

**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1				
Ingredients	50 (m)	10 (I)	Instructions	
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until	
Cream Cheese	100 tbsp	20 tbsp	golden brown.	

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

STEP 3						
Ingredients	50	10	20	40	12	11
Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
Protein	3.5 g
Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS				
Dietary Fibre	1 g			
Sugars	1 g			



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Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIENTS				
Calories	100 Kcal			
Protein	3.5 g			
Carbohydrate	18.5 g			
Total Fat	0.5 g			

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL					
0.15 g					
0 g					
0 mg					

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1			
Ingredients	50 (m)	10 (I)	Instructions
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until
Cream Cheese	100 tbsp	20 tbsp	golden brown.

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

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Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
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3.5 g					
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0.5 g					

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL					
Saturated Fat	0.15 g				
Trans Fat	0 g				
Cholesterol	0 mg				

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



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1 each Tongs and Knife

Production Area

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FIBRE & SUGARS	S
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1 each Tongs and Knife

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FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
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# NUTRITIONAL INFO Per Serving

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Potassium	25 mg
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Iron	1.25 mg

ESTEROL
0.15 g
0 g
0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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# NUTRITIONAL INFO Per Serving

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3.5 g
18.5 g
0.5 g

MINERALS	
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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

ESTEROL
0.15 g
0 g
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FIBRE & SUGARS	S
Dietary Fibre	1 g
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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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FATS & CHOLESTERO							
Saturated Fat	0.15 g						
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Cholesterol	0 mg						

FIBRE & SUGAR	S
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Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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# NUTRITIONAL INFO Per Serving

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Carbohydrate	18.5 g			
Total Fat	0.5 g			

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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## NUTRITIONAL INFO Per Serving

MACRONUTRIENTS				
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3.5 g				
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MINERALS	
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FATS & CHOLESTEROL			
Saturated Fat	0.15 g		
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FIBRE & SUGARS	S
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**BREADS** 



Portion Size Serving Utensil

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18.5 g
0.5 g

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FATS & CHOLESTEROL				
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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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Serving

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MINERALS	
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Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	5
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

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## **INGREDIENTS & INSTRUCTIONS**

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FATS & CHOLESTEROL				
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FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

**Production Area** 

Hot

**Estimated Cost Per** 

Serving

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Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

STEP 3						
Ingredients	50	10	20	40	12	11
Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

# NUTRITIONAL INFO Per Serving

INTS
100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

ESTEROL
0.15 g
0 g
0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1			
Ingredients	50 (m)	10 (I)	Instructions
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until
Cream Cheese	100 tbsp	20 tbsp	golden brown.

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

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Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

# NUTRITIONAL INFO Per Serving

MACRONUTRIENTS				
Calories	100 Kcal			
Protein	3.5 g			
Carbohydrate	18.5 g			
Total Fat	0.5 g			

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL				
Saturated Fat	0.15 g			
Trans Fat	0 g			
Cholesterol	0 mg			

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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**Estimated Cost Per** 

Serving

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## **INGREDIENTS & INSTRUCTIONS**

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Total Fat	0.5 g			

MINERALS	
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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

S
1 g
1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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3.5 g
18.5 g
0.5 g

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Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area **Hot** 

Serving

0.29

**Estimated Cost Per** 

## **INGREDIENTS & INSTRUCTIONS**

STEP 1				
Ingredients	50 (m)	10 (I)	Instructions	
Everything Bagel	50 each	10 each	Slice bagel in half	
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Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
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# NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
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Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL					
Saturated Fat	0.15 g				
Trans Fat	0 g				
Cholesterol	0 mg				

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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# NUTRITIONAL INFO Per Serving

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Total Fat	0.5 g			

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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL			
0.15 g			
0 g			
0 mg			

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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# NUTRITIONAL INFO Per Serving

MACRONUTRIENTS			
Calories	100 Kcal		
Protein	3.5 g		
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Total Fat	0.5 g		

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL			
0.15 g			
0 g			
0 mg			

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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Ingredients	50 (m)	10 (I)	Instructions	
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Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIENTS		
Calories	100 Kcal	
Protein	3.5 g	
Carbohydrate	18.5 g	
Total Fat	0.5 g	

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1					
Ingredients	50 (m)	10 (I)	Instructions		
Everything Bagel	50 each	10 each	Slice bagel in half		
Cream Cheese	100 tbsp	20 tbsp	horizontally. Toast until golden brown.		

