

78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78016: SAUCE CHEESE SPEED SCRATCH

Portion: 1/2 Cup	\$0.39	12 Portions	\$4.69	24 Portions	\$9.38	36 Portions	\$14.07	48 Portions	\$18.76
WHOLE MILK		3 CUP	\$0.86	1 QRT 2 CUP	\$1.73	2 QRT 1 CUP	\$2.59	3 QRT	\$3.46
YELLOW AMERICAN CHEESE, 160 ct slices		1 LB 8 OZ	\$3.72	3 LB	\$7.43	4 LB 8 OZ	\$11.15	6 LB	\$14.86
DRY MUSTARD, ground		3/4 TSP	\$0.05	1 1/2 TSP	\$0.10	2 1/4 TSP	\$0.14	1 TBS	\$0.19
TABASCO		3/4 TSP	\$0.06	1 1/2 TSP	\$0.12	2 1/4 TSP	\$0.19	1 TBS	\$0.25

- Methods:
1. In a double boiler heat milk
 2. Stir in cheese, 2 or 3 slices at a time. CCP- Minimum internal temperature is 165°F or above (for 15 seconds)
 3. Season with dry mustard and tabasco
 4. CCP- Hold hot at 140°F or above or Cool quickly (per HACCP) to 40°F or below
 5. Serve 1/2 cup per portion or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (in a double boiler) (per HACCP) to 165°F or above (for 15 seconds)

Note: 1/2 cup = 4 oz average

78043: THEME MAC N CHEESE BUFFALO CHICKEN

Portion: 1 Entree	\$1.64	12 Portions	\$19.62	24 Portions	\$39.24	36 Portions	\$58.86	48 Portions	\$78.48
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
CELERY, bias sliced 1/4", blanched R 77862		24 1 oz PORTIONS	\$2.73	48 1 oz PORTIONS	\$5.47	72 1 oz PORTIONS	\$8.20	96 1 oz PORTIONS	\$10.93
CARROTS, fresh, 50 lb R 77853		12 1 oz PORTIONS	\$1.15	24 1 oz PORTIONS	\$2.30	36 1 oz PORTIONS	\$3.46	48 1 oz PORTIONS	\$4.61
SCALLIONS, sliced thin		12 TBS	\$0.42	1 CUP 8 TBS	\$0.83	2 CUP 4 TBS	\$1.25	3 CUP	\$1.67
BALSAMIC GRILLED CHICKEN, diced 1/2" R 71567		12 3 oz PORTIONS	\$6.64	24 3 oz PORTIONS	\$13.28	36 3 oz PORTIONS	\$19.92	48 3 oz PORTIONS	\$26.55
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
BUFFALO WING SAUCE		12 TBS	\$0.53	1 CUP 8 TBS	\$1.05	2 CUP 4 TBS	\$1.58	3 CUP	\$2.11
CHEESE SAUCE, hot R 78016		12 1/2 Cup PORTIONS	\$4.58	24 1/2 Cup PORTIONS	\$9.16	36 1/2 Cup PORTIONS	\$13.74	48 1/2 Cup PORTIONS	\$18.32
BLUE CHEESE, crumbled		6 OZ	\$1.28	12 OZ	\$2.56	1 LB 2 OZ	\$3.84	1 LB 8 OZ	\$5.12
GARNISH: BUFFALO WING SAUCE		4 TBS	\$0.18	8 TBS	\$0.35	12 TBS	\$0.53	1 CUP	\$0.70
GARNISH: BLUE CHEESE, crumbled		1 1/2 OZ	\$0.32	3 OZ	\$0.64	4 1/2 OZ	\$0.96	6 OZ	\$1.28

- Methods:
1. In non stick skillet heat oil.
 2. Add celery, carrots and scallions. Heat for 30 seconds - 1 minute
 3. Add chicken, cook another 30 seconds - 1 minute
 4. Add pasta, toss for 30 seconds
 5. Add 1st listed buffalo wing sauce, cheese sauce and 1st listed blue cheese. Heat until hot and CCP- Minimum internal temperature is 165°F (for 15 seconds)
 6. Garnish with 2nd listed buffalo sauce and 2nd listed blue cheese. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

2 tsp olive/vegetable oil blend
 1/4 cup celery (2 oz), bias sliced 1/4". blanched

Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean

Vegan Type: Non Vegan

1/4 cup carrots (1 oz), julienne or matchstick
1 TBS scallions, sliced thin
3 oz spoodle grilled chicken (3 oz), diced 1/2"
3/4 cup pasta (about 4 oz), cooked
1 TBS buffalo sauce
1/2 cup cheese sauce
2 TBS blue cheese, crumbles
Garnish: 1 tsp buffalo sauce, 1/2 TBS blue cheese crumbles

Sub Recipe 77862: BY THE OUNCE CELERY

Portion: 1 oz	\$0.11	24 Portions	\$2.73	48 Portions	\$5.47	72 Portions	\$8.20	96 Portions	\$10.94
CELERY		1 LB 8 OZ	\$2.73	3 LB	\$5.47	4 LB 8 OZ	\$8.20	6 LB	\$10.94

- Methods:
1. Wash celery thoroughly
 2. Trim ends
 3. Slice on a bias, 1/4" thick
 4. Blanch in boiling water for 20-30 seconds. Shock immediately in an ice bath to stop the cooking process
 5. Drain well
 6. Place on chilled service vessel
 7. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours.

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 77853: BY THE OUNCE CARROTS SHREDDED MATCHSTICK

Portion: 1 oz	\$0.10	12 Portions \$1.15	24 Portions \$2.30	36 Portions \$3.46	48 Portions \$4.61
CARROTS, shredded or matchstick, conv.		12 OZ \$1.15	1 LB 8 OZ \$2.30	2 LB 4 OZ \$3.46	3 LB \$4.61

- Methods:
1. Place on chilled service vessel
 2. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 71567: CHICKEN BALSAMIC 3 oz random BASE

Portion: 3 oz	\$0.55	12 Portions \$6.64	24 Portions \$13.28	36 Portions \$19.91	48 Portions \$26.55
BALSAMIC VINEGAR		1 1/2 TSP \$0.04	1 TBS \$0.08	1 TBS 1 1/2 TSP \$0.12	2 TBS \$0.17
GARLIC , fresh, chopped		1/2 TSP \$0.01	1 TSP \$0.03	1 1/2 TSP \$0.04	2 TSP \$0.05
SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.00
BLACK PEPPER table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	3/8 TSP \$0.02	1/2 TSP \$0.03
OIL OLIVE VEG BLEND		8 TBS \$0.25	1 CUP \$0.50	1 CUP 8 TBS \$0.75	2 CUP \$1.00
CHICKEN BREAST RANDOM		3 LB \$6.32	6 LB \$12.65	9 LB \$18.97	12 LB \$25.30

- Methods:
1. Combine together all ingredients except chicken, mix well
 2. Coat chicken breast with marinade
 3. CCP- Cover and refrigerate at 40°F or below for 1-2 hours, discard excess marinade
 4. Place the marinated chicken breast on a hot char-broiler or grill
 5. Grill until marked on each side. Finish in 275°F oven until 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 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 78016: SAUCE CHEESE SPEED SCRATCH

Portion: 1/2 Cup	\$0.39	12 Portions	\$4.69	24 Portions	\$9.38	36 Portions	\$14.07	48 Portions	\$18.76
WHOLE MILK		3 CUP	\$0.86	1 QRT 2 CUP	\$1.73	2 QRT 1 CUP	\$2.59	3 QRT	\$3.46
YELLOW AMERICAN CHEESE, 160 ct slices		1 LB 8 OZ	\$3.72	3 LB	\$7.43	4 LB 8 OZ	\$11.15	6 LB	\$14.86
DRY MUSTARD, ground		3/4 TSP	\$0.05	1 1/2 TSP	\$0.10	2 1/4 TSP	\$0.14	1 TBS	\$0.19
TABASCO		3/4 TSP	\$0.06	1 1/2 TSP	\$0.12	2 1/4 TSP	\$0.19	1 TBS	\$0.25

- Methods:
1. In a double boiler heat milk
 2. Stir in cheese, 2 or 3 slices at a time. CCP- Minimum internal temperature is 165°F or above (for 15 seconds)
 3. Season with dry mustard and tabasco
 4. CCP- Hold hot at 140°F or above or Cool quickly (per HACCP) to 40°F or below
 5. Serve 1/2 cup per portion or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (in a double boiler) (per HACCP) to 165°F or above (for 15 seconds)

Note: 1/2 cup = 4 oz average

78050: THEME MAC N CHEESE FOUR CHEESE & BACON

Portion: 1 Entree	\$1.51	12 Portions	\$18.07	24 Portions	\$36.15	36 Portions	\$54.22	48 Portions	\$72.29
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
GARLIC, fresh, minced		2 TBS	\$0.16	4 TBS	\$0.31	6 TBS	\$0.47	8 TBS	\$0.63
BACON, crisp, sliced 1/2" R 77427		12 1 oz PORTIONS	\$7.36	24 1 oz PORTIONS	\$14.72	36 1 oz PORTIONS	\$22.08	48 1 oz PORTIONS	\$29.43
GRAPE TOMATOES, halved lengthwise		2 LB 4 OZ	\$3.38	4 LB 8 OZ	\$6.75	6 LB 12 OZ	\$10.13	9 LB	\$13.50
SCALLIONS, sliced thin		1 CUP 8 TBS	\$0.83	3 CUP	\$1.67	1 QRT 8 TBS	\$2.50	1 QRT 2 CUP	\$3.33
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
CHEDDAR CHEESE, shredded		3 OZ	\$0.38	6 OZ	\$0.76	9 OZ	\$1.13	12 OZ	\$1.51
GRUYERE SWISS CHEESE, shredded		3 OZ	\$1.28	6 OZ	\$2.57	9 OZ	\$3.85	12 OZ	\$5.14

