

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Edamame Steamed

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Edamame	8 2.5 Lb Bag
* Water	1 Gallon

1. Boil or steam edamame until heated. Drain off excess liquid.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		100 1/2 cup

JHU Nolans on 33rd

Monday 12/4/2023

[None]
Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon
-	
1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Nourish Chicken Pan Sauce

Cooking Time:	Serving Pan:	Yield: 3 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

* Herb Roasted Chicken	1 1/2 Cup 1 Tablespoon
-reserve drippings from cooked chicken	
* Chicken Stock	3 Quart 1/2 Cup
- Cornstarch	3/4 Cup 1/3 Tablespoon
-mix with water to create slurry	
- Water Tap	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	6.3 Pinch
- Ground Black Pepper	6.25 Pinch

1. If not already done, strain drippings from roasted chicken through fine-mesh sieve and set aside.

2. Bring chicken drippings and chicken stock to a boil, reduce heat to medium-high and boil until mixture is reduced down to 2 cups - around 10 minutes.

3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes.

4. Keep warm and serve atop roasted chicken.

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

Monday 12/4/2023

[None]
Dinner

Nourish Parsley Carrots

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Rainbow Carrots	12.5 Pound
-cut lengthwise	
- Fresh Italian Parsley	2.5 Ounce
- Extra Virgin Olive Oil	2.5 Ounce
- Coarse Kosher Salt	2.5 Pinch

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	50 4 oz	12.5 Pound

JHU Nolans on 33rd

Monday 12/4/2023

[None]
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 2 4 oz
Cooking Temp:	Serving Utensil:	Portions: 2 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger2 4 OZ
-
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
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- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023Dinner		2 4 oz

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Nourish Whole Chicken

Cooking Time:	Serving Pan:	Yield: 4.39 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Whole Chicken Halal	13.18 Pound
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Spanish Paprika	1 1/3 Tablespoon
- Fresh Rosemary	1/4 Cup 1/3 Tablespoon
- Fresh Sage	1/4 Cup 1/3 Tablespoon
- Fresh Thyme	1/4 Cup 1/3 Tablespoon
- Fresh Italian Parsley	1/4 Cup 1/3 Tablespoon

1) Season with salt, paprika, and fresh herbs only

2) Cook to minimum internal temperature of 165 degrees F

CCP : Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/4/2023 Dinner	For Use In Nourish Chicken Pan Sauce	0.3 Each
Nolans on 33rd 12/4/2023 Dinner	50 3 oz	4 Each
Overproduction...	7 3 oz	1 Each

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	12.5 8 Oz
* Water	6 1/4 Gallon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 4.5 ounces cooked	13 Pound

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Pasta Penne Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz portion
Internal Temp:		

Ingredients & Instructions...

- Penne Rigate Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 4 oz portion	25 Pound

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Pasta Spaghetti Thin Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- 10" Thin Spaghetti Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP : Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	16 1 Lb Bag
* Water	1 Gallon

1. Boil or steam peas until heated. Drain off excess liquid.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		100 1/2 cup

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Vegetables Stir Fry

Cooking Time: 5 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: Wok	Serving Utensil:	Portions: 100 4 oz Portion
Internal Temp: 145		

Ingredients & Instructions...

- Canola Oil	3/4 Cup 3 1/3 Tablespoon
- Fresh Ginger Minced	1.92 Ounce
* Chopped Garlic	1.92 Ounce
- Sld White Mushrooms Sliced 1/8"	3.85 Pound
- Carrot Jumbo 50#	1.92 Pound
- Cnd Sld Bamboo Shoots	15.39 Ounce
- Broccoli Florets 4/3#	5.77 Pound
- Napa Cabbage	3.85 Pound
- Yellow Bell Pepper Diced	1.92 Pound
- Red Bell Pepper Sliced Thin	1.92 Pound
- Green Bell Pepper	1.92 Pound
- Sugar Snap Peas	3.85 Pound
- Sherry Cooking Wine	3/4 Cup 3 1/3 Tablespoon
- GF Tamari Soy Sauce	1 3/4 Cup 3 Tablespoon
- Cornstarch	1.92 Pound

NOTE: Cook Vegetables in small batches as needed for customer demand to ensure vegetables maintain flavor and color and customer receives freshest possible quality.

1. Gather all ingredients and equipment as needed for recipe.

2. Blanch broccoli for 2 minutes, drain well.

3. Heat oil in wok, stir fry ginger and garlic in oil. Add mushrooms, carrots, bamboo, and cabbage. Stir fry 1 minute.

4. Add peppers, peas and broccoli. De glaze wok with wine and slurry to thicken. Cook until internal temperature reaches 145°F for 15 seconds {CCP}.

HOT FOOD SERVICE:

Hold at 140 °F or higher {CCP} Monitor and log temperatures every 60 minutes according to Cornell Dining standards. {SOP}

Distribution...

Portions

Yield

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Dinner

Vegetables Stir Fry

Nolans on 33rd			
12/4/2023	Dinner	100 4 oz Portion	25 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

BYOB Meatballs Oven Roasted

Cooking Time: 11-13 min Cooking Temp: 375° Internal Temp: 158	Serving Pan: Serving Utensil:	Yield: 2 Batch Portions: 100 meatball
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Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese 20 Pound

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1. Preheat oven to 375° F.
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.
3. Bake frozen product for 11-13 minutes.

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CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 meatball	2 Batch

JHU Nolans on 33rd
Monday 12/4/2023

B.Y.O.B.
Dinner

BYOB Parmesan Cheese

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Grated Parmesan Cheese	1 1/2 Quart 1/4 Cup
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	6.25 Pound	100 serving

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

BYOB Shrimp Sauteed

Cooking Time:	Serving Pan:	Yield: 100 3 oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Pre-Prep Instructions...**Allergens: Shellfish, Soy*****Ingredients & Instructions...***

- Peeled & Deveined Tail Off White Shrimp	20 Pound
- Garlic Powder	1 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 1/2 Teaspoon
- Canola Oil	3 3/4 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd

12/4/2023 Dinner

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

BYOB Squash Zucchini

Cooking Time:	Serving Pan:	Yield: 0.36 serving
Cooking Temp:	Serving Utensil:	Portions: 6.31 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini	0.36	20 Lb
Sliced, Diced		
-		
CCP: Hold or serve cold food at or below 40 degrees F		

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	6.25 Pound	0.36 serving

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

BYOB Steamed Broccoli

Cooking Time:	Serving Pan:	Yield: 1.57 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Broccoli Florets 4/3#	23.55 Pound
* Water	3 Quart 1/2 Cup
1. Cut or trim broccoli as appropriate.	
2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Teaspoon
* Water	2 Quart 2 Tablespoon
- White Quinoa	1.95 Pound

* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.

1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.

2. Stir once. Cover then Cook 15 minutes.

3. Turn off heat let sit for additional 5 minutes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 1 3/4 Gallon 4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 165		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	1 Pound
* Chopped Garlic	1/4 Cup 1/8 Teaspoon
- Unbleached All Purpose Flour	1 Pound
- Milk 2% .5 GAL	1 1/2 Gallon
- Heavy Cream	2 Quart 1/4 Cup
- Shrd Aged Asiago Cheese	3.04 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon
- Fresh Italian Parsley Chopped	1/4 Cup 4 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 2 oz	1 3/4 Gallon 4 Cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Dinner

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 3 1/2 Quart 1/2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 101 2 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Teaspoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	2.86 Ounce
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Dried Sweet Basil Leaf	1/2 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	1.91 #10 Can
* Water	2.86 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

CCP: Reheat product to 165°F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 2 oz	3 1/2 Quart 1/2 Cup
Overproduction...	2 2 oz	3 2/3 Tablespoon

JHU Nolans on 33rd

Monday 12/4/2023

Carvery
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 100 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

14 Pound
- Extra Virgin Olive Oil

1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		100 3 Oz

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

Dinner

Beans Black Seasoned Carvery

Cooking Time: 10 min	Serving Pan:	Yield: 0.68 Can Batch
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	1.4 Ounce
- Jumbo Yellow Onion Diced 3/8"	5.44 Ounce
* Chopped Garlic	0.68 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	0.68 Ounce
- Pepper Chili Green Diced	2.72 Ounce
- Seasoned Black Beans	4.76 Pound
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Cumin	5/8 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	4.08 Ounce

1. Hydrate beans according to package directions.

2. Heat oil in kettle and sauté onions for 5 minutes then add garlic, reduce heat and stir until fragrant and soft.

3. Add all peppers, black beans, seasonings, and water. Fold in tomatoes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/4/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	0.68 Can Batch

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	28.75 Pound
- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 3 1/3 Tablespoon
* Water	1 1/4 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. Cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd
Monday 12/4/2023

Carvery
Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.07 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	2 5/8 Teaspoon
- Garlic Powder	2 5/8 Teaspoon
1. Gather all ingredients/equipment as needed for recipe.	
2. Mix all spices together.	
3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/4/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

Dinner

Stir Fry Beef & Vegetable

Cooking Time:	Serving Pan:	Yield: 100 servings
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz Ladle
Internal Temp:		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 Quart
- Light Brown Sugar	1 1/2 Cup
- Garlic Powder	1 Teaspoon
- Ground Black Pepper	2 Teaspoon
- Pineapple Juice	1 1/4 Quart
- Flank Beef Steak	26 Pound

-Cubed

- Red Bell Pepper Sliced Thin	6 Pound
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-Thin strips

- Broccoli Florets 4/3#	6 Pound
- Jumbo Yellow Onion	6 Pound

-Diced

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- 1. Mix soy sauce, brown sugar, pepper, garlic and pineapple juice together; Reserve a portion of the marinade for later use. Marinate cubed beef in mixture for 2 hours.
- 2. Drain marinade off beef.
- 3. Sauté beef in skillet until lightly browned.
- 4. Add vegetables and reserved marinade liquid to meat and continue cooking.
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CCP: Cook to a minimum internal temperature of 145 degrees F.

