

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Upmarket Wraps	Avocado Ranch BLT Wrap	110061.2	Rectangle	\$0.00		886721558965
Upmarket Wraps	Black Bean Burrito with Brown Rice & Salsa	113585	Rectangle	\$0.00	EW, VG	886721815488
Upmarket Wraps	Carrot & Broccoli Wrap with Tahini & Hummus	111821	Rectangle	\$0.00	EW, VG	886721527800
Upmarket Wraps	Chicken Caesar Wrap	111285	Rectangle	\$0.00		886721430483
Upmarket Wraps	Chicken Enchilada Wrap	111512	Rectangle	\$0.00		886721495321
Upmarket Wraps	Chicken Fajita Burrito with Fire Roasted Salsa	111784	Rectangle	\$0.00		886721527275
Upmarket Wraps	Lemon Chicken Wrap with Cilantro Aioli	112036	Rectangle	\$0.00		886721559665
Upmarket Wraps	Mediterranean Chickpea Wrap with Red Wine Vinaigrette	113586	Rectangle	\$0.00	V	886721815426
Upmarket Wraps	Mediterranean Grilled Chicken Wrap with Dijon Vinaigrette	113736	Rectangle	\$0.00		886721814689
Upmarket Wraps	Mediterranean Tuna Wrap: Tuna, Feta, Tomatoes, Onions, Olives & Basil	113606	Rectangle	\$0.00		886721815372
Upmarket Wraps	Mexican Shrimp & Avocado Wrap	111981	Rectangle	\$0.00		886721556329
Upmarket Wraps	Mojito Chicken Salad Wrap with Cucumbers & Tomatoes	113628	Rectangle	\$0.00	EW	886721814658
Upmarket Wraps	Pesto Tofu, Roasted Pepper & Eggplant Wrap	109683	Rectangle	\$0.00	EW, VG	886721200802
Upmarket Wraps	Roasted Vegetable & Goat Cheese Wrap	113865	Rectangle	\$0.00	V	886721831310
Upmarket Wraps	Roasted Vegetable Burrito: Eggplant, Zucchini, Black Beans & Corn Salsa	113961	Rectangle	\$0.00	EW, VG	886721829140
Upmarket Wraps	Santa Fe Chicken Wrap with Cajun Mayo	113764	Rectangle	\$0.00		886721820482
Upmarket Wraps	Shrimp Cobb Wrap: Shrimp, Bacon, Avocado & Blue Cheese Dressing	113695	Rectangle	\$0.00		886721815341
Upmarket Wraps	Smoked Turkey, Brie & Honey Mustard Wrap	113696	Rectangle	\$0.00		886721815334
Upmarket Wraps	Southwestern Black Bean Wrap with Brown Rice & Salsa	114122	Rectangle	\$0.00	EW, V	886721848349
Upmarket Wraps	Turkey, Avocado & Cilantro Wrap	113697	Rectangle	\$0.00	EW	886721815266
Upmarket Wraps	Tuscan Tuna Wrap with Arugula, Roasted Peppers & Provolone	104917	Rectangle	\$0.00		886721692041
Upmarket Wraps	Vegan Hummus, Carrot, Broccoli & Tomato Wrap	113698	Rectangle	\$0.00	EW, VG	886721815228
Upmarket Wraps	Vegan Vegetable Wrap: Carrots, Kidney Beans, Chickpeas & Hummus	113699	Rectangle	\$0.00	EW, VG	886721815112
Upmarket Wraps	Veggie Lover Wrap: Tomatoes, Carrots, Mushrooms, Bean Sprouts & Roasted Pepper Spread	113700	Rectangle	\$0.00	EW, V	886721814832
Upmarket Wraps	Veggie Tuna Wrap	111829	Rectangle	\$0.00		886721530008
Upmarket Wraps	Veggie Tuna, Spinach & Artichoke Wrap	113734	Rectangle	\$0.00		886721814740



CulinArt Avocado Ranch BLT Wrap (110061.2)

Revision Date: May 15, 2024

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

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
550	32	8	56	14	8	850	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Bacon Slice, Precooked	AP	24 ea	48 ea	96 ea
	Avocado, Fresh, Diced	EP	6 ea	12 ea	24 ea
	Ranch Dressing	AP	3/4 cup	1-1/2 cup	3 cup
	Tortilla, 12" Tomato Basil	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Assemble BLT 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.</p> <p>Preheat grill/griddle. Place bacon strips on the grill and cook until crispy and heated through. Remove from grill and assemble wrap. To Assemble Wrap: Spread Ranch dressing on insides of tortilla wrap. Layer lettuce, tomato, avocado and bacon strips. Roll up like a burrito, wrap and serve immediately. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>

CulinArt Black Bean Burrito with Brown Rice & Salsa (113585)



Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	11	4	70	11	9	620	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Black Beans, Low Sodium, Canned, Drained	AP	12 oz	1 lb, 8 oz	3 lb
	Onions, Fresh, Chopped	EP	3/4 cup	1-1/2 cup	3 cup
	Green Bell Peppers, Fresh, Chopped	EP	3/4 cup	1-1/2 cup	3 cup
	Chili Powder	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Ground Black Pepper	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Turmeric	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Roma Tomatoes, Fresh, Chopped	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Cooking Spray, Pan Coating	AP	24 spray	48 spray	96 spray
	 CulinArt Salsa Roja (102205)		1 lb, 8 oz	3 lb	6 lb
	 CulinArt Steamed Brown Rice (11941.11)		1 qt	2 qt	1 gal

Step	Method
1	<p><u>Black Bean Burrito</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <ol style="list-style-type: none"> 1. Prepare Salsa Roja and Steamed Brown Rice according to recipe. 2. Heat cooking spray over in small sauté pan over medium heat. 3. Add onion and green pepper to pan, sauté until tender for about 3-4 minutes. Add tomato, black beans, rice and seasoning. Sauté another 3-4 minutes until heated through. Warm tortilla on flat top or over pan 4. Place scramble in center of tortilla, add salsa and wrap to form burrito. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on. Hold at or below 41 degrees F.



CulinArt Salsa Roja (102205)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Black Bean Burrito with Brown Rice & Salsa (113585)	12 Servings 1 lb, 8 oz	24 Servings 3 lb	48 Servings 6 lb

Minimum Batch:

Maximum Production:

Portion: 2 ounce

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

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

 **CulinArt Steamed Brown Rice (11941.11)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Black Bean Burrito with Brown Rice & Salsa (113585)	12 Servings 1 qt	24 Servings 2 qt	48 Servings 1 gal
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Minimum Batch:

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		8 Servings	16 Servings	32 Servings
1	Water	AP	2-1/4 cup, 1/2 tsp	1 qt, 1/2 cup	2 qt, 1 cup, 1 tbsp
	Parboiled Brown Rice, Dry	AP	1 cup, 2 tbsp, 1/4 tsp	2-1/4 cup, 1/2 tsp	1 qt, 1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Place rice and water in pan. Steam rice until tender and all liquid is absorbed and internal temperature reaches 145F degrees. Portion Size: 1/2 cup. Hold Hot for Hot Service.