- Methods:
1. In non stick skillet heat oil. Add garlic and sweat for a few seconds
 2. Add bacon and allow to crisp for a few seconds.
 3. Add tomatoes and scallions. Cook for 30 seconds - 1 minute
 4. Add pasta, toss for 30 seconds
 5. Add alfredo sauce, cheddar and gruyere swiss cheeses. Heat until hot and cheese are melted. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 6. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/2 tsp garlic, minced
- 1/4 cup crisp bacon (1 oz), diced 1/2"
- 1/2 cup grape tomatoes (3 oz), halved lengthwise
- 2 TBS scallions, sliced thin
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup alfredo sauce

Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean

Vegan Type: Non Vegan

1 TBS cheddar cheese (1/4 oz) shredded
1 TBS gruyere cheese (1/4 oz), shredded

Sub Recipe 77427: BACON, BY THE OUNCE

Portion: 1 oz	\$0.61	12 Portions \$7.36	24 Portions \$14.72	36 Portions \$22.08	48 Portions \$29.43
BACON LAID OUT 22/26, raw		2 LB \$7.36	4 LB \$14.72	6 LB \$22.08	8 LB \$29.43

Methods: 1. Lay 3 sheets parchment with bacon on each sheet pan (parchment will overlap). Bake in a 375 degree F. standard oven for 20 to 25 minutes, or 350°F in a convection oven for 11 minutes. CCP-- Minimum internal temperature should be at least 155 degrees F. (for 15 seconds).
 2. Remove pans from oven and immediately pour off excess fat. (Save fat for other uses). CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.

Shelf Life: Use within 24 to 48 hours.

Allergens (including sub recipes):

Vegan Type: Non Vegan

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78046: THEME MAC N CHEESE GREEN CHILE CHICKEN

Portion: 1 Entree	\$1.86	12 Portions	\$22.37	24 Portions	\$44.74	36 Portions	\$67.11	48 Portions	\$89.48
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
GARLIC, fresh, minced		2 TBS	\$0.16	4 TBS	\$0.31	6 TBS	\$0.47	8 TBS	\$0.63
ROASTED GREEN CHILE PEPPERS, diced 1/2" R 76932		36 1 oz PORTIONS	\$7.71	72 1 oz PORTIONS	\$15.42	108 1 oz PORTIONS	\$23.13	144 1 oz PORTIONS	\$30.84
GRAPE TOMATOES, halved lengthwise		1 LB 2 OZ	\$1.69	2 LB 4 OZ	\$3.38	3 LB 6 OZ	\$5.06	4 LB 8 OZ	\$6.75
BALSAMIC GRILLED CHICKEN, diced 1/2" R 71567		12 3 oz PORTIONS	\$6.64	24 3 oz PORTIONS	\$13.28	36 3 oz PORTIONS	\$19.92	48 3 oz PORTIONS	\$26.55
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
PEPPERJACK CHEESE, shredded		6 OZ	\$1.05	12 OZ	\$2.11	1 LB 2 OZ	\$3.16	1 LB 8 OZ	\$4.22
GARNISH: CILANTRO, fresh, chopped		4 TBS	\$0.43	8 TBS	\$0.87	12 TBS	\$1.30	1 CUP	\$1.74

- Methods:
1. In non stick skillet heat oil. Add garlic and sweat for 30 seconds until fragrant
 2. Add roasted green chile peppers and tomatoes. Heat for 30 seconds - 1 minute
 3. Add chicken, heat for an additional 30 seconds to 1 minute
 4. Add pasta, toss for 30 seconds
 5. Add alfredo sauce and shredded cheese. Heat until hot and cheese is melted. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 6. Garnish with cilantro and Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/2 tsp garlic, minced
- 1/2 cup roasted green chile peppers (3 oz), diced 1/2"
- 1/4 cup grape tomatoes (1 1/2 oz), halved lengthwise
- 3 oz spoodle grilled chicken (3 oz), diced 1/2"
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup alfredo sauce
- 2 TBS pepperjack cheese (1/2 oz) shredded

Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean

Vegan Type: Non Vegan

Garnish: 1 tsp fresh cilantro, chopped

Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean
Vegan Type: Non Vegan

Sub Recipe 76932: PEPPERS GREEN CHILIES ROASTED 1 oz

Portion: 1 oz	\$0.21	36 Portions	\$7.71	72 Portions	\$15.42	108 Portions	\$23.13	144 Portions	\$30.85
BANANA, ANAHEIN or other Sweet Chile ppr		4 LB 8 OZ	\$7.64	9 LB	\$15.28	13 LB 8 OZ	\$22.92	18 LB	\$30.56
OIL OLIVE VEG BLEND		2 TBS 3/4 TSP	\$0.07	4 TBS 1 1/2 TSP	\$0.14	6 TBS 2 1/4 TSP	\$0.21	9 TBS	\$0.28

- Methods:
1. Preheat oven to 450°F. Toss the peppers with oil. Spread the peppers evenly on a sheet pan in a single layer
 2. Roast the peppers for about 4 to 5 minutes until the skins blister. Watch carefully so they do not burn
 3. Place the peppers in a plastic bag or hotel pan covered with plastic wrap and seal
 4. Allow the chile peppers to sweat in the pan or plastic bag for about 10 to minutes
 5. Peel the chile, remove and discard the skin, seeds and the veins. A small amount of the charred skin may remain
 6. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 3 days

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 71567: CHICKEN BALSAMIC 3 oz random BASE

Portion: 3 oz	\$0.55	12 Portions \$6.64	24 Portions \$13.28	36 Portions \$19.91	48 Portions \$26.55
BALSAMIC VINEGAR		1 1/2 TSP \$0.04	1 TBS \$0.08	1 TBS 1 1/2 TSP \$0.12	2 TBS \$0.17
GARLIC , fresh, chopped		1/2 TSP \$0.01	1 TSP \$0.03	1 1/2 TSP \$0.04	2 TSP \$0.05
SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.00
BLACK PEPPER table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	3/8 TSP \$0.02	1/2 TSP \$0.03
OIL OLIVE VEG BLEND		8 TBS \$0.25	1 CUP \$0.50	1 CUP 8 TBS \$0.75	2 CUP \$1.00
CHICKEN BREAST RANDOM		3 LB \$6.32	6 LB \$12.65	9 LB \$18.97	12 LB \$25.30

- Methods:
1. Combine together all ingredients except chicken, mix well
 2. Coat chicken breast with marinade
 3. CCP- Cover and refrigerate at 40°F or below for 1-2 hours, discard excess marinade
 4. Place the marinated chicken breast on a hot char-broiler or grill
 5. Grill until marked on each side. Finish in 275°F oven until 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 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78041: THEME MAC N CHEESE GRILLED CHICKEN

Portion: 1 Entree	\$1.55	12 Portions	\$18.65	24 Portions	\$37.29	36 Portions	\$55.94	48 Portions	\$74.59
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
BROCCOLI FLORETS, blanched R 77857		24 1 oz PORTIONS	\$2.17	48 1 oz PORTIONS	\$4.34	72 1 oz PORTIONS	\$6.52	96 1 oz PORTIONS	\$8.69
ROASTED MUSHROOMS, 1/4rd R 72242		18 1 oz PORTIONS	\$2.71	36 1 oz PORTIONS	\$5.41	54 1 oz PORTIONS	\$8.12	72 1 oz PORTIONS	\$10.82
GRILLED BALSAMIC CHICKEN, diced 1/" R 71567		12 3 oz PORTIONS	\$6.64	24 3 oz PORTIONS	\$13.28	36 3 oz PORTIONS	\$19.92	48 3 oz PORTIONS	\$26.55
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
CHEESE SAUCE, hot R 78016		12 1/2 Cup PORTIONS	\$4.58	24 1/2 Cup PORTIONS	\$9.16	36 1/2 Cup PORTIONS	\$13.74	48 1/2 Cup PORTIONS	\$18.32
CHEDDAR CHEESE, shredded		6 OZ	\$0.76	12 OZ	\$1.51	1 LB 2 OZ	\$2.27	1 LB 8 OZ	\$3.02

- Methods:
1. In non stick skillet heat oil.
 2. Add broccoli and mushrooms. Heat for 30 seconds - 1 minute
 3. Add chicken, cook another 30 seconds - 1 minute
 4. Add pasta, toss for 30 seconds
 5. Add cheese sauce and shredded cheddar. Heat until hot and cheddar is melted. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 6. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/2 cup broccoli florets (2 oz), blanched
- 1/4 cup roasted mushrooms (1 1/2 oz), 1/4rd
- 3 oz spoodle grilled balsamic chicken (3 oz), diced 1/2"
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup cheese sauce
- 2 TBS cheddar cheese (1/2 oz) shredded

Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean

Vegan Type: Non Vegan

Sub Recipe 72242: MUSHROOMS ROASTED 1 oz

Portion: 1 oz	\$0.15	18 Portions	\$2.71	36 Portions	\$5.41	54 Portions	\$8.12	72 Portions	\$10.82
MUSHROOMS, quartered		1 LB 8 OZ	\$2.47	3 LB	\$4.95	4 LB 8 OZ	\$7.42	6 LB	\$9.89
OIL OLIVE VEG BLEND		6 TBS	\$0.19	12 TBS	\$0.38	1 CUP 2 TBS	\$0.56	1 CUP 8 TBS	\$0.75
SALT		3/4 TSP	\$0.00	1 1/2 TSP	\$0.01	2 1/4 TSP	\$0.01	1 TBS	\$0.01
BLACK PEPPER, table grind		3/4 TSP	\$0.04	1 1/2 TSP	\$0.08	2 1/4 TSP	\$0.12	1 TBS	\$0.16

- Methods:
1. Toss all ingredients together
 2. Place in single layer on treated sheet pan
 3. Roast at 450°F for 4 to 6 minutes until lightly golden
 4. CCP- Hold hot at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 71567: CHICKEN BALSAMIC 3 oz random BASE

Portion: 3 oz	\$0.55	12 Portions \$6.64	24 Portions \$13.28	36 Portions \$19.91	48 Portions \$26.55
BALSAMIC VINEGAR		1 1/2 TSP \$0.04	1 TBS \$0.08	1 TBS 1 1/2 TSP \$0.12	2 TBS \$0.17
GARLIC , fresh, chopped		1/2 TSP \$0.01	1 TSP \$0.03	1 1/2 TSP \$0.04	2 TSP \$0.05
SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.00
BLACK PEPPER table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	3/8 TSP \$0.02	1/2 TSP \$0.03
OIL OLIVE VEG BLEND		8 TBS \$0.25	1 CUP \$0.50	1 CUP 8 TBS \$0.75	2 CUP \$1.00
CHICKEN BREAST RANDOM		3 LB \$6.32	6 LB \$12.65	9 LB \$18.97	12 LB \$25.30

- Methods:
1. Combine together all ingredients except chicken, mix well
 2. Coat chicken breast with marinade
 3. CCP- Cover and refrigerate at 40°F or below for 1-2 hours, discard excess marinade
 4. Place the marinated chicken breast on a hot char-broiler or grill
 5. Grill until marked on each side. Finish in 275°F oven until 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 77857: BY THE OUNCE BROCCOLI

Portion: 1 oz	\$0.09	24 Portions	\$2.17	48 Portions	\$4.34	72 Portions	\$6.52	96 Portions	\$8.69
BROCCOLI CROWNS or FLORETTES		1 LB 15 OZ	\$2.17	3 LB 14 OZ	\$4.34	5 LB 13 OZ	\$6.52	7 LB 12 OZ	\$8.69

- Methods:
1. Trim excess stem from broccoli crowns
 2. Cut broccoli into 2 inch florets
 3. Blanch: Boil for 1 - 1 1/2 minutes until crisp tender and still bright green in color. Immediately shock in ice bath to stop the cooking process
 4. Drain well
 5. Place on chilled service vessel
 6. CCP- Hold refrigerated at 40°F or below for and during service

Shelf Life: Use within 48 hours

Note: 1 cup = 3.25 oz

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 78016: SAUCE CHEESE SPEED SCRATCH

Portion: 1/2 Cup	\$0.39	12 Portions	\$4.69	24 Portions	\$9.38	36 Portions	\$14.07	48 Portions	\$18.76
WHOLE MILK		3 CUP	\$0.86	1 QRT 2 CUP	\$1.73	2 QRT 1 CUP	\$2.59	3 QRT	\$3.46
YELLOW AMERICAN CHEESE, 160 ct slices		1 LB 8 OZ	\$3.72	3 LB	\$7.43	4 LB 8 OZ	\$11.15	6 LB	\$14.86
DRY MUSTARD, ground		3/4 TSP	\$0.05	1 1/2 TSP	\$0.10	2 1/4 TSP	\$0.14	1 TBS	\$0.19
TABASCO		3/4 TSP	\$0.06	1 1/2 TSP	\$0.12	2 1/4 TSP	\$0.19	1 TBS	\$0.25

- Methods:
1. In a double boiler heat milk
 2. Stir in cheese, 2 or 3 slices at a time. CCP- Minimum internal temperature is 165°F or above (for 15 seconds)
 3. Season with dry mustard and tabasco
 4. CCP- Hold hot at 140°F or above or Cool quickly (per HACCP) to 40°F or below
 5. Serve 1/2 cup per portion or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (in a double boiler) (per HACCP) to 165°F or above (for 15 seconds)

Note: 1/2 cup = 4 oz average

78039: THEME MAC N CHEESE LOBSTER

Portion: 1 Entree	\$4.73	12 Portions	\$56.76	24 Portions	\$113.52	36 Portions	\$170.28	48 Portions	\$227.03
OLIVE/VEGETABLE BLEND OIL		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
GARLIC, fresh, minced		2 TBS	\$0.16	4 TBS	\$0.31	6 TBS	\$0.47	8 TBS	\$0.63
MELTED LEEKS R 77610		6 2 1/2 oz PORTIONS	\$1.92	12 2 1/2 oz PORTIONS	\$3.85	18 2 1/2 oz PORTIONS	\$5.77	24 2 1/2 oz PORTIONS	\$7.70
SHERRY WINE		3 CUP	\$1.85	1 QRT 2 CUP	\$3.69	2 QRT 1 CUP	\$5.54	3 QRT	\$7.39
SPINACH, baby		12 OZ	\$2.97	1 LB 8 OZ	\$5.95	2 LB 4 OZ	\$8.92	3 LB	\$11.90
GRAPE TOMATOES, 1/2vd lengthwise		1 LB 2 OZ	\$1.69	2 LB 4 OZ	\$3.38	3 LB 6 OZ	\$5.06	4 LB 8 OZ	\$6.75
LOBSTER MEAT, canned/frozen		2 LB 4 OZ	\$40.48	4 LB 8 OZ	\$80.97	6 LB 12 OZ	\$121.4	9 LB	\$161.9
MACARONI/SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
GRUYERE SWISS CHEESE, shredded		6 OZ	\$2.57	12 OZ	\$5.14	1 LB 2 OZ	\$7.71	1 LB 8 OZ	\$10.28
GARNISH: ITALIAN PARSLEY, fresh chopped		4 TBS	\$0.43	8 TBS	\$0.86	12 TBS	\$1.29	1 CUP	\$1.72

- Methods:
1. In non stick skillet, heat oil. Add garlic and leeks. Saute for a few seconds until fragrant
 2. Add sherry wine and reduce by half
 3. Add spinach and grape tomatoes, toss quickly
 4. Add lobster, toss quickly to heat
 5. Add pasta, toss to incorporate and heat
 6. Add alfredo sauce and gruyere. CCP - Heat until minimum temperature is 165°F or above (for 15 seconds)
 7. Place in serving vessel and garnish with parsley
 8. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

2 tsp Olive/vegetable oil blend

Allergens (including sub recipes): Milk, Shellfish, Wheat, Gluten, Soybean

Vegan Type: Non Vegan

1/2 tsp garlic, minced
1/4 cup melted leeks (1 1/4 oz)
1/4 cup sherry wine
1 cup baby spinach (1 oz)
1/4 cup grape tomatoes (1 1/2 oz) halved lengthwise
3 oz spoodle lobster meat (3 oz), chopped
3/4 cup pasta (about 4 oz) cooked
1/2 cup alfredo cheese sauce, hot
2 TBS gruyere swiss (1/2 oz), shredded
Garnish: 1 tsp Italian parsley, chopped

Sub Recipe 77610: LEEKS MELTED

Portion: 2 1/2 oz	\$0.32	6 Portions	\$1.92	12 Portions	\$3.85	18 Portions	\$5.77	24 Portions	\$7.70
LEEKS, whites only, sliced very thin		1 LB	\$1.27	2 LB	\$2.54	3 LB	\$3.81	4 LB	\$5.08
WATER		1 GAL	\$0.00	2 GAL	\$0.00	3 GAL	\$0.00	4 GAL	\$0.00
BUTTER SALTED		4 OZ	\$0.56	8 OZ	\$1.11	12 OZ	\$1.67	1 LB	\$2.22
HEAVY CREAM		2 TBS	\$0.08	4 TBS	\$0.16	6 TBS	\$0.25	8 TBS	\$0.33
KOSHER SALT		1/2 TSP	\$0.00	1 TSP	\$0.01	1 1/2 TSP	\$0.01	2 TSP	\$0.01
BLACK PEPPER, table grind		1/4 TSP	\$0.01	1/2 TSP	\$0.03	3/4 TSP	\$0.04	1 TSP	\$0.05

Methods: Note: To clean Leeks: Trim off root and trim stem 1" from white part of leek
 Slice white part of leek thin 1/4". Rinse leeks 3 times under cold water to remove any sand or dirt

1. Melt butter over medium low heat and add leeks
2. Cook "melt" leeks very slowly, stirring frequently until very soft, approximately 15 minutes. CAREFUL NOT TO BROWN
3. Stir in cream, salt and pepper, mix well. CCP-- Hold hot (140 degrees F. or above) or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for service

Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).

