

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Snack Paks	Apples, Grapes, Pretzels, Caramel	114889.7	Rectangle	\$0.00	V	886721929239
Snack Paks	Carrot, Celery & Tomato Crudite with Hummus	114187.2	Rectangle	\$0.00	VG	194306032985
Snack Paks	Carrot, Celery & Tomato Crudite with Ranch Dressing	114187.3	Rectangle	\$0.00	V	194306019863
Snack Paks	Celery, Carrots, Sun Butter & Raisins	113406.1	Rectangle	\$0.00	VG	194306003640
Snack Paks	Cheese, Grapes and Crackers Snack Pack	172709.7	Rectangle	\$0.00	V	194306460702
Snack Paks	Chicken, Veggie and Hummus Dipper	172709.4	Rectangle	\$0.00		194306460696
Snack Paks	Crispy BBQ Tofu with Vegan Coleslaw	113447	Rectangle	\$0.00	VG	886721765653
Snack Paks	Crispy Buffalo Chicken Tenders, Blue Cheese & Celery	113392	Rectangle	\$0.00		886721763604
Snack Paks	Crispy Tofu, Carrots & Onions with Japanese Carrot Dressing	113448	Rectangle	\$0.00	VG	886721765707
Snack Paks	Guacamole Snack Pak	114889.4	Rectangle	\$0.00	VG	886721929178
Snack Paks	Ham and Swiss Pinwheel Bites with Grapes and Carrots Snack Pak	172743.2	Rectangle	\$0.00		194306460658
Snack Paks	Hummus and Pita Snack	113478.1	Rectangle	\$0.00	V	194306013946
Snack Paks	Mezza Sampler Snack Pack	172737	Rectangle	\$0.00	V	194306460689
Snack Paks	Pepperoni Pizza Snack Pack	172709.5	Rectangle	\$0.00		194306460726
Snack Paks	Pepperoni, Cheese and Crackers Snack Pack	172709.6	Rectangle	\$0.00		194306460719
Snack Paks	Provolone Cheese, Crackers, Carrots, Tomatoes, Broccoli & Cucumb	113498	Rectangle	\$0.00	V	886721778141
Snack Paks	Teriyaki-Glazed Tofu with Hot and Sour Slaw	113533	Rectangle	\$0.00	EW, VG	886721774594
Snack Paks	Turkey Pinwheel Bites with Grapes and Carrots Snack Pak	172743.1	Rectangle	\$0.00		194306460665
Snack Paks	Turkey Pinwheel Bites with Grapes and Pretzels Snack Pak	172743	Rectangle	\$0.00		194306460672
Snack Paks	Turkey Protein Power Snack Pack	172709.1	Rectangle	\$0.00		194306460757



CulinArt Apples, Grapes, Pretzels, Caramel (114889.7)

Revision Date: May 15, 2024

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

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	3	1.5	62	3	2	410	35

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Granny Smith Apple	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Red Grapes, Fresh	EP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Caramel Topping	AP	1 lb, 8 oz	3 lb	6 lb
	Tiny Twist Pretzels, 2 oz, PC	AP	6 oz	12 oz	1 lb, 8 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>Cut apples into 1/2" wedges. Remove grapes from the stem. Place caramel in separate soufflé cup with lid. Place each ingredient in it's own compartment of the container. Place cover and labels on container. Hold cold at or below 41° F for service.</p>

**CulinArt Carrot, Celery & Tomato Crudite with Hummus
(Square Container) (114187.2)**


Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
310	14	2	40	11	12	350	12

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Carrots, Fresh	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Celery, Fresh	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tomatoes, Grape	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	 CulinArt Hummus Spread (113474)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Prepare Vegetables</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>Prepare CulinArt Hummus Spread according to recipe. Wash all produce. Batonnet cut the carrots and celery. Place 4 ounces of Hummus in the smaller compartment of the container. Place batonnet cut carrots, celery, and grape tomatoes in the plastic container with the Hummus. Place cover and label on container. Hold at or below 41 degrees F.</p>



CulinArt Hummus Spread (113474)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Carrot, Celery & Tomato Crudite with Hummus (Square Container) (114187.2)	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	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed AP	2 lb, 6-1/2 oz	4 lb, 13 oz	9 lb, 8 oz
	Oil, Olive AP	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp	1-3/4 cup, 2 tbsp, 1/4 tsp
	Garlic Cloves, Roasted AP	1/2 oz	1 oz	2 oz
	Lemon Juice AP	2 oz	3-3/4 oz	7-1/2 oz
	Sesame Paste (Tahini) AP	2 oz	3-3/4 oz	7-1/2 oz
	Water AP	1/3 cup, 1-1/4 tsp	2/3 cup, 2-1/2 tsp	1-1/3 cup, 1 tbsp, 3/4 tsp
	Ground Cumin AP	1 tsp	2 tsp	1 tbsp, 3/4 tsp
	Cayenne Pepper AP	1/4 tsp	1/2 tsp	1 tsp
	Ground Black Pepper AP	1/2 tsp	1 tsp	2 tsp

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



CulinArt Carrot, Celery & Tomato Crudite with Ranch Dressing (Square Container) (114187.3)

Revision Date: May 15, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
590	57	8	18	2	5	860	11

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Carrots, Fresh	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Celery, Fresh	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Tomatoes, Grape	EP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Ranch Dressing	AP	3 lb	6 lb	12 lb

