Salad with Asian Sesame Dressing	115875	Rectangle	\$0.00	VG	886721013570
Side Salads	Spring Mix with Lemon Honey Vinaigrette	110534	Rectangle	\$0.00	EW, V	886721320616
Side Salads	Summer Couscous Salad with Arugula, Edamame & Parmesan	112088	Rectangle	\$0.00	V	886721574439
Side Salads	Summer Pasta Salad with Corn, Kidney Beans, Tomato, Cucumber & Basil	115884	Rectangle	\$0.00	EW, VG	886721028031
Side Salads	Sunshine Carrot Salad with Snow Peas, Jalapeno & Lime	109687	Rectangle	\$0.00	EW, VG	886721202509
Side Salads	Sweet Potato Salad with Ricotta Cheese	113500	Rectangle	\$0.00	EW, V	886721774839
Side Salads	Tabbouleh and Chickpea Salad	113502	Rectangle	\$0.00	EW, VG	886721774822
Side Salads	Tabbouleh Salad	106707	Rectangle	\$0.00	EW, VG	886721837862
Side Salads	Tofu, Edamame & Corn Salad	113536	Rectangle	\$0.00	EW, VG	886721815525
Side Salads	Vietnamese Salad with Cabbage, Fried Shallots & Asian Dressing	110730	Rectangle	\$0.00		886721348047
Side Salads	Whole Wheat Couscous with Sun-Dried Tomatoes, Artichokes, Olives	115872	Rectangle	\$0.00	EW, V	886721013600
Side Salads	Wild Rice & Quinoa with Cranberries, Radish & Mint	108046	Rectangle	\$0.00	VG	886721961819

CulinArt Apple and Red Grape Slaw (104220.1)

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
90	0	0	23	2	4	100	17

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Fresh Peeled Red Delicious Apples, Sliced	EP	1 lb, 8 oz	3 lb	6 lb
	Red Grapes, Fresh, Halved	EP	1 lb	2 lb	4 lb
	Shredded Cabbage Mix	AP	2 lb, 8 oz	5 lb	10 lb
	Apple Cider Vinegar	AP	1/4 cup	1/2 cup	1 cup
	Honey	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Kosher Salt	AP	1/2 tsp	1 tsp	2 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	2 tsp
	Celery Seed	AP	1/2 tsp	1 tsp	2 tsp
	Green Onions, Bunch, Minced	EP	1 ea	2 ea	4 ea
	Basil, Fresh, Chopped	EP	1/4 cup	1/2 cup	1 cup

Step	Method
1	<p><u>Prepare Slaw</u> 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</p> <p>For Quik Pik: Portion slaw into individual plastic containers. Place cover and label on. Hold at or below 41 degrees F.</p>

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

Revision Date: May 20, 2024

Portion: 2 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
100	8	1	7	1	2+	170	4
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	23 Servings	45 Servings
1	Water	AP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp
	Shallots, Fresh Peeled, Minced	EP	1 tbsp, 1-1/2 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1 tsp
	Mustard, Dijon	AP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp
	Vinegar, Balsamic	AP	2 tbsp, 3/4 tsp	1/4 cup, 1 tsp	1/2 cup, 1-1/4 tsp
	Oil, Olive	AP	1/3 cup, 2 tsp	2/3 cup, 2-1/2 tsp	1-1/3 cup, 1 tbsp, 1/2 tsp
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper	AP	1/4 tsp	1/4 tsp	3/4 tsp
2	Arugula Lettuce Leaf	AP	12 oz	1 lb, 7 oz	2 lb, 13 oz
	Kale, Fresh, Chopped	EP	6 oz	11-1/2 oz	1 lb, 6-1/2 oz
	Celery, Fresh, Diced	EP	3 oz	5-3/4 oz	11-1/2 oz
	Golden Raisins	AP	1/3 cup, 2 tsp	2/3 cup, 2-1/2 tsp	1-1/3 cup, 1 tbsp, 1/2 tsp
	Kalamata Olives, Pitted, Chopped	AP	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 2 tbsp, 1-1/8 tsp	1-3/4 cup, 1/2 tsp
	Avocado, Quartered	EP	1-1/4 ea	2-1/4 ea	4-1/4 ea
	Lemon Juice, Fresh	EP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp

Step	Method
1	<p><u>Prepare Dressing</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 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.</p> <p>Hold cold at or below 41 degrees F for service.</p>
2	<p><u>Assemble Salad</u> Toss avocado in lemon juice to prevent oxidation.</p> <p>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.</p> <p>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.</p> <p>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.</p>

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

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
250	22	3	15	3	9	260	3

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Avocado	EP	8 ea	16 ea	32 ea
	Lime Juice, Fresh	AP	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp	1-1/2 cup, 1 tbsp, 1-3/4 tsp
	Oil, Olive	AP	1/4 cup, 3/4 tsp	1/2 cup, 1-1/2 tsp	1 cup, 1 tbsp, 1/4 tsp
	Red Bell Peppers, Fresh	EP	3/4 ea	1-1/2 ea	3-1/4 ea
	English Cucumbers, Sliced	EP	1-1/2 ea	3-1/4 ea	6-1/2 ea
	Cherry Tomatoes, Fresh, Halved	AP	3 cup, 3 tbsp, 1/2 tsp	1 qt, 2-1/3 cup, 1 tbsp	3 qt, 3/4 cup, 1 tbsp
	Onions, Red, Fresh	EP	3/4 ea	1-1/2 ea	3-1/4 ea
	Ground Coriander	AP	1/2 tsp	1 tsp	2 tsp
	Ground Cumin	AP	1/2 tsp	1 tsp	2 tsp
	Turmeric	AP	1/2 tsp	1 tsp	2 tsp
	Garlic Powder	AP	1/2 tsp	1 tsp	2 tsp
	Kosher Salt	AP	1-1/2 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Ground Oregano	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper	AP	3/4 tsp	1-1/2 tsp	1 tbsp, 1/4 tsp

Step	Method
1	<p><u>Avocado Sofrito 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 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.</p> <p>For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

CulinArt Black Bean and Mango Pico de Gallo (113377)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
80	0.5	0	20	2	4	20	13

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Mango, Fresh, Peeled, Diced	EP	1 lb, 8 oz	3 lb	6 lb
	Cherry Tomatoes, Fresh, Quartered	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Cilantro, Fresh, Chopped	EP	3/4 cup	1-1/2 cup	3 cup
	Lemon Juice	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Chili Powder	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Black Beans, Canned, Drained, Rinsed	AP	3/4 oz	1-1/2 oz	3 oz
	Onions, Red, Fresh, Chopped	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Green Bell Peppers, Fresh, Finely Chopped	EP	9 oz	1 lb, 2 oz	2 lb, 4 oz

Step	Method
1	<p><u>Mango, fresh, peeled, diced</u> 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.</p> <p>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.</p> <p>Note: To give the pico de gallo more spice, add chili peppers or jalapenos finely diced.</p>

CulinArt Chickpea Salsa with Jalapenos (106752)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
240	11	1.5	29	9	8	590	7

Step	Ingredients	24 Servings	48 Servings	96 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Red Onions, Fresh, Chopped Fine EP	2-1/2 ea	4-3/4 ea	9-1/2 ea
	Tomatoes, Fresh, Chopped Fine EP	7-1/4 ea	14-1/2 ea	28-3/4 ea
	Cilantro, Fresh, Chopped EP	2-1/3 oz	4-3/4 oz	9-1/2 oz
	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
	White Wine Vinegar AP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Lime Juice, Fresh AP	2-1/2 ea	4-3/4 ea	9-1/2 ea
	Jalapeno Peppers, Fresh, Minced EP	2-1/2 ea	4-3/4 ea	9-1/2 ea
	Kosher Salt AP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Ground Black Pepper AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp

Step	Method
1	<p><u>Combine 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.</p> <p>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.</p> <p>For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

CulinArt Chipotle Chicken Salad (107587.1)

Revision Date: May 15, 2024


Portion: 1/2 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
130	6	0.5+	1	19	0	360	less than 1 gram+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Ground Bay Leaf	AP	1/4 tsp	1/2 tsp	1 tsp
	Boneless, Skinless Chicken Breast, Random	EP	2 lb, 8 oz	5 lb	10 lb
	White Onions, Fresh, Rough Cut	EP	1/4 ea	1/2 ea	1 ea
	Chicken Broth, RTS	AP	1 qt	2 qt	1 gal
	Thyme, Fresh	EP	3/4 tsp	1-1/2 tsp	1 tbsp
2	Kosher Salt	AP	1/4 tsp	1/2 tsp	1 tsp
	Celery, Fresh, Diced	EP	4 oz	8 oz	1 lb
	Boiling Water	AP	1 qt	2 qt	1 gal
3	White Pepper	AP	1/8 tsp	1/4 tsp	1/2 tsp
	 Chipotle Aquafaba Vegan Mayonnaise (24346)		5 oz	10 oz	1 lb, 4 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. Hold at or below 41 degrees F for service and storage. Portion Size: 4 ounces.</p> <p>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.</p>

Chipotle Aquafaba Vegan Mayonnaise (24346)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Chipotle Chicken Salad (107587.1)	12 Servings 5 oz	24 Servings 10 oz	48 Servings 1 lb, 4 oz

Minimum Batch:

Maximum Production:

Portion: 2 tbsp

Step	Ingredients		9 Servings	17 Servings	33 Servings
1	Chickpea Brine	AP	3 tbsp, 2-1/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 1 tbsp, 2-3/4 tsp
	White Vinegar	AP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Lemon Juice, Fresh	AP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Mustard, Dijon	AP	2 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Granulated Garlic	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Granulated Sugar	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Canola Oil	AP	3 tbsp, 2-1/4 tsp	1/3 cup, 1 tbsp, 2-1/2 tsp	3/4 cup, 1 tbsp, 2-3/4 tsp
2	Chipotle Peppers, Canned	AP	2-3/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp
	Lime Juice	AP	2-3/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp
	Cilantro, Fresh, Chopped	EP	2-3/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-1/2 tsp
	Ground Cumin	AP	1/2 tsp	1 tsp	1-3/4 tsp

Step	Method
1	<p>Make Aquafaba Mayo Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. In a large liquid measuring pitcher, add aquafaba (chickpea brine), vinegar, lemon, mustard, garlic, sugar and salt. Using an immersion blender, mix until combined. While the blender is running, very slowly add the oil (doing so in a thin stream). It should take several minutes to add the complete amount of oil to the mixture. Keep blending until the mixture emulsifies and thickens. Tip: Will not work in a food processor. Store in cooler up to 5 days. Tip: If you have time to reduce the aquafaba on the stove by 25%, the juice will be a lot more gelatinous and make the mayo creamier.</p>
2	<p>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.</p>

Recipe Notes:

Vegetarian.
A great addition to the deli station.