Portion: 2 1/2 oz or as directed by recipe

Allergens (including sub recipes): Milk

Vegan Type: Lacto/Ovo

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78048: THEME MAC N CHEESE MEDITERRANEAN CHICKEN

Portion: 1 Entree	\$1.85	12 Portions	\$22.23	24 Portions	\$44.45	36 Portions	\$66.68	48 Portions	\$88.90
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
ROASTED RED PEPPERS, julienne R 72166		24 1 oz PORTIONS	\$3.92	48 1 oz PORTIONS	\$7.84	72 1 oz PORTIONS	\$11.76	96 1 oz PORTIONS	\$15.68
SUNDRIED TOMATO PESTO, convenience		12 TBS	\$2.94	1 CUP 8 TBS	\$5.88	2 CUP 4 TBS	\$8.82	3 CUP	\$11.76
SPINACH, baby		12 OZ	\$2.97	1 LB 8 OZ	\$5.95	2 LB 4 OZ	\$8.92	3 LB	\$11.90
BALSAMIC GRILLED CHICKEN, diced 1/2" R 71567		12 3 oz PORTIONS	\$6.64	24 3 oz PORTIONS	\$13.28	36 3 oz PORTIONS	\$19.92	48 3 oz PORTIONS	\$26.55
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
FETA CHEESE, crumbled		6 OZ	\$1.04	12 OZ	\$2.07	1 LB 2 OZ	\$3.11	1 LB 8 OZ	\$4.14
GARNISH: DILL, fresh, chopped		2 TBS	\$0.03	4 TBS	\$0.06	6 TBS	\$0.10	8 TBS	\$0.13

- Methods:
1. In non stick skillet heat oil.
 2. Add peppers. Heat for a few seconds
 3. Add pesto and stir to heat
 4. Add spinach and heat until just barely wilted
 5. Add chicken and cook another 30 seconds - 1 minute
 6. Add pasta, toss for 30 seconds
 7. Add alfredo sauce and feta. Heat until hot. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 8. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/4 cup roasted red peppers (2 oz), julienne
- 1 TBS sun-dried tomato pesto, convenience
- 1 cup baby spinach (1 oz)
- 3 oz spoodle grilled chicken (3 oz), diced 1/2"
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup alfredo sauce

Allergens (including sub recipes): Milk, Treenuts, Soybean, Wheat, Gluten

Vegan Type: Non Vegan

2 TBS feta cheese (1/2 oz) crumbled
Garnish: 1/2 tsp fresh dill, chopped

Sub Recipe 72166: Peppers Red Roasted 1 oz WLNS

Portion: 1 oz	\$0.16	24 Portions	\$3.92	48 Portions	\$7.84	72 Portions	\$11.76	96 Portions	\$15.68
RED PEPPERS, washed		1 LB 14 OZ	\$3.78	3 LB 12 OZ	\$7.57	5 LB 10 OZ	\$11.35	7 LB 8 OZ	\$15.14
OIL PAN COATING VEGALINE		1 TBS	\$0.14	2 TBS 1/8 TSP	\$0.27	3 TBS 1/8 TSP	\$0.41	4 TBS 1/8 TSP	\$0.54

- Methods:
1. Wash peppers under cold water prior to use.
 2. Spray exterior of pepper with pan coating and grill on char broiler or roast in 425°F oven until skin is completely charred
 3. Place peppers in sealed container or plastic bag for 5 to 6 minutes until skin loosens and is easy to peel
 4. Remove skin, seeds and stem
 5. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 48 hours.

Sub Recipe 71567: CHICKEN BALSAMIC 3 oz random BASE

Portion: 3 oz	\$0.55	12 Portions \$6.64	24 Portions \$13.28	36 Portions \$19.91	48 Portions \$26.55
BALSAMIC VINEGAR		1 1/2 TSP \$0.04	1 TBS \$0.08	1 TBS 1 1/2 TSP \$0.12	2 TBS \$0.17
GARLIC , fresh, chopped		1/2 TSP \$0.01	1 TSP \$0.03	1 1/2 TSP \$0.04	2 TSP \$0.05
SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.00
BLACK PEPPER table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	3/8 TSP \$0.02	1/2 TSP \$0.03
OIL OLIVE VEG BLEND		8 TBS \$0.25	1 CUP \$0.50	1 CUP 8 TBS \$0.75	2 CUP \$1.00
CHICKEN BREAST RANDOM		3 LB \$6.32	6 LB \$12.65	9 LB \$18.97	12 LB \$25.30

- Methods:
1. Combine together all ingredients except chicken, mix well
 2. Coat chicken breast with marinade
 3. CCP- Cover and refrigerate at 40°F or below for 1-2 hours, discard excess marinade
 4. Place the marinated chicken breast on a hot char-broiler or grill
 5. Grill until marked on each side. Finish in 275°F oven until 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 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78047: THEME MAC N CHEESE MEDITERRANEAN SHRIMP

Portion: 1 Entree	\$2.55	12 Portions	\$30.58	24 Portions	\$61.17	36 Portions	\$91.75	48 Portions	\$122.34
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
ROASTED RED PEPPERS, julienne R 72166		24 1 oz PORTIONS	\$3.92	48 1 oz PORTIONS	\$7.84	72 1 oz PORTIONS	\$11.76	96 1 oz PORTIONS	\$15.68
SUNDRIED TOMATO PESTO, convenience		12 TBS	\$2.94	1 CUP 8 TBS	\$5.88	2 CUP 4 TBS	\$8.82	3 CUP	\$11.76
SPINACH, baby		12 OZ	\$2.97	1 LB 8 OZ	\$5.95	2 LB 4 OZ	\$8.92	3 LB	\$11.90
STEAMED 71/90 SHRIMP R 76983		12 3 oz PORTIONS	\$15.00	24 3 oz PORTIONS	\$29.99	36 3 oz PORTIONS	\$44.99	48 3 oz PORTIONS	\$59.99
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
FETA CHEESE, crumbled		6 OZ	\$1.04	12 OZ	\$2.07	1 LB 2 OZ	\$3.11	1 LB 8 OZ	\$4.14
GARNISH: DILL, fresh, chopped		2 TBS	\$0.03	4 TBS	\$0.06	6 TBS	\$0.10	8 TBS	\$0.13

- Methods:
1. In non stick skillet heat oil.
 2. Add peppers. Heat for a few seconds
 3. Add pesto and stir to heat
 4. Add spinach and heat until just barely wilted
 5. Add shirmp and cook another 30 seconds - 1 minute
 6. Add pasta, toss for 30 seconds
 7. Add alfredo sauce and feta. Heat until hot. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 8. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/4 cup roasted red peppers (2 oz), julienne
- 1 TBS sun-dried tomato pesto, convenience
- 1 cup baby spinach (1 oz)
- 3 oz spoodle steamed shrimp (3 oz)
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup alfredo sauce

Allergens (including sub recipes): Milk, Treenuts, Soybean, Shellfish, Wheat, Gluten

Vegan Type: Non Vegan

2 TBS feta cheese (1/2 oz) crumbled
Garnish: 1/2 tsp fresh dill, chopped

Sub Recipe 72166: Peppers Red Roasted 1 oz WLNS

Portion: 1 oz	\$0.16	24 Portions	\$3.92	48 Portions	\$7.84	72 Portions	\$11.76	96 Portions	\$15.68
RED PEPPERS, washed		1 LB 14 OZ	\$3.78	3 LB 12 OZ	\$7.57	5 LB 10 OZ	\$11.35	7 LB 8 OZ	\$15.14
OIL PAN COATING VEGALINE		1 TBS	\$0.14	2 TBS 1/8 TSP	\$0.27	3 TBS 1/8 TSP	\$0.41	4 TBS 1/8 TSP	\$0.54

- Methods:
1. Wash peppers under cold water prior to use.
 2. Spray exterior of pepper with pan coating and grill on char broiler or roast in 425°F oven until skin is completely charred
 3. Place peppers in sealed container or plastic bag for 5 to 6 minutes until skin loosens and is easy to peel
 4. Remove skin, seeds and stem
 5. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 48 hours.

Sub Recipe 76983: SHRIMP 71/90 BASE STEAMED 3 OZ

Portion: 3 oz	\$1.25	12 Portions \$15.00	24 Portions \$29.99	36 Portions \$44.99	48 Portions \$59.99
SHRIMP 71/90 P&D RAW T/OFF		2 LB 13 OZ \$15.00	5 LB 10 OZ \$29.99	8 LB 7 OZ \$44.99	11 LB 4 OZ \$59.99

Methods: 1. CCP- Steam shrimp for 30 seconds to 1 minutes until Minimum internal temperature is 145°F (for 15 seconds). Cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 48 hours.