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 8 oz Ladle	100 servings

JHU Nolans on 33rd

Desserts

Monday 12/4/2023

Dinner

Cake Tres Leches In House

Cooking Time: 32-38 minutes	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy, Egg, Gluten, Soy, Wheat***Ingredients & Instructions...*

- Yellow Cake Mix	6.95 Pound
* Water	1 3/4 Quart 1/2 Cup
- Half & Half Creamer	1 Quart 3/4 Cup
- Sweetened Condensed Milk	1 1/2 Quart 3/4 Cup
- Evaporated Milk	1 Quart 3/4 Cup
- Fz Whipped Non Dairy Topping	3 3/4 Cup 1 Tablespoon
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1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Combine cake mix and water and mix on low speed for 1 minute. Scrape sides of bowl and continue mixing for another 3 minutes****4. Pour cake batter into greased, floured half sheet pans****5. Bake in oven at 350 degrees F for 32-38 minutes, or until knife inserted in center of cake comes out clean. Cool cake for 30 minutes****6. Mix together half & half, condensed milk, and evaporated milk. Poke holes over the top of the cakes with a fork. Spoon 1/2 of the milk mixture over the top of each cake****7. Cut each half sheet pan into 36 2x3 portions, for a total of 72 portions. Serve topped with 1 tablespoon of whipped topping****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/4/2023 Dinner

100 2x3 portion

2.78 Half sheet pan

JHU Nolans on 33rd

Desserts

Monday 12/4/2023

Dinner

Cookies Oatmeal Raisin

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

*Pre-Prep Instructions...***Allergens:** Dairy, Egg, Gluten, Soy, Wheat*Ingredients & Instructions...*

- Oatmeal Raisin Cookie Dough 100 Ea.

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1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool, then serve

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CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd
 12/4/2023 Dinner

100 Cookie

JHU Nolans on 33rd

Desserts

Monday 12/4/2023

Dinner

Pie Coconut Cream In House

Cooking Time:	Serving Pan:	Yield: 10 Pie
Cooking Temp:	Serving Utensil:	Portions: 100 1/10 Pie
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Eggs, Gluten, Tree Nuts, Wheat****Ingredients & Instructions...**

- 9" Fz 3" Deep Pie Shell	10 8 Oz Each
- Sugar	1 Quart 1/2 Cup
- Coarse Kosher Salt	1 1/2 Teaspoon
- Imitation Vanilla Extract	1 1/3 Tablespoon
- Liquid Whole Egg	1 1/2 Quart
- Milk 2% .5 GAL	1 1/2 Gallon
- Organic Shredded Coconut	2 Pound

1. Bake pie shell according to package instructions until light brown
2. Add sugar, salt, vanilla, and eggs and mix together
3. Heat milk. Add hot milk to egg mixture, slowly at first, then more rapidly
4. Add shredded coconut. Mix together
5. Pour into partially baked pie shells
6. Bake at 450 degrees F for 15 minutes. The custard filling is done when a knife inserted halfway between the edge and center comes out clean
7. After cooling, cut each pie into 10 slices

CCP: Cool from 140 degrees F to 70 degrees within 2 hours. Cool from 70 degrees F to at or below 40 degrees F within an additional 4 hours for a total cooling time of 6 hours

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 1/10 Pie	10 Pie

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

Appetizer Macaroni and Cheese Bites

Cooking Time: 4-6 minutes	Serving Pan:	Yield: 500 0.6 Oz Piece
Cooking Temp: 375	Serving Utensil:	Portions: 100 5 Pieces
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- Macaroni & Cheese Bites	500 0.6 Oz Piece
- Fryer Oil Susquehanna Mills	1.88 Pound

Approx. 80 pieces per bag

-

1. Gather all ingredients

2. Deep fry frozen product at 350 degrees F for 2 minutes and 15 seconds to 2 minutes and 30 seconds.

-

CCP: Cook to a minimum internal temperature of 145 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 5 Pieces	500 0.6 Oz Piece

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

French Fries Crinkle

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- 1/2" Fz Crinkle Cut French Fries	25 Pound
- Fryer Oil Susquehanna Mills	2.5 Pound

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd
12/4/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/4/2023 Dinner

100 Burger

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend**2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd
12/4/2023 Dinner

100 4 oz

JHU Nolans on 33rd

Monday 12/4/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 20 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 20 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	20 Ea.
- Small Potato Bun	20 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		20 Burger

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 5 4 OZ

-
1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

-
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		5 4 oz

JHU Nolans on 33rd

Monday 12/4/2023

Grill

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 100 Burger
Cooking Temp:	Serving Utensil:	Portions: 100 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	100 5.33 Oz
- Small Potato Bun	100 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

Vegetarian Nachos Supreme

Cooking Time:	Serving Pan:	Yield: 38.25 nachos
Cooking Temp:	Serving Utensil:	Portions: 100 5 oz
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Soy****Ingredients & Instructions...**

- Jumbo Yellow Onion	3/4 Cup 3/4 Teaspoon
----------------------	----------------------

Diced

- Meatless Beef Sub Crumbles	5.74 Pound
- Garlic Powder	1 1/2 Teaspoon
- Dark Red Kidney Beans	0.52 #10 Can

Drained

- Cnd Tomato Sauce	0.26 #10 Can
- Dark Chili Powder	1 1/8 Teaspoon
- Vegan Worcestershire Sauce	1 7/8 Teaspoon
- Cnd Cheddar Cheese Sauce	1.3 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	3/4 Cup 3/4 Teaspoon
- Cnd Pitted Ripe Olives	1 1/2 Cup

Diced

- Tomatoes 6X6 25#	4.59 Pound
Diced	

Diced

- Round Salted Corn Tortilla Chips	2.39 Pound
- Sour Cream	1 Quart 3/4 Cup
- Fz Pouch Guacamole	2 1/2 Cup

1. Dice onions. Brown crumbles with onions and garlic.**2. Add kidney beans, tomato sauce, chili powder, and Worcestershire sauce to crumbles and simmer over low heat for 30 minutes.****3. Heat cheese sauce and dice jalapenos, olives, and tomatoes.****4. Layer 1 oz of chips with a #8 scoop of crumbles mixture, 1 oz of cheese sauce, jalapenos, and olives.****5. Add 1/4 cup tomatoes, 2 tbsp sour cream, and 1 tbsp guacamole just before serving.**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Dinner

Vegetarian Nachos Supreme

Nolans on 33rd			
12/4/2023	Dinner	100 5 oz	38.25 nachos

JHU Nolans on 33rd

Passport

Monday 12/4/2023

Dinner

Tofu Teriyaki

Cooking Time:	Serving Pan:	Yield: 100 3 oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergen: Soy

Ingredients & Instructions...

- Firm Tofu	18.75 Pound
Cubed	
1" Cubed	
- Jumbo Yellow Onion	2.08 Pound
1" Cubed	
- Green Bell Pepper	2.08 Pound
1" Cubed	
- Red Bell Pepper	2.09 Ea.
Sliced Thin	
1" Cubed	
- Teriyaki Sauce	2 Cup 1 1/3 Tablespoon
* Chopped Garlic	2 Tablespoon 1/4 Teaspoon
- Ground Ginger	2 Tablespoon 1/4 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon

1. Cut tofu, onion, and peppers into 1" cubes

2. Combine teriyaki sauce, garlic, ginger, salt and pepper. Toss mixture with tofu

3. Sauté in heated skillet until warm

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/4/2023 Dinner

100 3 oz

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Dinner

Bread Garlic Texas Toast

Cooking Time:	Serving Pan:	Yield: 100 Slice
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

Pre-Prep Instructions...**Allergens: Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	3 Cup
- Garlic Powder	2 Cup
- Texas Toast Bread	100 Slice

1. Combine garlic powder with softened margarine. Spread garlic/margarine mixture onto each slice of bread.

2. Arrange bread in a single layer on sheet pan and bake in oven at 400 F for 10 minutes, or until lightly browned and crust is crisp. Serve warm.

Distribution...**Portions****Yield**

Nolans on 33rd
12/4/2023 Dinner

100 Slice

JHU Nolans on 33rd
Monday 12/4/2023

Pizza & Pasta
Dinner

Garlic Minced Sauteed in Olive Oil

Cooking Time:	Serving Pan:	Yield: 1 1/2 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	1 1/2 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2/3 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/4/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	1 1/2 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Veg Black Bean Avocado Feta

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Ingredients & Instructions...

- | | |
|--|------------------------|
| - Dough Pizza Supreme 22 oz | 13 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 1.63 Pound |
| * Minced Garlic Sauteed in Olive Oil | 1 1/2 Cup 2 Tablespoon |
| * Seasoned Black Beans | 4.88 Pound |
| - Shredded Part Skim Mozzarella Cheese | 3.25 Pound |
| - Feta Cheese Crumbles | 3.25 Pound |
| - Tomatoes 6X6 25# | 4.06 Pound |
| Sliced | |
| Diced 1/4" | |
| - Green Onion | 1.63 Pound |
| 1/4" Cut on a Bias | |
| - Fresh Cilantro | 13 Ounce |
| Chopped | |
| - Diced Avocado | 4.88 Pound |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
 3. Spread 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Add seasoned black beans and diced tomato. Combine shredded mozzarella and crumbled feta together. Spread cheese blend evenly over sauce.
 5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Top with chopped cilantro, sliced green onion, and diced avocado. Cut into **EIGHT (8)** even slices
 -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Dinner

Pizza Veg Black Bean Avocado Feta

Nolans on 33rd			
12/4/2023	Dinner	100 slice	13 pizza
Overproduction...		4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 3 1/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	3 1/4 Cup
- Garlic Powder	1 1/4 Teaspoon
- Onion Powder	1 1/4 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 1/4 Teaspoon
- Dried Thyme Leaf	5/8 Teaspoon
- Crushed Red Pepper	5/8 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/4/2023 Dinner	For Use In Pizza Veg Black Bean Avocado Feta	3 1/4 Cup

JHU Nolans on 33rd

Root

Monday 12/4/2023

Dinner

Rice Fried Vegetable

Cooking Time: 10 min	Serving Pan:	Yield: 2 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 100 4 oz portion
Internal Temp: 165		

Ingredients & Instructions...

- Long Grain White Rice	12 Pound
Cooked	
- Canola Oil	2 Tablespoon
- Liquid Whole Egg	2 Quart
- Canola Oil	1 Cup
- Jumbo Yellow Onion Cut Rough	4 Pound
- Red Bell Pepper Diced 1/4"	2 Pound
- Sld White Mushrooms Sliced 1/8"	2 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	2 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	2 Pound
- GF Tamari Soy Sauce	2 Cup
- Ground White Pepper	2 Teaspoon
- Green Onion Bias Cut 1/4"	8 Ounce

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in wok, add egg and scramble well Cook until internal temperature reaches 155°F for 15 seconds {CCP}. Reserve in small 1/2 pan placed into warmer to keep hot. 140F{CCP}****3. Heat second amount of oil in wok and add onions, peppers, mushrooms, broccoli, carrots and peas to wok. Stir fry until tender. Add rice to the wok, stir fry.****4. Add soy sauce, Fold back in scrambled egg and Season with white pepper. Fold in Green onion and transfer to hotel pan or proper sized metal vessel for service.****CCP: Cook until internal temperature reaches 145°F for 15 seconds {CCP}.****CCP: HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.**

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 4 oz portion	2 Batch

JHU Nolans on 33rd

Root

Monday 12/4/2023

Dinner

Rice White

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt 1 2/3 Tablespoon
 - Parboiled Long Grain Rice 7.68 Pound
 - * Water 2 1/2 Gallon
1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.
2. Remove from heat and let stand covered 5 to 10 minutes.
-
- CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degree F.
- Long Grain White Rice 2 Pound

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Salad Bar

Monday 12/4/2023

Dinner

Beans Lentils Brown Cooked

Cooking Time: 20-30 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp: 40		

Ingredients & Instructions...