Chipotle Mayonnaise

CulinArt Chipotle Cole Slaw (104220.2)


Revision Date: May 30, 2024

Portion: 4 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
200	19	3	8	2	2	260	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Honey	AP	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp	1/4 cup, 2 tsp
	Green Onions, Bunch, Minced	EP	3/4 ea	1-1/2 ea	3 ea
	Worcestershire Sauce	AP	1 tbsp, 1-3/4 tsp	3 tbsp, 1/4 tsp	1/3 cup, 2-1/2 tsp
	Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	 HC Chipotle Mayo (17022)		1-1/2 cup, 2-1/4 tsp	3 cup, 1 tbsp, 1-3/4 tsp	1 qt, 2 cup, 3 tbsp
	Shredded Cabbage Mix	AP	1 lb, 15 oz	3 lb, 14 oz	7 lb, 12 oz
	Lime Juice, Fresh	AP	3 tbsp, 1/4 tsp	1/3 cup, 2-1/2 tsp	3/4 cup, 1-1/8 tsp

Step	Method
1	<p><u>Prepare Slaw</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>In a large stainless steel bowl toss together the slaw mix with scallions.</p> <p>Slaw dressing: In a large stainless steel bowl whisk together chipotle mayo, honey, lime juice, Worcestershire sauce, salt, and pepper until well combined.</p> <p>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.</p>

 **HC Chipotle Mayo (17022)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Chipotle Cole Slaw (104220.2)	12 Servings 1-1/2 cup, 2-1/4 tsp	24 Servings 3 cup, 1 tbsp, 1-3/4 tsp	48 Servings 1 qt, 2 cup, 3 tbsp

Portion: 1 tbsp

Minimum Batch:
Maximum Production:

Step	Ingredients		25 Servings	50 Servings	100 Servings
2	Chipotle Peppers, Canned	AP	1-1/3 oz	2-3/4 oz	5-1/2 oz
	Deluxe Mayonnaise, Kraft	AP	1-1/3 cup, 2-3/4 tsp	2-3/4 cup, 1-1/4 tsp	1 qt, 1-1/2 cup, 1 tbsp

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

CulinArt Chipotle Spiced Corn and Navy Bean Salad (113408)

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	7	1	51	16	11	300	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Corn Kernels	EP	1 lb, 8 oz	3 lb	6 lb
	Navy Beans, Dry	AP	1 lb, 8 oz	3 lb	6 lb
	Green Onions, Bunch, Chopped	EP	4-1/2 oz	9 oz	1 lb, 2 oz
	Minced Garlic Cloves, Fresh	AP	3 ea	6 ea	12 ea
	Basil, Fresh, Minced	EP	3/4 cup	1-1/2 cup	3 cup
	Chili Powder	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Lemon Juice	AP	3 oz	6 oz	12 oz
	Oil, Olive	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Plum Tomatoes, Fresh, Seeded, Diced	EP	7-1/2 oz	15 oz	1 lb, 14 oz
	Cayenne Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Ranch Dressing	AP	1-1/2 oz	3 oz	6 oz
	Sambal Oelek Chili Paste	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Tomatoes, Grape	EP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea

Step	Method
1	<p><u>Chipotle Spiced Corn and Navy Bean 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. 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> <ol style="list-style-type: none"> 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.

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

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
320	1	0	68	12	13+	45	10
+ Indicates partial nutritional value							

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Yellow Lentils, Dry	AP	10-1/2 oz	1 lb, 5-1/2 oz	2 lb, 11 oz
	Red Grapes, Fresh	EP	10-1/2 oz	1 lb, 5-1/2 oz	2 lb, 11 oz
	Green Onions, Bunch, Chopped	EP	1-1/3 cup	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp
	Orange, 88 ct	EP	2-3/4 ea	5-1/4 ea	10-3/4 ea
	Tropicana Pure Premium No Pulp Orange Juice, 12 oz, PC	AP	4 oz	8 oz	1 lb
	Fresh Lemon, Zested	AP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Chili Powder	AP	1-1/4 tsp	2-3/4 tsp	1 tbsp, 2-1/4 tsp
	Kosher Salt	AP	1/8 tsp	1/4 tsp	3/4 tsp
	Ground Black Pepper	AP	1/8 tsp	1/4 tsp	3/4 tsp
	Uncooked Barley	AP	1 lb, 5-1/2 oz	2 lb, 11 oz	5 lb, 4 oz
	Lettuce, Individual Leaf	EP	16 ea	32 ea	64 ea

Step	Method
1	<p><u>Prepare Salad</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>Cook barley and lentils according to package, combine and chill.</p> <p>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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>

CulinArt Corn and Black Bean Salad (113444)

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	1.5	0	37	9	9	190	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Corn Kernels	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Black Beans, Low Sodium, Canned, Drained	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Peeled, Diced Tomatoes, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Green Onions, Bunch, Chopped	EP	6 oz	12 oz	1 lb, 8 oz
	Onions, Red, Fresh, Chopped	EP	6 oz	12 oz	1 lb, 8 oz
	Chili Powder	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Lemon Juice	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Lettuce, Individual Leaf	EP	1-1/2 ea	3 ea	6 ea

Step	Method
1	<p>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.</p> <p>Cook black beans according to package instructions.</p> <p>Combine corn, black beans, tomatoes, scallions, onions, chili powder, lemon juice, salt and pepper. Season to taste.</p> <p>(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.</p> <p>For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>



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


Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
110	8	1.5	9	2	2	1360	4

Step	Ingredients		48 Servings	96 Servings	192 Servings
1	Cucumbers, 1/4" Small Diced	EP	4 lb, 6 oz	8 lb, 12 oz	17 lb, 8 oz
	Onions, Red, Fresh, Diced	EP	1 lb, 1-1/2 oz	2 lb, 3 oz	4 lb, 6 oz
	 CulinArt Garlic Oil (103192)		4-1/3 oz	8-3/4 oz	1 lb, 1-1/2 oz
	Vinegar, Red Wine	AP	1/2 cup, 2-1/8 tsp	1 cup, 1 tbsp, 1-1/4 tsp	2 cup, 2 tbsp, 2-3/4 tsp
	Kosher Salt	AP	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/2 tsp	2/3 cup, 1 tbsp
	Oregano Bunch, Fresh, Minced	EP	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/2 tsp	2/3 cup, 1 tbsp
	Ground Red Pepper	AP	1 tbsp, 1-1/4 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/2 tsp
	Ground Black Pepper	AP	1 tbsp, 1-1/4 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/2 tsp

Step	Method
1	<p><u>Prepare 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>Prepare CulinArt Garlic Oil according to recipe. Combine all ingredients in a bowl and toss to combine.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>



CulinArt Garlic Oil (103192)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Cucumber & Onion Salad with Garlic Oil & Red Wine Vinegar (Cucumber Salad) (107555)	48 Servings 4-1/3 oz	96 Servings 8-3/4 oz	192 Servings 1 lb, 1-1/2 oz
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Minimum Batch:

Maximum Production:

Portion: 1/2 oz portion

Step	Ingredients		7 Servings	14 Servings	28 Servings
1	Oil, Olive	AP	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 2 tbsp	1-3/4 cup
	Garlic Cloves, Peeled, Fresh	AP	3 tbsp, 1-1/2 tsp	1/3 cup, 1 tbsp, 2 tsp	3/4 cup, 2 tbsp

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 Cucumber, Watermelon & Mint Salad (111040)

Revision Date: Jan 19, 2024

Portion: 3 oz portion **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
10	0	0	2	0	0	0	1+
+ Indicates partial nutritional value							

Step	Ingredients		10 Servings	20 Servings	39 Servings
1	English Cucumbers, Diced	EP	8 oz	1 lb	1 lb, 15 oz
	Watermelon, Cubed, 1/2"	EP	8 oz	1 lb	1 lb, 15 oz
	Mint Bunch, Fresh, Chopped	EP	1 tsp	2 tsp	1 tbsp, 1 tsp

Step	Method
1	<p><u>Cucumber Watermelon 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>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 .</p>

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

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
5	0	0	less than 1 gram	0	0	10	0

Step	Ingredients		2 Servings	3 Servings	6 Servings
1	Vinegar, Red Wine	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Mustard, Dijon	AP	1/2 tsp	1/2 tsp	1-1/4 tsp
	Dark Brown Sugar	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Kosher Salt	AP	<1/8 tsp	<1/8 tsp	1/4 tsp
	Oil, Olive	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Edamame, Shelled	AP	2-1/8 oz	3-1/4 oz	6-1/3 oz
	Onions, Red, Fresh, Chopped	EP	1/2 oz	3/4 oz	1-2/3 oz
	Celery, Fresh, Fine Chopped	EP	1/2 oz	3/4 oz	1-2/3 oz
	Red Bell Peppers, Fresh, Chopped	EP	1/4 oz	1/3 oz	3/4 oz
	Parsley Bunch, Chopped Fine	EP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Lettuce, Individual Leaf	EP	<1/4 ea	<1/4 ea	1/2 ea

Step	Method
1	<p><u>Prepare 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> <ol style="list-style-type: none"> 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.

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

Revision Date: Jul 12, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
210	15	2	19	2	5	95	13+
+ Indicates partial nutritional value							

Step	Ingredients		20 Servings	39 Servings	77 Servings
1	Rice Vinegar, Seasoned	AP	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp	1-1/2 cup, 1 tbsp, 2 tsp
	100% Grapefruit Juice	AP	1-2/3 oz	3-1/4 oz	6-1/3 oz
	Orange Juice, 100%	AP	1-2/3 oz	3-1/4 oz	6-1/3 oz
	Shallots, Fresh Peeled, Chopped	EP	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1/2 tsp	3/4 cup, 2-1/2 tsp
	Mustard, Dijon	AP	1 tbsp, 2 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/4 tsp
	Honey	AP	1 tbsp, 2 tsp	3 tbsp, 3/4 tsp	1/3 cup, 1 tbsp, 1/4 tsp
	Oil, Olive	AP	3/4 cup, 1 tbsp, 1 tsp	1-1/2 cup, 2 tbsp	3 cup, 3 tbsp, 1 tsp
	Fennel, Fresh	EP	2-1/2 ea	5 ea	9-3/4 ea
	Pink Grapefruit	EP	2 cup, 1 tbsp, 1 tsp	1 qt, 1 tbsp	2 qt
	Blood (Red) Orange	EP	2 cup, 1 tbsp, 1 tsp	1 qt, 1 tbsp	2 qt
	Green Bell Peppers, Fresh, Chopped	EP	2 cup, 1 tbsp, 1 tsp	1 qt, 1 tbsp	2 qt
	Cilantro Sprigs, Fresh	EP	3/4 ea	1-3/4 ea	3-1/4 ea
	Mint Bunch, Fresh, Chopped	EP	2 tbsp, 1-1/2 tsp	1/4 cup, 2-3/4 tsp	1/2 cup, 1 tbsp, 2 tsp
	Ground Coriander	AP	3/4 tsp	1-3/4 tsp	1 tbsp, 1/4 tsp

Step	Method
1	<p><u>Prepare Salad</u></p> <p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Slice fennel into Julienne strips.</p> <p>Remove skin from grapefruit and orange and cut into sections.</p> <p>In a mixing bowl, combine fennel, grapefruit, orange, bell pepper, and cilantro.</p> <p>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.</p> <p>Pour vinaigrette over fennel mixture. Top with Mint and coriander. Place in refrigerator and let rest for one hour before serving.</p> <p>For Quik Pik: Portion into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>

CulinArt Fiesta Black Bean Salad with Sweet Potatoes, Corn, Scallions & Cilantro (115846)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
270	8	0.5	44	8	10	400	9