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
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Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIENTS				
Calories	100 Kcal			
Protein	3.5 g			
Carbohydrate	18.5 g			
Total Fat	0.5 g			

MINERALS	
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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS					
Dietary Fibre	1 g				
Sugars	1 g				



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

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Iron	1.25 mg

FATS & CHOLESTEROL					
Saturated Fat	0.15 g				
Trans Fat	0 g				
Cholesterol	0 mg				

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

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Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

ENTS
100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

**Tongs and Knife** 1 each

**Production Area** 

Serving Hot

**Estimated Cost Per** 

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1				
Ingredients	50 (m)	10 (I)	Instructions	
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until golden brown.	
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Iron	1.25 mg

FATS & CHOLESTEROL			
Saturated Fat	0.15 g		
Trans Fat	0 g		
Cholesterol	0 mg		

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1				
Ingredients	50 (m)	10 (I)	Instructions	
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## NUTRITIONAL INFO Per Serving

MACRONUTRIENTS			
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Iron	1.25 mg

FATS & CHOLESTEROL			
0.15 g			
0 g			
0 mg			

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

## **INGREDIENTS & INSTRUCTIONS**

STEP 1				
Ingredients	50 (m)	10 (I)	Instructions	
Everything Bagel	50 each	10 each	Slice bagel in half	
Cream Cheese	100 tbsp	20 tbsp	horizontally. Toast until golden brown.	

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

STEP 3						
Ingredients	50	10	20	40	12	11
Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIE	INTS
Calories	100 Kcal
Protein	3.5 g
Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL				
Saturated Fat	0.15 g			
Trans Fat	0 g			
Cholesterol	0 mg			

S
1 g
1 g



**BREADS** 



Portion Size Serving Utensil

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Production Area

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3.5 g
18.5 g
0.5 g

MINERALS	
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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL				
0.15 g				
0 g				
0 mg				

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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Iron	1.25 mg

FATS & CHOLESTEROL				
Saturated Fat	0.15 g			
Trans Fat	0 g			
Cholesterol	0 mg			
Cholesterol	0 mg			

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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## NUTRITIONAL INFO Per Serving

NTS
100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

	FATS & CHOLESTEROL		
135 mg 25 mg	Saturated Fat	0.15 g	
38 mg	Trans Fat	0 g	
1.25 mg	Cholesterol	0 mg	

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

Saturated 0.15 g
Trans Fat 0 g
Cholesterol 0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

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## NUTRITIONAL INFO Per Serving

ENTS
100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS				
Sodium	135 mg			
Potassium	25 mg			
Calcium	38 mg			
Iron	1.25 mg			

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	5
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



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1 each Tongs and Knife

Production Area

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Serving

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## NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
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Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

	FATS & CHOL	ESTEROL
9	Saturated Fat	0.15 g
9	Trans Fat	0 g
9	Cholesterol	0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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## NUTRITIONAL INFO Per Serving

NTS
100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

ESTEROL
0.15 g
0 g
0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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NTS
100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS	
Sodium	135 mg
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Iron	1.25 mg

FATS & CHOLESTEROL					
Saturated Fat	0.15 g				
Trans Fat	0 g				
Cholesterol	0 mg				

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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FATS & CHOLESTEROL					
Saturated Fat	0.15 g				
Trans Fat	0 g				
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FIBRE & SUGARS	S
Dietary Fibre	1 g
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**BREADS** 



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Potassium	25 mg
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Iron	1.25 mg

ESTEROL
0.15 g
0 g
0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

**Production Area** 

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Serving

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FATS & CHOLESTEROL		
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FIBRE & SUGARS	S
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**BREADS** 



Portion Size Serving Utensil

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3.5 g
18.5 g
0.5 g

MINERALS	
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Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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**Estimated Cost Per** 

Serving

0.29

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## NUTRITIONAL INFO Per Serving

MACRONUTRIENTS				
Calories	100 Kcal			
Protein	3.5 g			
Carbohydrate	18.5 g			
Total Fat	0.5 g			

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

ESTEROL
0.15 g
0 g
0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

**Tongs and Knife** 1 each

**Production Area** Hot

**Estimated Cost Per** 

Serving

0.29

### **INGREDIENTS & INSTRUCTIONS**

STEP 1				
Ingredients	50 (m)	10 (I)	Instructions	
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until	
Cream Cheese	100 tbsp	20 tbsp	golden brown.	

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

STEP 3						
Ingredients	50	10	20	40	12	11
Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
Protein	3.5 g
Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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**Estimated Cost Per** 

Serving

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0 g					
0 mg					

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1 g
1 g



**BREADS** 



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1 each Tongs and Knife

Production Area

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FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



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Portion Size Serving Utensil

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FATS & CHOLESTEROL		
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Trans Fat	0 g	
Cholesterol	0 mg	
Fat Trans Fat	0 g	

FIBRE & SUGARS	S
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## NUTRITIONAL INFO Per Serving

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18.5 g
0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

ESTEROL
0.15 g
0 g
0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

**Production Area** 

Hot

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Serving

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FATS & CHOLESTEROL			
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FIBRE & SUGARS				
Dietary Fibre	1 g			
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**BREADS** 



Portion Size Serving Utensil

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Production Area

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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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FATS & CHOLESTEROL				
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FIBRE & SUGARS	S
Dietary Fibre	1 g
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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

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**Estimated Cost Per** 

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100 Kcal
3.5 g
18.5 g
0.5 g

MINERALS	
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ESTEROL
0.15 g
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FIBRE & SUGARS	S
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**BREADS** 



Portion Size Serving Utensil

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**BREADS** 



Portion Size Serving Utensil

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Production Area

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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area Estimated Cost Per
Hot Serving
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FIBRE & SUGARS	S
Dietary Fibre	1 g
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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

**Production Area** 

Hot

**Estimated Cost Per** 

Serving

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Ingredients	50	10	20	40	12	11
Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
Protein	3.5 g
Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL						
0.15 g						
0 g						
0 mg						

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

### **INGREDIENTS & INSTRUCTIONS**

STEP 1			
Ingredients	50 (m)	10 (I)	Instructions
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until
Cream Cheese	100 tbsp	20 tbsp	golden brown.