Step	Method
1	<p><u>Prepare Vegetables</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>Wash all produce. Batonnet cut the carrots and celery. Place 4 ounces of Ranch Dressing in the smaller compartment of the container. Place batonnet cut carrots, celery, and grape tomatoes in the plastic container with the Ranch Dressing. Place cover and label on container. Hold at or below 41 degrees F.</p>



CulinArt Celery, Carrots, Sun Butter & Raisins (Square Container) (113406.1)

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)
860	61	11	62	28	13	600	40

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Celery Sticks, Fresh, 3"	EP	3 lb	6 lb	12 lb
	Raisins	AP	12 oz	1 lb, 8 oz	3 lb
	Carrots, Fresh, Sticks, 3"	EP	3 lb	6 lb	12 lb
	Sunflower Seed Butter, SunButter	AP	3 lb	6 lb	12 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place celery sticks, carrot sticks and raisins into container. Portion 4 ounces of SunButter spread in the smaller compartment of the container. Place cover and label on the container. Hold at or below 41 degrees F.

**CulinArt Cheese, Grapes and Crackers Snack Pack
(172709.7)**

Revision Date: Jul 08, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
490	26	8	51	13	0	680	9

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Cheddar, Mild, Cubed	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Club Crackers	AP	96 ea	192 ea	384 ea
	Red Grapes, Fresh	AP	12 oz	1 lb, 8 oz	3 lb
	Green Seedless Grapes, Fresh	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>To assemble - Using an 8oz container with tear strip: Place grapes, crackers and diced cheese into the container Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 3 days</p>



**CulinArt Chicken, Veggie and Hummus Dipper
 (172709.4)**

Revision Date: Jul 08, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
240	12	1.5	21	14	4	360	3

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	CulinArt Grilled Chicken (94490)	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	CulinArt Hummus Spread (113474)	1 lb, 8 oz	3 lb	6 lb
	CulinArt Pita Chips (16168.13)	6 oz	12 oz	1 lb, 8 oz
	Tomatoes, Grape AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Ground Paprika AP	1-1/2 tsp	1 tbsp	2 tbsp

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare all recipes according to recipe instructions. Prepare pita recipe using preparation for small square crackers.</p> <p>Dice grilled chicken into cubes small enough to fit into container.</p> <p>To assemble - Using a 4 compartment container with tear strip: Place chicken, pita chips, tomatoes and hummus into compartments. Sprinkle paprika on hummus. Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 3 days</p>





CulinArt Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Chicken, Veggie and Hummus Dipper (172709.4)	12 Servings 1 lb, 2 oz	24 Servings 2 lb, 4 oz	48 Servings 4 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		5 Servings	9 Servings	18 Servings
1	Oil, Olive	AP	2-3/4 oz	5-1/4 oz	10-1/2 oz
	Kosher Salt	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Ground Black Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Cilantro, Fresh, Minced	EP	1/2 oz	3/4 oz	1-1/2 oz
	Boneless, Skinless Chicken Breast, Random	AP	1 lb, 10-1/2 oz	3 lb	6 lb

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 Hummus Spread (113474)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Chicken, Veggie and Hummus Dipper (172709.4)

12 Servings

1 lb, 8 oz

24 Servings

3 lb

48 Servings

6 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

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

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

CulinArt Pita Chips (16168.13)

Revision Date: Jul 05, 2024

Sub Recipe For			
CulinArt Chicken, Veggie and Hummus Dipper (172709.4)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz

Minimum Batch:

Maximum Production:

Portion: 1 each

Step	Ingredients		13 Servings	25 Servings	49 Servings
1	Pita White Bread, 6"	AP	2-1/2 ea	5 ea	9-3/4 ea
	Ground Black Pepper	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Kosher Salt	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Oil, Olive	AP	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp	1/2 cup, 1 tbsp, 2-1/2 tsp

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Preheat oven to 350 degrees F.</p> <p>For small square crackers: Cut each pita into small, 1/2" squares.</p> <p>For pita triangles: Cut each pita bread into 8 equal size triangles</p> <p>Toss pita with salt, pepper and olive oil. Spread on a sheet pan lined with parchment. Bake in the oven for 5-10 minutes until golden and crispy.</p> <p>Serve hot or cool to room temperature and store in airtight container.</p>



Baked pita triangles

CulinArt Crispy BBQ Tofu with Vegan Coleslaw (113447)

Revision Date: May 15, 2024

Portion: 6 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	10	1	18	10	5	210	11

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tofu, Extra Firm	AP	2 lb, 5-1/2 oz	4 lb, 11 oz	9 lb, 4 oz
	Barbecue Sauce	AP	2/3 cup	1-1/3 cup	2-2/3 cup
	Savoy Cabbage, Fresh, Shredded	EP	1 lb, 5-1/2 oz	2 lb, 11 oz	5 lb, 4 oz
	Carrots, Fresh, Grated	EP	1 lb, 5-1/2 oz	2 lb, 11 oz	5 lb, 4 oz
	Vinegar, Red Wine	AP	3/4 cup, 1 tbsp, 1 tsp	1-2/3 cup	3-1/3 cup
	Kosher Salt	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Fresh Ground Black Pepper	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Granulated Sugar	AP	2 tbsp, 2 tsp	1/3 cup	2/3 cup