Step	Ingredients		16 Servings	32 Servings	64 Servings
1	Sweet Potatoes, 120 Count, Fresh	AP	2 lb, 4-1/2 oz	4 lb, 9 oz	9 lb, 4 oz
	Corn, Frozen	AP	1 lb, 2-1/2 oz	2 lb, 4-1/2 oz	4 lb, 9 oz
	Black Beans, Canned, Drained, Rinsed	AP	2 lb, 4-1/2 oz	4 lb, 9 oz	9 lb, 4 oz
	Green Onions, Bunch, Thin Sliced	EP	1/2 cup, 1 tbsp, 1/2 tsp	1 cup, 2 tbsp, 3/4 tsp	2-1/4 cup, 1-3/4 tsp
	Cilantro, Fresh, Chopped	EP	1 cup, 2 tbsp, 3/4 tsp	2-1/4 cup, 1-3/4 tsp	1 qt, 1/2 cup, 1 tbsp
2	Ground Coriander	AP	1/2 tsp	1-1/8 tsp	2-1/4 tsp
	Ground Cumin	AP	1-1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Chili Powder	AP	1-1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Kosher Salt	AP	1-1/8 tsp	2-1/4 tsp	1 tbsp, 1-1/2 tsp
	Chipotle Peppers, Canned	AP	1 tbsp, 1/2 tsp	2 tbsp, 3/4 tsp	1/4 cup, 1-3/4 tsp
	Garlic Cloves, Roasted	AP	2-1/4 ea	4-1/2 ea	9-1/4 ea
	Sweet Thai Chili Sauce	AP	1-3/4 oz	3-1/3 oz	6-3/4 oz
	Lime Juice	AP	1/3 cup, 1 tbsp, 1-1/2 tsp	3/4 cup, 1 tbsp, 2-1/8 tsp	1-2/3 cup, 2-1/4 tsp
	Canola Oil	AP	2-3/4 oz	5-3/4 oz	11-1/2 oz

Step	Method
1	<p><u>Steam Sweet Potatoes</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. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.</p> <p>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.</p>
2	<p><u>Prepare Dressing</u> 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.</p> <p>Toss the dressing with the sweet potato-corn-bean mixture. Place in plastic container. Cover and label. Hold at or below 41 degrees F.</p>

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

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	10	2.5	47	11	10	400	4

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Minced Garlic Cloves, Fresh	AP	6 ea	12 ea	24 ea
	Cherry Tomatoes, Fresh, Halved	AP	1 qt	2 qt	1 gal
	Oil, Olive	AP	1/2 cup	1 cup	2 cup
	Kosher Salt	AP	1/2 tsp	1 tsp	2 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	2 tsp
2	Asparagus, Fresh, Chopped	EP	4 lb	8 lb	16 lb
3	Whole Wheat Freekeh	AP	1 qt	2 qt	1 gal
	Kosher Salt	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Thyme, Dried, Crushed	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Tap Water	AP	2 qt	1 gal	2 gal
4	Lemon Juice, Fresh	AP	1/2 cup	1 cup	2 cup
	Cilantro, Fresh, Chopped	EP	2 tbsp	1/4 cup	1/2 cup

Step	Method
1	<p><u>Roast Tomatoes</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 350 degrees F.</p> <p>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.</p> <p>Remove from oven and cool.</p>
2	<p><u>Blanch Asparagus</u> Preheat steamer to 250 degrees F.</p> <p>Place asparagus in steamer for 5 minutes. Shock with ice and hold cold at or below 40 degrees F for service.</p>
3	<p><u>Cook Freekeh</u> Place freekeh in steamer with salt, thyme and water.</p> <p>Steam freekeh for 20 minutes or until fully cooked. Remove from steamer.</p> <p>Transfer to sheet tray. Spread out so that freekeh could fully cool. Place at or below 40 degrees F to cool for service.</p>
4	<p><u>Combine Salad Ingredients</u> 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.</p> <p>For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>



MenuWorks Recipe Book Report

Report Run By: STEPHANIE DORFMAN
Run Date: 08/07/2024
CulinArt Division (LC0000)

CulinArt Grilled Chicken Farro Salad with Balsamic Vinaigrette (40108.2)


Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
280	11	1.5	21	25	2	630	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb
	Kosher Salt	AP	<1/8 tsp	<1/8 tsp	1/8 tsp
	Ground Black Pepper	AP	<1/8 tsp	<1/8 tsp	1/8 tsp
	Farro Grain, Dry	AP	11 oz	1 lb, 6 oz	2 lb, 12 oz
	Water	AP	2 cup, 2 tbsp, 3/4 tsp	1 qt, 1/4 cup, 1 tbsp	2 qt, 1/2 cup, 1 tbsp
	Carrots, Fresh, Finely Chopped	EP	5-1/2 oz	11 oz	1 lb, 6 oz
	Cooking Spray, Pan Coating	AP	2 spray	4 spray	8-1/4 spray
	Minors Low Sodium Vegetable Base, GF, No MSG	AP	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp	1/3 cup, 2 tbsp
2	Arugula Lettuce Leaf	AP	2 oz	4-1/8 oz	8-1/4 oz
	Roasted Red Peppers, Canned, Julienne Sliced	AP	2-3/4 oz	5-1/2 oz	11 oz
	Tomatoes, Grape	AP	6-3/4 oz	13-1/2 oz	1 lb, 11-1/2 oz
	Ground Black Pepper	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Minced Garlic Cloves, Fresh	EP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-3/4 tsp
	Parsley, Fresh, Chopped	EP	1 tsp	2 tsp	1 tbsp, 1-1/8 tsp
	Basil, Fresh, Chopped	EP	1 tsp	2 tsp	1 tbsp, 1-1/8 tsp
	White Balsamic Vinegar	AP	1/4 cup, 1/4 tsp	1/2 cup, 3/4 tsp	1 cup, 1-1/4 tsp
Canola Oil	AP	1/4 cup, 1/4 tsp	1/2 cup, 3/4 tsp	1 cup, 1-1/4 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.



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken Farro Salad with Balsamic Vinaigrette (40108.2)	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	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

CulinArt Grilled Chicken, Arugula, Blackberries & Lemon Thyme Vinaigrette (made without nuts) (69525.3)



Revision Date: Jul 07, 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)
640	53	6	16	31	6	470	8+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 HC Lemon Thyme Vinaigrette (41764)		3 cup	1 qt, 2 cup	3 qt
	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb
2	Arugula Lettuce Leaf	AP	3 qt	1 gal, 2 qt	3 gal
	Fresh Blackberries	EP	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup	1 gal, 1 qt, 1-1/4 cup
	Pumpkin Seeds, Hulled	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare Chicken and Dressing</u> Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>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.</p>
2	<p><u>Assemble Salad</u> Assemble salad according to the following instructions:</p> <p>For Immediate Service: Layer salad with: 1 cup arugula, 1oz pumpkin seeds, and 3.5oz blackberries. Top with 4oz sliced grilled chicken and 2oz dressing. Serve immediately.</p> <p>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.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken, Arugula, Blackberries & Lemon Thyme Vinaigrette (made without nuts) (69525.3)	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	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

 **HC Lemon Thyme Vinaigrette (41764)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken, Arugula, Blackberries & Lemon Thyme Vinaigrette (made without nuts) (69525.3)	12 Servings 3 cup	24 Servings 1 qt, 2 cup	48 Servings 3 qt
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Minimum Batch:

Maximum Production:

Portion: 1 floz

Step	Ingredients		24 Servings	48 Servings	96 Servings
2	Honey	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Lemon Juice, Fresh	EP	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
	Mustard, Dijon	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	White Wine Vinegar	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
	Fine Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/4 tsp
	Canola Oil	AP	1-3/4 cup, 2-1/2 tsp	3-1/2 cup, 1 tbsp, 1-3/4 tsp	1 qt, 3 cup, 3 tbsp
	Thyme, Fresh, Chopped	EP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp

Step	Method
1	<u>HACCP</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.
2	<u>DRESSING</u> Combine all ingredients except oil and thyme in a blender. Blend on medium speed and slowly drizzle in oil to emulsify. Finish with fresh thyme. Hold cold until ready to serve.

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


Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
190	6	1	12	23	2	490	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fat Free Plain Greek Yogurt	AP	1/4 cup	1/2 cup	1 cup
	Apple Cider Vinegar	AP	2 tbsp	1/4 cup	1/2 cup
	Honey	AP	1 tbsp	2 tbsp	1/4 cup
	Kosher Salt	AP	1/2 tsp	1 tsp	2 tsp
	Fresh Ground Black Pepper	AP	1/2 tsp	1 tsp	2 tsp
	 CulinArt Grilled Chicken (94490)			3 lb	6 lb
2	Broccoli, Fresh, Spears	EP	1 lb, 8 oz	3 lb	6 lb
3	Lemon Juice, Fresh	EP	1-1/2 tsp	1 tbsp	2 tbsp
	Granny Smith Apples, Fresh, 125 Count	EP	8 oz	1 lb	2 lb
4	Cranberries, Dried	AP	1/3 cup	2/3 cup	1-1/3 cup

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Grilled chicken according to recipe. Cut into slices.</p> <p>For the Dressing: Whisk plain fat-free yogurt, cider vinegar, honey, salt, and pepper until combined to make the dressing. Hold cold for service.</p>
2	<p>Cut broccoli into florets, reserving stems. Blanch florets just until tender, and shock in an ice bath. Drain and reserve florets. Julienne broccoli stems.</p>
3	<p>Core apples and slice into half moon pieces. Toss the apple slices in the lemon juice.</p>
4	<p>Toss apples, broccoli, cranberries, and dressing together and chill. Allow to marinate with dressing for 1 hour.</p> <p>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.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken, Broccoli & Apple Salad with Greek Yogurt Dressing (86639.1)	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	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

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


Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
300	12	2.5	24	28	6	700	10

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb
2	Kale, Fresh, Chopped	EP	1 lb	2 lb	4 lb
3	Canola Oil	AP	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp
	Crushed Garlic Cloves, Fresh	EP	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp
	Mustard Seed	AP	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp	1/4 cup, 3/4 tsp
	Ground Coriander	AP	1-1/2 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Smoked Paprika	AP	3/4 tsp	1-1/2 tsp	1 tbsp, 1/4 tsp
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	3/4 tsp
4	Cheese, Feta, Crumbled	AP	3/4 cup, 2-1/2 tsp	1-1/2 cup, 1 tbsp, 1-3/4 tsp	3 cup, 3 tbsp, 1/2 tsp
	Cranberries, Dried	AP	3/4 cup, 2-1/2 tsp	1-1/2 cup, 1 tbsp, 1-3/4 tsp	3 cup, 3 tbsp, 1/2 tsp
	Lemon Juice, Fresh	EP	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp
	Lemon Zest, Grated	AP	1-1/2 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp
	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed	AP	3 cup, 3 tbsp, 1/2 tsp	1 qt, 2-1/3 cup, 1 tbsp	3 qt, 3/4 cup, 1 tbsp

Step	Method
1	<p><u>Grill Chicken</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.</p> <p>Prepare Grilled Chicken according to recipe. Cut into slices.</p>
2	<p><u>Clean Kale</u> Clean kale well, remove thick center stem and chop into 1 inch pieces.</p>
3	<p><u>Dressing</u> 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.</p>
4	<p><u>Prepare Salad</u> 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.</p> <p>For Quik Pik: Portion salad and dressing into individual plastic containers. Place cover and label on containers. Hold at or below 41 degrees F.</p>



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken, Kale, Feta, Chickpeas & Cranberries (65852.5)	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	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)

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)
260	12	1.5	14	24	3	560	4+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	FLIK Quinoa FIT (51763)		12 oz	1 lb, 8 oz	3 lb
	FLIK Roasted Fennel, Honey Vinaigrette (69290)		3/4 cup	1-1/2 cup	3 cup
	CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb
2	Green Peas, Frozen	AP	4 oz	8 oz	1 lb
	Asparagus, Fresh, Chopped	EP	8 oz	1 lb	2 lb
3	Kale, Fresh, Chopped	EP	8 oz	1 lb	2 lb
	Radish, Watermelon, Fresh, Sliced, 1/8"	EP	12 oz	1 lb, 8 oz	3 lb
	Kosher Salt	AP	1/2 tsp	1 tsp	2 tsp
	Ground Black Pepper	AP	1/2 tsp	1 tsp	2 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.



CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)	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	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>



FLIK Quinoa FIT (51763)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb
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Minimum Batch:

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		5 Servings	9 Servings	17 Servings
1	Boiling Water	AP	1 cup, 1 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp, 2-1/2 tsp	3-1/2 cup, 2 tbsp, 3/4 tsp
	Quinoa, Dry	AP	5-3/4 oz	10-1/2 oz	1 lb, 3-1/2 oz

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>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.</p> <p>Portion Size: 1/2 cup Hold Hot for Hot Service.</p>

Recipe Notes:

FIT, Fidelity FIT, VEGAN

Recipe can be made with Black, Red or White

Black quinoa shares the same nutritional value as red; however, black quinoa absorbs more water, so increase the ratio of water to quinoa to 2:1 when preparing black.

For Avoiding Gluten recipes: No substitutions are allowed. Use McCormick Brand spices only. Only specific ingredients from specific manufacturer can be used which is detailed in an "Items Purchasing for Recipe Report" from Webtrition. Refer to MyCompass for more detailed instructions.

 **FLIK Roasted Fennel, Honey Vinaigrette (69290)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Grilled Chicken, Kale, Quinoa, Asparagus, Watermelon Radish & Honey Vinaigrette (84428.1)	12 Servings 3/4 cup	24 Servings 1-1/2 cup	48 Servings 3 cup

Minimum Batch:

Maximum Production:

Portion: 1 floz

Step	Ingredients		6 Servings	12 Servings	24 Servings
1	Fennel, Fresh	AP	1-1/2 oz	3-1/8 oz	6-1/3 oz
	Chopped Garlic Cloves, Fresh	EP	1/2 tsp	1 tsp	2 tsp
	Shallots, Fresh Peeled, Chopped	EP	1/4 tsp	3/4 tsp	1-1/2 tsp
	Cooking Spray, Pan Coating	AP	<1/4 spray	1/4 spray	3/4 spray
2	Orange Juice, 100%	AP	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp, 1/8 tsp
	Honey	AP	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp, 1/8 tsp
	Mustard, Spicy Brown	AP	1 tsp	2 tsp	1 tbsp, 3/4 tsp
	Ground Black Pepper	AP	1/4 tsp	3/4 tsp	1-1/2 tsp
	Kosher Salt	AP	1/4 tsp	3/4 tsp	1-1/2 tsp
	Canola Oil	AP	1/4 cup, 1 tbsp, 1/8 tsp	1/2 cup, 2 tbsp, 1/4 tsp	1-1/4 cup, 3/4 tsp
	Lemon Juice, Fresh	EP	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 1 tbsp, 1/8 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.

Recipe Notes:

Vegetarian

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



Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
160	7	1.5	4	23	2	440	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb
	 FLIK Ken Oringer: Pickled Red Onions (56235)		1/4 cup	1/2 cup	1 cup
2	Cooking Spray, Pan Coating	AP	8 spray	16 spray	32 spray
	Lettuce, Romaine, Hearts	EP	2 lb	4 lb	8 lb
3	Fresh Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1 tsp
	Cheese, Blue, Crumbles	AP	2 tbsp	1/4 cup	1/2 cup
	Fat Free Buttermilk	AP	1/4 cup	1/2 cup	1 cup
	Fat Free Plain Greek Yogurt	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Light Mayonnaise, Kraft	AP	2 tbsp	1/4 cup	1/2 cup
4	Chives, Fresh, Minced	AP	2 tbsp	1/4 cup	1/2 cup
	Tomatoes, Grape	EP	6 oz	12 oz	1 lb, 8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Prepare grilled chicken according to 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.





CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Grilled Romaine, Chicken, Pickled Onions & Blue Cheese (86642.1)	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	24 Servings	47 Servings
1	Oil, Olive	AP	7 oz	14 oz	1 lb, 11-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Cilantro, Fresh, Minced	EP	1 oz	2 oz	3-3/4 oz
	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	15 lb, 12 oz

Step	Method
1	<p><u>Marinate Chicken</u> 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

 **FLIK Ken Oringer: Pickled Red Onions (56235)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Grilled Romaine, Chicken, Pickled Onions & Blue Cheese (86642.1)	12 Servings 1/4 cup	24 Servings 1/2 cup	48 Servings 1 cup

Minimum Batch:

Maximum Production:

Portion: 2 tbsp

Step	Ingredients		2 Servings	4 Servings	8 Servings
1	Red Onions, Fresh, Julienne Sliced, 1/4"	EP	1-1/2 oz	2-3/4 oz	5-3/4 oz
	White Vinegar	AP	2 tbsp, 3/4 tsp	1/4 cup, 1-3/4 tsp	1/2 cup, 1 tbsp, 1/2 tsp
	Kosher Salt	AP	<1/8 tsp	<1/8 tsp	1/4 tsp
	Granulated Sugar	AP	1/2 tsp	3/4 tsp	1-3/4 tsp
	Dried Mexican Oregano	AP	<1/8 oz	<1/8 oz	<1/8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Whisk together sugar, salt, oregano and vinegar in a pot. Heat to dissolve sugar. Add onions to marinate overnight. Portion Size: 2 tbsp. (.7 oz. wt.) Hold Cold for Cold Service.

Recipe Notes:

Vegan
Celebrity Chef Ken Oringer recipe
Requires onions to be marinated overnight



CulinArt Herbed Wild Rice & White Bean Salad (113467)

Revision Date: Jun 24, 2024


Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
370	5	0.5	68	16	9	85	3+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Wild Rice, Dry	AP	1 lb, 8 oz	3 lb	6 lb
	Navy Beans, Dry	AP	12 oz	1 lb, 8 oz	3 lb
	Diced Carrots, Fresh	EP	6 oz	12 oz	1 lb, 8 oz
	Celery, Fresh, Diced	EP	6 oz	12 oz	1 lb, 8 oz
	Oil, Olive	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Vinegar, Red Wine	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Basil, Fresh	EP	3/4 cup	1-1/2 cup	3 cup
	Dill Weed, Fresh, Chopped	EP	3/4 cup	1-1/2 cup	3 cup
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	 Steamed Brown Rice (23192.7)			12 oz	1 lb, 8 oz
Lettuce, Individual Leaf	EP	1-1/2 ea	3 ea	6 ea	

Step	Method
1	<p><u>Prepare Salad</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> <ol style="list-style-type: none"> 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.



Steamed Brown Rice (23192.7)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Herbed Wild Rice & White Bean Salad (113467)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb
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Minimum Batch:

Maximum Production:

Portion: 1 cup

Step	Ingredients		2 Servings	4 Servings	7 Servings
1	Parboiled Brown Rice, Dry	AP	2/3 cup	1-1/3 cup	2-1/3 cup
2	Water	AP	1-1/3 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.

Recipe Notes:

Vegan, FIT



Brown Rice

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

Revision Date: May 15, 2024

Portion: 4 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
5	0	0	2	0	0	80	less than 1 gram+
+ Indicates partial nutritional value							

Step	Ingredients		7 Servings	13 Servings	25 Servings
1	Red Onions, Fresh, 1" Cubed	AP	4-1/2 oz	8-1/2 oz	1 lb, 1/2 oz
	Tomatoes, Fresh, Seeded, Medium Diced, 1/2"	AP	1 cup, 2 tbsp, 2 tsp	2 cup, 2 tbsp, 2 tsp	1 qt, 3 tbsp
	Cucumbers, 1/4" Small Diced	AP	1/2 cup, 1 tbsp, 1 tsp	1 cup, 1 tbsp, 1 tsp	2 cup, 1 tbsp, 1 tsp
	Mint Bunch, Fresh, Chopped	EP	1/4 tsp	1/2 tsp	1 tsp
	Cilantro, Fresh, Chopped	EP	1/4 cup, 2 tsp	1/2 cup, 2 tsp	1 cup, 2 tsp
	Lemon Juice	AP	1 tbsp, 1/2 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1/2 tsp
	Ground Cumin	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp
	Serrano Peppers, Fresh	EP	<1/4 ea	1/4 ea	1/2 ea
	Kosher Salt	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp
	Ground Black Pepper	AP	1/2 tsp	1-1/8 tsp	2-1/8 tsp

Step	Method
1	<p><u>Prepare 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. In a large mixing bowl combine all ingredients and toss until well combined.</p> <p>Hold at or below 41 degrees F for storage and service</p> <p>For Quik Pik: Portion salad in individual plastic containers. Place cover and label on containers. Hold at or below 41 degrees F.</p>

CulinArt Kimchi Slaw (103278)

Revision Date: Jul 12, 2024

Portion: 8 oz portion **Minimum Batch:**
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
60	1.5	0+	9	4	2+	3250	6+
+ Indicates partial nutritional value							

Step	Ingredients		32 Servings	64 Servings	128 Servings
1	Chinese Cabbage (Napa), Fresh, Chopped	EP	5 lb	10 lb	20 lb
	Kosher Salt	EP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Rice Vinegar, Seasoned	AP	1/2 cup, 2 tbsp	1-1/4 cup	2-1/2 cup
	Tomato Paste, Canned	AP	3 oz	6 oz	12 oz
	Fish Sauce	AP	2 tbsp	1/4 cup	1/2 cup
	Water	AP	1/4 cup	1/2 cup	1 cup
	Ground Red Pepper	AP	1 tbsp	2 tbsp	1/4 cup
	White Pepper	AP	1/2 tsp	1 tsp	2 tsp
	Minors Korean Chili Garlic Sauce	AP	2 tbsp, 2 tsp	1/3 cup	2/3 cup
	Granulated Sugar	AP	2 tbsp	1/4 cup	1/2 cup
	Minced Garlic Cloves, Fresh	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Sesame Oil	AP	1 tbsp	2 tbsp	1/4 cup

Step	Method
1	<p><u>Prepare 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. 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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>



CulinArt Mango Jicama Slaw with Onions, Cabbage & Cilantro (111851)

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	0	0	42	3	12	30	25

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Mango, Fresh, Peeled, Julienne Sliced	EP	1-1/2 cup	3 cup	1 qt, 2 cup
	Jicama, Peeled, Julienne	EP	3 ea	6 ea	12 ea
	Onions, Red, Fresh	EP	3 ea	6 ea	12 ea
	White Cabbage	EP	1-1/2 ea	3 ea	6 ea
	Unseasoned Rice Wine Vinegar	AP	6 oz	12 oz	1 lb, 8 oz
	Granulated Sugar	AP	6 oz	12 oz	1 lb, 8 oz
	Cilantro, Fresh, Chopped	EP	1-1/2 cup	3 cup	1 qt, 2 cup