Allergens (including sub recipes): Shellfish

Vegan Type: Non Vegan

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions	\$2.89	24 Portions	\$5.78	36 Portions	\$8.67	48 Portions	\$11.56
MARGARINE		2 1/2 OZ	\$0.12	5 OZ	\$0.25	7 1/2 OZ	\$0.37	10 OZ	\$0.50
GARLIC, fresh, minced		1 3/4 TSP	\$0.05	1 TBS 1/2 TSP	\$0.09	1 TBS 2 1/4 TSP	\$0.14	2 TBS 1 TSP	\$0.18
FLOUR		8 TBS	\$0.05	1 CUP	\$0.10	1 CUP 8 TBS	\$0.15	2 CUP	\$0.19
WHOLE MILK		1 QRT 1 CUP	\$1.44	2 QRT 2 CUP	\$2.88	3 QRT 3 CUP	\$4.32	1 GAL 1 QRT	\$5.77
KOSHER SALT		1/4 TSP	\$0.00	1/2 TSP	\$0.00	3/4 TSP	\$0.00	1 TSP	\$0.01
WHITE PEPPER, ground		1/4 TSP	\$0.02	1/2 TSP	\$0.05	3/4 TSP	\$0.07	1 TSP	\$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP	\$0.06	1 1/4 TSP	\$0.12	1 7/8 TSP	\$0.18	2 1/2 TSP	\$0.24
MOZZARELLA PT SKIM, shredded		3 OZ	\$0.48	6 OZ	\$0.95	9 OZ	\$1.43	12 OZ	\$1.91
PARMESAN CHEESE, grated		2 1/2 OZ	\$0.67	5 OZ	\$1.34	7 1/2 OZ	\$2.00	10 OZ	\$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78049: THEME MAC N CHEESE MEDITERRANEAN VEGGIE

Portion: 1 Entree	\$1.51	12 Portions	\$18.09	24 Portions	\$36.18	36 Portions	\$54.27	48 Portions	\$72.36
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
ROASTED RED PEPPERS, julienne R 72166		24 1 oz PORTIONS	\$3.92	48 1 oz PORTIONS	\$7.84	72 1 oz PORTIONS	\$11.76	96 1 oz PORTIONS	\$15.68
ROASTED EGGPLANT, diced 1/2" R 72501		24 1 oz PORTIONS	\$2.50	48 1 oz PORTIONS	\$5.01	72 1 oz PORTIONS	\$7.51	96 1 oz PORTIONS	\$10.01
SUNDRIED TOMATO PESTO, convenience		12 TBS	\$2.94	1 CUP 8 TBS	\$5.88	2 CUP 4 TBS	\$8.82	3 CUP	\$11.76
SPINACH, baby		12 OZ	\$2.97	1 LB 8 OZ	\$5.95	2 LB 4 OZ	\$8.92	3 LB	\$11.90
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
FETA CHEESE, crumbled		6 OZ	\$1.04	12 OZ	\$2.07	1 LB 2 OZ	\$3.11	1 LB 8 OZ	\$4.14
GARNISH: DILL, fresh, chopped		2 TBS	\$0.03	4 TBS	\$0.06	6 TBS	\$0.10	8 TBS	\$0.13

- Methods:
1. In non stick skillet heat oil.
 2. Add peppers and eggplant. Heat for a few seconds
 3. Add pesto and stir to heat
 4. Add spinach and heat until just barely wilted
 5. Add pasta, toss for 30 seconds
 6. Add alfredo sauce and feta. Heat until hot. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 7. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/4 cup roasted red peppers (2 oz), julienne
- 1/4 cup roasted eggplant (2 oz), diced 1/2"
- 1 TBS sun-dried tomato pesto, convenience
- 1 cup baby spinach (1 oz)
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup alfredo sauce
- 2 TBS feta cheese (1/2 oz) crumbled

Allergens (including sub recipes): Milk, Treenuts, Soybean, Wheat, Gluten

Vegan Type: Non Vegan

Garnish: 1/2 tsp fresh dill, chopped

Allergens (including sub recipes): Milk,Treenuts,Soybean,Wheat,Gluten
Vegan Type: Non Vegan

Sub Recipe 72166: Peppers Red Roasted 1 oz WLNS

Portion: 1 oz	\$0.16	24 Portions	\$3.92	48 Portions	\$7.84	72 Portions	\$11.76	96 Portions	\$15.68
RED PEPPERS, washed		1 LB 14 OZ	\$3.78	3 LB 12 OZ	\$7.57	5 LB 10 OZ	\$11.35	7 LB 8 OZ	\$15.14
OIL PAN COATING VEGALINE		1 TBS	\$0.14	2 TBS 1/8 TSP	\$0.27	3 TBS 1/8 TSP	\$0.41	4 TBS 1/8 TSP	\$0.54

- Methods:
1. Wash peppers under cold water prior to use.
 2. Spray exterior of pepper with pan coating and grill on char broiler or roast in 425°F oven until skin is completely charred
 3. Place peppers in sealed container or plastic bag for 5 to 6 minutes until skin loosens and is easy to peel
 4. Remove skin, seeds and stem
 5. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 48 hours.

Sub Recipe 72501: EGGPLANT ROASTED 1 OZ

Portion: 1 oz	\$0.10	24 Portions	\$2.50	48 Portions	\$5.01	72 Portions	\$7.51	96 Portions	\$10.02
EGGPLANT, 1/2" thick round slices		2 LB 11 OZ	\$1.93	5 LB 6 OZ	\$3.87	8 LB 1 OZ	\$5.80	10 LB 12 OZ	\$7.73
OIL OLIVE VEG BLEND		12 TBS	\$0.38	1 CUP 8 TBS	\$0.75	2 CUP 4 TBS	\$1.13	3 CUP	\$1.51
GARLIC, fresh, chopped		1/2 TSP	\$0.01	1 TSP	\$0.03	1 1/2 TSP	\$0.04	2 TSP	\$0.05
SALT		1/2 TSP	\$0.00	1 TSP	\$0.00	1 1/2 TSP	\$0.01	2 TSP	\$0.01
BLACK PEPPER, table grind		1/4 TSP	\$0.01	1/2 TSP	\$0.03	3/4 TSP	\$0.04	1 TSP	\$0.05
BALSAMIC VINEGAR		2 TBS	\$0.17	4 TBS	\$0.33	6 TBS	\$0.50	8 TBS	\$0.66

- Methods:
1. Slice eggplant, with skin, into 1/2" rounds
 2. Combine oil, garlic, salt, pepper and balsamic vinegar, mix well
 3. Toss eggplant with balsamic marinade
 4. Place eggplant in single layer on sheet pan
 5. CCP- Roast at 450°F or 4-6 minutes, CCP- Minimum internal temperature of 140°F (for 15 seconds)
 6. CCP- Hold hot at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78045: THEME MAC N CHEESE ROASTED VEGGIE

Portion: 1 Entree	\$2.55	12 Portions	\$30.66	24 Portions	\$61.31	36 Portions	\$91.97	48 Portions	\$122.62
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
GARLIC, fresh, minced		2 TBS	\$0.16	4 TBS	\$0.31	6 TBS	\$0.47	8 TBS	\$0.63
ROASTED MUSHROOMS, 1/4rd R 72242		18 1 oz PORTIONS	\$2.71	36 1 oz PORTIONS	\$5.41	54 1 oz PORTIONS	\$8.12	72 1 oz PORTIONS	\$10.82
ROASTED CAULIFLOWER, small florets R 78044		6 1/2 Cup PORTIONS	\$14.12	12 1/2 Cup PORTIONS	\$28.23	18 1/2 Cup PORTIONS	\$42.35	24 1/2 Cup PORTIONS	\$56.46
ROASTED RED PEPPERS, julienne R 72166		24 1 oz PORTIONS	\$3.92	48 1 oz PORTIONS	\$7.84	72 1 oz PORTIONS	\$11.76	96 1 oz PORTIONS	\$15.68
ROASTED EGGPLANT, diced 1/2" R 72501		24 1 oz PORTIONS	\$2.50	48 1 oz PORTIONS	\$5.01	72 1 oz PORTIONS	\$7.51	96 1 oz PORTIONS	\$10.01
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
GRUYERE SWISS CHEESE, shredded		6 OZ	\$2.57	12 OZ	\$5.14	1 LB 2 OZ	\$7.71	1 LB 8 OZ	\$10.28

- Methods:
1. In non stick skillet heat oil. Add garlic and sweat for 30 seconds until fragrant
 2. Add mushrooms, cauliflower, peppers and eggplant. Heat for 30 seconds - 1 minute
 3. Add pasta, toss for 30 seconds
 4. Add alfredo sauce and shredded gruyere. Heat until hot and cheese is melted. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 5. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

2 tsp olive/vegetable oil blend
 1/2 tsp garlic, minced
 1/4 cup roasted mushrooms (1 1/2 oz), 1/4rd
 1/4 cup roasted cauliflower (1 1/2 oz), small florets
 1/4 cup roasted red peppers (2 oz), julienne
 1/4 cup roasted eggplant (2 oz), diced 1/2"
 3/4 cup pasta (about 4 oz), cooked
 1/2 cup alfredo sauce

Allergens (including sub recipes): Milk, Soybean, Wheat, Gluten

Vegan Type: Lacto/Ovo

2 TBS

gruyere swiss cheese (1/2 oz) shredded

Sub Recipe 72242: MUSHROOMS ROASTED 1 oz

Portion: 1 oz	\$0.15	18 Portions	\$2.71	36 Portions	\$5.41	54 Portions	\$8.12	72 Portions	\$10.82
MUSHROOMS, quartered		1 LB 8 OZ	\$2.47	3 LB	\$4.95	4 LB 8 OZ	\$7.42	6 LB	\$9.89
OIL OLIVE VEG BLEND		6 TBS	\$0.19	12 TBS	\$0.38	1 CUP 2 TBS	\$0.56	1 CUP 8 TBS	\$0.75
SALT		3/4 TSP	\$0.00	1 1/2 TSP	\$0.01	2 1/4 TSP	\$0.01	1 TBS	\$0.01
BLACK PEPPER, table grind		3/4 TSP	\$0.04	1 1/2 TSP	\$0.08	2 1/4 TSP	\$0.12	1 TBS	\$0.16

- Methods:
1. Toss all ingredients together
 2. Place in single layer on treated sheet pan
 3. Roast at 450°F for 4 to 6 minutes until lightly golden
 4. CCP- Hold hot at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 78044: Cauliflower Simply Roasted WLNS