Step	Method
1	<p><u>Prepare Tofu</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. For the Slaw: Combine shredded cabbage, carrots, red wine vinegar, salt, pepper and sugar. Toss to combine. Cover and hold at or below 41 degrees F.</p> <p>For the Tofu:</p> <ol style="list-style-type: none"> 1. Press and pat tofu with paper towels. Wrap in paper towels and place between two hotel pans so blocks are pressed lightly. Refrigerate for 30 minutes wrapped and pressed to allow tofu to dry. 2. Cut tofu into roughly 2"x1" pieces, keeping look rustic to mimic chicken nuggets. 3. Deep fry tofu until golden. Set on paper towels to drain. 4. Toss tofu in BBQ sauce. 5. (Optional) Arrange 2 small escarole leaves or green leaf lettuce leaves in small snack pack container forming two pockets. Place 1/3 cup bbq tofu in one lettuce pocket and arrange coleslaw in the other, OR place in plastic container, serve immediately or cover and refrigerate at or below 41 degrees F. <p>Serving Size: 3 ounces of Tofu, 3 ounces of Coleslaw</p>



CulinArt Crispy Buffalo Chicken Tenders, Blue Cheese & Celery (Buffalo Chicken Snack) (113392)

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)
490	33	7	5	34	2	2600	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Jumbo Chicken Breast Tenders	AP	3 lb, 12 oz	7 lb, 8 oz	15 lb
	Franks Original Hot Sauce	AP	1 lb, 8 oz	3 lb	6 lb
	Chunky Blue Cheese Salad Dressing	AP	1 lb, 8 oz	3 lb	6 lb
	Celery, Sticks	EP	60 ea	120 ea	240 ea
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p>Chicken Tenders</p> <p>Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. 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>Directions:</p> <ol style="list-style-type: none"> 1. Cook chicken until 165 -degrees internal temperature. 2. Toss tenders in hot sauce to coat, chill rapidly to below 40 degrees. 3. To assemble: place leaf lettuce on bottom of container, top with portion cup of dressing, chicken tenders and celery sticks. 4. Top container with cover, label and refrigerate at below 40 degrees. Use within 48 hours.

CulinArt Crispy Tofu, Carrots & Onions with Japanese Carrot Dressing (113448)

Revision Date: Jun 14, 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	15	2+	16	10	5	880	9
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tofu, Extra Firm	AP	2 lb, 1 oz	4 lb, 2 oz	8 lb, 4 oz
	Carrots, Fresh, Grated	EP	1 lb, 8 oz	3 lb	6 lb
	Green Onions, Bunch, 1" Sliced	EP	6 oz	12 oz	1 lb, 8 oz
	Red Bell Peppers, Fresh, 1-1/2" Pieces	EP	6 oz	12 oz	1 lb, 8 oz
	Mirin Sweet Cooking Wine	AP	1/2 cup, 1 tbsp	1 cup, 2 tbsp	2-1/4 cup
	Apple Cider Vinegar	AP	3/4 cup	1-1/2 cup	3 cup
	Soy Sauce	AP	1/2 cup, 1 tbsp	1 cup, 2 tbsp	2-1/4 cup
	Sesame Oil	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Ginger Root, Fresh, Minced	EP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Sesame Seeds	AP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Lettuce, Individual Leaf	EP	1-1/2 ea	3 ea	6 ea

Step	Method
1	<p>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>1. Press and pat tofu with paper towels. Wrap 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 each block in half lengthwise to make two thin rectangles, cut each rectangle in half down the middle, then on the diagonal each way (making an four total "x" cuts), resulting in 16 triangles from each block.</p> <p>2. Deep-fry tofu until just golden, set on paper towels to drain.</p> <p>3. Whisk together mirin, cider vinegar, soy sauce, sesame oil, and ginger -- season with crushed red pepper flakes if desired. Toss with grated carrot, scallions, red bell pepper, tofu triangles and sesame seeds. Make pocket with lettuce leaf. Place 1 cup tofu salad on lettuce, Garnish with red bell pepper strips and sprinkle of sesame seeds.</p> <p>For Quik Pik: Place tofu and vegetables in a container, cover and label. Refrigerate at or below 41 degrees F.</p> <p>Note: May substitute commercial Sesame-Ginger Asian dressing for recipe dressing; however, nutritionals will change.</p>

**CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak)
(114889.4)**





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)
300	16	2	38	5	8	920	7

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	 CulinArt Guacamole (102218)	1 lb, 14 oz	3 lb, 12 oz	7 lb, 8 oz
	 CulinArt Salsa Verde (102220)	1 lb, 8 oz	3 lb	6 lb
	 CulinArt Pico de Gallo Salsa (100975)	1 lb, 8 oz	3 lb	6 lb
	 CulinArt Roasted Corn Salsa (102226)	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Tortilla Chips, Ind, 2 oz	AP 12 oz	1 lb, 8 oz	3 lb

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>Prepare Guacamole, Salsa Verde, Pico de Gallo Salsa, and Roasted Corn Salsa according to recipe. Place each ingredient in it's own compartment of the container. Cover, add nutritional labels and date. Hold cold at or below 41° F for service.</p>



CulinArt Guacamole (102218)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	12 Servings 1 lb, 14 oz	24 Servings 3 lb, 12 oz	48 Servings 7 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		18 Servings	35 Servings	70 Servings
1	Avocado Pulp, Frozen	AP	1 lb, 9 oz	3 lb, 1 oz	6 lb
	Spanish Onions, Diced	AP	1 cup, 2 tsp	2 cup, 1-1/2 tsp	1 qt, 1 tbsp
	Jalapeno Peppers, Fresh, Minced	AP	3/4 oz	1-1/2 oz	3 oz
	Lime Juice, Fresh	AP	1-1/2 oz	3 oz	6-1/8 oz
	Cilantro, Fresh, Chopped	AP	1/4 cup, 1/2 tsp	1/2 cup, 1/4 tsp	1 cup, 3/4 tsp
	Kosher Salt	AP	2-1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp, 1/8 tsp

