

75307: Grill Chicken Shawarma Pita WLNS

Portion: 1 Sandwich	\$1.81	12 Portions	\$21.72	24 Portions	\$43.43	36 Portions	\$65.15	48 Portions	\$86.87
POCKETLESS PITA 6" WHEAT		12 EACHES	\$2.12	24 EACHES	\$4.24	36 EACHES	\$6.36	48 EACHES	\$8.48
HUMMUS R 71610		12 2 TB PORTIONS	\$0.86	24 2 TB PORTIONS	\$1.72	36 2 TB PORTIONS	\$2.58	48 2 TB PORTIONS	\$3.45
ROMAINE, shredded		12 OZ	\$1.25	1 LB 8 OZ	\$2.51	2 LB 4 OZ	\$3.76	3 LB	\$5.02
CHICKEN SHAWARMA, sliced on the bias R 75306		12 1 Breast PORTIONS	\$13.04	24 1 Breast PORTIONS	\$26.08	36 1 Breast PORTIONS	\$39.11	48 1 Breast PORTIONS	\$52.15
TOMATO, ripe, diced 1/4"		12 OZ	\$1.01	1 LB 8 OZ	\$2.02	2 LB 4 OZ	\$3.04	3 LB	\$4.05
RED ONIONS, diced 1/4"		6 OZ	\$0.41	12 OZ	\$0.83	1 LB 2 OZ	\$1.24	1 LB 8 OZ	\$1.65
LEMON TAHINI DRESSING R 72125		6 2 TB PORTIONS	\$1.07	12 2 TB PORTIONS	\$2.14	18 2 TB PORTIONS	\$3.22	24 2 TB PORTIONS	\$4.29
CARROTS, fresh sticks 3/8" x 4"		48 EACHES	\$1.95	96 EACHES	\$3.89	144 EACHES	\$5.84	192 EACHES	\$7.78

- Methods:
1. Spread 2 TB hummus on pita bread
 2. Top with 1 oz shredded romaine, 1 sliced chicken breast, 1 oz diced tomato, 1/2 oz diced red onion and drizzle with 1 TB lemon tahini sauce
 3. Fold pita in half and serve in foil wrap
 4. Serve immediately with 4 carrot sticks

Shelf Life: If leftover, do not reuse

Per Portion

- 1 each 6" pocketless wheat pita (can use white if wheat is not available)
 - 2 TB hummus
 - 1 oz romaine, shredded
 - 1 each chicken shawarma, sliced on the bias (3.5 oz cooked)
 - 1 oz tomato, diced 1/4"
 - .5 oz red onions, diced 1/4"
 - 1 TB lemon tahini dressing
- Serve on the side: 4 carrot sticks

Allergens (including sub recipes): Milk,Gluten

Vegan Type: Non Vegan

Sub Recipe 71610: HUMMUS 2 TB

Portion: 2 TB	\$0.07	12 Portions	\$0.86	24 Portions	\$1.72	36 Portions	\$2.59	48 Portions	\$3.45
GARBANZO BEANS, canned, drained		7 3/8 OZ	\$0.24	14 3/4 OZ	\$0.48	1 LB 6 1/8 OZ	\$0.72	1 LB 13 1/2 OZ	\$0.96
GARLIC, fresh, minced		5/8 TSP	\$0.02	1 1/4 TSP	\$0.03	1 7/8 TSP	\$0.05	2 3/8 TSP	\$0.06
TAHINI SESAME		1 7/8 TSP	\$0.14	1 TBS 2/3 TSP	\$0.27	1 TBS 2 1/2 TSP	\$0.41	2 TBS 1 1/3 TSP	\$0.55
OLIVE OIL		5 TBS 1 1/3 TSP	\$0.40	10 TBS 2 2/3 TSP	\$0.79	1 CUP 1 1/8 TSP	\$1.19	1 CUP 5 7/8 TBS	\$1.58
LEMON JUICE, fresh		1 TBS 2/3 TSP	\$0.07	2 TBS 1 1/3 TSP	\$0.13	3 TBS 2 TSP	\$0.20	4 TBS 2 2/3 TSP	\$0.27
WATER, warm		1 TBS 2 1/2 TSP	\$0.00	3 TBS 2 TSP	\$0.00	5 TBS 1 1/2 TSP	\$0.00	7 TBS 1 1/8 TSP	\$0.00
SALT		1/3 TSP	\$0.00	5/8 TSP	\$0.00	7/8 TSP	\$0.00	1 1/4 TSP	\$0.00
BLACK PEPPER TABLE GRIND		1/8 TSP	\$0.00	1/8 TSP	\$0.01	1/4 TSP	\$0.01	1/3 TSP	\$0.02

- Methods:
1. Blanch garbanzo beans in water to soften if they are hard, CCP- Cool quickly (per HACCP) to 40°F or below
 2. Add beans to food processor and puree
 3. Combine tahini, garlic and oil with the beans and puree until smooth
 4. Drizzle in warm water as needed to form a smooth paste
 5. Add lemon juice, salt and pepper
 6. Transfer mixture to holding vessel and CCP- chill to 40°F or below, hold for service

Shelf Life: Use within 24 to 48 hours.