CulinArt Carrot & Broccoli Wrap with Tahini & Hummus (Veggie Hummus Wrap) (111821)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	20	6	66	15	8	770	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Hummus Spread (113474)		12 oz	1 lb, 8 oz	3 lb
	Carrots, Shredded	AP	1 lb, 8 oz	3 lb	6 lb
	Broccoli, Florets, 1"	EP	1 lb, 8 oz	3 lb	6 lb
	Sesame Paste (Tahini)	AP	3/4 cup	1-1/2 cup	3 cup
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Veggie Hummus Wrap</u> Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Prepare Hummus according to recipe. Blanch Broccoli. Flash chill to below 41 degrees F. Lay wrap down on a clean, flat surface. Spread Tahini and Hummus on the middle of the tortilla. Add shredded carrots and broccoli florets. Wrap tight like a burrito. Serve immediately or hold at or below 41 degrees F for service. For Quik Pik: Place wrap in plastic container. Place cover and label on. Hold 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 Hummus Spread (113474)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Carrot & Broccoli Wrap with Tahini & Hummus (Veggie Hummus Wrap) (111821)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb

Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients	3 Servings	6 Servings	12 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed AP	9-1/2 oz	1 lb, 3 oz	2 lb, 6-1/2 oz
	Oil, Olive AP	1 tbsp, 2-3/4 tsp	3 tbsp, 2-1/2 tsp	1/3 cup, 2 tbsp, 1 tsp
	Garlic Cloves, Roasted AP	<1/8 oz	1/4 oz	1/2 oz
	Lemon Juice AP	1/2 oz	1 oz	2 oz
	Sesame Paste (Tahini) AP	1/2 oz	1 oz	2 oz
	Water AP	1 tbsp, 1-1/4 tsp	2 tbsp, 2-3/4 tsp	1/3 cup, 1-1/4 tsp
	Ground Cumin AP	1/4 tsp	1/2 tsp	1 tsp
	Cayenne Pepper AP	<1/8 tsp	<1/8 tsp	1/4 tsp
	Ground Black Pepper AP	<1/8 tsp	1/4 tsp	1/2 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 Chicken Caesar Wrap (111285)


Revision Date: May 30, 2024

Portion: 10 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)
530	22	7	52	32	3	1350	2

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Garlic Cloves, Peeled, Fresh	AP	12 ea	24 ea	48 ea
	Lemon Juice, Fresh	EP	3/4 cup	1-1/2 cup	3 cup
	Mustard, Dijon	AP	2 tbsp	1/4 cup	1/2 cup
	Oil, Olive	AP	3 oz	6 oz	12 oz
	Worcestershire Sauce	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Ground Black Pepper	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Kosher Salt	AP	1-1/2 tsp	1 tbsp	2 tbsp
2	Parmesan Cheese, Shredded	AP	3/4 cup	1-1/2 cup	3 cup
	Lettuce,Romaine, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Grilled Chicken (94490)		3 lb	6 lb	12 lb
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Lemon Caesar Dressing</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. Whisk together olive oil, lemon juice, garlic, salt, mustard, Worcestershire sauce and black pepper until well incorporated. Refrigerate until use.</p>
2	<p><u>Chicken Caesar Wrap</u> Prepare grilled chicken according to recipe. Slice chicken into 1/2" strips.</p> <p>To Assemble Wrap: Place lettuce on center portion of tortilla, top with julienne chicken and parmesan cheese, drizzle with Lemon-Caesar dressing. Fold sides towards center, roll-up, starting at the bottom to enclose filling. Serve immediately or hold at or below 41 degrees F for service. Portion Size: 1 Wrap For Quik Pik: Place wrap in plastic container. 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 Chicken Caesar Wrap (111285)	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	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 Chicken Enchilada Wrap (111512)

Revision Date: May 15, 2024

Portion: 10 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)
500	22	11	53	24	3	840	3

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	3/4" Cubed Chicken Breast, Random	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Canola Oil	AP	2 tbsp	1/4 cup	1/2 cup
	Green Bell Peppers, Fresh, Thin Sliced	EP	2 ea	4 ea	8 ea
	Chili Powder	AP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Ground Cumin	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Ground Paprika	AP	1 tsp	2 tsp	1 tbsp, 1 tsp
	Minced Garlic Cloves, Fresh	AP	2 ea	4 ea	8 ea
	Cream Cheese, Softened	AP	6 oz	12 oz	1 lb, 8 oz
	Cheddar Cheese, Shredded	AP	1 cup	2 cup	1 qt
	Real Sour Cream	AP	1/2 cup	1 cup	2 cup
	Tomatoes, Diced	EP	12 oz	1 lb, 8 oz	3 lb
	Green Onions, Bunch, Thin Sliced	EP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Cilantro, Fresh, Chopped	EP	3 tbsp	1/3 cup, 2 tsp	3/4 cup
	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Chicken Enchilada Wrap</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. Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>In a large saute pan, heat oil over medium heat. Add chicken and saute for 2-3 minutes. Once partially cooked add green peppers. Stir in chili powder, cumin, paprika, and garlic; continue to cook and stir. Add cream cheese, cheddar cheese, sour cream simmer until thickened. Cook until chicken is cooked through, 165 degrees F. Hold Hot at 145 Degrees for service.</p> <p>For Immediate Service: Place lettuce leaf on tortilla, top with 4 oz chicken mixture, 1 oz diced tomatoes, 1/2 TBS scallions, 1/4 TBS cilantro evenly over tortillas. Roll up Burrito Style. Cut in half and serve immediately. Hold hot at 145 degrees F for service.</p> <p>For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F. Portion Size: 1 Wrap.</p>

CulinArt Chicken Fajita Burrito with Fire Roasted Salsa (111784)


Revision Date: May 15, 2024

Portion: 14 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)
670	33	14	61	36	8	1360	11

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boneless Chicken Breast, Raw, Airline	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Chili Powder	AP	1 tbsp	2 tbsp	1/4 cup
	Kosher Salt	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Ground Paprika	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Granulated Sugar	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Ground Cumin	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Onion Powder	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Garlic Powder	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Cayenne Pepper	AP	1/2 tsp	3/4 tsp	1-1/2 tsp
	Oil, Olive	AP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Green Bell Peppers, Fresh, Julienne Sliced	EP	3 ea	6 ea	12 ea
	Red Bell Peppers, Fresh, Julienne Sliced	EP	3 ea	6 ea	12 ea
	Onions, Fresh, Julienne Sliced	EP	3 ea	6 ea	12 ea
	Cilantro, Fresh, Chopped	EP	3/4 cup	1-1/2 cup	3 cup
2	 CulinArt Fire Roasted Salsa (101008)		1 lb, 8 oz	3 lb	6 lb
	Real Sour Cream	AP	12 oz	1 lb, 8 oz	3 lb
	Cilantro, Fresh, Chopped	EP	1/3 cup, 2 tsp	3/4 cup	1-1/2 cup
	Monterey Jack Cheese, Shredded	AP	6 oz	12 oz	1 lb, 8 oz
	Cheddar Cheese, Shredded	AP	6 oz	12 oz	1 lb, 8 oz
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Fajita 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. Pre-heat a pan to medium high heat. While the pan is heating, coat the chicken with the spices. Add 2 tablespoons olive oil to the pan. Place seasoned chicken in the pan. Cook for 3-4 minutes on one side then flip. After flipping the chicken once, add the bell peppers and onion. Cook on the other side for 3-5 minutes or until the onions and bell peppers are soft. Hold hot at 145 degrees F for service, or flash chill to 41 degrees F for storage.</p>