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

 **CulinArt Pico de Gallo Salsa (100975)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		12 Servings	23 Servings	45 Servings
1	Plum Tomatoes, Fresh, Seeded, Diced	EP	1 lb, 2-1/2 oz	2 lb, 3-1/2 oz	4 lb, 6 oz
	Diced Onions, Fresh	EP	6-1/4 oz	12 oz	1 lb, 7 oz
	Serrano Peppers, Fresh, Seeded, Minced	EP	1-1/2 ea	3 ea	5-3/4 ea
	Cilantro, Fresh, Chopped	EP	1/3 cup, 2-1/2 tsp	2/3 cup, 1 tbsp, 1/2 tsp	1-1/3 cup, 1 tbsp, 2-3/4 tsp
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Lime Juice, Fresh	AP	1 tbsp, 1-3/4 tsp	3 tbsp	1/3 cup, 1-1/2 tsp

Step	Method
1	<p><u>Prepare and Store Salsa</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Combine tomatoes, onions, chiles, salt and lime juice in a bowl. Stir well and correct the seasoning. Cover and Chill until service. Drain excess liquid as needed. Cover and refrigerate at or below 41 degrees F for service.</p>



CulinArt Roasted Corn Salsa (102226)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	12 Servings 1 lb, 2 oz	24 Servings 2 lb, 4 oz	48 Servings 4 lb, 8 oz
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Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		9 Servings	18 Servings	35 Servings
1	Corn, Frozen	AP	11-1/2 oz	1 lb, 6-1/2 oz	2 lb, 12 oz
	Kosher Salt	AP	1/2 tsp	1 tsp	1-3/4 tsp
	Fine Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1 tsp
	Canola Oil	AP	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/8 tsp
2	Onions, Red, Fresh, Diced	EP	3/4 cup, 3 tbsp, 1/2 tsp	1-3/4 cup, 2 tbsp, 1 tsp	3-2/3 cup, 3/4 tsp
	Lime Juice, Fresh	AP	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 1/8 tsp
	Jalapeno Peppers, Fresh, Diced	EP	1/3 oz	3/4 oz	1-1/3 oz
	Cilantro, Fresh, Chopped	EP	3 tbsp, 2-1/4 tsp	1/3 cup, 2 tbsp, 3/4 tsp	3/4 cup, 2 tbsp, 2-1/4 tsp
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	2-3/4 tsp

Step	Method
1	<p><u>Roasted Corn</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Pre-heat oven to 400 Degrees. In a large stainless steel bowl combine corn with oil, salt and pepper. Spread corn evenly on sheet pans and roast corn in oven until corn is lightly browned. 15-20 minutes. remove corn and let cool.</p>
2	<p><u>Combine Salsa</u> In a large stainless steel bowl combine roasted corn with onions, lime juice, peppers, cilantro and salt. Toss well. Flash chill salsa to below 41 degrees. Cover and hold cold for service. Portion size: 2 ounces.</p>



CulinArt Salsa Verde (102220)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Guacamole Snack Pak (Healthy Fat Snack Pak) (114889.4)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		12 Servings	23 Servings	45 Servings
1	Fresh Tomatillos	AP	1 lb, 2 oz	2 lb, 2 oz	4 lb, 3 oz
	Poblano Peppers, Fresh	AP	3-1/2 oz	6-3/4 oz	13-1/2 oz
2	Spanish Onions, Diced	AP	3/4 cup, 2 tbsp, 3/4 tsp	1-2/3 cup, 1-3/4 tsp	3-1/3 cup
	Lime Juice, Fresh	AP	1-1/3 oz	2-1/2 oz	5 oz
	Cilantro, Fresh, Chopped	AP	1/3 cup, 1 tbsp, 2-1/4 tsp	3/4 cup, 1 tbsp, 2 tsp	1-2/3 cup
	Kosher Salt	AP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 2 tsp

Step	Method
1	<p><u>Roast Tomatillos and Poblanos</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.</p> <p>FOR TOMATILLOS: Pre-heat oven to 400 degrees. Fill prep sink halfway with hot water. Add tomatillos to the sink and remove husks. Transfer tomatillos to sheet pans lined with parchment paper. Roast in the oven until tomatillos are soft and cooked through. Remove and let cool.</p> <p>FOR POBLANO CHILES: Roast poblano chiles over an open flame until skin is evenly blackened. Transfer poblano chiles to a stainless steel bowl and cover with plastic wrap and let sit for 15 minutes. Fill bowl with cool water and peel off skin, remove stems and seeds.</p>
2	<p><u>Prepare Salsa</u> With an immersion blender or in a table top blender, puree the roasted tomatillos and poblano peppers with the onions and lime juice. Stir in the cilantro and salt. Flash chill salsa to below 41 degrees, cover and hold cold for service.</p> <p>Portion size: 2 ounces.</p>

CulinArt Ham and Swiss Pinwheel Bites with Grapes and Carrots Snack Pak (172743.2)

Revision Date: Jul 08, 2024


Ham and Swiss Pinwheel, Grapes, Carrots

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)
300	15	4.5	30	12	3	540	10

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	 CulinArt Ham and Swiss Pinwheel Bites on a Spinach Wra (172710.4)	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Red Grapes, Fresh	AP 12 oz	1 lb, 8 oz	3 lb
	Carrots, Baby	AP 72 ea	144 ea	288 ea