- Brown Lentils	8.09 Pound
* Water	2 1/4 Gallon 3 3/4 Cup

1. Place the lentils in a colander or sieve, and rinse with cool running water; drain. Be sure to check for any debris like small stones.

One pound (16 ounces) of dry lentils yields about 7 cups cooked. Remember, no soaking is required. Ratio to Cook Lentil is 1 cup of dry lentil to 5 cups of boiling water.

2. Cook brown lentils as directed until just tender (do not cook too long or the lentils will be mushy).

3. In a Dutch oven or large saucepan combine cool water and lentils. Bring to boiling. Reduce heat and simmer, covered, until tender, stirring occasionally. For brown lentils, allow 25 to 30 minutes for cooking time. Drain any excess cooking liquid and use as desired.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/4/2023 Dinner	50 1/2 cup	25 Pound

JHU Nolans on 33rd

Waffle Bar

Monday 12/4/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/4/2023 Dinner

6 Waffle

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Green Beans Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Green Beans	16 Pound
* Water	1 Gallon

1. Steam green beans until thoroughly heated to 140 degrees.

CCP : Cook to a minimum internal temperature of 145 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Nourish Beets Yellow Roasted

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- | | |
|--|------------|
| - Large Golden Beet | 9.38 Pound |
| -wash, peel, dice into 1 inch pieces | |
| - Extra Virgin Olive Oil | 12.5 Ounce |
| - | |
| 1. Wash, Peel, and Dice Yellow and Red Beets into 1 inch pieces. | |
| 2. Combine beets with olive oil. Roast beets in pizza oven for 5 minutes or until tender | |
| 3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours | |
| - | |
| CCP: Hold or serve hot food at or above 140 degrees F | |
| CCP: Hold or serve cold food at or below 40 degrees F | |

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	50 4 oz	12.5 Pound

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Nourish Herb Roasted Turkey Breast

Cooking Time:	Serving Pan:	Yield: 51.75 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Netted SkOn Roast Whole Turkey Breast	12.94 Pound
- Fresh Rosemary	3.23 Pound
- Fresh Sage	3.23 Pound
- Fresh Thyme	3.23 Pound
- Fresh Italian Parsley	3.23 Pound

1. Season with salt only.**2. Cook to a minimum internal temperature of 165 degrees F for 15 seconds**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/5/2023 Dinner	For Use In Nourish Turkey Pan Sauce	1.75 Each
Nolans on 33rd 12/5/2023 Dinner		50 Each

JHU Nolans on 33rd

Tuesday 12/5/2023

[None]
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger5 4 OZ
-
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		5 4 oz

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Nourish Turkey Pan Sauce

Cooking Time:	Serving Pan:	Yield: 3 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

* Herb Roasted Turkey Breast	1 1/2 Cup 1 Tablespoon
-reserve drippings from cooked turkey breast	
* Chicken Stock	3 Quart 1/2 Cup
- Cornstarch	3/4 Cup 1/3 Tablespoon
-mix with water to create slurry	
- Water Tap	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	6.3 Pinch
- Ground Black Pepper	6.25 Pinch

1. If not already done, strain drippings from roasted turkey through fine-mesh sieve and set aside.

2. Bring turkey drippings and chicken stock to a boil, reduce heat to medium-high and boil until mixture is reduced down to 2 cups - around 10 minutes.

3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes.

4. Keep warm and serve atop sliced turkey breast.

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	12.5 8 Oz
* Water	6 1/4 Gallon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 4.5 ounces cooked	13 Pound

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Pasta Penne Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz portion
Internal Temp:		

Ingredients & Instructions...

- Penne Rigate Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 4 oz portion	25 Pound

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Pasta Spaghetti Thin Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- 10" Thin Spaghetti Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP : Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	16 1 Lb Bag
* Water	1 Gallon

1. Boil or steam peas until heated. Drain off excess liquid.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		100 1/2 cup

BYOB Meatballs Oven Roasted

Cooking Time: 11-13 min	Serving Pan:	Yield: 2 Batch
Cooking Temp: 375°	Serving Utensil:	Portions: 100 meatball
Internal Temp: 158		

Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese	20 Pound
-	
1. Preheat oven to 375° F.	
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.	
3. Bake frozen product for 11-13 minutes.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd		
12/5/2023 Dinner	100 meatball	2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

BYOB Parmesan Cheese

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Grated Parmesan Cheese	1 1/2 Quart 1/4 Cup
--------------------------	---------------------

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	6.25 Pound	100 serving

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

BYOB Shrimp Sauteed

Cooking Time:	Serving Pan:	Yield: 100 3 oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Pre-Prep Instructions...**Allergens: Shellfish, Soy****Ingredients & Instructions...**

- Peeled & Deveined Tail Off White Shrimp	20 Pound
- Garlic Powder	1 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 1/2 Teaspoon
- Canola Oil	3 3/4 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd

12/5/2023 Dinner

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

BYOB Squash Zucchini

Cooking Time:	Serving Pan:	Yield: 0.36 serving
Cooking Temp:	Serving Utensil:	Portions: 6.31 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini	0.36 20 Lb
Sliced, Diced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	6.25 Pound	0.36 serving

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

BYOB Steamed Broccoli

Cooking Time:	Serving Pan:	Yield: 1.57 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Broccoli Florets 4/3#	23.55 Pound
* Water	3 Quart 1/2 Cup
1. Cut or trim broccoli as appropriate.	
2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Teaspoon
* Water	2 Quart 2 Tablespoon
- White Quinoa	1.95 Pound

* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.

1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.

2. Stir once. Cover then Cook 15 minutes.

3. Turn off heat let sit for additional 5 minutes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 1 3/4 Gallon 4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 165		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	1 Pound
* Chopped Garlic	1/4 Cup 1/8 Teaspoon
- Unbleached All Purpose Flour	1 Pound
- Milk 2% .5 GAL	1 1/2 Gallon
- Heavy Cream	2 Quart 1/4 Cup
- Shrd Aged Asiago Cheese	3.04 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon
- Fresh Italian Parsley Chopped	1/4 Cup 4 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 2 oz	1 3/4 Gallon 4 Cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Dinner

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 3 1/2 Quart 1/2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 101 2 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Teaspoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	2.86 Ounce
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Dried Sweet Basil Leaf	1/2 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	1.91 #10 Can
* Water	2.86 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

CCP: Reheat product to 165°F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 2 oz	3 1/2 Quart 1/2 Cup
Overproduction...	2 2 oz	3 2/3 Tablespoon

JHU Nolans on 33rd
Tuesday 12/5/2023

Carvery
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 100 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	14 Pound
- Extra Virgin Olive Oil	1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.	
2. Serve warm.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		100 3 Oz

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	28.75 Pound
- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 3 1/3 Tablespoon
* Water	1 1/4 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. Cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Dinner

Halal BBQ Roasted Chicken

Cooking Time: 25 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: 425°	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Cut 8 Pieces Chicken	30 Pound
- Ground Black Pepper	1 7/8 Teaspoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- BBQ Sauce	2 1/2 Quart

1. Gather all ingredients/equipment as needed for recipe. Season chicken with Salt & Pepper.

2. Char grill evenly over low flame to mark the chicken. After chicken has been given good grill markings and color, transfer to sheet trays and coat evenly with the BBQ sauce and Bake in oven @375 degrees F until chicken skin has become crispy and is done

3. Brush a little sauce on right before and serve remaining sauce on the side as well.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Dinner

Macaroni & Cheese Carvery

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Elbow Macaroni Pasta	9 Pound
* Water	8 Gallon
- Dairy-Free Margarine	3 Cup
- Unbleached All Purpose Flour	1 Quart
- Milk 2% .5 GAL	2 Gallon
- Ground Mustard	2 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Shredded Mild Cheddar Cheese	8 Pound

1. Cook macaroni in boiling water. Drain and pour into baking pan.**2. Melt margarine in saucepan. Stir in flour to make a paste. Gradually add milk, mustard, and salt, stirring constantly to form a white sauce.****3. Add cheese to white sauce. Pour over macaroni and mix well.****4. Bake in oven at 350 F for 35 minutes.**

-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Nolans on 33rd
12/5/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Dinner

Nourish Ginger Thyme Glazed Carrots

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Rainbow Carrots	5 Pound
- Parsnip	5 Pound
- Extra Virgin Olive Oil	8 Ounce
- Light Brown Sugar	8 Ounce
- Coarse Kosher Salt	1 1/2 Teaspoon
- Fresh Ginger Minced	2 Teaspoon
- Fresh Thyme	1 Ounce
-	

1. Wash, trim and peel carrots and parsnips. Cut carrots into 1-inch pieces.

2. Steam or boil carrots and parsnips until tender, but not soft.

3. Combine oil, sugar, salt, and ginger. Add to carrots and parsnips. Bake at 400 degree F for 15-20 minutes. Turn frequently.

-
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.07 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	2 5/8 Teaspoon
- Garlic Powder	2 5/8 Teaspoon
1. Gather all ingredients/equipment as needed for recipe.	
2. Mix all spices together.	
3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/5/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Desserts

Tuesday 12/5/2023

Dinner

Cake Red Velvet In House

Cooking Time: 32-38 minutes	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy, Egg, Gluten, Soy, Wheat***Ingredients & Instructions...*

- White Cake Mix	1.39 5 Lb Box
- Cocoa Powder	1 Quart 2 2/3 Tablespoon
- Buttermilk	2 1/4 Quart 1/2 Cup
- Dairy-Free Margarine	1/4 Cup 3 Tablespoon
- Plain Cream Cheese	1.39 Pound
- Milk 2% .5 GAL	1/2 Cup 3 Tablespoon
- Powdered Confectioner Sugar	2 3/4 Quart
- Imitation Vanilla Extract	1 1/3 Tablespoon

1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Combine cake mix and cocoa until well blended. Add buttermilk and food coloring and mix on low speed for 2 minutes. Scrape sides of bowl and mix for another 3 minutes****4. Pour cake batter in greased, floured half sheet pans****5. Bake in oven at 350 degrees F for 32-38 minutes, or until knife inserted in center of cake comes out clean. Let cool for 30 minutes****6. Frosting: Cream together margarine, cream cheese, 2% milk, powdered sugar, and vanilla on low speed for 1 minute. Scrape sides of bowl and continue mixing on medium-high speed for another 5 minutes****7. Spread frosting evenly over cooled cake. Cut each half sheet pan into 36 2x3 portions for a total of 72 portions****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 2x3 portion	2.78 Half sheet pan

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Dinner

Chicken Tenders Buffalo

Cooking Time:	Serving Pan:	Yield: 100 2 each
Cooking Temp:	Serving Utensil:	Portions: 100 2 each
Internal Temp:		

Ingredients & Instructions...