Step	Method
2	<p><u>Chicken Fajita Burrito</u> Prepare Fire Roasted Salsa according to recipe. Hold at or below 41 degrees F for service. Combine the sour cream and cilantro. Place the tortillas on a clean surface. Spread about 1 oz of the sour cream mixture on each tortilla. Top each with 3 oz of the fajita chicken mixture and sprinkle each tortilla with 1 oz cheese. Wrap tortillas tightly into a burrito shape and placing seam down. Place all wraps seam down and press or toast for about 1 minute or until crisp. Serve with Fire Roasted Salsa. Station Suggestion: Deli or Grill Station Hold at 145 degrees F for service.</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 Fire Roasted Salsa (101008)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Chicken Fajita Burrito with Fire Roasted Salsa (111784)	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	24 Servings	47 Servings
1	Fire Roasted Chipotle Salsa	AP	<1/4 Can#10	1/2 Can#10	3/4 Can#10
	Jalapeno Peppers, Fresh, Diced	EP	1/2 ea	3/4 ea	1-1/2 ea
	Spanish Onions, Diced	EP	1-2/3 oz	3-1/4 oz	6-1/4 oz
	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
	Lime Juice, Fresh	AP	2-1/2 tsp	1 tbsp, 1-3/4 tsp	3 tbsp, 1/2 tsp
	Apple Cider Vinegar	AP	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp	1/4 cup, 1/2 tsp

Step	Method
1	<p>Prepare Salsa</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.</p> <p>Place well drained tomatoes in a mixing bowl. Add the next six ingredients, mix well. Cover and refrigerate at or below 41 degrees F for service.</p> <p>Serve with tortilla chips.</p>

**CulinArt Lemon Chicken Wrap with Cilantro Aioli
(112036)**



Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
520	25	6	49	26	5	890	5+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Lemon Chicken (94490.13)		3 lb	6 lb	12 lb
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Garlic Aioli (14681.5)		3/4 cup	1-1/2 cup	3 cup
	Cilantro, Fresh, Chopped	EP	3/4 cup	1-1/2 cup	3 cup
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Lemon Chicken Wrap</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.</p> <p>Prepare CulinArt Lemon Chicken according to recipe. Prepare Garlic Aioli according to recipe. Whisk together Garlic aioli and cilantro.</p> <p>Spread Cilantro Aioli on the inside of the wrap. Place lettuce and Lemon Chicken on the center of the wrap. Roll up like a burrito, wrap and serve immediately or hold 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 Garlic Aioli (14681.5)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Lemon Chicken Wrap with Cilantro Aioli (112036)	12 Servings 3/4 cup	24 Servings 1-1/2 cup	48 Servings 3 cup

Minimum Batch:

Maximum Production:

Portion: 1 tbsp

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Garlic Cloves, Peeled, Fresh	AP	2-3/4 ea	5-3/4 ea	11-1/4 ea
	Canola Oil	AP	1/8 tsp	1/4 tsp	3/4 tsp
2	Lemon Juice, Fresh	EP	1 tsp	2-1/8 tsp	1 tbsp, 1-1/4 tsp
	Kosher Salt	AP	1/8 tsp	1/4 tsp	3/4 tsp
	Deluxe Mayonnaise, Kraft	AP	2/3 cup, 2 tsp	1-1/3 cup, 1 tbsp, 3/4 tsp	2-3/4 cup, 1 tbsp, 1/2 tsp

Step	Method
1	<u>Roast Garlic</u> Refer to HACCP Plan Form HFS#005: Prepared Cold for Cold Storage Toss garlic in oil. Place garlic in sheet of foil and wrap to seal. Pre-heat oven to 375F and roast garlic until soft and light brown (approx. 15 minutes). Finely mince the roasted garlic until it forms a paste.
2	<u>Prepare Aioli</u> Combine garlic with mayonnaise in a mixing bowl. Whisk in the lemon juice and salt. Transfer to an appropriate storage container, cover, label, date and refrigerate at or below 41 degrees F. Portion Size: 1 tbsp



Garlic Aioli



CulinArt Lemon Chicken (94490.13)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Lemon Chicken Wrap with Cilantro Aioli (112036)	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		11 Servings	22 Servings	44 Servings
1	Lemon Zest, Grated	AP	2-3/4 tsp	1 tbsp, 2-1/2 tsp	3 tbsp, 2 tsp
	Lemon Juice, Fresh	EP	2/3 cup, 1 tsp	1-1/3 cup, 2 tsp	2-3/4 cup
	Garlic Cloves, Peeled, Fresh	AP	1 ea	1-3/4 ea	3-3/4 ea
	Whole Bay Leaf	AP	1-3/4 ea	3-3/4 ea	7-1/4 ea
	Oil, Olive	AP	3 tbsp, 2 tsp	1/3 cup, 2 tbsp	3/4 cup, 2 tbsp, 2 tsp
	Kosher Salt	AP	1 tsp	1-3/4 tsp	1 tbsp, 3/4 tsp
	Ground Black Pepper	AP	1 tsp	1-3/4 tsp	1 tbsp, 3/4 tsp
	Boneless, Skinless Chicken Breast, Random	AP	3 lb, 7 oz	7 lb	13 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.</p> <p>Combine half the lemon juice, half the lemon zest, olive oil, garlic, lay leaves, black pepper and salt in a stainless steel pan. Add chicken breasts and toss to coat the chicken. Cover with plastic film and marinate the chicken for at least 2 hours refrigerated.</p>
2	<p><u>Cook Chicken</u> Preheat grill or oven to 350 degrees F. Remove chicken from the marinade, discard the marinade, and grill or roast the chicken until done, 165 degrees F internal temperature for 15 seconds. Remove from heat and drizzle with reserved lemon juice and zest. Chill rapidly to below 41 degrees F. Hold until needed.</p>

CulinArt Mediterranean Chickpea Wrap with Red Wine Vinaigrette (113586)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	15	6	78	19	10	1190	8

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Beans, Garbanzo, Low Sodium, Canned, Drained, Rinsed	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Cheese, Feta, Crumbled	AP	6 oz	12 oz	1 lb, 8 oz
	Roma Tomatoes, Fresh, Chopped	EP	1 lb, 8 oz	3 lb	6 lb
	Onions, Red, Fresh, Sliced	EP	6 oz	12 oz	1 lb, 8 oz
	Kalamata Olives, Pitted, Chopped	AP	3/4 cup	1-1/2 cup	3 cup
	Basil, Fresh, Chiffonade Cut	EP	3/4 cup	1-1/2 cup	3 cup
	Vinegar, Red Wine	AP	1/4 cup	1/2 cup	1 cup
	Mustard, Dijon	AP	1/4 cup	1/2 cup	1 cup
	Fresh Ground Black Pepper	AP	1 tbsp	2 tbsp	1/4 cup
	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Mediterranean Chickpea Wrap</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 chickpeas, feta, tomatoes, red onions, olives, basil, red wine vinegar, Dijon mustard and black pepper. Warm flour tortilla for 10 seconds to make more pliable. Layer tortilla with lettuce then chickpeas & feta mixture. Tuck in sides approx. 2 inches and roll tightly to form wrap. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>