Step	Method
1	<p><u>Prepare and serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Ham and Swiss Pinwheel Bites according to recipe instructions.</p> <p>To assemble: Using an 8oz container with a tear strip: Place 3 pieces ham and swiss pinwheel bites lined up on one side of container and carrots and grapes on the other side. Label and date according to QP Guide instructions. Hold at or below 41 degrees F ***Shelf life is 2 days</p>



CulinArt Ham and Swiss Pinwheel Bites on a Spinach Wrap (172710.4)

Revision Date: Jul 05, 2024

Sub Recipe For			
CulinArt Ham and Swiss Pinwheel Bites with Grapes and Carrots Snack Pak (172743.2)	12 Servings 2 lb, 4 oz	24 Servings 4 lb, 8 oz	48 Servings 9 lb

Minimum Batch:

Maximum Production:

Portion: 1 serving(s)

Step	Ingredients		5 Servings	9 Servings	17 Servings
1	Aladdin Spinach Tortilla Wrap, 12"	AP	5 ea	9 ea	17 ea
	Ham, Black Forest, Sliced Thin	AP	15 oz	1 lb, 11 oz	3 lb, 3 oz
	Swiss Cheese, Sliced, .5 oz	AP	15 ea	27 ea	51 ea
	Honey Mustard Salad Dressing	AP	1/2 cup, 2 tbsp	1 cup, 2 tbsp	2 cup, 2 tbsp

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Use 8" clear rectangular container with tear strip. Item #TS8 Place wrap on work surface and spread the spread evenly over the entire surface. Lay out the meat slices and then the cheese evenly over the bottom 2/3rds of the wrap. Roll up the wrap as tightly as possible. Cut off approximately 1" of both ends of the wrap and then cut the remaining into 6 equal pinwheels approximately 1 1/2". Place the 6 pinwheels evenly in the container with 3 slices on each side, cover, label and date the container according to instructions. ***Shelf Life is 2 Days. Hold at or below 41 degrees F.</p> <p>Hold at or below 41 degrees F.</p>



CulinArt Ham and Swiss Pinwheel Bites with Grapes and Pretzels Snack Pak (172743.3)

Revision Date: Jul 08, 2024


Ham and Swiss Pinwheel, Grapes, Pretzels

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)
330	15	4.5	36	13	2	660	8

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	 CulinArt Ham and Swiss Pinwheel Bites on a Spinach Wra (172710.4)	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Pretzels, Tiny Twist AP	6 oz	12 oz	1 lb, 8 oz
	Red Grapes, Fresh AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare and serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Ham and Swiss Pinwheel Bites according to recipe instructions.</p> <p>To assemble: Using an 8oz container with a tear strip: Place 3 pieces ham and swiss pinwheel bites in a line on one side of container and, pretzels and grapes the other side. Label and date according to QP Guide instructions. Hold at or below 41 degrees F ***Shelf life is 2 days</p>



CulinArt Ham and Swiss Pinwheel Bites on a Spinach Wrap (172710.4)

Revision Date: Jul 05, 2024

Sub Recipe For			
CulinArt Ham and Swiss Pinwheel Bites with Grapes and Pretzels Snack Pak (172743.3)	12 Servings 2 lb, 4 oz	24 Servings 4 lb, 8 oz	48 Servings 9 lb

Minimum Batch:

Maximum Production:

Portion: 1 serving(s)

Step	Ingredients		5 Servings	9 Servings	17 Servings
1	Aladdin Spinach Tortilla Wrap, 12"	AP	5 ea	9 ea	17 ea
	Ham, Black Forest, Sliced Thin	AP	15 oz	1 lb, 11 oz	3 lb, 3 oz
	Swiss Cheese, Sliced, .5 oz	AP	15 ea	27 ea	51 ea
	Honey Mustard Salad Dressing	AP	1/2 cup, 2 tbsp	1 cup, 2 tbsp	2 cup, 2 tbsp

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Use 8" clear rectangular container with tear strip. Item #TS8 Place wrap on work surface and spread the spread evenly over the entire surface. Lay out the meat slices and then the cheese evenly over the bottom 2/3rds of the wrap. Roll up the wrap as tightly as possible. Cut off approximately 1" of both ends of the wrap and then cut the remaining into 6 equal pinwheels approximately 1 1/2". Place the 6 pinwheels evenly in the container with 3 slices on each side, cover, label and date the container according to instructions. ***Shelf Life is 2 Days. Hold at or below 41 degrees F.</p> <p>Hold at or below 41 degrees F.</p>



**CulinArt Hummus and Pita Snack (Square Container)
(113478.1)**


Revision Date: Jun 04, 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)
570	14	1.5	90	21	9	740	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Pita White Bread, 6"	AP	24 ea	48 ea	96 ea
	Ground Paprika	AP	1 tbsp	2 tbsp	1/4 cup
	Parsley Bunch, Fresh	EP	1/4 cup	1/2 cup	1 cup
	 CulinArt Hummus Spread (113474)		3 lb	6 lb	12 lb

Step	Method
1	<p><u>Hummus Snack</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 hummus according to recipe, chill to below 40 degrees F. 2. Cut pita into 5 wedges. 3. To assemble: place pita chips in container. Portion Hummus into separate soufflé cup. Garnish hummus with a sprinkle of paprika and parsley. Place lid on soufflé cup. Place soufflé cup in the container with the pita chips. 4. Close container with cover, place label on and hold at or below 41 degrees F. Use within 48 hours.