Step	Method
1	<p><u>Mango Jicama Slaw</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>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.</p>

CulinArt Mediterranean Couscous with Tomatoes, Cucumbers & Fresh Herbs (107652)

Revision Date: May 15, 2024

Portion: 8 ounce

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	9	1.5	73	12	6	230	3+
+ Indicates partial nutritional value							

Step	Ingredients		28 Servings	55 Servings	110 Servings
1	Traditional Couscous	AP	2 lb, 5-1/2 oz	4 lb, 9 oz	9 lb, 4 oz
	Water	AP	1 qt, 3-1/3 cup, 2 tbsps	3 qt, 2-2/3 cup	1 gal, 3 qt, 1-1/4 cup
2	Lemon Juice, Fresh	AP	3 tbsps, 2-1/4 tsp	1/3 cup, 2 tbsps	3/4 cup, 2 tbsps, 2 tsp
	Tomatoes, Cherry	AP	1 qt, 2/3 cup	2 qt, 1 cup, 3 tbsps	1 gal, 2-1/4 cup
	English Cucumbers	EP	2-1/4 ea	4-1/2 ea	9-1/4 ea
	Red Onions, Fresh, Chopped Fine	EP	1-1/2 ea	2-3/4 ea	5-1/2 ea
	Cilantro, Fresh, Chopped	EP	1/3 cup, 2 tbsps, 1/2 tsp	3/4 cup, 2 tbsps, 2 tsp	1-3/4 cup, 1 tbsps, 1 tsp
	Parsley, Fresh, Chopped	EP	1/3 cup, 2 tbsps, 1/2 tsp	3/4 cup, 2 tbsps, 2 tsp	1-3/4 cup, 1 tbsps, 1 tsp
	Kosher Salt	AP	1-1/2 tsp	2-3/4 tsp	1 tbsps, 2-1/2 tsp
	Ground Black Pepper	AP	1-1/2 tsp	2-3/4 tsp	1 tbsps, 2-1/2 tsp
	Oil, Olive	AP	1/3 cup, 2 tbsps, 1/2 tsp	3/4 cup, 2 tbsps, 2 tsp	1-3/4 cup, 1 tbsps, 1 tsp

Step	Method
1	<p><u>Couscous</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 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.</p>
2	<p><u>Combine Ingredients</u> 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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>

CulinArt Moroccan Couscous with Grilled Chicken & Orange Vinaigrette (106440)

Revision Date: Jun 20, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	30	4	41	25	4	1640	18+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	CulinArt Grilled Moroccan Chicken (106446)		3 lb	6 lb	12 lb
	CulinArt Mandarin Orange Vinaigrette (115906)		1 lb, 8 oz	3 lb	6 lb
2	Whole Wheat Couscous	AP	10 oz	1 lb, 4 oz	2 lb, 8 oz
3	Raisins	AP	4 oz	8 oz	1 lb
	Cranberries, Dried	AP	4 oz	8 oz	1 lb
	Zucchini Squash, Fresh, Chopped	EP	4 oz	8 oz	1 lb
	Carrots, Fresh, Chopped	EP	4 oz	8 oz	1 lb
	Mint Bunch, Fresh, Chopped	EP	2 tbsp, 1 tsp	1/4 cup, 2 tsp	1/2 cup, 1 tbsp, 1 tsp
	Fresh Orange, Zested	AP	2 tbsp, 1 tsp	1/4 cup, 2 tsp	1/2 cup, 1 tbsp, 1 tsp
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Green Onions, Bunch, Chopped	EP	4 oz	8 oz	1 lb
Sweet Potatoes, Fresh, Peeled 1/2" Cubed	EP	4 oz	8 oz	1 lb	

Step	Method
1	<p><u>Prepare Chicken and Vinaigrette</u> 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.</p> <p>Prepare CulinArt grilled Moroccan Chicken according to recipe. Prepare CulinArt Mandarin Orange Vinaigrette according to recipe. Hold at or below 41 degrees F.</p>
2	<p><u>Cook Couscous</u> 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.</p>
3	<p><u>Prepare Salad</u> Preheat oven to 400 degrees F. Roast zucchini and sweet potatoes until tender. Cool to below 41 degrees F.</p> <p>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.</p>

 **CulinArt Grilled Moroccan Chicken (106446)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Moroccan Couscous with Grilled Chicken & Orange Vinaigrette (106440)	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		16 Servings	31 Servings	62 Servings
1	Boneless, Skinless Chicken Breast, Random	AP	4 lb	7 lb, 12 oz	15 lb, 8 oz
	Ground Cinnamon	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 1-3/4 tsp
	Ground Coriander	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 1-3/4 tsp
	Turmeric	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 1-3/4 tsp
	Ground Cumin	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 1-3/4 tsp
	Cayenne Pepper	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 1-3/4 tsp
	Canola Oil	AP	2 tbsp, 2 tsp	1/4 cup, 1 tbsp, 1/2 tsp	1/2 cup, 2 tbsp, 1 tsp
	Kosher Salt	AP	2 tbsp, 2 tsp	1/4 cup, 1 tbsp, 1/2 tsp	1/2 cup, 2 tbsp, 1 tsp

Step	Method
1	<p><u>Marinate 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. 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.</p>
2	<p><u>Grill Chicken</u> 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.</p>

Recipe Notes:

Preparation time includes marinating time.

 **CulinArt Mandarin Orange Vinaigrette (115906)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Moroccan Couscous with Grilled Chicken & Orange Vinaigrette (106440)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 1 oz portion

Step	Ingredients		22 Servings	44 Servings	87 Servings
1	Apple Cider Vinegar	AP	2/3 cup, 1 tsp	1-1/3 cup, 2 tsp	2-2/3 cup, 2-1/2 tsp
	Orange Juice, 100%	AP	2/3 cup, 1 tsp	1-1/3 cup, 2 tsp	2-2/3 cup, 2-1/2 tsp
	Vinegar, Red Wine	AP	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp	1/3 cup, 1 tbsp, 2-3/4 tsp
	Light Brown Sugar	AP	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp	1/3 cup, 1 tbsp, 2-3/4 tsp
	Shallots, Fresh Peeled, Minced	EP	2-3/4 tsp	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp
	Kosher Salt	AP	1/4 tsp	1/2 tsp	1 tsp
	Oil, Olive	AP	1-1/3 cup, 2 tsp	2-3/4 cup	1 qt, 1-1/3 cup, 2 tbsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Place all ingredients in a blender, slowly adding in the olive oil. Blend until well incorporated. Hold at or below 41 degrees F.

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

Revision Date: Jul 12, 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)
210	18	1.5+	10	2	2	400	5

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Chinese Cabbage (Napa), Fresh, Shredded	EP	1 qt, 2 cup	3 qt	1 gal, 2 qt
	Carrots, Fresh, Julienne Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Green Onions, Each, Bias Cut	EP	1-1/2 cup	3 cup	1 qt, 2 cup
	 CulinArt Sesame Ginger Dressing (116172)		1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Salad</u> 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.</p> <p>Prepare Sesame Ginger 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.</p>

CulinArt Sesame Ginger Dressing (116172)

Revision Date: Jul 12, 2024

Sub Recipe For

CulinArt Napa Cabbage Salad with Carrots, Scallions & Miso Dressing (105840)	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	49 Servings
1	Minced Garlic Cloves, Fresh	AP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/4 tsp
	Ginger Root, Fresh, Minced	EP	1 tbsp, 2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 2-1/2 tsp
	Canola Oil	AP	3/4 cup, 1 tbsp	1-1/2 cup, 1 tbsp	3 cup, 1 tbsp
	Sesame Oil	AP	3 tbsp, 3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 3/4 tsp
	Rice Vinegar, Seasoned	AP	1/3 cup, 1 tbsp, 1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1-1/2 tsp
	Carrot Juice	AP	1 cup, 3/4 tsp	1-3/4 cup, 3 tbsp, 3/4 tsp	3-3/4 cup, 1 tbsp, 3/4 tsp
	White Miso Paste	AP	1/3 cup, 1 tbsp, 1/2 tsp	3/4 cup, 1-1/2 tsp	1-1/2 cup, 1-1/2 tsp
	Mirin Sweet Cooking Wine	AP	1-2/3 oz	3-1/8 oz	6-1/8 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. In a blender, add garlic, ginger, Miso, Rice Vinegar, Carrot Juice and Mirin. Blend until well combined. Slowly add oils until dressing is creamy. Place in a container, cover and hold at or below 41 degrees F for service.



CulinArt Orzo and Feta Salad (113466)


Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
20	1	0	3	less than 1 gram	0	45	0

Step	Ingredients		3 Servings	6 Servings	12 Servings
1	Diced Peeled Cucumbers, Seeded	EP	<1/4 ea	1/4 ea	3/4 ea
	Plum Tomatoes, Fresh, Seeded, Diced	EP	2/3 oz	1-1/3 oz	2-1/2 oz
	Beans, Red Kidney, Low Sodium, Canned, Drained, Rinse	AP	1 oz	2 oz	4 oz
	Medium Black Pitted Olives, Halved	AP	1/3 oz	2/3 oz	1-1/3 oz
	Parsley, Fresh, Chopped	EP	2-3/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-3/4 tsp
	Basil, Fresh, Chopped	EP	2-3/4 tsp	1 tbsp, 2-1/4 tsp	3 tbsp, 1-3/4 tsp
	Oil, Olive	AP	1/2 tsp	1 tsp	2 tsp
	Vinegar, Red Wine	AP	2/3 oz	1-1/3 oz	2-1/2 oz
	Cheese, Feta, Crumbled	AP	1 oz	2 oz	4 oz
	Kosher Salt	AP	<1/8 tsp	<1/8 tsp	1/8 tsp
	Fresh Ground Black Pepper	AP	<1/8 tsp	<1/8 tsp	1/8 tsp
	 HC Cooked Orzo Pasta (16172)		2-1/2 oz	5-1/3 oz	10-1/2 oz

Step	Method
1	<p><u>Orzo Salad</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> <ol style="list-style-type: none"> 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.

 **HC Cooked Orzo Pasta (16172)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Orzo and Feta Salad (113466)	3 Servings 2-1/2 oz	6 Servings 5-1/3 oz	12 Servings 10-1/2 oz

Minimum Batch:

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		2 Servings	3 Servings	5 Servings
1	Orzo Pasta, Dry	AP	2 oz	3 oz	5 oz
	Hot Water	AP	1-1/4 cup	1-3/4 cup, 2 tbsp	3 cup, 2 tbsp
	Minors Low Sodium Vegetable Base, GF, No MSG	AP	1/4 oz	1/4 oz	1/2 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.