- | | |
|--------------------------------------|----------|
| - Breaded Fritter Chicken Tenderloin | 200 Ea. |
| Baked | |
| - Sauce Buffalo Frank's | 1 Gallon |

1. Place chicken tenders in a single layer on greased baking sheet(s).
2. Bake tenders in oven at 350 degree F for 20-30 minutes, or until done.

CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds.

3. Toss tenders lightly with buffalo sauce.

CCP: Hold or serve hot food at or above 135 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		100 2 each

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Dinner

French Fries Waffle

Cooking Time: 16-20 minutes	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 25 Pound |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/5/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Tuesday 12/5/2023

Grill Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend**2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd

12/5/2023 Dinner

100 4 oz

JHU Nolans on 33rd

Tuesday 12/5/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 20 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 20 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	20 Ea.
- Small Potato Bun	20 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		20 Burger

JHU Nolans on 33rd

Tuesday 12/5/2023

Grill
Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	5 4 OZ
-	
1. Keep frozen prior to cooking.	
2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.	
3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		5 4 oz

JHU Nolans on 33rd
Tuesday 12/5/2023

Grill
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 100 Burger
Cooking Temp:	Serving Utensil:	Portions: 100 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	100 5.33 Oz
- Small Potato Bun	100 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Dinner

Wrap Chicken Caesar

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

Ingredients & Instructions...

- Romaine Lettuce	16 Head
- Gourmet Caesar Dressing	1 1/2 Gallon
- Ground Black Pepper	1/4 Cup
- Grated Parmesan Cheese	1 1/2 Cup
- 10" Flour Tortilla	100 Ea.
- Dcd Chicken Breast	11 Pound

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

CCP: Hold or serve cold food at or below 40 degree F.

Distribution...

Portions

Yield

Nolans on 33rd
12/5/2023 Dinner

100 Sandwich

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pizza Meat Sausage Pork Peppers Onions

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Ground Sweet Mild Italian Pork Sausage	3.25 Pound

Cooked to an internal temperature of 165 degrees F for 15 seconds

* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound

-

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).***Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO*****2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH****3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge****4. Spread 8 oz mozzarella cheese evenly over sauce. Top with roasted vegetables and cooked sausage****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.03 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	2.44 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.**2. Place onions into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.****3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix onions. Return to oven for an additional 2 minutes.**

-

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/5/2023 Dinner	For Use In Pizza Meat Sausage Pork Peppers Onions	2.03 Pound

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

Dinner

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.03 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	2.44 Pound
- Extra Virgin Olive Oil	2 3/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

2. Cut as directed. Place into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix peppers. Return to oven for an additional 2 minutes.

-

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/5/2023 Dinner	For Use In Pizza Meat Sausage Pork Peppers Onions	2.03 Pound

JHU Nolans on 33rd

Root

Tuesday 12/5/2023

Dinner

Collard Greens Southern Style Vegan

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/4 Teaspoon
- Dairy-Free Margarine	1/4 Teaspoon
- Jumbo Yellow Onion	0.05 Each
Chopped	
- Crushed Red Pepper	1/8 Teaspoon
- Garlic Cloves	0.1 Clove
Finely Chopped	
- Collard Greens	1.6 Ounce
Chopped	
- Mirepoix Soup Base Paste	1/8 Teaspoon
* Water	1/4 Cup 2/3 Tablespoon
- Tomatoes 6X6 25#	0.2 Each
Seeded & Chopped	
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/8 Teaspoon

1. In a large pot over medium-heat, heat oil and margarine

2. Saute the onions until slightly softened, about 2 minutes, then add the crushed red pepper and garlic, and cook another minute

3. Add collard greens and cook another minute

4. Bring water to a boil. Add mirepoix base. Return to a boil. Cook for 2 minutes

5. Add the vegetable stock to the pot, cover and bring to a simmer. Cook until greens are tender, about 40 minutes

6. Add tomatoes and season with salt and pepper. Taste and adjust seasoning as needed

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/5/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Root

Tuesday 12/5/2023

Dinner

Root Potatoes Sweet Cubes Roasted

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sweet Potatoes Cubes	10 2.5 Lb Bag
* Chopped Garlic	1 1/2 Cup
- Extra Virgin Olive Oil	1.5 Pound
- Lemon Juice	6 Ounce
- Dried Thyme Leaf	3 1/3 Tablespoon
- Coarse Kosher Salt	2 Teaspoon
- Ground Black Pepper	2 Teaspoon
-	
1. Toss potatoes with remaining ingredients.	
2. Spread potatoes in a single layer on sheet pan.	
3. Bake in oven at 350 F for 15 minutes or until lightly browned, stirring after 7 minutes of heating.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner		100 1/2 cup

JHU Nolans on 33rd

Root

Tuesday 12/5/2023

Dinner

Tofu Fried Crispy Plain

Cooking Time: 6 min	Serving Pan:	Yield: 18.75 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 100 3 oz Portion
Internal Temp: 180		

Ingredients & Instructions...

- Firm Tofu	18.75 Pound
Diced ½"	
- Cornstarch	1.88 Pound
- Canola Oil	1.9 Pound

1. Gather all ingredients/equipment as needed for recipe. Let tofu drain then cut as directed and reserve.

2. Dredge into starch, being careful not to break tofu.

3. Deep fry about 5-6 minutes to a golden crisp. (Be sure that Tofu is fried in separate fryer specifically designated for No Gluten and Vegan usage only)

note: If one is not available use the Rational/Oven method. Toss tofu with the cornstarch and then quickly with the oil. Bake on Parchment lined sheet trays for about 8 minutes at 425F until hot and crispy. Cook to 145F{CCP}

SERVICE:

Hold and serve at 140 °F or higher {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/5/2023 Dinner	100 3 oz Portion	18.75 Pound

JHU Nolans on 33rd

Waffle Bar

Tuesday 12/5/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/5/2023 Dinner

6 Waffle

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Nourish Chicken Pan Sauce

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|------------------------|
| * Herb Roasted Chicken | 3 Cup 2 Tablespoon |
| -reserve drippings from cooked chicken | |
| * Chicken Stock | 1 1/2 Gallon 1 Cup |
| - Cornstarch | 1 1/2 Cup 1 Tablespoon |
| -mix with water to create slurry | |
| - Water Tap | 1 1/2 Cup 1 Tablespoon |
| - Coarse Kosher Salt | 12.5 Pinch |
| - Ground Black Pepper | 12.5 Pinch |
| - | |
| 1. If not already done, strain drippings from roasted chicken through fine-mesh sieve and set aside. | |
| 2. Bring chicken drippings and chicken stock to a boil, reduce heat to medium-high and boil until mixture is reduced down to 2 cups - around 10 minutes. | |
| 3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes. | |
| 4. Keep warm and serve atop roasted chicken. | |
| - | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 2 oz	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Nourish Cilantro Tomato Chicken

Cooking Time:	Serving Pan:	Yield: 100 3 oz
Cooking Temp: 375 F	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- | | |
|--------------------------|-------------|
| - Whole Chicken Halal | 10 Each |
| -spatch-cocked | |
| - Fresh Cilantro | 1.67 Pound |
| -chopped | |
| - Tomato Plum (Roma) 25# | 20 Each |
| -chopped | |
| - Garlic Cloves | 13.33 Ounce |
| -chopped | |
| - Coarse Kosher Salt | 6.7 Ounce |
| - Ground Spanish Paprika | 10 Ounce |
| - Jumbo Yellow Onion | 6.67 Each |
| -sliced | |
| - Limes | 13.34 Ea. |
| -squeezed | |
| - Extra Virgin Olive Oil | 2.5 Pound |
- 1. Gather all ingredients. Preheat oven to 375 degrees F.**
 - 2. Spatch-Cocking - With a sharp knife remove the back spine from each chicken. Place chicken breasts up and firmly press down on breast bone, flattening chicken.**
 - 3. In a mixing bowl combine cilantro, garlic, lime juice, olive oil, salt, and paprika together.**
 - 4. Add tomatoes and onions to mixing bowl and toss. Place tomatoes and onions in 2 inch deep full pan and reserve oil mixture.**
 - 5. Rub remaining oil mixture generously onto chickens making sure every inch has mixture on it.**
 - 6. Place chickens in pan onto top of tomatoes and onions.**
 - 7. Roast in 375F oven for 30 minutes covered with foil.**
 - 8. Remove foil and baste chickens with pan juices.**
 - 9. Roast for an additional 20 minutes uncovered.**
 - 10. Place chickens in a serving dish whole to be presented on the line. Carve to order.**
- CCP: Cook to a minimum internal temperature of 165 degrees F.**
CCP: Hold or serve hot food at or above 150 degrees F

JHU Nolans on 33rd	[None]
Wednesday 12/6/2023	Dinner

Nourish Cilantro Tomato Chicken

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 3 oz

JHU Nolans on 33rd

Wednesday 12/6/2023

[None]
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger5 4 OZ
-
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023Dinner		5 4 oz

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Nourish Whole Chicken

Cooking Time:	Serving Pan:	Yield: 0.68 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Whole Chicken Halal	2.03 Pound
- Coarse Kosher Salt	2 Teaspoon
- Ground Spanish Paprika	5/8 Teaspoon
- Fresh Rosemary	2 Teaspoon
- Fresh Sage	2 Teaspoon
- Fresh Thyme	2 Teaspoon
- Fresh Italian Parsley	2 Teaspoon

1) Season with salt, paprika, and fresh herbs only

2) Cook to minimum internal temperature of 165 degrees F

CCP : Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/6/2023 Dinner	For Use In Nourish Chicken Pan Sauce	1 Each
Overproduction...	4 3 oz	0.3 Each

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	12.5 8 Oz
* Water	6 1/4 Gallon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 4.5 ounces cooked	13 Pound

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Pasta Penne Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz portion
Internal Temp:		

Ingredients & Instructions...