 **CulinArt Hummus Spread (113474)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Hummus and Pita Snack (Square Container) (113478.1)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients	12 Servings	24 Servings	47 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed AP	2 lb, 6-1/2 oz	4 lb, 13 oz	9 lb, 8 oz
	Oil, Olive AP	1/3 cup, 2 tbsp, 1 tsp	3/4 cup, 3 tbsp, 1-1/8 tsp	1-3/4 cup, 2 tbsp, 1/4 tsp
	Garlic Cloves, Roasted AP	1/2 oz	1 oz	2 oz
	Lemon Juice AP	2 oz	3-3/4 oz	7-1/2 oz
	Sesame Paste (Tahini) AP	2 oz	3-3/4 oz	7-1/2 oz
	Water AP	1/3 cup, 1-1/4 tsp	2/3 cup, 2-1/2 tsp	1-1/3 cup, 1 tbsp, 3/4 tsp
	Ground Cumin AP	1 tsp	2 tsp	1 tbsp, 3/4 tsp
	Cayenne Pepper AP	1/4 tsp	1/2 tsp	1 tsp
	Ground Black Pepper AP	1/2 tsp	1 tsp	2 tsp

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

CulinArt Mezze Sampler Snack Pack (172737)

Revision Date: Jul 08, 2024

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

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
220	9	1.5	26	10	6	370	7+
+ Indicates partial nutritional value							

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	CulinArt Hummus Spread (113474)	1 lb, 8 oz	3 lb	6 lb
	CulinArt Pita Chips (16168.13)	6 oz	12 oz	1 lb, 8 oz
	CulinArt Tzatziki Sauce (114549)	1 lb, 8 oz	3 lb	6 lb
	Ingredient: Carrots, Baby, Whole, Fresh (5887)	1 lb, 8 oz	3 lb	6 lb
	Ground Paprika AP	1-1/2 tsp	1 tbsp	2 tbsp

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare all recipes according to recipe instructions. Prepare pita recipe using preparation for small square crackers.</p> <p>To assemble - Using a 4 compartment container with tear strip: Place carrots, pita chips, tzatziki and hummus into compartments. Sprinkle paprika on hummus. Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 3 days</p>





CulinArt Hummus Spread (113474)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Mezze Sampler Snack Pack (172737)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

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

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

 **CulinArt Pita Chips (16168.13)**

Revision Date: Jul 05, 2024

Sub Recipe For			
CulinArt Mezze Sampler Snack Pack (172737)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz

Minimum Batch:

Maximum Production:

Portion: 1 each

Step	Ingredients		13 Servings	25 Servings	49 Servings
1	Pita White Bread, 6"	AP	2-1/2 ea	5 ea	9-3/4 ea
	Ground Black Pepper	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Kosher Salt	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Oil, Olive	AP	2 tbsp, 1-3/4 tsp	1/4 cup, 1 tbsp	1/2 cup, 1 tbsp, 2-1/2 tsp

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Preheat oven to 350 degrees F.</p> <p>For small square crackers: Cut each pita into small, 1/2" squares.</p> <p>For pita triangles: Cut each pita bread into 8 equal size triangles</p> <p>Toss pita with salt, pepper and olive oil. Spread on a sheet pan lined with parchment. Bake in the oven for 5-10 minutes until golden and crispy.</p> <p>Serve hot or cool to room temperature and store in airtight container.</p>



Baked pita triangles



CulinArt Tzatziki Sauce (114549)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Mezze Sampler Snack Pack (172737)	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		9 Servings	17 Servings	33 Servings
1	Fat Free Greek Yogurt	AP	2-1/4 cup	1 qt, 1/4 cup	2 qt, 1/4 cup
	Lemon Juice, Fresh	EP	2-1/4 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/4 tsp
	Lemon Zest, Grated	AP	1-1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	English Cucumbers	EP	3/4 ea	1-1/2 ea	2-3/4 ea
	Dill Weed, Fresh, Chopped	EP	1-3/4 tsp	1 tbsp, 1/4 tsp	2 tbsp, 1/4 tsp
	Mint Bunch, Fresh, Chopped	EP	1-1/8 tsp	2-1/8 tsp	1 tbsp, 1-1/8 tsp
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	2-3/4 tsp
	White Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp

Step	Method
1	<p><u>Prepare Sauce</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, seed, and chop cucumbers finely. Combine ingredients in medium mixing bowl.</p> <p>Hold at or below 41° F for service.</p>

 **Ingredient: Carrots, Baby, Whole, Fresh (5887)**

Revision Date: Jan 21, 2024

Sub Recipe For			
CulinArt Mezze Sampler Snack Pack (172737)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch: 1

Maximum Production:

Portion: 1/4 cup

Step	Ingredients	15 Servings	30 Servings	60 Servings
2	Carrots, Baby AP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 002: Prepared Cold for Cold Service. Thoroughly wash in produce sink. Pre-chill ingredients.
2	Place 1/4 cup baby carrots on lettuce lined salad plate. Cover and refrigerate until internal temperature reaches 41F or less and ready for service.
3	Portion 1/4 cup of carrots in each serving dish. Hold cold for service.