CulinArt Mediterranean Grilled Chicken Wrap with Dijon Vinaigrette (113736)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
470	18	7	53	26	7	1140	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Grilled Chicken (94490)		2 lb, 4 oz	4 lb, 8 oz	9 lb
	Cheese, Feta, Crumbled	AP	6 oz	12 oz	1 lb, 8 oz
	Roma Tomatoes, Fresh, Chopped	EP	1 lb, 8 oz	3 lb	6 lb
	Onions, Red, Fresh, Sliced	EP	6 oz	12 oz	1 lb, 8 oz
	Kalamata Olives, Pitted, Chopped	AP	3/4 cup	1-1/2 cup	3 cup
	Basil, Fresh, Chiffonade Cut	EP	3/4 cup	1-1/2 cup	3 cup
	Vinegar, Red Wine	AP	1/4 cup	1/2 cup	1 cup
	Mustard, Dijon	AP	1/4 cup	1/2 cup	1 cup
	Fine Ground Black Pepper	AP	1 tbsp	2 tbsp	1/4 cup
	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Grilled Chicken Wrap</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>Prepare CulinArt Grilled Chicken according to recipe. Combine grilled chicken, feta, tomatoes, red onions, sliced olives, basil, vinegar, Dijon mustard and black pepper. Warm flour tortilla for 10 seconds to make more pliable. Layer tortilla with lettuce then chicken & feta mixture. Tuck in sides approx. 2 inches and roll tightly to form wrap. Serve immediately or wrap and hold 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 Grilled Chicken (94490)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Mediterranean Grilled Chicken Wrap with Dijon Vinaigrette (113736)	12 Servings 2 lb, 4 oz	24 Servings 4 lb, 8 oz	48 Servings 9 lb
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Minimum Batch:

Maximum Production:

Portion: 4 oz portion

Step	Ingredients		9 Servings	18 Servings	36 Servings
1	Oil, Olive	AP	5-1/4 oz	10-1/2 oz	1 lb, 5 oz
	Kosher Salt	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Ground Black Pepper	AP	3/4 tsp	1-1/2 tsp	1 tbsp
	Cilantro, Fresh, Minced	EP	3/4 oz	1-1/2 oz	3 oz
	Boneless, Skinless Chicken Breast, Random	AP	3 lb	6 lb	12 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 Mediterranean Tuna Wrap with Tuna, Feta, Tomatoes, Onions, Olives & Basil (113606)

Revision Date: Jul 08, 2024

Tuna salad, crumbled feta, tomatoes, red onions, Kalamata olives, fresh basil and red wine vinegar on flour tortilla wrap

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
510	18	7	55	32	5	1610	4

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cheese, Feta, Crumbled	AP	6 oz	12 oz	1 lb, 8 oz
	Tomatoes, Fresh, Chopped	EP	1 lb, 8 oz	3 lb	6 lb
	Onions, Red, Fresh, Sliced	EP	6 oz	12 oz	1 lb, 8 oz
	Pitted Kalamata Olives	AP	12 oz	1 lb, 8 oz	3 lb
	Basil, Fresh, Chiffonade Cut	EP	3/4 cup	1-1/2 cup	3 cup
	Vinegar, Red Wine	AP	1/4 cup	1/2 cup	1 cup
	Mustard, Dijon	AP	1/4 cup	1/2 cup	1 cup
	Ground Black Pepper	AP	1 tbsp	2 tbsp	1/4 cup
	Albacore Tuna, Water Packed, Drained	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Lettuce, Individual Leaf	EP	24 ea	48 ea	96 ea
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Tuna Wrap</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 tuna, feta, tomatoes, red onions, sliced olives, basil, vinegar, Dijon mustard, and black pepper. Warm flour tortilla for 10 seconds to make more pliable. Layer tortilla with lettuce then tuna & feta mixture. Tuck in sides approx. 2 inches and roll tightly to form wrap. Serve immediately or wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>

CulinArt Mexican Shrimp & Avocado Wrap (111981)

Revision Date: May 15, 2024

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

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
540	20	8	56	38	6+	920	4+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Shrimp, 71/90, P&D, Cooked	AP	3 lb	6 lb	12 lb
	Thick & Chunky Medium Salsa	AP	12 oz	1 lb, 8 oz	3 lb
	Real Sour Cream	AP	12 oz	1 lb, 8 oz	3 lb
	Cilantro, Fresh, Chopped	EP	1/4 cup	1/2 cup	1 cup
	Lime Juice, Fresh	AP	1/4 cup	1/2 cup	1 cup
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb
	Avocado Sliced	EP	3 ea	6 ea	12 ea
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Mexican Shrimp Salad Wrap</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>Thaw, remove tails and coarsely chop the shrimp. Combine the shrimp with salsa, sour cream, chopped cilantro and lime juice. Place Mexican shrimp salad inside the tortilla wrap. Top with sliced avocado, then roll up like a burrito. Wrap and serve immediately, or hold 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 Mojito Chicken Salad Wrap with Cucumbers & Tomatoes (113628)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
420	12	5	54	25	3	840	4+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Boneless, Skinless Chicken Breast, Random	AP	3 lb	6 lb	12 lb
	English Cucumbers, Sliced	EP	3 ea	6 ea	12 ea
	 CulinArt Spicy Lime Mojito Mayo (113683)		12 serving	24 serving	48 serving
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Flour	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Mojito Chicken Salad Wrap</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>Grill chicken to an internal temperature of 165 degrees F. Let cool, cut into 1x1" pieces and chill to below 41 degrees F. Slice cucumber thin lengthwise. Mix chicken with Mojito Mayo to make a salad.</p> <p>Construct wrap with lettuce, tomato & cucumber, using 4 ounces of chicken and 2 TBSP of Mojito Mayo per tortilla. For Quik Pik: Place wrap in container, cover and label containers. Hold at or below 41 degrees F.</p>

 **CulinArt Spicy Lime Mojito Mayo (113683)**

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Mojito Chicken Salad Wrap with Cucumbers & Tomatoes (113628)	12 Servings 12 serving	24 Servings 24 serving	48 Servings 48 serving
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Minimum Batch:

Maximum Production:

Portion: 1 tbsp

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Jalapeno Peppers, Fresh, Chopped	EP	1-1/2 tsp	1 tbsp	2 tbsp
	Mint Bunch, Fresh, Chopped	EP	1 tbsp, 1-1/2 tsp	3 tbsp	1/3 cup, 2 tsp
	Lime Zest, Grated	AP	2-1/4 tsp	1 tbsp, 1-1/2 tsp	3 tbsp
	Lime Juice	AP	1 tbsp	2 tbsp	1/4 cup
	Mayonnaise, Light	AP	1/2 cup	1 cup	2 cup
	Granulated Sugar	AP	1 tbsp	2 tbsp	1/4 cup

Step	Method
1	<p><u>Mojito Mayo</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 all ingredients, mix well to combine. Hold at or below 41 degrees F.</p>

CulinArt Pesto Tofu, Roasted Pepper & Eggplant Wrap (109683)

Revision Date: May 15, 2024



Nut-free basil pesto, tofu, roasted red peppers and eggplant on whole wheat tortilla