CulinArt Papaya & Rice Noodle Salad (111031)

Revision Date: Jul 12, 2024

Portion: 3 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
180	0	0	44	0	less than 1 gram	10	4

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Vermicelli, Dry	AP	1 lb, 3 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Papaya, Fresh	EP	1 lb, 3 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Rice Vinegar, Seasoned	AP	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp	2-1/3 cup, 1 tbsp, 1/4 tsp

Step	Method
1	<p><u>Noodle 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>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.</p> <p>For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p> <p>Station Suggestion: Grill Station or Chefs Table ***Also known as sushi vinegar, if not available use rice vinegar, salt and sugar.</p>

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

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
680	2.5	0.5	137	24	7	910	10+

+ Indicates partial nutritional value

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Rotini Pasta, Dry	AP	4 lb, 8 oz	9 lb	18 lb
2	Onions, Red, Fresh, Chopped	EP	12 oz	1 lb, 8 oz	3 lb
	Green Bell Peppers, Fresh, Chopped	EP	12 oz	1 lb, 8 oz	3 lb
	Italian Salad Dressing, Fat Free	AP	1 lb, 8 oz	3 lb	6 lb
	White Pepper	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Oregano Bunch, Fresh, Chopped	EP	2 tbsp	1/4 cup	1/2 cup
	Ground Black Pepper	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Parsley, Fresh, Chopped	EP	2 tbsp	1/4 cup	1/2 cup

Step	Method
1	<p><u>Cook Pasta</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. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.</p> <p>Cook noodles in boiling water until tender but firm. Drain well. Cover and refrigerate until internal temperature reaches 41F or less.</p>
2	<p><u>Prepare Pasta Salad</u> 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</p> <p>For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

CulinArt Pickled Red Cabbage Slaw (103027)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:
Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
130	1	0	30	4	8	2570	15+

+ Indicates partial nutritional value

Step	Ingredients		32 Servings	64 Servings	128 Servings
1	Rosemary, Fresh	EP	1-1/3 oz	2-1/2 oz	5-1/3 oz
	Black Peppercorns	AP	1/3 cup	2/3 cup	1-1/3 cup
	Kosher Salt	AP	1/3 cup	2/3 cup	1-1/3 cup
	White Wine Vinegar	AP	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup	1 gal, 1 qt, 1-1/4 cup
	Tap Water	AP	1 qt, 3 cup, 2 tbsp	3 qt, 2-1/4 cup	1 gal, 3 qt, 1/2 cup
	Ground Red Pepper	AP	1 tbsp, 2-1/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/4 tsp
	Lemon, Sliced	EP	2-3/4 ea	5-1/4 ea	10-3/4 ea
	Red Cabbage, Fresh, Julienne Sliced	EP	4 lb	8 lb	16 lb
	Red Onions, Fresh, Julienne Sliced, 1/4"	EP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
2	Carrots, Fresh, Julienne Sliced	EP	1 lb, 12-1/2 oz	3 lb, 9 oz	7 lb
	Honey	AP	2 tbsp, 2 tsp	1/3 cup	2/3 cup
	Ground Cumin	AP	1 tbsp, 2-1/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/4 tsp

Step	Method
1	<p><u>Prepare Pickling Liquid</u> 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.</p>
2	<p>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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>

CulinArt Quinoa with Squash, Bell Peppers, Raisins, Oranges & Jalapeno (made without nuts) (115895.2)

Revision Date: Jul 09, 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)
250	6	1	43	8	5	250	9+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Quinoa, Dry	AP	1 lb, 3 oz	2 lb, 6-1/2 oz	4 lb, 13 oz
	Water	AP	1 qt, 1/2 cup	2 qt, 1 cup	1 gal, 2 cup
	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
	Zucchini Squash, Fresh, Finely Diced	EP	7-1/4 oz	14-1/2 oz	1 lb, 13 oz
	Butternut Squash, Diced	EP	7-1/4 oz	14-1/2 oz	1 lb, 13 oz
	Diced Fresh Red Bell Peppers (Brunoise)	EP	2-1/3 oz	4-3/4 oz	9-1/2 oz
	Cilantro, Fresh, Chopped	EP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Parsley, Fresh, Chopped	EP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Green Onions, Bunch, Chopped	EP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Raisins	AP	4-3/4 oz	9-1/2 oz	1 lb, 3 oz
	Fresh Orange, Zested	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp
	Fresh Orange Juice	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
	Jalapeno Peppers, Fresh, Diced	EP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Apple Cider Vinegar	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 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
	Minors Low Sodium Vegetable Base, GF, No MSG	AP	1 tbsp, 1/2 tsp	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp

Step	Method
1	<p>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>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.</p> <p>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.</p> <p>Portion 5 ounces of salad into each individual plastic container. Cover and label. Hold at or below 41 degrees F.</p>

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

Revision Date: Jun 24, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
470	14	2	75	14	9	420	16+
+ Indicates partial nutritional value							

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Quinoa, Dry	AP	2 lb	4 lb	8 lb
	Water	AP	1 qt, 3-1/2 cup	3 qt, 3 cup	1 gal, 3 qt, 2 cup
	Oil, Olive	AP	1/4 cup	1/2 cup	1 cup
	Zucchini Squash, Fresh, Finely Diced	EP	12 oz	1 lb, 8 oz	3 lb
	Butternut Squash, Diced	EP	12 oz	1 lb, 8 oz	3 lb
	Diced Fresh Red Bell Peppers (Brunoise)	EP	4 oz	8 oz	1 lb
	Cilantro, Fresh, Chopped	EP	1/2 cup	1 cup	2 cup
	Parsley, Fresh, Chopped	EP	1/2 cup	1 cup	2 cup
	Green Onions, Bunch, Chopped	EP	1/2 cup	1 cup	2 cup
	Raisins	AP	8 oz	1 lb	2 lb
	Fresh Orange, Zested	AP	2 tbsp	1/4 cup	1/2 cup
	Fresh Orange Juice	AP	3/4 cup	1-1/2 cup	3 cup
	Jalapeno Peppers, Fresh, Diced	EP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Apple Cider Vinegar	AP	1/4 cup	1/2 cup	1 cup
	Sunflower Seeds, Unsalted, Roasted	AP	4 oz	8 oz	1 lb
	Kosher Salt	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Minors Low Sodium Vegetable Base, GF, No MSG	AP	2 tbsp	1/4 cup	1/2 cup

Step	Method
1	<p>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>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.</p> <p>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.</p>

CulinArt Quinoa-Herb Tabbouleh (103031)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	11	1.5	44	10	6	200	2+
+ Indicates partial nutritional value							

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Red Quinoa, Dry	AP	1 qt	2 qt	1 gal
	Lemon Juice	AP	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp
	Cherry Tomatoes, Fresh, Halved	AP	1 qt	2 qt	1 gal
	Cucumbers, Peeled, 1/3" Diced	EP	1 cup	2 cup	1 qt
	Onions, Red, Fresh, Diced	EP	1-1/4 ea	2-1/2 ea	4-3/4 ea
	Cilantro, Fresh, Chopped	EP	1-1/8 oz	2-1/4 oz	4-1/3 oz
	Parsley, Fresh, Chopped	EP	22 g	44 g	88 g
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Ground Black Pepper	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-3/4 tsp
	Oil, Olive	AP	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp	1-1/2 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 Raspberry, Cranberry, Feta & Zucchini Couscous Salad (made without nuts) (106384.4)

Revision Date: Jul 06, 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)
120	7	1.5	14	3	2+	190	4
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Corn Oil	AP	1/4 cup	1/2 cup	1 cup
	Vinegar, Balsamic	AP	2 tbsp	1/4 cup	1/2 cup
	Mustard, Dijon	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Kosher Salt	AP	1/2 tsp	1 tsp	2 tsp
	Granulated Sugar	AP	1/4 tsp	1/2 tsp	1 tsp
	Ground Black Pepper	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Garlic Cloves, Peeled, Fresh	AP	1/2 ea	1 ea	2 ea
	Italian Seasonings	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
2	Corn Oil	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Whole Wheat Couscous	AP	5 oz	10 oz	1 lb, 4 oz
	Boiling Water	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Minors Low Sodium Vegetable Base, GF, No MSG	AP	1 tbsp	2 tbsp	1/4 cup
3	Fresh Raspberries	EP	3/4 cup	1-1/2 cup	3 cup
	Cheese, Feta, Crumbled	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Red Onions, Fresh, 1/8" Chopped	EP	2 oz	4 oz	8 oz
	Cranberries, Dried	AP	1/4 cup	1/2 cup	1 cup
	Zucchini Squash, Fresh, Medium Diced 1/2"	EP	1-1/2 cup	3 cup	1 qt, 2 cup

Step	Method
1	<p><u>Vinaigrette</u> 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.</p>
2	<p><u>Cook Couscous</u> 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.</p>

Step	Method
3	<p><u>Cook Zucchini, Combine Ingredients</u> 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, and dried cranberries. Drizzle vinaigrette over the salad and mix to incorporate. Serve immediately or refrigerate at or below 41 degrees F for storage.</p> <p>For Quik Pik: Portion salad into plastic container. Place cover and label on container. Hold at or below 41 degrees F.</p>

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

Revision Date: May 15, 2024

Portion: 5 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
150	3.5	0.5	27	4	5	110	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Pearl Barley (31886.10)		1 qt, 3/4 cup, 1 tbsp	2 qt, 1-1/2 cup, 2 tbsp	1 gal, 3-1/4 cup
2	Button Mushrooms, Fresh, Sliced	EP	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp	2-1/3 cup, 1 tbsp, 1/4 tsp
	Ginger Root, Fresh	EP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Sliced Bamboo Shoots, Canned, Drained	AP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Bean Sprouts, Fresh	AP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Green Bell Peppers, Fresh, Chopped	EP	1 cup, 3 tbsp, 1/2 tsp	2-1/3 cup, 1 tbsp, 1/4 tsp	1 qt, 3/4 cup, 1 tbsp
	Celery, Fresh, Diced	EP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Carrots, Fresh, Chopped	EP	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp	2-1/3 cup, 1 tbsp, 1/4 tsp
	Snow Peas, Fresh Stemmed	EP	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp	2-1/3 cup, 1 tbsp, 1/4 tsp
	Green Onions, Bunch, Chopped	EP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Garlic Cloves, Peeled, Fresh	AP	1-1/4 ea	2-1/2 ea	4-3/4 ea
	Sesame Oil	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	FLIK Steamed Broccoli FIT (4911.8)		1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	Corn, Frozen	AP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
3	Sesame Seeds	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Rice Wine (Sake)	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Less Sodium, Gluten Free Soy Sauce	AP	2 tbsp, 1-1/4 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Cilantro, Fresh, Chopped	EP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Red Pepper	AP	1/2 tsp	1-1/4 tsp	2-1/2 tsp
	Mandarin Orange	EP	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp	2-1/3 cup, 1 tbsp, 1/4 tsp
	Pineapple, Fresh, Cubed	EP	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp	1 cup, 3 tbsp, 1/2 tsp
	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	<u>Cook Barley</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. Cook Barley according to recipe and set aside to cool.

Step	Method
2	<p><u>Saute Vegetables</u> 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.</p>
3	<p><u>Toss Vegetables with Barley</u> 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.</p> <p>For Quik Pik: Portion salad into individual plastic containers. Place cover and label on containers. Hold at or below 41 degrees F.</p>

 **FLIK Steamed Broccoli FIT (4911.8)**

Revision Date: Dec 07, 2023

Sub Recipe For			
CulinArt Sautéed Vegetables, Barley, Mandarin Oranges & Pineapples (Asian Grain Salad with Mandarin Oranges) (106297)	12 Servings 1/4 cup, 2-1/2 tsp	24 Servings 1/2 cup, 1 tbsp, 1-3/4 tsp	48 Servings 1 cup, 3 tbsp, 1/2 tsp

Minimum Batch:

Maximum Production:

Portion: 1/2 cup

Step	Ingredients	1 Servings	2 Servings	3 Servings
1	Broccoli, Florets, 1" 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.