CulinArt Pepperoni Pizza Snack Pack (172709.5)

Revision Date: Jul 08, 2024

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

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
490	33	12	30	19	1	1210	3+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	CulinArt Tuscan Bistro Pizza Sauce (103198)		1 lb, 8 oz	3 lb	6 lb
	Cheese, Provolone	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Pepperoni, Sliced	AP	12 oz	1 lb, 8 oz	3 lb
	Club Crackers	AP	60 ea	120 ea	240 ea

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Pizza Sauce to recipe instructions.</p> <p>Dice cheese into cubes small enough to fit the container.</p> <p>To assemble - Using a 4 compartment container with tear strip: Place pepperoni, crackers, pizza sauce and diced cheese into compartments. Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 3 days</p>



 **CulinArt Tuscan Bistro Pizza Sauce (103198)**

Revision Date: Jun 25, 2024

Sub Recipe For

CulinArt Pepperoni Pizza Snack Pack (172709.5)	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		12 Servings	24 Servings	48 Servings
1	Cheese, Parmesan, Grated	AP	1 tbsp	2 tbsp	1/4 cup
	Crushed Tomatoes, Drained	AP	2-1/2 cup	1 qt, 1 cup	2 qt, 2 cup
	Water	AP	1/2 cup	1 cup	2 cup
	Oregano, Dried, Crumbled	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Dried Basil, Crushed	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Kosher Salt	AP	1/2 tsp	1-1/8 tsp	2-1/4 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	3/4 tsp
	Ground Red Pepper	AP	<1/8 tsp	1/8 tsp	1/4 tsp
	Granulated Garlic	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Canola Oil	AP	1/4 oz	1/2 oz	1 oz

Step	Method
1	<p><u>Pizza Sauce</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. Pour out tomatoes into a 3-gallon (or larger) container. Fill one can approximately 1/2-full with water, rinse out any tomatoes in can and use same water to rinse out other cans. Add this water to tomatoes. Add rest of ingredients, mix well and adjust seasoning if necessary. Hold Cold at or below 41 degrees F for service.</p> <p>Servings: Use 10 ounces for 18" pie. Use 8 ounces for 16" pie. Use 2 ounces for 9" individual pie.</p>

CulinArt Pepperoni, Cheese and Crackers Snack Pack (172709.6)

Revision Date: Jul 08, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
570	36	12	41	20	0	1160	0

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Provolone	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Pepperoni, Sliced	AP	12 oz	1 lb, 8 oz	3 lb
	Club Crackers	AP	96 ea	192 ea	384 ea

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Dice cheese into small cubes.</p> <p>To assemble - Using an 8oz container with tear strip: Place pepperoni, crackers and diced cheese into the container Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 3 days</p>



CulinArt Provolone Cheese, Crackers, Carrots, Tomatoes, Broccoli & Cucumbers (113498)

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)
220	11	6	21	11	4	360	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Wheat Thins Crackers	AP	72 ea	144 ea	288 ea
	Cheese, Provolone	AP	12 oz	1 lb, 8 oz	3 lb
	Carrot Sticks, Fresh	AP	1 lb, 8 oz	3 lb	6 lb
	Tomatoes, Cherry	AP	1 lb, 8 oz	3 lb	6 lb
	Broccoli, Fresh	EP	1 lb, 8 oz	3 lb	6 lb
	Sliced, Unpeeled Cucumbers	EP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare Snack Box</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>1. Cut provolone cheese into wedges. 2. Arrange components in the container compartments. Place cover and label on. Hold at or below 41 degrees F.</p>

**CulinArt Teriyaki-Glazed Tofu with Hot and Sour Slaw
(113533)**

Revision Date: May 15, 2024

Portion: 7 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)
120	6	1	8	10	3	570	4

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tofu, Extra Firm	AP	2 lb, 5-1/2 oz	4 lb, 11 oz	9 lb, 4 oz
	Teriyaki Sauce	AP	5-1/3 oz	10-1/2 oz	1 lb, 5-1/2 oz
	Unseasoned Rice Wine Vinegar	AP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Sesame Oil	AP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Ginger Root, Fresh, Grated	EP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Crushed Red Pepper Flakes	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Chinese Cabbage (Napa), Fresh, Shredded	EP	1 qt	2 qt	1 gal
	Red Bell Peppers, Fresh, Julienne Sliced	EP	10-1/2 oz	1 lb, 5-1/2 oz	2 lb, 11 oz
	Green Onions, Bunch	EP	2/3 cup	1-1/3 cup	2-2/3 cup
	Fresh Daikon Radish	EP	10-1/2 oz	1 lb, 5-1/2 oz	2 lb, 11 oz
	Kosher Salt	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Ground Black Pepper	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
Lettuce, Individual Leaf	EP	1-1/4 ea	2-3/4 ea	5-1/4 ea	

Step	Method
1	<p><u>Tofu</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>Directions:</p> <ol style="list-style-type: none"> 1. Julienne scallions and daikon. 2. Pat tofu with paper towels. Wrap 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 each block in half lengthwise to make two thin rectangles, cut each rectangle in half down the middle, then on the diagonal each way (making an four total X cuts), resulting in 16 triangles from each block. 3. Deep-fry tofu until just golden, set on paper towels to drain. Toss tofu pieces in teriyaki sauce to coat. 4. Whisk together the rice wine, sesame oil, fresh ginger and crushed red pepper. Toss vinegar mixture with cabbage, bell pepper, scallion and daikon. Season with salt and pepper. 5. Arrange 2 small escarole or green leaf lettuce leaves in small snack pack container forming two pockets. Place 3 tofu triangles in one pocket and 3 ounces of slaw in the other. Hold at or below 41 degrees F.