Portion: 1/2 Cup	\$2.35	6 Portions	\$14.11	12 Portions	\$28.23	18 Portions	\$42.34	24 Portions	\$56.46
CAULIFLOWER, trimmed, small florets		2 LB 2 7/8 OZ	\$13.99	4 LB 5 3/4 OZ	\$27.98	6 LB 8 5/8 OZ	\$41.98	8 LB 11 1/2 OZ	\$55.97
EXTRA VIRGIN OLIVE OIL		1 TBS 3/8 TSP	\$0.10	2 TBS 3/4 TSP	\$0.20	3 TBS 1 1/8 TSP	\$0.29	4 TBS 1 1/2 TSP	\$0.39
KOSHER SALT		3/4 TSP	\$0.00	1 1/2 TSP	\$0.01	2 1/4 TSP	\$0.01	1 TBS	\$0.02
BLACK PEPPER, table grind		3/8 TSP	\$0.02	3/4 TSP	\$0.04	1 1/8 TSP	\$0.06	1 1/2 TSP	\$0.08

- Methods:
1. In a large bowl combine cauliflower florets, EVOO, salt and pepper. Toss well to coat
 2. Place on treated sheet pan, spread evenly in single layer, don't overlap
 3. Place in preheated 450°F convection oven and roast for 10 to 12 minutes until caramelized. May need to turn pan 3/4 way through roasting. CCP- Minimum internal temperature is 140°F (for 15 seconds)
 4. CCP- Hold hot at 140°F or above for service
 5. Serve 1/2 cup per portion

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

Note: 1/2 cup = 3 oz average

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 72501: EGGPLANT ROASTED 1 OZ

Portion: 1 oz	\$0.10	24 Portions \$2.50	48 Portions \$5.01	72 Portions \$7.51	96 Portions \$10.02
EGGPLANT, 1/2" thick round slices		2 LB 11 OZ \$1.93	5 LB 6 OZ \$3.87	8 LB 1 OZ \$5.80	10 LB 12 OZ \$7.73
OIL OLIVE VEG BLEND		12 TBS \$0.38	1 CUP 8 TBS \$0.75	2 CUP 4 TBS \$1.13	3 CUP \$1.51
GARLIC, fresh, chopped		1/2 TSP \$0.01	1 TSP \$0.03	1 1/2 TSP \$0.04	2 TSP \$0.05
SALT		1/2 TSP \$0.00	1 TSP \$0.00	1 1/2 TSP \$0.01	2 TSP \$0.01
BLACK PEPPER, table grind		1/4 TSP \$0.01	1/2 TSP \$0.03	3/4 TSP \$0.04	1 TSP \$0.05
BALSAMIC VINEGAR		2 TBS \$0.17	4 TBS \$0.33	6 TBS \$0.50	8 TBS \$0.66

- Methods:
1. Slice eggplant, with skin, into 1/2" rounds
 2. Combine oil, garlic, salt, pepper and balsamic vinegar, mix well
 3. Toss eggplant with balsamic marinade
 4. Place eggplant in single layer on sheet pan
 5. CCP- Roast at 450°F or 4-6 minutes, CCP- Minimum internal temperature of 140°F (for 15 seconds)
 6. CCP- Hold hot at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 72166: Peppers Red Roasted 1 oz WLNS

Portion: 1 oz	\$0.16	24 Portions	\$3.92	48 Portions	\$7.84	72 Portions	\$11.76	96 Portions	\$15.68
RED PEPPERS, washed		1 LB 14 OZ	\$3.78	3 LB 12 OZ	\$7.57	5 LB 10 OZ	\$11.35	7 LB 8 OZ	\$15.14
OIL PAN COATING VEGALINE		1 TBS	\$0.14	2 TBS 1/8 TSP	\$0.27	3 TBS 1/8 TSP	\$0.41	4 TBS 1/8 TSP	\$0.54

- Methods:
1. Wash peppers under cold water prior to use.
 2. Spray exterior of pepper with pan coating and grill on char broiler or roast in 425°F oven until skin is completely charred
 3. Place peppers in sealed container or plastic bag for 5 to 6 minutes until skin loosens and is easy to peel
 4. Remove skin, seeds and stem
 5. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 48 hours.

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions \$2.89	24 Portions \$5.78	36 Portions \$8.67	48 Portions \$11.56
MARGARINE		2 1/2 OZ \$0.12	5 OZ \$0.25	7 1/2 OZ \$0.37	10 OZ \$0.50
GARLIC, fresh, minced		1 3/4 TSP \$0.05	1 TBS 1/2 TSP \$0.09	1 TBS 2 1/4 TSP \$0.14	2 TBS 1 TSP \$0.18
FLOUR		8 TBS \$0.05	1 CUP \$0.10	1 CUP 8 TBS \$0.15	2 CUP \$0.19
WHOLE MILK		1 QRT 1 CUP \$1.44	2 QRT 2 CUP \$2.88	3 QRT 3 CUP \$4.32	1 GAL 1 QRT \$5.77
KOSHER SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.01
WHITE PEPPER, ground		1/4 TSP \$0.02	1/2 TSP \$0.05	3/4 TSP \$0.07	1 TSP \$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP \$0.06	1 1/4 TSP \$0.12	1 7/8 TSP \$0.18	2 1/2 TSP \$0.24
MOZZARELLA PT SKIM, shredded		3 OZ \$0.48	6 OZ \$0.95	9 OZ \$1.43	12 OZ \$1.91
PARMESAN CHEESE, grated		2 1/2 OZ \$0.67	5 OZ \$1.34	7 1/2 OZ \$2.00	10 OZ \$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78040: THEME MAC N CHEESE SHRIMP AND LEEK

Portion: 1 Entree	\$2.61	12 Portions	\$31.27	24 Portions	\$62.54	36 Portions	\$93.82	48 Portions	\$125.09
OLIVE/VEGETABLE BLEND OIL		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
GARLIC, fresh, minced		2 TBS	\$0.16	4 TBS	\$0.31	6 TBS	\$0.47	8 TBS	\$0.63
MELTED LEEKS R 77610		6 2 1/2 oz PORTIONS	\$1.92	12 2 1/2 oz PORTIONS	\$3.85	18 2 1/2 oz PORTIONS	\$5.77	24 2 1/2 oz PORTIONS	\$7.70
SHERRY WINE		3 CUP	\$1.85	1 QRT 2 CUP	\$3.69	2 QRT 1 CUP	\$5.54	3 QRT	\$7.39
SPINACH, baby		12 OZ	\$2.97	1 LB 8 OZ	\$5.95	2 LB 4 OZ	\$8.92	3 LB	\$11.90
GRAPE TOMATOES, 1/2vd lengthwise		1 LB 2 OZ	\$1.69	2 LB 4 OZ	\$3.38	3 LB 6 OZ	\$5.06	4 LB 8 OZ	\$6.75
STEAMED SHRIMP 71/90 BASE R 76983		12 3 oz PORTIONS	\$15.00	24 3 oz PORTIONS	\$29.99	36 3 oz PORTIONS	\$44.99	48 3 oz PORTIONS	\$59.99
MACARONI/SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
ALFREDO CHEESE SAUCE, hot R 71910		12 1/2 Cup PORTIONS	\$2.89	24 1/2 Cup PORTIONS	\$5.78	36 1/2 Cup PORTIONS	\$8.67	48 1/2 Cup PORTIONS	\$11.56
GRUYERE SWISS CHEESE, shredded		6 OZ	\$2.57	12 OZ	\$5.14	1 LB 2 OZ	\$7.71	1 LB 8 OZ	\$10.28
GARNISH: ITALIAN PARSLEY, fresh chopped		4 TBS	\$0.43	8 TBS	\$0.86	12 TBS	\$1.29	1 CUP	\$1.72

- Methods:
1. In non stick skillet, heat oil. Add garlic and leeks. Saute for a few seconds until fragrant
 2. Add sherry wine and reduce by half
 3. Add spinach and grape tomatoes, toss quickly
 4. Add shrimp, toss quickly to heat
 5. Add pasta, toss to incorporate and heat
 6. Add alfredo sauce and gruyere. CCP - Heat until minimum temperature is 165°F or above (for 15 seconds)
 7. Place in serving vessel and garnish with parsley
 8. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

Allergens (including sub recipes): Milk, Shellfish, Wheat, Gluten, Soybean

Vegan Type: Non Vegan

2 tsp Olive/vegetable oil blend
1/2 tsp garlic, minced
1/4 cup melted leeks (1 1/4 oz)
1/4 cup sherry wine
1 cup baby spinach (1 oz)
1/4 cup grape tomatoes (1 1/2 oz) halved lengthwise
3 oz spoodle steamed shrimp (3 oz)
3/4 cup pasta (about 4 oz) cooked
1/2 cup alfredo cheese sauce, hot
2 TBS gruyere swiss (1/2 oz), shredded
Garnish: 1 tsp Italian parsley, chopped

Sub Recipe 77610: LEEKS MELTED

Portion: 2 1/2 oz	\$0.32	6 Portions	\$1.92	12 Portions	\$3.85	18 Portions	\$5.77	24 Portions	\$7.70
LEEKS, whites only, sliced very thin		1 LB	\$1.27	2 LB	\$2.54	3 LB	\$3.81	4 LB	\$5.08
WATER		1 GAL	\$0.00	2 GAL	\$0.00	3 GAL	\$0.00	4 GAL	\$0.00
BUTTER SALTED		4 OZ	\$0.56	8 OZ	\$1.11	12 OZ	\$1.67	1 LB	\$2.22
HEAVY CREAM		2 TBS	\$0.08	4 TBS	\$0.16	6 TBS	\$0.25	8 TBS	\$0.33
KOSHER SALT		1/2 TSP	\$0.00	1 TSP	\$0.01	1 1/2 TSP	\$0.01	2 TSP	\$0.01
BLACK PEPPER, table grind		1/4 TSP	\$0.01	1/2 TSP	\$0.03	3/4 TSP	\$0.04	1 TSP	\$0.05

Methods: Note: To clean Leeks: Trim off root and trim stem 1" from white part of leek
 Slice white part of leek thin 1/4". Rinse leeks 3 times under cold water to remove any sand or dirt

1. Melt butter over medium low heat and add leeks
2. Cook "melt" leeks very slowly, stirring frequently until very soft, approximately 15 minutes. CAREFUL NOT TO BROWN
3. Stir in cream, salt and pepper, mix well. CCP-- Hold hot (140 degrees F. or above) or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for service

Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).