Recipe Notes:

FIT, Fidelity FIT, Vegan

For Avoiding Gluten recipes: No substitutions are allowed. Use McCormick Brand spices only. Only specific ingredients from specific manufacturer can be used which is detailed in an "Shopping List Report" from Webtrition. Refer to MyCompass for more detailed instructions.



Pearl Barley (31886.10)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Sautéed Vegetables, Barley, Mandarin Oranges & Pineapples (Asian Grain Salad with Mandarin Oranges) (106297)	12 Servings 1 qt, 3/4 cup, 1 tbsp	24 Servings 2 qt, 1-1/2 cup, 2 tbsp	48 Servings 1 gal, 3-1/4 cup
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Minimum Batch:

Maximum Production:

Portion: 3/4 cup

Step	Ingredients		7 Servings	13 Servings	26 Servings
1	Uncooked Barley	AP	12-1/2 oz	1 lb, 7 oz	2 lb, 14 oz
	Tap Water	AP	3 qt, 1/3 cup, 2 tbsp	1 gal, 1 qt, 3 cup	2 gal, 3 qt, 2-1/4 cup

Step	Method
1	<p>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.</p> <p>Place barley in pot with water and bring to boil. Lower heat to simmer and cook until al dente; drain any excess water.</p> <p>Hold hot for hot service, or cold for cold service. portion: 3/4 cup (4.5 oz)</p>

Recipe Notes:

Vegan
Contains Gluten

CulinArt Shaved Brussels Sprout Salad with Endives, Croutons & Cider Vinegar (Shaved Brussels Sprout Salad) (105339)


Revision Date: Jul 09, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
280	16	2	29	6	7	640	7+
+ Indicates partial nutritional value							

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Apple Cider Vinegar	AP	3/4 cup	1-1/2 cup	3 cup
	Granulated Sugar	AP	2 tbsp	1/4 cup	1/2 cup
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Onions, Red, Fresh, 1/8" Sliced	EP	1 lb	2 lb	4 lb
2	Oil, Olive	AP	1/4 cup	1/2 cup	1 cup
	Whole Buttermilk	AP	1 cup	2 cup	1 qt
	Apple Cider Vinegar	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Basil, Fresh, Minced	EP	2 tbsp	1/4 cup	1/2 cup
3	Brussels Sprouts, Fresh	AP	2 lb	4 lb	8 lb
	 CulinArt Croutons (105341)		1 lb	2 lb	4 lb
	Endive, 1" Pieces	EP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Prepare Onions</u> 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.</p>
2	<p><u>Dressing</u> 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.</p>
3	<p><u>Salad</u> 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.</p>



CulinArt Croutons (105341)

Revision Date: Jul 09, 2024

Sub Recipe For

CulinArt Shaved Brussels Sprout Salad with Endives, Croutons & Cider Vinegar (Shaved Brussels Sprout Salad) (105339)

24 Servings
1 lb

48 Servings
2 lb

96 Servings
4 lb

Minimum Batch:

Maximum Production:

Portion: 1/4 oz portion

Step	Ingredients		53 Servings	106 Servings	212 Servings
1	Canola Oil	AP	2-1/2 oz	5 oz	10 oz
	Oil, Olive	AP	3 tbsp, 1 tsp	1/3 cup, 1 tbsp, 1 tsp	3/4 cup, 1 tbsp, 3/4 tsp
	Dried Basil, Crushed	AP	<1/8 oz	<1/8 oz	1/4 oz
	Oregano, Dried, Crumbled	AP	<1/8 oz	<1/8 oz	1/4 oz
	Parsley Flakes, Dried	AP	<1/8 oz	<1/8 oz	1/4 oz
	Ground Black Pepper	AP	<1/8 oz	1/4 oz	1/3 oz
	Kosher Salt	AP	<1/8 oz	1/4 oz	1/3 oz
	Bread, White, Slice	AP	11-1/2 oz	1 lb, 7 oz	2 lb, 14 oz

Step	Method
1	<p><u>Toast Croutons</u> 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. Cube bread. 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.</p>



CulinArt Soba Noodle Salad with Asian Sesame Dressing (115875)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	5	0	97	13	5	430	8

Step	Ingredients		32 Servings	64 Servings	128 Servings
1	Green Onions, Diced	EP	3 cup, 3 tbsp, 1/2 tsp	1 qt, 2-1/3 cup, 1 tbsp	3 qt, 3/4 cup, 1 tbsp
	Carrots, Fresh, Julienne Sliced	EP	3-1/4 oz	6-1/3 oz	13 oz
	Soba Noodles, Dry	AP	4 lb	8 lb	16 lb
	Asian Sesame Dressing	AP	6-1/3 oz	13 oz	1 lb, 9-1/2 oz
	Diced Fresh Red Bell Peppers (Brunoise)	EP	3-1/4 oz	6-1/3 oz	13 oz

Step	Method
1	<p>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>Cook Soba Noodles according to package instructions. Chill until ready to use.</p> <p>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.</p>

**CulinArt Spring Mix with Lemon Honey Vinaigrette
(110534)**

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
200	14	2	22	1	2	240	19

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fresh Lemon	EP	6 ea	12 ea	24 ea
	Honey	AP	3/4 cup	1-1/2 cup	3 cup
	Oil, Olive	AP	3/4 cup	1-1/2 cup	3 cup
	Kosher Salt	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Ground Black Pepper	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Lettuce, Spring Mix	AP	3 qt	1 gal, 2 qt	3 gal

Step	Method
1	<p><u>Side Tossed Salad</u> 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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>

CulinArt Summer Couscous Salad with Arugula, Edamame & Parmesan (112088)

Revision Date: May 15, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
430	25	4	43	9	4	350	3+
+ Indicates partial nutritional value							

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Oil, Olive	AP	1/3 cup, 1 tbsp, 1-1/2 tsp	3/4 cup, 1 tbsp, 2-1/8 tsp	1-2/3 cup, 2-1/4 tsp
	Israeli Couscous	AP	1 lb, 4-1/2 oz	2 lb, 9 oz	5 lb, 4 oz
	Tap Water	AP	2 lb, 9 oz	5 lb, 4 oz	10 lb, 4 oz
2	Arugula Lettuce Leaf	AP	10-1/2 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Oil, Olive	AP	3/4 cup, 1 tbsp, 2-1/8 tsp	1-2/3 cup, 2-1/4 tsp	3-1/3 cup, 1 tbsp, 1-1/2 tsp
	Edamame, Shelled	AP	1/3 cup, 1 tbsp, 1-1/2 tsp	3/4 cup, 1 tbsp, 2-1/8 tsp	1-2/3 cup, 2-1/4 tsp
	Minced Garlic Cloves, Fresh	AP	6-3/4 ea	13-3/4 ea	27-1/2 ea
	Cheese, Parmesan, Grated	AP	1/3 cup, 1 tbsp, 1-1/2 tsp	3/4 cup, 1 tbsp, 2-1/8 tsp	1-2/3 cup, 2-1/4 tsp
	Kosher Salt	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 3/4 tsp
	Ground Black Pepper	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 3/4 tsp
	Cherry Tomatoes, Fresh, Halved	AP	1 qt, 2-3/4 cup, 2 tbsp	3 qt, 1-2/3 cup	1 gal, 2 qt, 3-1/2 cup

Step	Method
1	<p><u>Cook Couscous</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. 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 steamer to 300 degrees F.</p> <p>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.</p> <p>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.</p>
2	<p><u>Combine Ingredients for Salad</u> 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.</p> <p>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.</p>

CulinArt Summer Pasta Salad with Corn, Kidney Beans, Tomato, Cucumber & Basil (115884)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	11	1.5	69	13	6	200	5

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Elbow Macaroni Pasta, Dry	AP	1 lb, 14-1/2 oz	3 lb, 13 oz	7 lb, 12 oz
	Corn, Frozen	AP	15-1/2 oz	1 lb, 14-1/2 oz	3 lb, 13 oz
	Beans, Red Kidney, Low Sodium, Canned, Drained, Rinse	AP	15-1/2 oz	1 lb, 14-1/2 oz	3 lb, 13 oz
	Tomatoes, Fresh, Chopped	EP	15-1/2 oz	1 lb, 14-1/2 oz	3 lb, 13 oz
	Diced Peeled Cucumbers, Seeded	EP	15-1/2 oz	1 lb, 14-1/2 oz	3 lb, 13 oz
	Basil, Fresh, Chiffonade Cut	EP	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp	1-3/4 cup, 2 tbsp, 2-1/4 tsp
	Vinegar, Red Wine	AP	3-3/4 oz	7-1/2 oz	15-1/2 oz
	Oil, Olive	AP	3-3/4 oz	7-1/2 oz	15-1/2 oz
	Kosher Salt	AP	1 tsp	2 tsp	1 tbsp, 3/4 tsp
Ground Black Pepper	AP	1 tsp	2 tsp	1 tbsp, 3/4 tsp	

Step	Method
1	<p>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>Cook pasta according to package instructions. Flash chill to below 41 degrees F.</p> <p>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.</p>

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

Revision Date: Jun 24, 2024

Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
260	19	2.5	19	4	6	410	10

Step	Ingredients		24 Servings	48 Servings	96 Servings
1	Carrots, Fresh, Julienne Sliced	AP	4 lb	8 lb	16 lb
	Snow Peas, Fresh, Julienne Sliced	AP	2 lb	4 lb	8 lb
	Jalapeno Peppers, Fresh, Minced	AP	3 oz	6 oz	12 oz
	Lime Juice, Fresh Pressed, Strained	AP	3 oz	6 oz	12 oz
	Oil, Olive	AP	8 oz	1 lb	2 lb
	Kosher Salt	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Ground Black Pepper	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Cilantro, Fresh, Minced	AP	3/4 cup	1-1/2 cup	3 cup

Step	Method
1	<p><u>Prepare 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>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.</p> <p>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.</p>

CulinArt Sweet Potato Salad with Ricotta Cheese (113500)

Revision Date: May 15, 2024

Portion: 9 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
190	6	2	31	6	5	170	14

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Sweet Potatoes, Fresh, Peeled	EP	3 lb	6 lb	12 lb
	Apple Cider Vinegar	AP	1/4 cup, 1-1/2 tsp	1/2 cup, 1 tbsp	1 cup, 2 tbsp
	Honey	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Oil, Olive	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Celery, Fresh, Diced	EP	1 lb, 8 oz	3 lb	6 lb
	Diced Red Bell Peppers, Fresh	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Parsley Bunch, Fresh	EP	3/4 cup	1-1/2 cup	3 cup
	Green Onions, Bunch	EP	1/2 cup	1 cup	2 cup
	Ricotta Cheese, Part Skim	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Sweet Potato 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. 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>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.</p>



CulinArt Tabbouleh and Chickpea Salad (113502)

Revision Date: May 15, 2024


Portion: 1 cup

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
15	0.5	0	2	less than 1 gram	less than 1 gram	15	0+