CulinArt Turkey Pinwheel Bites with Grapes and Carrots Snack Pak (172743.1)

Revision Date: Jul 08, 2024

Turkey Pinwheel, Grapes, Carrots

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
290	15	4	28	12	3+	670	8

+ Indicates partial nutritional value

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	CulinArt Turkey Pinwheel Bites on a Spinach Wrap (17271) Red Grapes, Fresh AP Carrots, Baby AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
		12 oz	1 lb, 8 oz	3 lb
		72 ea	144 ea	288 ea

Step	Method
1	<p><u>Prepare and serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Turkey Pinwheel Bites according to recipe instructions.</p> <p>To assemble: Using an 8oz container with a tear strip: Place 3 pieces turkey pinwheel bites on one side of the container and carrots and grapes n the other side. Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 2 days</p>



CulinArt Turkey Pinwheel Bites on a Spinach Wrap (172710)

Revision Date: Jul 05, 2024

Sub Recipe For			
CulinArt Turkey Pinwheel Bites with Grapes and Carrots Snack Pak (172743.1)	12 Servings 2 lb, 4 oz	24 Servings 4 lb, 8 oz	48 Servings 9 lb

Minimum Batch:

Maximum Production:

Portion: 1 serving(s)

Step	Ingredients		5 Servings	10 Servings	19 Servings
1	Aladdin Spinach Tortilla Wrap, 12"	AP	5 ea	10 ea	19 ea
	Deluxe Mayonnaise, Kraft	AP	1/2 cup, 2 tbsp	1-1/4 cup	2-1/3 cup, 2 tsp
	Roasted Turkey Breast, Boar's Head	AP	15 oz	1 lb, 14 oz	3 lb, 9 oz
	Cheese, American, Sliced, .5 oz	AP	10 ea	20 ea	38 ea

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Use 8" clear rectangular container with tear strip. Item #TS8 Place wrap on work surface and spread the spread evenly over the entire surface. Lay out the meat slices and then the cheese evenly over the bottom 2/3rds of the wrap. Roll up the wrap as tightly as possible. Cut off approximately 1" of both ends of the wrap and then cut the remaining into 6 equal pinwheels approximately 1 1/2". Place the 6 pinwheels evenly in the container with 3 slices on each side, cover, label and date the container according to instructions. ***Shelf Life is 2 Days. Hold at or below 41 degrees F.</p> <p>Hold at or below 41 degrees F.</p>



CulinArt Turkey Pinwheel Bites with Grapes and Pretzels Snack Pak (172743)

Revision Date: Jul 08, 2024

Turkey Pinwheel, Grapes, Pretzels

Minimum Batch:

Maximum Production:

Portion: 1 serving(s)

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
330	15	4.5	34	13	1+	800	5

+ Indicates partial nutritional value

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	 CulinArt Turkey Pinwheel Bites on a Spinach Wrap (17271)	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Pretzels, Tiny Twist AP	6 oz	12 oz	1 lb, 8 oz
	Red Grapes, Fresh AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Prepare and serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Turkey Pinwheel Bites according to recipe instructions.</p> <p>To assemble: Using an 8oz container with a tear strip: Place 3 pieces turkey pinwheel bites, pretzels and grapes. Close the lid and place label on the container.</p> <p>Hold at or below 41 degrees F ***Shelf life is 2 days</p>



CulinArt Turkey Pinwheel Bites on a Spinach Wrap (172710)

Revision Date: Jul 05, 2024

Sub Recipe For			
CulinArt Turkey Pinwheel Bites with Grapes and Pretzels Snack Pak (172743)	12 Servings 2 lb, 4 oz	24 Servings 4 lb, 8 oz	48 Servings 9 lb

Portion: 1 serving(s)

Minimum Batch:
Maximum Production:

Step	Ingredients		5 Servings	10 Servings	19 Servings
1	Aladdin Spinach Tortilla Wrap, 12"	AP	5 ea	10 ea	19 ea
	Deluxe Mayonnaise, Kraft	AP	1/2 cup, 2 tbsp	1-1/4 cup	2-1/3 cup, 2 tsp
	Roasted Turkey Breast, Boar's Head	AP	15 oz	1 lb, 14 oz	3 lb, 9 oz
	Cheese, American, Sliced, .5 oz	AP	10 ea	20 ea	38 ea

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Use 8" clear rectangular container with tear strip. Item #TS8 Place wrap on work surface and spread the spread evenly over the entire surface. Lay out the meat slices and then the cheese evenly over the bottom 2/3rds of the wrap. Roll up the wrap as tightly as possible. Cut off approximately 1" of both ends of the wrap and then cut the remaining into 6 equal pinwheels approximately 1 1/2". Place the 6 pinwheels evenly in the container with 3 slices on each side, cover, label and date the container according to instructions. ***Shelf Life is 2 Days. Hold at or below 41 degrees F.</p> <p>Hold at or below 41 degrees F.</p>



CulinArt Turkey Protein Power Snack Pack (172709.1)

Revision Date: Jul 08, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
350	25	10	5	27	less than 1 gram+	800	0
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Roasted Turkey Breast, Boar's Head	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Cheese, Swiss	AP	1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Hard Cooked Egg, Halved	AP	12 ea	24 ea	48 ea
	Olives, Black, Pitted	AP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Prepare and Serve</u> Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Dice turkey and cheese into cubes small enough to fit the container. Slice Hardboiled egg in half.</p> <p>To assemble - Using a 4 compartment container with tear strip: Place egg, olives, diced turkey and diced cheese into compartments. Label and date according to QP Guide instructions.</p> <p>Hold at or below 41 degrees F ***Shelf life is 3 days</p>