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
380	13	4.5	53	14	8	610	7

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CHE 17 Grilled Eggplant (8117.10)		1 lb	2 lb	4 lb
2	Tofu	AP	1 lb, 8 oz	3 lb	6 lb
	Romaine Lettuce, Shredded	EP	1 qt, 2 cup	3 qt	1 gal, 2 qt
	Red Peppers	AP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Vegan Pesto Sauce - made without nuts (108144)		6 oz	12 oz	1 lb, 8 oz
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Prepare Eggplant</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 Eggplant according to recipe.</p>
2	<p><u>Assemble Sandwich</u> Prepare Vegan Nut-Free Pesto Sauce according to recipe. Drain roasted red peppers and set aside. Cut tofu into 1/2" strips. Layer each tortilla with 1/2 ounce pesto and 2 ounces tofu strips, 1 ounce roasted red pepper, 1 ounce roasted eggplant and ½ cup romaine.</p> <p>Wrap tightly to make a sandwich. Cut in half on a diagonal to serve. Serve immediately or hold cold at or below 41 degrees F for service. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>



CHE 17 Grilled Eggplant (8117.10)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Pesto Tofu, Roasted Pepper & Eggplant Wrap (109683)	12 Servings 1 lb	24 Servings 2 lb	48 Servings 4 lb
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Minimum Batch: 1

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		10 Servings	20 Servings	39 Servings
1	Eggplant, Fresh, 1/4" Sliced	EP	1 lb	2 lb	3 lb, 14 oz
2	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
	Canola Oil	AP	1 tbsp, 3/4 tsp	2 tbsp, 1-1/2 tsp	1/4 cup, 2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS #001: Prepared Hot for Hot Service HACCP Plan Form HFS #003: Prepared Hot, Chilled for Cold Service. Wash, peel and slice eggplant into strips lengthwise. Keep slices about 1/4" thick.
2	Add oil, salt and pepper and toss well to evenly coat. Grill for 7-10 minutes, or until tender and internal temperature reaches 140F. Portion: 1/2 cup

Recipe Notes:

Balance Icons: FIT, Vegan

 **CulinArt Vegan Pesto Sauce - made without nuts (108144)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Pesto Tofu, Roasted Pepper & Eggplant Wrap (109683)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz

Minimum Batch:

Maximum Production:

Portion: 1 oz portion

Step	Ingredients		7 Servings	13 Servings	26 Servings
1	Garlic Cloves, Peeled, Fresh	AP	2-3/4 ea	5-1/4 ea	10-1/2 ea
	Basil, Fresh	EP	4-1/4 oz	7-3/4 oz	15-1/2 oz
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Lemon Juice, Fresh	AP	2 tbsp, 2-1/2 tsp	1/4 cup, 1 tbsp, 1/2 tsp	1/2 cup, 2 tbsp, 1-1/4 tsp
	Nutritional Yeast	AP	1/4 cup, 1/2 tsp	1/3 cup, 2 tbsp, 1-1/2 tsp	3/4 cup, 3 tbsp, 1-3/4 tsp

Step	Method
1	<p><u>Blend Pesto Sauce</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Add garlic, basil, salt and lemon juice to blender. Blend pesto for 2 minutes or until sauce is a smooth consistency. Transfer sauce to a small stainless steel bowl. Fold in nutritional yeast. Cover and hold sauce cold at or below 41 degrees F for service. Portion Size: 1oz.</p>

CulinArt Roasted Vegetable & Goat Cheese Wrap (113865)

Revision Date: May 20, 2024


Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
660	36	18	61	27	6+	1140	8+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 Culinart Oven Roasted Tomatoes (31169.4)		12 oz	1 lb, 8 oz	3 lb
	Vinegar, Balsamic	AP	3/4 cup	1-1/2 cup	3 cup
	Oil, Olive	AP	3/4 cup	1-1/2 cup	3 cup
	Eggplant, Fresh, Sliced	EP	1 lb, 8 oz	3 lb	6 lb
	Zucchini Squash, Fresh, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Yellow Squash, Fresh, 1/4" Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Peppers, Red Bell, Sliced Thin	EP	12 oz	1 lb, 8 oz	3 lb
	Yellow Bell Peppers, Cored, Thinly Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Goat Cheese	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb
	Micro Greens, Arugula	AP	1 lb, 8 oz	3 lb	6 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Roast Vegetables, Assemble Sandwich</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</p> <p>Procedure:</p> <ol style="list-style-type: none"> Preheat oven to 325° F. Whisk balsamic vinegar and olive oil together. Coat veggies with vinegar and oil dressing. Lightly roast eggplant, zucchini, yellow squash, red bell pepper and yellow pepper for 10-12 minutes. Remove from oven and chill immediately at or below 41° F. Place vegetables in wrap. Top with crumbled goat cheese. Roll wrap. <p>For Quik Pik: Place wrap in a plastic container. Cover and label. Hold at or below 41 degrees F.</p>

 **Culinart Oven Roasted Tomatoes (31169.4)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Roasted Vegetable & Goat Cheese Wrap (113865)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb

Minimum Batch:

Maximum Production:

Portion: 2 oz portion

Step	Ingredients		6 Servings	12 Servings	23 Servings
1	Minced Garlic Cloves, Fresh	EP	1-1/4 tsp	2-1/2 tsp	1 tbsp, 1-1/2 tsp
	Basil, Fresh, Chopped	EP	1 tbsp, 2-1/2 tsp	3 tbsp, 1-3/4 tsp	1/3 cup, 1 tbsp, 1-3/4 tsp
	Kosher Salt	AP	1/2 tsp	1-1/4 tsp	2-1/4 tsp
	Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/8 tsp
	Canola Oil	AP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Plum Tomatoes, Fresh, Sliced, Lengthwise	AP	6 ea	12 ea	23 ea

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

CulinArt Roasted Vegetable Burrito: Eggplant, Zucchini, Black Beans & Corn Salsa (113961)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
570	27	6	73	13	13	770	10

Step	Ingredients		12 Servings	24 Servings	48 Servings	
1	Eggplant, Fresh, 2" Cubed	EP	1 lb, 8 oz	3 lb	6 lb	
	Zucchini Squash, Fresh, Cubed	EP	1 lb, 8 oz	3 lb	6 lb	
	Oil, Olive	AP	12 oz	1 lb, 8 oz	3 lb	
	Ground Black Pepper	AP	1/4 cup	1/2 cup	1 cup	
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea	
	Tomatoes, Diced	EP	12 oz	1 lb, 8 oz	3 lb	
	 CulinArt Roasted Corn Salsa (102226)			1 lb, 8 oz	3 lb	6 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea	
	Black Beans, Low Sodium, Canned, Drained	AP	1 lb, 8 oz	3 lb	6 lb	

Step	Method
1	<p><u>Assemble Burrito</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"> Preheat oven to 350° F. Toss vegetables in olive oil, salt, and pepper. Arrange one sheet tray and place in oven for 10-12 minutes. Remove from oven and cool. Assemble sandwich. In tortilla, layer burrito with lettuce, tomato, black beans, corn salsa, and roasted vegetables. Fold burrito. For Quik Pik: Place wrap in plastic container, cover and label. Hold at or below 41° F.