- Penne Rigate Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 4 oz portion	25 Pound

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Pasta Spaghetti Thin Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- 10" Thin Spaghetti Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP : Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	16 1 Lb Bag
* Water	1 Gallon

1. Boil or steam peas until heated. Drain off excess liquid.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 1/2 cup

BYOB Meatballs Oven Roasted

Cooking Time: 11-13 min	Serving Pan:	Yield: 2 Batch
Cooking Temp: 375°	Serving Utensil:	Portions: 100 meatball
Internal Temp: 158		

Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese	20 Pound
-	
1. Preheat oven to 375° F.	
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.	
3. Bake frozen product for 11-13 minutes.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd		
12/6/2023 Dinner	100 meatball	2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

BYOB Parmesan Cheese

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Grated Parmesan Cheese 1 1/2 Quart 1/4 Cup

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	6.25 Pound	100 serving

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

BYOB Shrimp Sauteed

Cooking Time:	Serving Pan:	Yield: 100 3 oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Pre-Prep Instructions...**Allergens: Shellfish, Soy*****Ingredients & Instructions...***

- Peeled & Deveined Tail Off White Shrimp	20 Pound
- Garlic Powder	1 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 1/2 Teaspoon
- Canola Oil	3 3/4 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd

12/6/2023 Dinner

100 3 oz

JHU Nolans on 33rd

Wednesday 12/6/2023

BYOB Squash Zucchini

B.Y.O.B.

Dinner

Cooking Time:	Serving Pan:	Yield: 0.36 serving
Cooking Temp:	Serving Utensil:	Portions: 6.31 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini

0.36 20 Lb
- Sliced, Diced
-
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	6.25 Pound	0.36 serving

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

BYOB Steamed Broccoli

Cooking Time:	Serving Pan:	Yield: 1.57 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Broccoli Florets 4/3#	23.55 Pound
* Water	3 Quart 1/2 Cup
1. Cut or trim broccoli as appropriate.	
2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 26.72 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25# 4.28 Pound

Sliced

1. Dice 1/4"

2. Serve accordingly on salad bar

-

CCP: Hold or serve cold food at or below 40 degree F.

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/6/2023 Dinner	For Use In Vegan Cassoulet	26.72 1/4 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Teaspoon
* Water	2 Quart 2 Tablespoon
- White Quinoa	1.95 Pound

* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.

1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.

2. Stir once. Cover then Cook 15 minutes.

3. Turn off heat let sit for additional 5 minutes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 1 3/4 Gallon 4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 165		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	1 Pound
* Chopped Garlic	1/4 Cup 1/8 Teaspoon
- Unbleached All Purpose Flour	1 Pound
- Milk 2% .5 GAL	1 1/2 Gallon
- Heavy Cream	2 Quart 1/4 Cup
- Shrd Aged Asiago Cheese	3.04 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon
- Fresh Italian Parsley Chopped	1/4 Cup 4 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 2 oz	1 3/4 Gallon 4 Cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Dinner

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 3 1/2 Quart 1/2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 101 2 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Teaspoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	2.86 Ounce
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Dried Sweet Basil Leaf	1/2 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	1.91 #10 Can
* Water	2.86 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

CCP: Reheat product to 165°F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 2 oz	3 1/2 Quart 1/2 Cup
Overproduction...	2 2 oz	3 2/3 Tablespoon

JHU Nolans on 33rd

Wednesday 12/6/2023

Carvery
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 100 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

14 Pound
- Extra Virgin Olive Oil

1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 3 Oz

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Dinner

Beef Mushroom Bourguignon

Cooking Time: 3-4 hr	Serving Pan:	Yield: 50 Pound
Cooking Temp: Med H	Serving Utensil:	Portions: 100 8 oz
Internal Temp: 165		

Ingredients & Instructions...

- Beef Stew Cubes	12.5 Pound
- Unbleached All Purpose Flour	10 Ounce
- Fresh Thyme Stem Removed & Chopped	3.75 Ounce
- Ground Black Pepper	1/4 Cup 1/3 Tablespoon
- Canola Oil	10 Ounce
* Water	1 1/4 Gallon
- LS Beef Soup Base Paste	1.25 Pound
- Red Wine	3 Quart 1/2 Cup
- Bay Leaf	10 Leaf
- Jumbo Yellow Onion Peeled & Diced 1/2"	7.5 Pound
- Carrot Jumbo 50# Diced 1/2"	7.5 Pound
- Celery Diced 1/2"	7.5 Pound
- Sld White Mushrooms Sliced 1/8"	12.5 Pound
* Chopped Garlic	3.75 Ounce
- Canola Oil	10 Ounce
- Fresh Thyme Stem Removed & Chopped	1 1/3 Tablespoon
- Fresh Italian Parsley Chopped	1/2 Cup 2 Tablespoon

1. Gather all ingredients/equipment as needed for recipe. Toss beef with flour, season with 1/2 the amount of salt and pepper, reserve. Heat oil in a skillet, sear beef evenly. Drain oil from pan.

2. De glaze with stock and red wine, scraping the fond from the bottom of the pan add bay leaves, bring to a simmer. ADD all seasonings. Braise for 1 hour.

3. Preheat oven to 425°F. Toss all vegetables in oil, season with remaining salt, pepper, and thyme. Place in even layers on sheet pans and roast for 15 minutes. Add vegetables and fresh thyme to stew after it has been simmering for at least 2 hours.

4. Simmer for another 2 hours until beef is very tender and vegetables are cooked through, Cook until done. Taste and adjust seasoning if necessary. COUNT AND REMOVE ALL BAY LEAVES! Garnish with fresh parsley.

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Dinner

Beef Mushroom Bourguignon

-
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 8 oz	50 Pound

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	28.75 Pound
- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 3 1/3 Tablespoon
* Water	1 1/4 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. Cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Dinner

Nourish Roasted Tomatoes

Cooking Time: 2-1/2 to 3 Hrs	Serving Pan:	Yield: 100 3 halves
Cooking Temp: 275 F	Serving Utensil:	Portions: 100 3 halves
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25#	150 Each
- Extra Virgin Olive Oil	2 Cup
- Coarse Kosher Salt	2 Tablespoon
- Dried Sweet Basil Leaf	1/2 Cup

1. Gather all ingredients**2. Cut tomatoes in half lengthwise****3. Combine olive oil, salt, and chopped basil in a bowl. Toss tomato halves to coat****4. Spread tomato halves in a single layer on lined sheet trays cut-side down****5. Bake in oven at 275 degrees for 2-1/2 to 3 hours****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 3 halves

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Dinner

Potatoes Mashed Garlic

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

- Idaho Potato	20 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Dairy-Free Margarine	1 Cup
* Chopped Garlic	1/4 Cup
- Milk 2% .5 GAL	1 Gallon
-	
1. Gather all ingredients	
2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water	
3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes	
4. Add milk and whip an additional 5 minutes	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...

Portions

Yield

Nolans on 33rd
12/6/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Wednesday 12/6/2023

Carvery
Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.07 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	2 5/8 Teaspoon
- Garlic Powder	2 5/8 Teaspoon
1. Gather all ingredients/equipment as needed for recipe.	
2. Mix all spices together.	
3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @70°F or below. {CCP}	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/6/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Fresh

Wednesday 12/6/2023

Dinner

Rice Brown

Cooking Time:	Serving Pan:	Yield: 6 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	2 2/3 Tablespoon
- Whole Grain Brown Rice	12.5 Pound
* Water	2 1/2 Gallon

-
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 45- 50 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.
-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		6 1/4 Gallon

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Dinner

Appetizer Mozzarella Sticks

Cooking Time:	Serving Pan:	Yield: 100 3 Sticks
Cooking Temp:	Serving Utensil:	Portions: 100 3 Sticks
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- | | |
|-------------------------------|----------------|
| - Mozzarella Sticks | 13.05 4 Lb Bag |
| - Fryer Oil Susquehanna Mills | 5.22 Pound |

-

1. Gather all ingredients
2. Add oil to deep fryer and set at 350 degrees F
3. Cook mozzarella sticks in deep fryer at 350 degrees F for 1 minute and 45 seconds

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/6/2023 Dinner

100 3 Sticks

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Dinner

French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 31.92 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 serving
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- 1/4" Fz Shoestring French Fries	7.98 Pound
- Fryer Oil Susquehanna Mills	12.77 Ounce

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

CCP: Cook to a minimum internal temperature of 140 degrees F.

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 serving	31.92 1/2 cup

JHU Nolans on 33rd

Wednesday 12/6/2023

Grill

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove

Minced

- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend**2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd

12/6/2023 Dinner

100 4 oz

JHU Nolans on 33rd
Wednesday 12/6/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	5 4 OZ
-	
1. Keep frozen prior to cooking.	
2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.	
3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		5 4 oz

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 100 Burger
Cooking Temp:	Serving Utensil:	Portions: 100 Burger
Internal Temp:		

Ingredients & Instructions...

- | | |
|---|-------------|
| - 5.33 oz White Turkey Burger Patty | 100 5.33 Oz |
| - Small Potato Bun | 100 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 Burger

JHU Nolans on 33rd
Wednesday 12/6/2023

Grill
Dinner

Hot Dogs Beef

Cooking Time:	Serving Pan:	Yield: 100 Each
Cooking Temp:	Serving Utensil:	Portions: 100 Each
Internal Temp:		

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	100 Each
- Potato Hot Dog Bun	100 Ea.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 Each

JHU Nolans on 33rd

Passport

Wednesday 12/6/2023

Dinner

Nourish Roasted Chickpeas

Cooking Time:	Serving Pan:	Yield: 100 2.5 oz
Cooking Temp:	Serving Utensil:	Portions: 100 2.5 oz
Internal Temp:		

Ingredients & Instructions...

- Garbanzo Beans	15.63 Pound
Drained & Rinsed	
- Extra Virgin Olive Oil	3 2/3 Tablespoon
- Coarse Kosher Salt	2 2/3 Tablespoon

1. Gather all ingredients

2. Preheat oven to 425 degrees F

3. Toss the chickpeas with oil and seasonings in a large bowl, then spread them out onto a full-sized sheet pan. Make sure they are in a single layer and not touching. Bake until crisp, about 35-45 minutes. Cool before serving

CCP: Cook or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner		100 2.5 oz

JHU Nolans on 33rd
Wednesday 12/6/2023

Pizza & Pasta
Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd
Wednesday 12/6/2023

Pizza & Pasta
Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Pizza Veg Roasted Pepper White

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.63 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	6.5 Pound
* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
- Crushed Red Pepper	1/4 Cup 1/3 Tablespoon

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH

3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz cheese blend evenly over sauce. Top with roasted vegetables and crushed red pepper

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 3 1/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	3 1/4 Cup
- Garlic Powder	1 1/4 Teaspoon
- Onion Powder	1 1/4 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 1/4 Teaspoon
- Dried Thyme Leaf	5/8 Teaspoon
- Crushed Red Pepper	5/8 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/6/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	3 1/4 Cup

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Topping Pizza Veg Onions Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.03 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced 3/8"	2.44 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

2. Place onions into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix onions. Return to oven for an additional 2 minutes.