Portion: 2 1/2 oz or as directed by recipe

Allergens (including sub recipes): Milk

Vegan Type: Lacto/Ovo

Sub Recipe 76983: SHRIMP 71/90 BASE STEAMED 3 OZ

Portion: 3 oz	\$1.25	12 Portions \$15.00	24 Portions \$29.99	36 Portions \$44.99	48 Portions \$59.99
SHRIMP 71/90 P&D RAW T/OFF		2 LB 13 OZ \$15.00	5 LB 10 OZ \$29.99	8 LB 7 OZ \$44.99	11 LB 4 OZ \$59.99

Methods: 1. CCP- Steam shrimp for 30 seconds to 1 minutes until Minimum internal temperature is 145°F (for 15 seconds). Cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 48 hours.

Allergens (including sub recipes): Shellfish

Vegan Type: Non Vegan

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 71910: SAUCE ALFREDO CHEESE 1/2 Cup

Portion: 1/2 Cup	\$0.24	12 Portions	\$2.89	24 Portions	\$5.78	36 Portions	\$8.67	48 Portions	\$11.56
MARGARINE		2 1/2 OZ	\$0.12	5 OZ	\$0.25	7 1/2 OZ	\$0.37	10 OZ	\$0.50
GARLIC, fresh, minced		1 3/4 TSP	\$0.05	1 TBS 1/2 TSP	\$0.09	1 TBS 2 1/4 TSP	\$0.14	2 TBS 1 TSP	\$0.18
FLOUR		8 TBS	\$0.05	1 CUP	\$0.10	1 CUP 8 TBS	\$0.15	2 CUP	\$0.19
WHOLE MILK		1 QRT 1 CUP	\$1.44	2 QRT 2 CUP	\$2.88	3 QRT 3 CUP	\$4.32	1 GAL 1 QRT	\$5.77
KOSHER SALT		1/4 TSP	\$0.00	1/2 TSP	\$0.00	3/4 TSP	\$0.00	1 TSP	\$0.01
WHITE PEPPER, ground		1/4 TSP	\$0.02	1/2 TSP	\$0.05	3/4 TSP	\$0.07	1 TSP	\$0.10
LOW SODIUM VEGETABLE BASE		5/8 TSP	\$0.06	1 1/4 TSP	\$0.12	1 7/8 TSP	\$0.18	2 1/2 TSP	\$0.24
MOZZARELLA PT SKIM, shredded		3 OZ	\$0.48	6 OZ	\$0.95	9 OZ	\$1.43	12 OZ	\$1.91
PARMESAN CHEESE, grated		2 1/2 OZ	\$0.67	5 OZ	\$1.34	7 1/2 OZ	\$2.00	10 OZ	\$2.67

- Methods:
1. Melt margarine over medium heat, add garlic and sweat. Stir in flour. Cook for 4 minutes until bubbly. Do not brown
 2. Add milk, stirring constantly. Cook until sauce thickens
 3. Add salt, pepper and base. Simmer for 15 minutes. CCP- Minimum internal temperature of 140°F
 4. Remove from heat. Slowly whisk in cheeses, until well blended
 5. 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)

Note: 1/2 cup = 4 oz

Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten

Vegan Type: Lacto/Ovo

78038: THEME MAC N CHEESE SMOKEY

Portion: 1 Entree	\$2.06	12 Portions	\$24.75	24 Portions	\$49.51	36 Portions	\$74.26	48 Portions	\$99.01
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
BACON, crisp, sliced 1/2" R 77427		12 1 oz PORTIONS	\$7.36	24 1 oz PORTIONS	\$14.72	36 1 oz PORTIONS	\$22.08	48 1 oz PORTIONS	\$29.43
SMOKED HAM (deli), diced 1/2"		1 LB 8 OZ	\$4.62	3 LB	\$9.24	4 LB 8 OZ	\$13.85	6 LB	\$18.47
ROASTED RED PEPPERS, julienne R 72166		24 1 oz PORTIONS	\$3.92	48 1 oz PORTIONS	\$7.84	72 1 oz PORTIONS	\$11.76	96 1 oz PORTIONS	\$15.68
SCALLIONS, sliced thin		1 CUP 8 TBS	\$0.83	3 CUP	\$1.67	1 QRT 8 TBS	\$2.50	1 QRT 2 CUP	\$3.33
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
CHEESE SAUCE, hot R 78016		12 1/2 Cup PORTIONS	\$4.58	24 1/2 Cup PORTIONS	\$9.16	36 1/2 Cup PORTIONS	\$13.74	48 1/2 Cup PORTIONS	\$18.32
SMOKED GOUDA, shredded		6 OZ	\$1.65	12 OZ	\$3.30	1 LB 2 OZ	\$4.94	1 LB 8 OZ	\$6.59

- Methods:
1. In non stick skillet heat oil. Add bacon and allow to crisp for a few seconds.
 2. Add ham, red peppers and scallions. Cook for 1 minute
 3. Add pasta, toss for 30 seconds
 4. Add cheese sauce and smoked gouda. Heat until hot and gouda is melted. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 5. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/4 cup crisp bacon (1 oz), diced 1/2"
- 1/4 cup smoked ham (2 oz), diced 1/2"
- 1/4 cup roasted red pepper (2 oz), julienne
- 2 TBS scallions, sliced thin
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup cheese sauce
- 2 TBS smoked gouda (1/2 oz) shredded

Allergens (including sub recipes): Milk, Soybean, Wheat, Gluten

Vegan Type: Non Vegan

Sub Recipe 77427: BACON, BY THE OUNCE

Portion: 1 oz	\$0.61	12 Portions \$7.36	24 Portions \$14.72	36 Portions \$22.08	48 Portions \$29.43
BACON LAID OUT 22/26, raw		2 LB \$7.36	4 LB \$14.72	6 LB \$22.08	8 LB \$29.43

Methods: 1. Lay 3 sheets parchment with bacon on each sheet pan (parchment will overlap). Bake in a 375 degree F. standard oven for 20 to 25 minutes, or 350°F in a convection oven for 11 minutes. CCP-- Minimum internal temperature should be at least 155 degrees F. (for 15 seconds).
 2. Remove pans from oven and immediately pour off excess fat. (Save fat for other uses). CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.

Shelf Life: Use within 24 to 48 hours.

Allergens (including sub recipes):

Vegan Type: Non Vegan

Sub Recipe 72166: Peppers Red Roasted 1 oz WLNS

Portion: 1 oz	\$0.16	24 Portions	\$3.92	48 Portions	\$7.84	72 Portions	\$11.76	96 Portions	\$15.68
RED PEPPERS, washed		1 LB 14 OZ	\$3.78	3 LB 12 OZ	\$7.57	5 LB 10 OZ	\$11.35	7 LB 8 OZ	\$15.14
OIL PAN COATING VEGALINE		1 TBS	\$0.14	2 TBS 1/8 TSP	\$0.27	3 TBS 1/8 TSP	\$0.41	4 TBS 1/8 TSP	\$0.54

- Methods:
1. Wash peppers under cold water prior to use.
 2. Spray exterior of pepper with pan coating and grill on char broiler or roast in 425°F oven until skin is completely charred
 3. Place peppers in sealed container or plastic bag for 5 to 6 minutes until skin loosens and is easy to peel
 4. Remove skin, seeds and stem
 5. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 48 hours.