CulinArt Roasted Corn Salsa (102226)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Roasted Vegetable Burrito: Eggplant, Zucchini, Black Beans & Corn Salsa (113961)	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	46 Servings
1	Corn, Frozen	AP	15 oz	1 lb, 13 oz	3 lb, 10 oz
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-1/2 tsp
	Fine Ground Black Pepper	AP	1/4 tsp	1/2 tsp	1-1/4 tsp
	Canola Oil	AP	2 tbsp, 1-1/2 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 2 tsp
2	Onions, Red, Fresh, Diced	EP	1-1/4 cup, 3/4 tsp	2-1/3 cup, 1 tbsp, 1-1/4 tsp	1 qt, 3/4 cup, 1 tbsp
	Lime Juice, Fresh	AP	2 tbsp, 1-1/2 tsp	1/4 cup, 2-1/2 tsp	1/2 cup, 1 tbsp, 2 tsp
	Jalapeno Peppers, Fresh, Diced	EP	1/2 oz	1 oz	1-3/4 oz
	Cilantro, Fresh, Chopped	EP	1/4 cup, 1 tbsp, 1/8 tsp	1/2 cup, 1 tbsp, 2 tsp	1 cup, 3 tbsp, 1 tsp
	Kosher Salt	AP	1 tsp	1-3/4 tsp	1 tbsp, 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 Santa Fe Chicken Wrap with Cajun Mayo (113764)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
690	33	11	63	39	9	1090	8

Step	Ingredients	12 Servings	24 Servings	48 Servings
1	CulinArt Santa Fe Chicken (113687)	3 lb	6 lb	12 lb
	CulinArt Southwest Spread (113686)	6 oz	12 oz	1 lb, 8 oz
	Sharp Cheddar Cheese, Shredded	AP 12 oz	1 lb, 8 oz	3 lb
	Fresh Corn Kernels	EP 12 oz	1 lb, 8 oz	3 lb
	Diced Green Bell Peppers, Fresh	EP 12 oz	1 lb, 8 oz	3 lb
	Cilantro, Fresh, Chopped	EP 1/4 cup	1/2 cup	1 cup
	Plum Tomatoes, Fresh, Sliced	EP 12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP 12 ea	24 ea	48 ea
	Lettuce, Individual Leaf	EP 12 oz	1 lb, 8 oz	3 lb
	Low Sodium Dark Red Kidney Beans, Drained	AP 12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Santa Fe Chicken Wrap</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>Prepare Santa Fe Chicken and Southwest Spread according to their recipes.</p> <p>Directions: 1. Spread Southwest spread onto whole wheat wrap. 2. Slice and layer Santa Fe chicken on top of the Southwest spread. 3. Layer cold ingredients on top of the chicken. 4. Fold wrap. For Quik Pik: Place wrap in plastic container. Cover and label. Hold at or below 41 degrees F.</p>

 **CulinArt Santa Fe Chicken (113687)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Santa Fe Chicken Wrap with Cajun Mayo (113764)	12 Servings 3 lb	24 Servings 6 lb	48 Servings 12 lb

Minimum Batch:

Maximum Production:

Portion: 1 serving(s)

Step	Ingredients		16 Servings	32 Servings	64 Servings
1	Boneless, Skinless Chicken Breast, Random	AP	4 lb	8 lb	16 lb
	Chili Powder	AP	2 tbsp, 2 tsp	1/3 cup	2/3 cup
	Ground Cumin	AP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Canola Oil	AP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup

Step	Method
1	<p><u>Chicken Breast</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>Combine spices with oil, pour over chicken and toss to coat evenly. place chicken on a roasting pan, pour marinade over chicken and roast in a 350-degree oven until cooked through (165 degrees internal temperature), about 15 to 20 minutes. Remove chicken from heat and chill rapidly to below 40 degrees.</p>

 **CulinArt Southwest Spread (113686)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Santa Fe Chicken Wrap with Cajun Mayo (113764)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz

Minimum Batch:

Maximum Production:

Portion: 1 tbsp

Step	Ingredients		13 Servings	26 Servings	51 Servings
1	Mayonnaise, Heavy Duty	AP	2/3 cup, 2-3/4 tsp	1-1/3 cup, 1 tbsp, 2-1/4 tsp	2-3/4 cup, 1 tbsp, 1 tsp
	Cajun Seasoning	AP	1 tbsp, 1/4 tsp	2 tbsp, 1/2 tsp	1/4 cup, 3/4 tsp
	Ground Cumin	AP	3/4 tsp	1-1/2 tsp	2-3/4 tsp
	Lemon Juice, Fresh	AP	2-1/8 tsp	1 tbsp, 1-1/4 tsp	2 tbsp, 2-1/2 tsp

Step	Method
1	<p><u>Southwest Spread</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Combine ingredients, chill until needed. Hold at or below 41 degrees F.</p>



CulinArt Shrimp Cobb Wrap: Shrimp, Bacon, Avocado & Blue Cheese Dressing (113695)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
600	32	9	52	27	7+	960	6+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Shrimp, 250/350 Bay, Cooked, Frozen	AP	1 lb, 8 oz	3 lb	6 lb
	Bacon Bits, Real, Cooked, 1/2"	AP	6 oz	12 oz	1 lb, 8 oz
	Avocado, Fresh, Diced	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Deluxe Blue Cheese Salad Dressing	AP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Lettuce, Individual Leaf	EP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Shrimp Wrap</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>Cook shrimp to internal temperature of 165 degrees F. Coarsely chop shrimp and bacon. Spread Blue Cheese dressing on the inside of wrap. Assemble wrap, wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Cover and label. Hold at or below 41 degrees F.</p>



CulinArt Smoked Turkey, Brie & Honey Mustard Wrap (113696)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
550	24	10	54	34	5	1750	9

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Smoked Turkey, Sliced Paper Thin	AP	3 lb	6 lb	12 lb
	Cheese, Brie	AP	12 oz	1 lb, 8 oz	3 lb
	Plum Tomatoes, Fresh, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Honey Mustard Dressing	AP	3/4 cup	1-1/2 cup	3 cup
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Smoked Turkey and Brie Wrap</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>Spread honey mustard on inside of tortilla. Layer ingredients on tortilla to assemble wrap. For Quik Pik: Place wrap in container, cover and label. Hold at or below 41 degrees F.</p>

CulinArt Southwestern Black Bean Wrap with Brown Rice & Salsa (114122)



Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
490	13	6	76	17	11	650	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Reduced Fat Swiss Cheese, Sliced, 1 oz	AP	6 oz	12 oz	1 lb, 8 oz
	Onions, Red, Fresh, Diced	EP	1/2 cup	1 cup	2 cup
	Lettuce,Romaine, Individual Leaf	EP	12 ea	24 ea	48 ea
	 HC Brown Rice (16882.2)		3 cup	1 qt, 2 cup	3 qt
	 CulinArt Salsa Roja (102205)		12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Black Beans, Low Sodium, Canned, Drained	AP	3 cup	1 qt, 2 cup	3 qt

Step	Method
1	<p><u>Assemble Wrap</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.</p> <p>Prepare Brown Rice according to recipe. Assemble wrap by layering the ingredients on the tortilla. Fold and wrap like a burrito. For Quik Pik: Place wrap in container. Cover and label. Hold at or below 41 degrees F.</p>



CulinArt Salsa Roja (102205)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Southwestern Black Bean Wrap with Brown Rice & Salsa (114122)	12 Servings 12 oz	24 Servings 1 lb, 8 oz	48 Servings 3 lb

Minimum Batch:

Maximum Production:

Portion: 2 ounce

Step	Ingredients		6 Servings	11 Servings	21 Servings
1	Jalapeno Peppers, Fresh	AP	1/8 oz	1/3 oz	2/3 oz
	Kosher Salt	AP	1/8 tsp	1/4 tsp	1/2 tsp
	Fine Ground Black Pepper	AP	<1/8 tsp	<1/8 tsp	1/4 tsp
	Plum Tomatoes, Fresh	AP	12 oz	1 lb, 6 oz	2 lb, 10 oz
	Canola Oil	AP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
2	Tomatoes, Canned, Whole Peeled, Incl Liquids	AP	<1/4 Can#10	<1/4 Can#10	<1/4 Can#10
	Apple Cider Vinegar	AP	1/4 oz	1/2 oz	1 oz
	Lime Juice, Fresh	AP	1/4 oz	1/2 oz	1 oz
	Spanish Onions, Diced	AP	1 tbsp	1 tbsp, 2-1/2 tsp	3 tbsp, 1-1/2 tsp
	Cilantro, Fresh, Chopped	AP	1 tsp	1-3/4 tsp	1 tbsp, 1/2 tsp
	Kosher Salt	AP	1/4 tsp	1/2 tsp	1 tsp
	Fine Ground Black Pepper	AP	1/8 tsp	1/4 tsp	1/2 tsp

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



HC Brown Rice (16882.2)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Southwestern Black Bean Wrap with Brown Rice & Salsa (114122)	12 Servings 3 cup	24 Servings 1 qt, 2 cup	48 Servings 3 qt
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Minimum Batch:

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		6 Servings	12 Servings	24 Servings
2	Water	AP	2 cup	1 qt	2 qt
	Parboiled Brown Rice, Dry	AP	7 oz	14 oz	1 lb, 12 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.
2	Rinse rice under cold running water. Place rice in medium saucepot. Cover rice with water. Bring to a boil over medium high heat. Reduce heat to very low simmer. Cover to steam rice for 20 minutes. Portion Size: 1/2 cup.



CulinArt Turkey, Avocado & Cilantro Wrap (113697)

Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
450	16	5	54	24	9	760	6

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cilantro, Fresh, Chopped	EP	1/4 cup	1/2 cup	1 cup
	Onions, Red, Fresh, Sliced	EP	6 slice	12 slice	24 slice
	Avocado	EP	3 ea	6 ea	12 ea
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 ea	24 ea	48 ea
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Turkey Breast, Reduced Sodium	AP	2 lb, 4 oz	4 lb, 8 oz	9 lb

Step	Method
1	<p><u>Assemble Wrap</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>Grill turkey to mark and finish in 375-degree oven for 15 minutes or until internal temperature registers 165-degrees. Let cool, slice lengthwise on slicer and chill below 40-degrees. Slice avocado. Place remaining ingredients inside wrap. Fold wrap. For Quik Pik: Place wrap in plastic container, cover and label. Hold at or below 41 degrees F.</p>

CulinArt Tuscan Tuna Salad Wrap with Arugula, Roasted Peppers & Provolone (104917)


Revision Date: May 15, 2024

Portion: 12 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)
830	48	17	57	46	9	2150	7+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Fine Ground Black Pepper	AP	1-1/2 tsp	1 tbsp	2 tbsp
2	 HC Chilled Roasted Artichoke Hearts (14575)		1 lb, 2 oz	2 lb, 4 oz	4 lb, 8 oz
	Kosher Salt	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Capers, Drained	AP	1/4 cup	1/2 cup	1 cup
	Lemon Juice	AP	1/4 cup	1/2 cup	1 cup
	Oil, Olive	AP	3/4 cup	1-1/2 cup	3 cup
	Oregano, Dried, Crumbled	AP	2 tbsp	1/4 cup	1/2 cup
	Tuna, Chunk Light Water Packed, Drained	AP	3 lb	6 lb	12 lb
	Kalamata Olives, Pitted, Chopped	AP	12 oz	1 lb, 8 oz	3 lb
3	Roasted Red Peppers, Strips, Drained	AP	12 oz	1 lb, 8 oz	3 lb
	Provolone Cheese, Sliced, .5 oz	AP	1 lb, 8 oz	3 lb	6 lb
	Arugula Lettuce Leaf	AP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<u>Roast Artichokes</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. Prepare Roasted Artichoke Hearts according to recipe.
2	<u>Prepare Tuna Salad</u> In a bowl, add the tuna, capers, olives, roasted artichokes, lemon juice, olive oil and oregano. Add salt and pepper to taste. Mix lightly and place in the refrigerator until temperature is under 40 degrees F.
3	<u>Wrap Sandwich</u> Line the bottom half of the whole wheat wrap with the baby arugula Pile 4 oz Tuna Salad in a line on on top of the arugula top evenly with the roasted artichoke hearts. top with the roasted red pepper and top with the provolone cheese. Fold in each side of the tortilla wrap, leaving about an inch of space between the two folded sides. Bring up the bottom flap of the tortilla, then continue to roll the tortilla until the whole wrap is secured. Hold at or below 41 degrees F for service/storage. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.

HC Chilled Roasted Artichoke Hearts (14575)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Tuscan Tuna Salad Wrap with Arugula, Roasted Peppers & Provolone (104917)	12 Servings 1 lb, 2 oz	24 Servings 2 lb, 4 oz	48 Servings 4 lb, 8 oz
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Minimum Batch: 1

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		6 Servings	12 Servings	23 Servings
2	Artichoke Hearts, Canned, Quartered	AP	1 lb, 1 oz	2 lb, 1-1/2 oz	4 lb
	Chopped Garlic Cloves, Fresh	EP	1-3/4 tsp	1 tbsp, 1/2 tsp	2 tbsp, 1 tsp
	Seasoned Salt	AP	1/2 tsp	1-1/4 tsp	2-1/4 tsp
	Cooking Spray, Pan Coating	AP	1-1/4 spray	2-1/2 spray	4-1/2 spray
	Canola Oil	AP	1/4 cup, 1-1/4 tsp	1/2 cup, 2-1/2 tsp	1 cup, 2-3/4 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.
2	Toss all ingredients in bowl until well coated. Place on well coated sheet pan (with non stick spray). Roast in convection oven at 375F for 10 minutes or until medium browned. Chill below 41F and hold for service.