-

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/6/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Dinner

Topping Pizza Veg Peppers Dcd Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 2.03 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Green Bell Pepper Cut ½"	2.44 Pound
- Extra Virgin Olive Oil	2 3/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.

2. Cut as directed. Place into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.

3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix peppers. Return to oven for an additional 2 minutes.

-

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/6/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Nolans on 33rd

Root

Wednesday 12/6/2023

Dinner

Blend Vegetable Prince Edward

Cooking Time:	Serving Pan:	Yield: 3 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...**Allergens: Soy****Ingredients & Instructions...**

- Frozen Vegetable Blend Prince Edward	20 Pound
* Water	1 Gallon
- Dairy-Free Margarine	1 Pound

1. Gather all ingredients**2. Steam or boil vegetables until tender. Drain off excess liquid****3. Toss lightly with melted margarine**

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/6/2023 Dinner

100 1/2 cup

3 Gallon 2 Cup

JHU Nolans on 33rd

Root

Wednesday 12/6/2023

Dinner

Nourish Brown Rice Cilantro

Cooking Time:	Serving Pan:	Yield: 3 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	1 Cup
- Whole Grain Brown Rice	6 Pound
- Canned Diced Tomatoes	4 Pound
- Mirepoix Soup Base Paste	10 Ounce
* Water	1 1/2 Gallon
- Fresh Cilantro	2 Ounce
Minced	

1. Heat oil to 350 degree F in tilting or other large fry pan.

2. Add rice to hot oil. Stir and cook until rice is slightly browned.

3. Add tomatoes, vegetable base and water to rice mixture. Bring to a boil.

4. Reduce heat to low. Cover and simmer until rice is tender and liquids are absorbed, 25-30 minutes.

5. Fold cilantro into rice mixture.

-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Nolans on 33rd

Root

Wednesday 12/6/2023

Dinner

Vegan Cassoulet

Cooking Time:	Serving Pan:	Yield: 3.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz
Internal Temp:		

Ingredients & Instructions...

- Great Northern Beans	6.68 Pound
- Cremini Mushrooms	3.34 Pound
- Hakurei Turnip	6.68 Pound
- Jumbo Yellow Onion	6.68 Pound
- Carrot Jumbo 50#	3.34 Pound
- Celery	3.34 Pound
- Mirepoix Soup Base Paste	13.36 Ounce
* Water	3 1/4 Gallon 1 1/2 Cup
- Fresh Thyme Chopped	6.68 Ounce
- Fresh Italian Parsley Chopped	6.68 Ounce
- Bay Leaf	3.34 Leaf
- Coarse Kosher Salt	3.3 Ounce
- Ground Black Pepper	1.67 Ounce
- Extra Virgin Olive Oil	13.36 Ounce
* Tomatoes Diced BYOB	3.34 Pound
* Chopped Garlic	6.68 Ounce

1. Pluck and chop thyme fine. Clean and rough chop parsley. Dice onions, carrots and celery to 1". Cut in half the long way cremini mushrooms. Mince garlic.

2. Combine vegetable base with one gallon of water, Set aside.

3. Combine mushrooms with 2 oz of olive oil, salt and pepper. Lay on sheet pan and roast at 400 F for 15 minutes or until they begin to caramelize.

4. Heat oil in large stock pot. Sauté garlic, bay leaf and onions until they begin to caramelize.

5. Combine mushrooms, sautéed garlic and onions, vegetable stock and the remaining ingredients into a large roasting pan.

6. Roast the cassoulet in the oven at 350 F until vegetables are tender, 45 minutes to 1 hour.

7. Remove from oven, serve with a slice of grilled baguette.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

JHU Nolans on 33rd

Root

Wednesday 12/6/2023

Dinner

Vegan Cassoulet

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 6 oz	3.34 Batch

JHU Nolans on 33rd

Salad Bar

Wednesday 12/6/2023

Dinner

Beans Lentils Brown Cooked

Cooking Time: 20-30 min	Serving Pan:	Yield: 50 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp: 40		

Ingredients & Instructions...

- Brown Lentils	16.18 Pound
* Water	4 3/4 Gallon 3 Cup

1. Place the lentils in a colander or sieve, and rinse with cool running water; drain. Be sure to check for any debris like small stones.

One pound (16 ounces) of dry lentils yields about 7 cups cooked. Remember, no soaking is required. Ratio to Cook Lentil is 1 cup of dry lentil to 5 cups of boiling water.

2. Cook brown lentils as directed until just tender (do not cook too long or the lentils will be mushy).

3. In a Dutch oven or large saucepan combine cool water and lentils. Bring to boiling. Reduce heat and simmer, covered, until tender, stirring occasionally. For brown lentils, allow 25 to 30 minutes for cooking time. Drain any excess cooking liquid and use as desired.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 1/2 cup	50 Pound

JHU Nolans on 33rd

Soup

Wednesday 12/6/2023

[All Meals]

Soup Butternut Squash In House

Cooking Time:	Serving Pan:	Yield: 138.49 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/2 Cup 4 Tablespoon
- Butternut Squash	11.55 Squash
* Water	1 1/4 Quart 3/4 Cup
* Stock Vegetable	2 Gallon 3 Cup
* Chopped Garlic	1 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Diced	1 1/4 Quart 3/4 Cup
- Fresh Ginger Peeled & Minced	1/2 Cup 4 Tablespoon
- Ground White Pepper	1 2/3 Tablespoon

1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for

15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.

2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5

minutes on medium- high heat.

3. Add squash and the rest of the vegetable broth. Cook until tender.

4. Purée squash as needed to achieve desired soup consistency.

-

CCP: Hold at 140 °F or higher

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/6/2023 Dinner	100 8 oz	138.49 1/2 Cup

JHU Nolans on 33rd

Waffle Bar

Wednesday 12/6/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

Pre-Prep Instructions...**Allergens:** Dairy, Egg, Gluten, Soy, Wheat**Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/6/2023 Dinner

6 Waffle

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Cauliflower Steamed

Cooking Time:	Serving Pan:	Yield: 50 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Cauliflower	8 Pound
* Water	2 Quart

-

1. Boil or steam cauliflower until heated. Drain off excess liquid.

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 1/2 cup

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 5 Gallon
Cooking Temp:	Serving Utensil:	Portions: 40 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	2.5 14 Oz Pouch
- Syrup Blue Curacao	1.25 1 LT
- Water Tap	5 Gallon

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	40 8 oz	5 Gallon

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Nourish Herb Roasted Pork Loin

Cooking Time:	Serving Pan:	Yield: 1.11 Each
Cooking Temp:	Serving Utensil:	Portions: 90 3 oz
Internal Temp:		

Ingredients & Instructions...

- Bnls Pork Loin	11.1 Pound
- Coarse Kosher Salt	3 1/3 Tablespoon
- Fresh Rosemary	1.11 Ounce
- Fresh Sage	1.11 Ounce
- Fresh Thyme	1.11 Ounce
- Fresh Italian Parsley	1.11 Ounce

1) Season with salt only

2) Cook to a minimum internal temperature of 160 degrees F

CCP : Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 3 oz	1 Each
Overproduction...	40 3 oz	1 Each

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Nourish Mushroom Gravy

Cooking Time:	Serving Pan:	Yield: 50 2 oz
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/4 Cup 2 Tablespoon
- Jumbo Yellow Onion	6.25 Each
-chopped	
- Sliced Cremini Mushrooms	3.13 Pound
-roughly chopped	
- Ground Thyme	1 Tablespoon 1/8 Teaspoon
- Smoked Sweet Paprika	1 Tablespoon 1/8 Teaspoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
* Mirepoix Stock	3 Quart 1/2 Cup
- Cornstarch	1/4 Cup 2 Tablespoon
- Water Tap	1/4 Cup 2 Tablespoon

1. Heat the oil in a large skillet over medium-high heat. Add the onion and mushrooms and saute for 5 minutes until the mushrooms have reduced in size and the onions are soft. Add thyme, smoked paprika and salt and saute for 1 additional minute until fragrant.

2. Reduce the heat to medium and slowly pour in the vegetable broth and bring to a simmer.

3. Combine cornstarch and water to make a slurry. Whisk into gravy until combined. Bring to a simmer over medium heat. Simmer until thickened, about 3 minutes.

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 2 oz

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 50 4 oz
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger

50 4 OZ
-
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 4 oz

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 6.25 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	6.25 8 Oz
* Water	3 Gallon 2 Cup
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 4.5 ounces cooked	6 Pound

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Pasta Penne Plain Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 52 4 oz portion
Internal Temp:		

Ingredients & Instructions...