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

Portion: 3/4 Cup	\$0.13	12 Portions	\$1.54	24 Portions	\$3.09	36 Portions	\$4.63	48 Portions	\$6.18
WATER		1 GAL 1 1/3 QRT	\$0.00	2 GAL 2 2/3 QRT	\$0.00	4 GAL	\$0.00	5 GAL 1 1/3 QRT	\$0.00
KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
1. In a large pot bring water and salt to a boil
 2. Add pasta and cook per manufacture directions: Al dente for pasta that will be further cooked (casseroles) and cook a bit softer for pastas that do not require further cooking (salads, action stations)
 3. Drain and rinse under cold water
 4. Toss with olive oil
 5. CCP - Hold hot at 140°F or above for use or spread in single layer on sheet pan and CCP- Cool quickly (per HACCP) to 40°F or below for use
 6. Serve a 6 oz spoodle (3/4 cup) per serving

Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 78016: SAUCE CHEESE SPEED SCRATCH

Portion: 1/2 Cup	\$0.39	12 Portions	\$4.69	24 Portions	\$9.38	36 Portions	\$14.07	48 Portions	\$18.76
WHOLE MILK		3 CUP	\$0.86	1 QRT 2 CUP	\$1.73	2 QRT 1 CUP	\$2.59	3 QRT	\$3.46
YELLOW AMERICAN CHEESE, 160 ct slices		1 LB 8 OZ	\$3.72	3 LB	\$7.43	4 LB 8 OZ	\$11.15	6 LB	\$14.86
DRY MUSTARD, ground		3/4 TSP	\$0.05	1 1/2 TSP	\$0.10	2 1/4 TSP	\$0.14	1 TBS	\$0.19
TABASCO		3/4 TSP	\$0.06	1 1/2 TSP	\$0.12	2 1/4 TSP	\$0.19	1 TBS	\$0.25

- Methods:
1. In a double boiler heat milk
 2. Stir in cheese, 2 or 3 slices at a time. CCP- Minimum internal temperature is 165°F or above (for 15 seconds)
 3. Season with dry mustard and tabasco
 4. CCP- Hold hot at 140°F or above or Cool quickly (per HACCP) to 40°F or below
 5. Serve 1/2 cup per portion or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (in a double boiler) (per HACCP) to 165°F or above (for 15 seconds)

Note: 1/2 cup = 4 oz average

78042: THEME MAC N CHEESE TEX MEX CHILI

Portion: 1 Entree	\$1.65	12 Portions	\$19.83	24 Portions	\$39.65	36 Portions	\$59.48	48 Portions	\$79.31
OLIVE/VEGETABLE OIL BLEND		8 TBS	\$0.25	1 CUP	\$0.50	1 CUP 8 TBS	\$0.75	2 CUP	\$1.00
ROASTED GREEN CHILE PEPPERS, diced 1/2" R 76932		18 1 oz PORTIONS	\$3.86	36 1 oz PORTIONS	\$7.71	54 1 oz PORTIONS	\$11.57	72 1 oz PORTIONS	\$15.42
GRAPE TOMATOES, halved lengthwise		1 LB 2 OZ	\$1.69	2 LB 4 OZ	\$3.38	3 LB 6 OZ	\$5.06	4 LB 8 OZ	\$6.75
BEEF TACO MEAT R 74397		30 1 oz PORTIONS	\$6.51	60 1 oz PORTIONS	\$13.01	90 1 oz PORTIONS	\$19.52	120 1 oz PORTIONS	\$26.03
DARK CHILI POWDER		2 TBS	\$0.21	4 TBS	\$0.42	6 TBS	\$0.63	8 TBS	\$0.85
MACARONI OR SHELLS, cooked R 78019		12 3/4 Cup PORTIONS	\$1.54	24 3/4 Cup PORTIONS	\$3.09	36 3/4 Cup PORTIONS	\$4.63	48 3/4 Cup PORTIONS	\$6.18
CHEESE SAUCE, hot R 78016		12 1/2 Cup PORTIONS	\$4.58	24 1/2 Cup PORTIONS	\$9.16	36 1/2 Cup PORTIONS	\$13.74	48 1/2 Cup PORTIONS	\$18.32
CHEDDAR CHEESE, shredded		6 OZ	\$0.76	12 OZ	\$1.51	1 LB 2 OZ	\$2.27	1 LB 8 OZ	\$3.02
GARNISH: FRESH CILANTRO, chopped		4 TBS	\$0.43	8 TBS	\$0.87	12 TBS	\$1.30	1 CUP	\$1.74

- Methods:
1. In non stick skillet heat oil.
 2. Add roasted green chiles and grape tomatoes. Heat for 30 seconds - 1 minute
 3. Add beef taco meat and chili powder, cook another 30 seconds - 1 minute
 4. Add pasta, toss for 30 seconds
 5. Add cheese sauce and shredded cheddar. Heat until hot and cheddar is melted. CCP- Minimum internal temperature is 165°F (for 15 seconds)
 6. Garnish with fresh cilantro. Serve immediately

Shelf Life: If leftover, do not reuse

Per Portion

- 2 tsp olive/vegetable oil blend
- 1/4 cup roasted green chile peppers (1 1/2 oz), diced 1/2"
- 1/4 cup grape tomatoes (1 1/2 oz), halved lengthwise
- 3 oz spoodle beef taco meat (2 1/2 oz)
- 1/2 tsp dark chili powder
- 3/4 cup pasta (about 4 oz), cooked
- 1/2 cup cheese sauce

Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean

Vegan Type: Non Vegan

2 TBS cheddar cheese (1/2 oz) shredded
Garnish: 1 tsp fresh cilantro, chopped

Sub Recipe 76932: PEPPERS GREEN CHILIES ROASTED 1 oz

Portion: 1 oz	\$0.21	18 Portions \$3.86	36 Portions \$7.71	54 Portions \$11.57	72 Portions \$15.42
BANANA, ANAHEIN or other Sweet Chile ppr		2 LB 4 OZ \$3.82	4 LB 8 OZ \$7.64	6 LB 12 OZ \$11.46	9 LB \$15.28
OIL OLIVE VEG BLEND		1 TBS 3/8 TSP \$0.04	2 TBS 3/4 TSP \$0.07	3 TBS 1 1/8 TSP \$0.11	4 TBS 1 1/2 TSP \$0.14

- Methods:
1. Preheat oven to 450°F. Toss the peppers with oil. Spread the peppers evenly on a sheet pan in a single layer
 2. Roast the peppers for about 4 to 5 minutes until the skins blister. Watch carefully so they do not burn
 3. Place the peppers in a plastic bag or hotel pan covered with plastic wrap and seal
 4. Allow the chile peppers to sweat in the pan or plastic bag for about 10 to minutes
 5. Peel the chile, remove and discard the skin, seeds and the veins. A small amount of the charred skin may remain
 6. CCP- Hold refrigerated at 40°F or below for use

Shelf Life: Use within 3 days

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 74397: BEEF TACO MEAT 1 oz

Portion: 1 oz	\$0.22	30 Portions \$6.51	60 Portions \$13.01	90 Portions \$19.52	120 Portions \$26.03
BEEF GROUND 80/20		2 LB 3 OZ \$5.46	4 LB 6 OZ \$10.91	6 LB 9 OZ \$16.37	8 LB 12 OZ \$21.83
ONIONS, diced 1/4"		1 7/8 OZ \$0.19	3 3/4 OZ \$0.39	5 5/8 OZ \$0.58	7 1/2 OZ \$0.78
GARLIC FRESH, minced		1/3 OZ \$0.05	5/8 OZ \$0.09	7/8 OZ \$0.14	1 1/4 OZ \$0.19
CHILI POWDER DARK		3 TBS 1 1/3 TSP \$0.36	6 TBS 2 5/8 TSP \$0.73	10 TBS 7/8 TSP \$1.09	13 TBS 2 1/4 TSP \$1.45
CUMIN GROUND		1/8 TSP \$0.01	1/3 TSP \$0.02	1/2 TSP \$0.02	5/8 TSP \$0.03
CORIANDER, ground		1 1/4 TSP \$0.12	2 1/2 TSP \$0.25	1 TBS 3/4 TSP \$0.37	1 TBS 2 TSP \$0.49
BLACK PEPPER table grind		1/2 TSP \$0.03	1 TSP \$0.05	1 3/8 TSP \$0.08	1 7/8 TSP \$0.10
TOMATOES CRUSHED		15 TBS \$0.29	1 CUP 14 TBS \$0.58	2 CUP 13 TBS \$0.87	3 CUP 12 TBS \$1.16
WATER		7 TBS 1 1/2 TSP \$0.00	15 TBS \$0.00	1 CUP 6 1/2 TBS \$0.00	1 CUP 14 TBS \$0.00

- Methods:
1. Heat large pot or kettle, add ground beef, sauté until CCP- Minimum internal temperature is 165°F (for 15 seconds)
 2. Drain and discard excess grease
 3. Add onions and garlic and cook for 5 minutes
 4. Add chili powder, cumin, coriander, and pepper, mix well cook for 3 to 5 more minutes
 5. Add crushed tomatoes and water, simmer for 10 minutes
 6. CCP- Hold hot at 140°F or above or Cool quickly (per HACCP) to 40°F

Shelf Life: Use within 72 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

Allergens (including sub recipes):

Vegan Type: Non Vegan

Sub Recipe 78019: PASTA BASIC COOKING METHOD SHORT

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KOSHER SALT		1 1/3 TSP	\$0.01	2 5/8 TSP	\$0.02	1 TBS 1 TSP	\$0.02	1 TBS 2 1/3 TSP	\$0.03
SHORT PASTA Macaroni, rotini, shells etc		1 LB 5 1/3 OZ	\$1.44	2 LB 10 2/3 OZ	\$2.88	4 LB	\$4.32	5 LB 5 1/3 OZ	\$5.76
OLIVE OIL		1 TBS 1 TSP	\$0.10	2 TBS 2 TSP	\$0.19	4 TBS	\$0.29	5 TBS 1 TSP	\$0.39

- Methods:
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Shelf Life: Use within 3 days. CCP - Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Rule of Thumb: Per pound of dry pasta use 1 gallon water, 1 tsp Kosher salt and 1 TBS olive oil.

Note: 1 lb of short pasta yields about 2.2 lbs cooked (al dente)

Note: 6 oz spoodle of cooked pasta = 4 oz average

Sub Recipe 78016: SAUCE CHEESE SPEED SCRATCH

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 4. CCP- Hold hot at 140°F or above or Cool quickly (per HACCP) to 40°F or below
 5. Serve 1/2 cup per portion or as directed in recipes

Shelf Life: Use within 3 days. CCP- Reheat quickly (in a double boiler) (per HACCP) to 165°F or above (for 15 seconds)

Note: 1/2 cup = 4 oz average