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 75306: Chicken Shawarma Base WLNS

Portion: 1 Breast	\$1.09	12 Portions	\$13.04	24 Portions	\$26.07	36 Portions	\$39.11	48 Portions	\$52.15
CHICKEN BREAST 5 OZ		12 EACHES	\$11.46	24 EACHES	\$22.92	36 EACHES	\$34.37	48 EACHES	\$45.83
OIL OLIVE VEG BLEND		4 TBS	\$0.13	8 TBS	\$0.27	12 TBS	\$0.40	1 CUP	\$0.53
LEMON JUICE, fresh		4 TBS	\$0.22	8 TBS	\$0.44	12 TBS	\$0.65	1 CUP	\$0.87
CURRY POWDER		1 TBS 1 TSP	\$0.18	2 TBS 2 TSP	\$0.37	4 TBS	\$0.55	5 TBS 1 TSP	\$0.74
CARDAMOM, ground		1/2 TSP	\$0.04	1 TSP	\$0.08	1 1/2 TSP	\$0.11	2 TSP	\$0.15
TURMERIC		1 TSP	\$0.05	2 TSP	\$0.10	1 TBS	\$0.15	1 TBS 1 TSP	\$0.19
GARLIC, fresh, chopped		4 TBS	\$0.31	8 TBS	\$0.62	12 TBS	\$0.94	1 CUP	\$1.25
PARSLEY ITALIAN, fresh, chopped		6 TBS	\$0.65	12 TBS	\$1.29	1 CUP 2 TBS	\$1.94	1 CUP 8 TBS	\$2.58

- Methods:
1. Place chicken in non reactive pan or bowl
 2. Combine oil with lemon juice, curry powder, cardamom, turmeric, garlic and parsley
 3. Pour marinade over chicken. CCP- Marinate under refrigeration at 40°F or below for a minimum of 8 hours up to 24 hours
 4. Drain and discard marinade
 5. Grill until marked on both sides. Finish in 275°F oven , CCP-minimum internal temperature reaches 165°F (for 15 seconds)
 6. CCP- Hold hot at 140°F or above for service or Cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 48 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

Allergens (including sub recipes):

Vegan Type: Non Vegan

Sub Recipe 72125: LEMON TAHINI DRESSING

Portion: 2 TB	\$0.18	6 Portions	\$1.07	12 Portions	\$2.14	18 Portions	\$3.22	24 Portions	\$4.29
WHITE WINE VINEGAR		1 1/2 TSP	\$0.00	1 TBS	\$0.01	1 TBS 1 1/2 TSP	\$0.01	2 TBS	\$0.02
LEMON JUICE , fresh		1 TBS 1 1/2 TSP	\$0.08	3 TBS	\$0.16	4 TBS 1 1/2 TSP	\$0.25	6 TBS	\$0.33
SESAME TAHINI		1 TBS 1 1/2 TSP	\$0.34	3 TBS	\$0.67	4 TBS 1 1/2 TSP	\$1.01	6 TBS	\$1.34
GARLIC, fresh, minced		1/4 TSP	\$0.01	1/2 TSP	\$0.01	3/4 TSP	\$0.02	1 TSP	\$0.03
OLIVE OIL		4 TBS	\$0.29	8 TBS	\$0.58	12 TBS	\$0.87	1 CUP	\$1.16
MUSTARD DRY		1 1/2 TSP	\$0.09	1 TBS	\$0.19	1 TBS 1 1/2 TSP	\$0.28	2 TBS	\$0.38
SALT		1/8 TSP	\$0.00	1/4 TSP	\$0.00	3/8 TSP	\$0.00	1/2 TSP	\$0.00
PARSLEY, fresh, chopped		4 TBS	\$0.26	8 TBS	\$0.52	12 TBS	\$0.78	1 CUP	\$1.03

- Methods:
1. Combine all ingredients and mix until completely blended
 2. CCP- Chill quickly (per HACCP) to 40°F or below for use within 24 hours

Allergens (including sub recipes):

Vegan Type: Vegan