- Penne Rigate Pasta	12.5 Pound
- Water Tap	12 1/2 Gallon
- Coarse Kosher Salt	1 1/4 Cup
- Canola Oil	1/4 Cup 1 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 4 oz portion	13 Pound
Overproduction...	2 4 oz portion	8 Ounce

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Pasta Spaghetti Thin Plain Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- 10" Thin Spaghetti Pasta	12.5 Pound
- Water Tap	12 1/2 Gallon
- Coarse Kosher Salt	1 1/4 Cup
- Canola Oil	1/4 Cup 1 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP : Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 4 oz	12.5 Pound

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 50 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	8 1 Lb Bag
* Water	2 Quart

1. Boil or steam peas until heated. Drain off excess liquid.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 1/2 cup

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Dinner

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 3 Quart 1/2 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- Mirepoix Soup Base Paste	2 1/3 Tablespoon
* Water	3 Quart 1/2 Cup

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/7/2023 Dinner	For Use In Nourish Mushroom Gravy	3 Quart 1/2 Cup

BYOB Meatballs Oven Roasted

Cooking Time: 11-13 min	Serving Pan:	Yield: 1 Batch
Cooking Temp: 375°	Serving Utensil:	Portions: 50 meatball
Internal Temp: 158		

Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese	10 Pound
-	
1. Preheat oven to 375° F.	
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.	
3. Bake frozen product for 11-13 minutes.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 meatball	1 Batch

JHU Nolans on 33rd
Thursday 12/7/2023

B.Y.O.B.
Dinner

BYOB Parmesan Cheese

Cooking Time:	Serving Pan:	Yield: 50 serving
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Grated Parmesan Cheese	3 Cup 2 Tablespoon
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	3.13 Pound	50 serving

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Dinner

BYOB Shrimp Sauteed

Cooking Time:	Serving Pan:	Yield: 50 3 oz
Cooking Temp:	Serving Utensil:	Portions: 50 3 oz
Internal Temp:		

Pre-Prep Instructions...**Allergens: Shellfish, Soy****Ingredients & Instructions...**

- Peeled & Deveined Tail Off White Shrimp	10 Pound
- Garlic Powder	2 1/2 Teaspoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	1 1/4 Teaspoon
- Canola Oil	1 3/4 Cup 2 Tablespoon

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd

12/7/2023 Dinner

50 3 oz

JHU Nolans on 33rd
Thursday 12/7/2023

B.Y.O.B.
Dinner

BYOB Squash Zucchini

Cooking Time:	Serving Pan:	Yield: 0.18 serving
Cooking Temp:	Serving Utensil:	Portions: 3.19 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini	0.18 20 Lb
Sliced, Diced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	3.13 Pound	0.18 serving

BYOB Steamed Broccoli

Cooking Time:	Serving Pan:	Yield: 0.79 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 51 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Broccoli Florets 4/3#	11.85 Pound
* Water	1 1/2 Quart 1/4 Cup
1. Cut or trim broccoli as appropriate.	
2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 1/2 cup	0.79 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Dinner

Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Teaspoon
* Water	2 Quart 2 Tablespoon
- White Quinoa	1.95 Pound

* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.

1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.

2. Stir once. Cover then Cook 15 minutes.

3. Turn off heat let sit for additional 5 minutes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Dinner

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 3/4 Gallon 4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: 50 2 oz
Internal Temp: 165		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	7.99 Ounce
* Chopped Garlic	2 Tablespoon 1/8 Teaspoon
- Unbleached All Purpose Flour	8 Ounce
- Milk 2% .5 GAL	3 Quart 3 Tablespoon
- Heavy Cream	1 Quart 3 Tablespoon
- Shrd Aged Asiago Cheese	1.52 Pound
- Coarse Kosher Salt	1 Tablespoon 5/8 Teaspoon
- Ground Black Pepper	1 3/4 Teaspoon
- Fresh Italian Parsley Chopped	3 2/3 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 2 oz	3/4 Gallon 4 Cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Dinner

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 1 3/4 Quart 1/4 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 50 2 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 1/8 Teaspoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.43 Ounce
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
- Dried Sweet Basil Leaf	1/4 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	0.96 #10 Can
* Water	1.43 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

CCP: Reheat product to 165°F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 2 oz	1 3/4 Quart 1/4 Cup

JHU Nolans on 33rd
Thursday 12/7/2023

Carvery
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 116.67 3 Oz
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	16.33 Pound
- Extra Virgin Olive Oil	1/4 Cup 2/3 Tablespoon
1. Grill asparagus 2 minutes on each side. Toss with oil.	
2. Serve warm.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		100 3 Oz
Nolans on 33rd 12/7/2023 Dinner	3.13 Pound	16.67 3 Oz

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Dinner

Blend Vegetable California Normandy

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Pre-Prep Instructions...**Allergens: Soy****Ingredients & Instructions...**

- Fz California Normandy Vegetable Blend	10 Pound
* Water	2 Quart
- Dairy-Free Margarine	8 Ounce

1. Gather all ingredients
2. Steam or boil vegetables until tender. Drain off excess liquid
3. Toss lightly with melted margarine

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 12.5 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	14.38 Pound
- Extra Virgin Olive Oil	1 1/4 Cup 3 Tablespoon
- Lemon Juice	1/4 Cup 1 2/3 Tablespoon
* Water	1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1 1/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. Cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 4 oz	12.5 Pound

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Dinner

Fish Haddock Baked

Cooking Time:	Serving Pan:	Yield: 150 3 ounces
Cooking Temp:	Serving Utensil:	Portions: 150 3 ounces
Internal Temp:		

Pre-Prep Instructions...**Allergens: Fish, Soy****Ingredients & Instructions...**

- Haddock	37.5 Pound
- Dairy-Free Margarine Cubed	3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon

1. Place fish in a single layer on a greased sheet pan(s).

2. Bake fish in oven at 400 degree F for 8-10 minutes.

5. Sprinkle with salt and black pepper and cubed margarine

6. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done.

CCP: Cook to a minimum internal temperature of 145 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...**Portions****Yield**Nolans on 33rd
12/7/2023 Dinner

150 3 ounces

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Dinner

Nourish Yellow Rice

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion	2 Cup
- Extra Virgin Olive Oil	1/2 Cup 2 2/3 Tablespoon
- Ground Turmeric	2 1/3 Tablespoon
- Parboiled Long Grain Brown Rice	3 Pound
* Water	1 Gallon
- Mirepoix Soup Base Paste	3 Tablespoon

1. Sauté onions in margarine until tender. Stir in Turmeric.

2. Stir uncooked rice into onions over low heat until completely covered with oil.

3. Place all ingredients into 2" deep baking pans, stirring well to complete.

4. Bake in oven at 325 F for 1 to 1-1/2 hours, or until rice is tender and has absorbed all of the water.

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C).

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.04 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	1 1/2 Teaspoon
- Garlic Powder	1 1/2 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/7/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.04 Batch

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Dinner

Beef Philly Steak

Cooking Time:	Serving Pan:	Yield: 100 Sandwich
Cooking Temp:	Serving Utensil:	Portions: 100 Sandwich
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Wheat****Ingredients & Instructions...**

- Gourmet Mayonnaise	1 1/2 Gallon 1 Cup
- Garlic Cloves	1 1/4 Cup
-Chopped	
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Sliced Sirloin Beef	20 Pound
Sliced Thin	
- Green Bell Pepper	40 Ea.
Sliced Thin	
- Jumbo Yellow Onion	30 Each
Sliced Thin	
- Cnd Cheddar Cheese Sauce	6.25 Pound
- Root Rolls Hoagie 6"	100 Ea.
- .75 oz Slcd Swiss Cheese	100 Slice
- Ground Italian Seasoning	1 3/4 Cup 2 Tablespoon

1. Gather all ingredients.

2. In a small bowl, combine mayonnaise and minced garlic. Cover and refrigerate.

3. Preheat oven to 500 degrees F.

4. Heat oil in a large skillet over medium heat. Sauté thinly sliced beef until lightly browned. Stir in thinly sliced peppers and thinly sliced onions. Season with salt and pepper. Sauté until vegetables are tender, and remove from heat.

5. Spread each hoagie bun generously with garlic mayonnaise and cheese sauce. Divide beef mixture into buns. Top with 1 slice Swiss Cheese and sprinkle with seasoning.

6. Place sandwiches on baking pan. Heat sandwiches in a preheated oven until cheese is melted or slightly browned.

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/7/2023 Dinner

100 Sandwich

JHU Nolans on 33rd
Thursday 12/7/2023

Grill
Dinner

Chicken Popcorn

Cooking Time:	Serving Pan:	Yield: 100 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 Oz
Internal Temp:		

Ingredients & Instructions...

- Popcorn Chicken	5 5 Lb Bag
1. Deep fry from frozen at 350 degrees F for 3-5 minutes	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		100 4 Oz

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Dinner

French Fries Steak

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- | | |
|---|----------|
| - 3/8" Fz Steak Cut French Fries
Baked | 50 Pound |
| - Fryer Oil Susquehanna Mills | 5 Pound |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Hold or serve hot food at or above 135 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/7/2023 Dinner

200 1/2 cup

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 50 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 50 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	50 Ea.
- American Cheese	50 Slice
- Small Potato Bun	50 Ea.

1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 Burger

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 50 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 50 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	12.5 Pound
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Garlic Cloves	3.75 Clove
Minced	
- Ground Italian Seasoning	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend**2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 4 oz

JHU Nolans on 33rd

Thursday 12/7/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 50 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 50 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	50 Ea.
- Small Potato Bun	50 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 Burger

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 5 4 OZ

-
1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

-
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		5 4 oz

JHU Nolans on 33rd

Thursday 12/7/2023

Grill

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 20 Burger
Cooking Temp:	Serving Utensil:	Portions: 20 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	20 5.33 Oz
- Small Potato Bun	20 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		20 Burger

JHU Nolans on 33rd
Thursday 12/7/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 50 Each
Cooking Temp:	Serving Utensil:	Portions: 50 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	50 1 Ea
--------------------	---------

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 serving	50 Each

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 7 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 56 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	7 22 Oz Dough
- Cnd Italian Pizza Sauce	2.63 Pound
- Shredded Part Skim Mozzarella Cheese	3.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 slice	7 Pizza
Overproduction...	6 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 7 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 56 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	7 22 Oz Dough
- Cnd Italian Pizza Sauce	2.63 Pound
- Shredded Part Skim Mozzarella Cheese	3.5 Pound
- Slcd Pork Beef Pepperoni	140 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 slice	7 pizza
Overproduction...	6 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Dinner

Pizza Veg Mediterranean

Cooking Time: 8 min	Serving Pan:	Yield: 7 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 56 slice
Internal Temp: 165		

Ingredients & Instructions...