CulinArt Vegan Hummus, Carrot, Broccoli & Tomato Wrap (113698)

Revision Date: May 15, 2024


Shredded carrots, broccoli, tomatoes, lettuce and hummus on a spinach wrap

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
440	15	5	66	14	8	780	5

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Carrots, Shredded	AP	12 oz	1 lb, 8 oz	3 lb
	Broccoli, Fresh	EP	12 oz	1 lb, 8 oz	3 lb
	Tomatoes, Fresh, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	 CulinArt Hummus Spread (113474)		1 lb, 8 oz	3 lb	6 lb
	Tortilla, 12" Spinach Herb	AP	12 ea	24 ea	48 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.</p> <p>Cook broccoli, then chill and chop broccoli into small pieces. Spread hummus on inside of wrap. Layer ingredients on tortilla to assemble wrap.</p> <p>For Quik Pik: Place wrap in plastic container, cover and label. Hold at or below 41 degrees F.</p>



CulinArt Hummus Spread (113474)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Vegan Hummus, Carrot, Broccoli & Tomato Wrap (113698)	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 Vegan Vegetable Wrap: Carrots, Kidney Beans, Chickpeas & Hummus (113699)


Revision Date: May 15, 2024

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	16	5	72	15	12	640	9

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Carrots, Shredded	AP	12 oz	1 lb, 8 oz	3 lb
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Hummus Spread (113474)		1 lb, 8 oz	3 lb	6 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Low Sodium Garbanzo Beans, Drained	AP	12 oz	1 lb, 8 oz	3 lb
	Low Sodium Dark Red Kidney Beans, Drained	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Vegan Vegetable Wrap</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare Hummus according to recipe. Spread hummus on inside of wrap. Layer ingredients on tortilla to assemble wrap. Wrap and hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>



CulinArt Hummus Spread (113474)

Revision Date: May 15, 2024

Sub Recipe For

CulinArt Vegan Vegetable Wrap: Carrots, Kidney Beans, Chickpeas & Hummus (113699)	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 Veggie Lover Wrap: Tomatoes, Carrots, Mushrooms, Bean Sprouts & Roasted Pepper Spread (113700)

Revision Date: May 15, 2024

Sliced tomatoes, shredded carrots, mushrooms, sprouts and roasted pepper-feta spread on a whole wheat wrap

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
400	14	7	58	12	8	750	10

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Tomatoes, Fresh, Sliced	EP	24 slice	48 slice	96 slice
	Carrots, Fresh, Grated	EP	3 cup	1 qt, 2 cup	3 qt
	Olives, Black, Pitted, Sliced	AP	3/4 cup	1-1/2 cup	3 cup
	Button Mushrooms, Fresh, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Red Bell Peppers, Fresh	EP	3 ea	6 ea	12 ea
	Cheese, Feta, Crumbled	AP	1-1/2 cup	3 cup	1 qt, 2 cup
	Ground Paprika	AP	1-1/2 tsp	1 tbsp	2 tbsp
	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Red Onions, Fresh, 1/4" Ring	AP	24 ea	48 ea	96 ea
	Bean Sprouts, Fresh	AP	3 cup	1 qt, 2 cup	3 qt
	Cucumbers, Each Slice	EP	48 ea	96 ea	192 ea
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p><u>Veggie Lover Wrap</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. For the spread: Roast red peppers until dark and softened. Let the peppers cool; peel, seed and chop. Puree with the feta cheese and paprika. Transfer mixture to bowl. 2. Spread 2 tablespoons of the spread onto a softened whole wheat wrap. Arrange the vegetables in the wrap. Fold wrap. For Quik Pik: Place wrap in plastic container, cover and label. Hold at or below 41 degrees F.</p>


CulinArt Veggie Tuna Wrap (111829)

Revision Date: May 15, 2024

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

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
680	42	9	53	23	7	990	7+

+ Indicates partial nutritional value

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Lettuce, Individual Leaf	EP	12 ea	24 ea	48 ea
	Tomatoes, Fresh, Each Slice, Thin	EP	24 ea	48 ea	96 ea
	Deluxe Mayonnaise, Kraft	AP	12 oz	1 lb, 8 oz	3 lb
	Carrots, Shredded	AP	12 oz	1 lb, 8 oz	3 lb
	 CulinArt Veggie Tuna Salad (111827)		3 lb	6 lb	12 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea

Step	Method
1	<p>Veggie Tuna Whole Wheat Wrap Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Prepare CulinArt Veggie Tuna Salad according to recipe. Lay wrap out on a clean flat surface. Spread mayo on the wrap. Layer lettuce, tomato, and carrots then top with 4 ounces of Veggie Tuna Salad. Wrap tight like a burrito. Serve immediately or hold at or below 41 degrees F. For Quik Pik: Place wrap in plastic container. Place cover and label on containers. Hold at or below 41 degrees F.</p>



CulinArt Veggie Tuna Salad (111827)

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Veggie Tuna Wrap (111829)	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	48 Servings
1	Tuna, Chunk Light Water Packed, Drained	AP	2 lb	4 lb	8 lb
	Celery, Fresh, Diced	EP	5-1/3 oz	10-1/2 oz	1 lb, 5-1/2 oz
	Carrots, Fresh, Chopped	EP	2-1/2 oz	5-1/3 oz	10-1/2 oz
	Zucchini Squash, Fresh, Finely Diced	EP	2-1/2 oz	5-1/3 oz	10-1/2 oz
	Lemon Juice, Fresh	EP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Dill Weed, Fresh, Chopped	EP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-3/4 tsp
	White Pepper	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Deluxe Mayonnaise, Kraft	AP	5-1/3 oz	10-1/2 oz	1 lb, 5-1/2 oz

Step	Method
1	<p><u>Veggie Tuna Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place all ingredients in a mixing bowl. Mix well to incorporate all ingredients. Cover and refrigerate at or below 41 degrees F for service/storage.</p>

CulinArt Veggie Tuna, Spinach & Artichoke Wrap (113734)

Revision Date: Jun 25, 2024


Vegetable tuna salad with spinach, tomatoes and artichoke hearts on whole wheat wrap

Portion: 1 sandwich

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
480	20	6	53	23	8	910	6+
+ Indicates partial nutritional value							

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	 CulinArt Veggie Tuna Salad (111827)		3 lb	6 lb	12 lb
	Tomatoes, Fresh, Sliced	EP	12 oz	1 lb, 8 oz	3 lb
	Leaf Spinach, Fresh	EP	12 oz	1 lb, 8 oz	3 lb
	Tortilla, 12" Whole Wheat	AP	12 ea	24 ea	48 ea
	Artichoke Hearts, Canned	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Veggie Tuna Wrap</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 Veggie Tuna according to recipe. Layer ingredients on tortilla to assemble wrap. For Quik Pik: Place wrap in plastic container, cover and label. Hold at or below 41 degrees F.</p>

 **CulinArt Veggie Tuna Salad (111827)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Veggie Tuna, Spinach & Artichoke Wrap (113734)	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	48 Servings
1	Tuna, Chunk Light Water Packed, Drained	AP	2 lb	4 lb	8 lb
	Celery, Fresh, Diced	EP	5-1/3 oz	10-1/2 oz	1 lb, 5-1/2 oz
	Carrots, Fresh, Chopped	EP	2-1/2 oz	5-1/3 oz	10-1/2 oz
	Zucchini Squash, Fresh, Finely Diced	EP	2-1/2 oz	5-1/3 oz	10-1/2 oz
	Lemon Juice, Fresh	EP	1 tbsp, 1 tsp	2 tbsp, 2 tsp	1/3 cup
	Dill Weed, Fresh, Chopped	EP	2 tsp	1 tbsp, 1 tsp	2 tbsp, 2 tsp
	Kosher Salt	AP	3/4 tsp	1-1/4 tsp	2-3/4 tsp
	White Pepper	AP	1/4 tsp	3/4 tsp	1-1/4 tsp
	Deluxe Mayonnaise, Kraft	AP	5-1/3 oz	10-1/2 oz	1 lb, 5-1/2 oz

Step	Method
1	<p><u>Veggie Tuna Salad</u> Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Place all ingredients in a mixing bowl. Mix well to incorporate all ingredients. Cover and refrigerate at or below 41 degrees F for service/storage.</p>