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

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Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL			
Saturated Fat	0.15 g		
Trans Fat	0 g		
Cholesterol	0 mg		
Fat Trans Fat	0 g		

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



### **BREADS**



Portion Size Serving Utensil

1 each Tongs and Knife

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Trans Fat	0 g		
Cholesterol	0 mg		

FIBRE & SUGARS	S
Dietary Fibre	1 g
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Iron	1.25 mg

FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	5
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

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18.5 g
0.5 g

MINERALS	
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Iron	1.25 mg

FATS & CHOLESTEROL					
Saturated Fat	0.15 g				
Trans Fat	0 g				
Cholesterol	0 mg				

FIBRE & SUGARS	5
Dietary Fibre	1 g
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**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

**Production Area** 

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FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGAR	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

**Production Area** 

Hot

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FATS & CHOLESTEROL		
Saturated Fat	0.15 g	
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FIBRE & SUGAR	S
Dietary Fibre	1 g
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**BREADS** 



Portion Size Serving Utensil

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Production Area

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FIBRE & SUGAR	S
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**BREADS** 



Portion Size Serving Utensil

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**BREADS** 



Portion Size Serving Utensil

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**BREADS** 



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MINERALS	
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FATS & CHOLESTEROL				
Saturated Fat	0.15 g			
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FIBRE & SUGARS	5
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**BREADS** 



Portion Size Serving Utensil

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Serving

0.29

### **INGREDIENTS & INSTRUCTIONS**

STEP 1			
Ingredients	50 (m)	10 (I)	Instructions
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until
Cream Cheese	100 tbsp	20 tbsp	golden brown.

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

STEP 3						
Ingredients	50	10	20	40	12	11
Fresh Dill	50 tsp	10 tsp	20 tsp	40 tsp	12 tsp	11 tsp
Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

# NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
Protein	3.5 g
Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL			
Saturated Fat	0.15 g		
Trans Fat	0 g		
Cholesterol	0 mg		

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

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FATS & CHOL	ESTEROL
Saturated Fat	0.15 g
Trans Fat	0 g
Cholesterol	0 mg

FIBRE & SUGARS	5
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

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### **BREADS**



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**BREADS** 



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**BREADS** 



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Black Pepper	50 pinch	10 pinch	20 pinch	40 pinch	12 pinch	11 pinch

Layer tomato and red onion on bottom half. Sprinkle with dill and pepper. Top with other bagel half.

## NUTRITIONAL INFO Per Serving

MACRONUTRIE	NTS
Calories	100 Kcal
Protein	3.5 g
Carbohydrate	18.5 g
Total Fat	0.5 g

MINERALS	
Sodium	135 mg
Potassium	25 mg
Calcium	38 mg
Iron	1.25 mg

FATS & CHOLESTEROL				
Saturated Fat	0.15 g			
Trans Fat	0 g			
Cholesterol	0 mg			

FIBRE & SUGARS	S
Dietary Fibre	1 g
Sugars	1 g



**BREADS** 



Portion Size Serving Utensil

1 each Tongs and Knife

Production Area

Hot

**Estimated Cost Per** 

Serving

0.29

### **INGREDIENTS & INSTRUCTIONS**

STEP 1						
Ingredients	50 (m)	10 (I)	Instructions			
Everything Bagel	50 each	10 each	Slice bagel in half horizontally. Toast until			
Cream Cheese	100 tbsp	20 tbsp	golden brown.			

STEP 2						
Ingredients	50	10	20	40	12	11
Tomato, Fresh	150 slices	30 slices	60 slices	120 slices	36 slices	33 slices
Red Onion	50 thin slices	10 thin slices	20 thin slices	40 thin slices	12 thin slices	11 thin slices

Instructions

Spread cream cheese on both toasted bagel halves.

Cautionary Note: While all products with gluten containing ingredients are not allowed on Gluten Restricted, this does not mean the products are Gluten Free as certified by the Canadian Celiac Association. Any changes from the Gluten Restricted menu and/or recipes, such as (a) changes to meet local and/or residents' preferences (b) changes to product, ingredient and/or supplier substitutions or (c) adding a custom recipe, may result in gluten contained in the Gluten Restricted menu or recipes. Please ensure you check all list of ingredients on manufacturers' food labels prior to using the Gluten Restricted menu.

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