+ Indicates partial nutritional value

Step	Ingredients		3 Servings	5 Servings	10 Servings
1	Plum Tomatoes, Fresh, Seeded, Diced	EP	1-1/2 oz	2-1/2 oz	5 oz
	Lemon Juice	AP	1-3/4 tsp	2-3/4 tsp	1 tbsp, 2-3/4 tsp
	Parsley, Fresh, Chopped	EP	3 tbsp	1/4 cup, 1 tbsp	1/2 cup, 2 tbsp
	Mint Bunch, Fresh, Chopped	EP	1 tbsp	1 tbsp, 2 tsp	3 tbsp, 1 tsp
	Minced Garlic Cloves, Fresh	AP	1/2 ea	1 ea	2 ea
	Kosher Salt	AP	<1/8 tsp	<1/8 tsp	1/8 tsp
	Ground Black Pepper	AP	<1/8 tsp	<1/8 tsp	1/8 tsp
	Lettuce, Individual Leaf	EP	3 ea	5 ea	10 ea
	Canola Oil	AP	1-1/8 tsp	2 tsp	1 tbsp, 3/4 tsp
	 Bulgur (74620)		3 oz	5 oz	10 oz
Low Sodium Garbanzo Beans, Drained	AP	3 oz	5 oz	10 oz	

Step	Method
1	<p><u>Prepare Chickpea Tabbouleh</u></p> <p>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.</p> <p>Directions:</p> <p>Cook chickpeas according to package instructions.</p> <p>Cook cracked bulghur according to package directions. Chill and combine with next 8 ingredients. Season to taste.</p> <p>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.</p>



Bulgur (74620)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Tabbouleh and Chickpea Salad (113502)	3 Servings 3 oz	5 Servings 5 oz	10 Servings 10 oz
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Minimum Batch: 1

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		1 Servings	2 Servings	3 Servings
1	Bulgur Wheat	AP	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp	1/2 cup, 1 tbsp, 1-3/4 tsp
	Water	AP	1/3 cup, 1 tbsp, 1/4 tsp	3/4 cup, 2-1/2 tsp	1 cup, 3 tbsp, 1/2 tsp

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.

CulinArt Tabbouleh Salad (106707)


Revision Date: May 15, 2024

Portion: 8 oz portion

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	16	4	5	400	4+
+ Indicates partial nutritional value							

Step	Ingredients		20 Servings	39 Servings	77 Servings
1	 Bulgur (74620)		1-2/3 cup	3-1/4 cup	1 qt, 2-1/3 cup, 2 tbsp
	Roma Tomatoes, Fresh, Small Diced 1/4"	EP	3-1/3 cup	1 qt, 2-1/2 cup	3 qt, 3/4 cup, 1 tbsp
	Cucumbers, 1/4" Small Diced	EP	3-1/4 ea	6-1/2 ea	12-3/4 ea
	Parsley Bunch, Chopped Fine	EP	1 qt, 2-2/3 cup	3 qt, 1 cup	1 gal, 2 qt, 1-3/4 cup
	Mint Bunch, Fresh, Chopped	EP	1-2/3 cup	3-1/4 cup	1 qt, 2-1/3 cup, 2 tbsp
	Onions, Fresh, Fine Chopped	EP	3-1/4 ea	6-1/2 ea	12-3/4 ea
	Kosher Salt	AP	2-1/2 tsp	1 tbsp, 2 tsp	3 tbsp, 3/4 tsp
	Lemon Juice	AP	1/2 cup, 2 tbsp	1 cup, 3 tbsp, 1-1/2 tsp	2-1/3 cup, 1 tbsp, 1/2 tsp
	Oil, Olive	AP	1/2 cup, 2 tbsp	1 cup, 3 tbsp, 1-1/2 tsp	2-1/3 cup, 1 tbsp, 1/2 tsp

Step	Method
1	<p>Prepare Tabbouleh</p> <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.</p> <p>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.</p> <p>For Quik Pik: Portion salad into individual plastic containers. Place cover and label on containers. Hold at or below 41 degrees F.</p>



Bulgur (74620)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Tabbouleh Salad (106707)	20 Servings 1-2/3 cup	39 Servings 3-1/4 cup	77 Servings 1 qt, 2-1/3 cup, 2 tbsp

Minimum Batch: 1

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		4 Servings	7 Servings	13 Servings
1	Bulgur Wheat	AP	3/4 cup, 2-1/2 tsp	1-1/3 cup, 1 tbsp, 1/4 tsp	2-1/2 cup, 1 tbsp, 1-3/4 tsp
	Water	AP	1-1/2 cup, 1 tbsp, 1-3/4 tsp	2-3/4 cup, 2-1/2 tsp	1 qt, 1 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.

CulinArt Tofu, Edamame & Corn Salad (113536)

Revision Date: May 15, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
240	10	1.5	22	18	7	80	5+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tofu, Extra Firm	AP	2 lb, 10 oz	5 lb, 4 oz	10 lb, 8 oz
	Oil, Olive	AP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Edamame, Shelled	AP	1 lb, 5 oz	2 lb, 10 oz	5 lb, 4 oz
	Fresh Corn Kernels	EP	1 lb, 8 oz	3 lb	6 lb
	Onions, Red, Fresh, Diced	EP	12 oz	1 lb, 8 oz	3 lb
	Dill Weed, Fresh, Chopped	EP	1/2 cup	1 cup	2 cup
	Parsley, Fresh, Chopped	EP	1/2 cup	1 cup	2 cup
	Lemon Juice	AP	6 oz	12 oz	1 lb, 8 oz
	Ground Paprika	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Fresh Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Lettuce, Individual Leaf	EP	1-1/2 ea	3 ea	6 ea

Step	Method
1	<p><u>Tofu, Edamame and Corn 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. 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> <ol style="list-style-type: none"> Cook edamame according to package instructions. Roast corn according to package instructions. Saute onions. 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. Cut tofu into roughly 2"x1" pieces, keeping look rustic to mimic chicken nuggets. Roast tofu with oil in preheated oven until golden. Set on paper towels to drain. When cool, toss tofu with thawed edamame, roasted corn, sautéed onion, fresh herbs, lemon juice, salt & pepper to taste. (Optional) Make pocket with lettuce leaf. Place 1 cup tofu salad on lettuce. Garnish with fresh herbs. <p>For Quik Pik: Place in a plastic container. Cover and label. Hold at or below 41 degrees F.</p>

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

Revision Date: Jul 12, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
90	0.5	0+	18	5	5+	1080	10+

+ Indicates partial nutritional value

Step	Ingredients		16 Servings	32 Servings	64 Servings
1	Fish Sauce	AP	1/2 cup	1 cup	2 cup
	Ginger Root, Fresh, Grated	EP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Minced Garlic Cloves, Fresh	AP	4 ea	8 ea	16 ea
	Jalapeno Peppers, Fresh, Minced	EP	4 ea	8 ea	16 ea
	Granulated Sugar	AP	2 tbsp, 2 tsp	1/3 cup	2/3 cup
	Lime Juice, Fresh	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Unseasoned Rice Wine Vinegar	AP	2 tbsp, 2 tsp	1/3 cup	2/3 cup
	Water	AP	1/4 cup	1/2 cup	1 cup
	Shallots, Fresh, Peeled, Sliced	EP	1 cup	2 cup	1 qt
2	Fresh Red Fresno Chili Peppers, Thinly Sliced Rings	EP	4 ea	8 ea	16 ea
	Shredded Red Cabbage	EP	2 qt	1 gal	2 gal
	Chinese Cabbage (Napa), Fresh, Shredded	EP	2 qt	1 gal	2 gal
	Watercress, Chopped	EP	2 qt	1 gal	2 gal
	Carrots, Fresh, Grated	EP	8 ea	16 ea	32 ea
	Mint Leaf	EP	2 cup	1 qt	2 qt
	Thai Basil, Fresh	EP	2 cup	1 qt	2 qt

Step	Method
1	<p><u>Prepare Dressing, Garnish</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. 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.</p> <p>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.</p>
2	<p><u>Salad- For Service</u> To Assemble Salad:</p> <p>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.</p> <p>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.</p>

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

Revision Date: Jun 20, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
360	9	1.5	60	12	9	640	9

Step	Ingredients		16 Servings	32 Servings	64 Servings
1	Water	AP	1 qt, 1 cup, 2 tbsp	2 qt, 2-1/4 cup	1 gal, 1 qt, 1/2 cup
	Whole Wheat Couscous	AP	1 lb, 9-1/2 oz	3 lb, 3 oz	6 lb, 8 oz
	Julienne Sun-Dried Tomato	AP	10 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Artichoke Hearts, Canned, Quartered	AP	10 oz	1 lb, 4-1/2 oz	2 lb, 9 oz
	Chopped Pitted Black Olives	AP	3-3/4 oz	7-1/2 oz	15-1/2 oz
	Cheese, Feta, Crumbled	AP	2-1/2 oz	5-1/8 oz	10 oz
	Parsley, Fresh, Chopped	EP	1/2 cup, 2 tbsp, 3/4 tsp	1-1/4 cup, 1-1/2 tsp	2-1/2 cup, 1 tbsp
	Oil, Olive	AP	1 oz	2 oz	3-3/4 oz
	Canola Oil	AP	1 oz	2 oz	3-3/4 oz
	Vinegar, Red Wine	AP	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Black Pepper	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Ground Red Pepper	AP	1/8 tsp	1/4 tsp	3/4 tsp
	Minors Low Sodium Vegetable Base, GF, No MSG	AP	2 tsp	1 tbsp, 3/4 tsp	2 tbsp, 1-3/4 tsp

Step	Method
1	<p>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.</p> <p>Soak sundried tomatoes in water before use. Cut artichoke hearts into quarters.</p> <p>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.</p> <p>Once couscous is cool, add remaining ingredients, toss gently to combine.</p> <p>Place 6 ounces of couscous salad in each plastic container, cover and label. Hold at or below 41 degrees F.</p>

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

Revision Date: Jun 24, 2024

Portion: 8 oz portion

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
560	22	3	84	12	9	25	26+
+ Indicates partial nutritional value							

Step	Ingredients		32 Servings	64 Servings	128 Servings
1	Wild Rice, Dry	AP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
	Quinoa, Dry	AP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
2	Mint Bunch, Fresh, Chopped	EP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
	Cranberries, Dried	AP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
	Green Onions, Each, Bias Cut	EP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
	Radish, 1/8" Slices	EP	2-2/3 cup	1 qt, 1-1/4 cup, 1 tbsp	2 qt, 2-2/3 cup
	Lime Juice, Fresh	AP	1/2 cup	1 cup	2 cup
	Jalapeno Peppers, Fresh, Minced	EP	2-3/4 ea	5-1/4 ea	10-3/4 ea
	Maple Sugar	AP	1-1/4 tsp	2-3/4 tsp	1 tbsp, 2-1/4 tsp
	Minced Garlic Cloves, Fresh	AP	5-1/4 ea	10-3/4 ea	21-1/4 ea
	Oil, Olive	AP	8 oz	1 lb	2 lb
	Ground Black Pepper	AP	1 tbsp, 2-1/4 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 2-1/4 tsp

Step	Method
1	<p><u>Cook Grains</u> 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.</p>
2	<p><u>Add Ingredients</u> 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.</p> <p>For Quik Pik: Portion salad into plastic containers. Cover and label. Hold at or below 41 degrees F.</p>