- | | |
|--|---------------|
| - Dough Pizza Supreme 22 oz | 7 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 14 Ounce |
| - Feta Cheese Crumbles | 1.75 Pound |
| - Shredded Part Skim Mozzarella Cheese | 1.75 Pound |
| - Tomato Plum (Roma) 25# | 2.19 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Sliced Red Onion | 1.09 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Pitted Kalamata Olives | 1.09 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Spinach | 10.5 Ounce |
| Julienned | |
| Julienne | |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
 3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Combine feta crumbles and shredded mozzarella together. Spread 8 oz cheese blend evenly over sauce. Top with diced red onion, diced Roma tomato, and diced Kalamata olives.
 5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices
-
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Dinner

Pizza Veg Mediterranean

Nolans on 33rd			
12/7/2023	Dinner	50 slice	7 pizza
Overproduction...		6 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 1 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 3/4 Cup
- Garlic Powder	5/8 Teaspoon
- Onion Powder	5/8 Teaspoon
- Dried Oregano Leaf	2 5/8 Teaspoon
- Dried Sweet Basil Leaf	5/8 Teaspoon
- Dried Thyme Leaf	3/8 Teaspoon
- Crushed Red Pepper	3/8 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/7/2023 Dinner	For Use In Pizza Veg Mediterranean	1 3/4 Cup

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Dinner

Couscous Olive & Tomato

Cooking Time:	Serving Pan:	Yield: 50 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: 50 3/4 cup
Internal Temp:		

Pre-Prep Instructions...**Allergens: Gluten, Wheat****Ingredients & Instructions...**

- Red Grape Tomatoes	5.25 Pound
* Chopped Garlic	2 Ounce
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Red Grape Tomatoes	1 Pound
- Extra Virgin Olive Oil	1 Cup
* Water	1 Cup
- Lemon Juice	1 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1 Teaspoon
- Mirepoix Soup Base Paste	2 Ounce
* Water	1 3/4 Gallon
- Coarse Kosher Salt	1 Teaspoon
- Dry Couscous	3 Pound
- Extra Virgin Olive Oil	2 Ounce
- Pitted Kalamata Olives Sliced	5 Ounce
- Fresh Italian Parsley	1.25 Ounce
- Dried Thyme Leaf	2 Teaspoon
- Coarse Kosher Salt	1 Teaspoon
- Ground Black Pepper	1 1/2 Teaspoon

1. Gather all ingredients. Preheat oven to 250 degrees F**2. Place first-listed amount of tomatoes in a single layer on silicone paper lined pan. Roast at 250 degrees F for about 1 hour or until slightly shriveled. Set aside****3. To make dressing: Mix garlic, first-listed amount of olive oil and second-listed amount of tomatoes. Stir to coat. Roast at 250 degrees F for about 1 hour or until slightly shriveled. Cool slightly****4. Make dressing by placing roasted tomatoes from step 3, second-listed amount of olive oil, first-listed amount of warm water, lemon juice, first-listed amount of salt, first-listed amount of pepper, and vegetable base in a food processor. Process until smooth. Set dressing aside****5. Bring second-listed amount of water and second-listed amount of salt to a boil in a steam-jacketed kettle. Add couscous. Return water to a boil. Reduce heat and simmer 10-12 minutes until couscous is al dente. Stir occasionally. Drain and hold warm****6. Combine third-listed amount of olive oil, pureed olives, parsley, thyme, third-listed amount of salt, and second-listed amount of pepper with cooked couscous. Add dressing and roasted tomatoes from step 2****7. Toss gently to distribute ingredients. Serve warm**

JHU Nolans on 33rd
Thursday 12/7/2023

Root
Dinner

Couscous Olive & Tomato

-
CCP: Cook to a minimum internal temperature of 140 degrees F
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 3/4 cup

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Dinner

Nourish Braised Kale

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Kale 24 CT	15 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Coarse Kosher Salt	1 Teaspoon

1. Rinse off kale thoroughly. Remove the stem and discard it.

2. Roughly chop the kale leaves into inch-wide strips.

3. Sauté kale in olive oil for 1 minute. Cover and cook for 10 minutes, or until tender, stirring after 5 minutes.

5. Lightly toss with oil and salt.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Thursday 12/7/2023

Root Dinner

Nourish Roasted Sweet Potato Cubes

Cooking Time:	Serving Pan:	Yield: 50 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sweet Potato	12.5 Pound
- Extra Virgin Olive Oil	12 Ounce
- Lemon Juice	3 Ounce
- Dried Thyme Leaf	1 2/3 Tablespoon
- Coarse Kosher Salt	1 Teaspoon
-	
1. Toss potatoes with remaining ingredients.	
2. Spread potatoes in a single layer on sheet pan.	
3. Bake in oven at 350 F for 15 minutes or until lightly browned, stirring after 7 minutes of heating.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner		50 1/2 cup

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Dinner

Nourish Seasoned Pinto Beans

Cooking Time: 10 min	Serving Pan:	Yield: 1 2" Hotel Pan
Cooking Temp: Med H	Serving Utensil:	Portions: 64 1/2 cup
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	4 Ounce
- Jumbo Yellow Onion	1 Pound
- Cnd Chipotle Peppers in Adobo Sauce	2 Ounce
- Pepper Chili Green Diced	8 Ounce
- Pinto Beans	2 #10 Can
- Coarse Kosher Salt	2 Teaspoon
- Ground Cumin	2 Teaspoon
- Tomato Plum (Roma) 25#	12 Ounce

1. Heat oil in kettle and sauté onions for 5 minutes then reduce heat and stir until fragrant and soft.

2. Add all peppers, pinto beans, seasonings, and water. Fold in tomatoes.

3. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours and then from 70°F to 40°F in 4 hours.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 1/2 cup	1 2" Hotel Pan
Overproduction...	14 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Dinner

Tofu Steaks Grilled

Cooking Time:	Serving Pan:	Yield: 25 Steak
Cooking Temp:	Serving Utensil:	Portions: 25 Steak
Internal Temp:		

Pre-Prep Instructions...

Allergens: Sesame, Soy

Ingredients & Instructions...

- Firm Tofu	9.38 Pound
- Cubed	
- Roasted Sesame Oil	3 Tablespoon 3/8 Teaspoon
- Roasted Sesame Oil	1/4 Cup 2 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- Cnd Tomato Paste	1/4 Cup 2 Tablespoon
- Maple Flavored Pancake Syrup	3/4 Cup 1/3 Tablespoon
* Chopped Garlic	2 Tablespoon 1/4 Teaspoon
- Liquid Smoke Seasoning	1 Tablespoon 1/8 Teaspoon
- Garlic Powder	1 Tablespoon 1/8 Teaspoon
- Onion Powder	1 Tablespoon 1/8 Teaspoon
- Coarse Kosher Salt	1 5/8 Teaspoon
- Ground Black Pepper	1 5/8 Teaspoon

1. Gather all ingredients

2. Press the tofu for 30 minutes

3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan

4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes

5. Heat grill to medium heat and brush with first-listed sesame oil

6. Cook steaks 3 minutes per side, for a total of 6 minutes

7. Brush grilled steaks lightly with leftover marinade

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/7/2023 Dinner

25 Steak

JHU Nolans on 33rd

Soup

Thursday 12/7/2023

[All Meals]

Soup Butternut Squash In House

Cooking Time:	Serving Pan:	Yield: 69.25 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 8 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/4 Cup 2 Tablespoon
- Butternut Squash	5.78 Squash
* Water	2 3/4 Cup 2 Tablespoon
* Stock Vegetable	1 Gallon 1 Cup
* Chopped Garlic	1/2 Cup 4 Tablespoon
- Jumbo Yellow Onion Diced	2 3/4 Cup 2 Tablespoon
- Fresh Ginger Peeled & Minced	1/4 Cup 2 Tablespoon
- Ground White Pepper	2 7/8 Teaspoon

1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for

15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.

2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5

minutes on medium- high heat.

3. Add squash and the rest of the vegetable broth. Cook until tender.

4. Purée squash as needed to achieve desired soup consistency.

-

CCP: Hold at 140 °F or higher

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/7/2023 Dinner	50 8 oz	69.25 1/2 Cup

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Chickpea Biryani

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 Serving
Internal Temp:		

Ingredients & Instructions...

- Jumbo Yellow Onion Diced	6 Pound
- Cauliflower Florets	3 Pound
- Red Potato Washed, Dried, Peeled, Cut 1" Cubes	6 Pound
- Extra Virgin Olive Oil	1 1/2 Cup
- Coarse Kosher Salt	1/2 Cup
- Cnd Tomato Sauce	3 Quart
* Stock Vegetable	3 Gallon
- Ground Cumin	1 Cup
- Garlic Powder	1 Cup
- Ground Ginger	1 Cup
- Dark Chili Powder	1/2 Cup
- Dried Cilantro	2 Cup
- Ground Turmeric	1/4 Cup
- Garbanzo Beans Drained & Rinsed	20 Pound
- Green Beans	5 Pound
* Brown Rice	6 Pound
- Garam Masala Seasoning	1/2 Cup
- Lemon Juice	1 1/4 Cup 1 1/3 Tablespoon

1. Heat oven to 350 degrees F**2. Combine the onion, cauliflower, and potatoes in a steamtable pan and toss with oil, salt, and pepper. Roast the vegetables for approximately 30 minutes****3. Meanwhile combine tomato puree, vegetable stock, and remaining ingredients (except Garam Masala and Lemon) in a large bowl****4. Once the vegetables are roasted, add the vegetable stock, seasonings, chickpeas, green beans, and brown rice to the steamtable pans. Stir to combine, cover with a lid and bake for another 20 to 30 minutes****5. Add Garam Masala and Lemon Juice****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Chickpea Biryani

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 Serving	2 Batch

JHU Nolans on 33rd

Friday 12/8/2023

[None]
Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon
-	
1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Nourish Beef Eye Round

Cooking Time:	Serving Pan:	Yield: 2.03 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Round Eye Beef	12.21 Pound
- Coarse Kosher Salt	1/4 Cup 1/4 Teaspoon
- Fresh Rosemary	2.03 Ounce
- Fresh Sage	2.03 Ounce
- Fresh Thyme	2.03 Ounce
- Fresh Italian Parsley	2.03 Ounce

1) Season with salt only

2) Cook to a minimum internal temperature of 145 degrees F

CCP : Cook to a minimum internal temperature of 145 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Nourish Beef Pan Sauce	0.2 Each
Nolans on 33rd 12/8/2023 Dinner	50 3 oz	2 Each
Overproduction...	26 3 oz	1 Each

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Nourish Beef Pan Sauce

Cooking Time:	Serving Pan:	Yield: 3 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

* Herb Roasted Beef	1 1/2 Cup 1 Tablespoon
-reserve drippings from cooked eye round	
* Beef Stock Using Beef Base	3 Quart 1/2 Cup
- Cornstarch	3/4 Cup 1/3 Tablespoon
-mix with water to create slurry	
- Water Tap	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	6.3 Pinch
- Ground Black Pepper	6.25 Pinch

1. If not already done, strain drippings from eye round through fine-mesh sieve and set aside.

2. Bring beef drippings and beef stock to a boil, reduce heat to medium-high and boil until mixture is reduced down to 2 cups - around 10 minutes.

3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes.

4. Keep warm and serve atop sliced beef eye round roast.

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Nourish Mushroom Gravy

Cooking Time:	Serving Pan:	Yield: 50 2 oz
Cooking Temp:	Serving Utensil:	Portions: 50 2 oz
Internal Temp:		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1/4 Cup 2 Tablespoon
- Jumbo Yellow Onion	6.25 Each
-chopped	
- Sliced Cremini Mushrooms	3.13 Pound
-roughly chopped	
- Ground Thyme	1 Tablespoon 1/8 Teaspoon
- Smoked Sweet Paprika	1 Tablespoon 1/8 Teaspoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
* Mirepoix Stock	3 Quart 1/2 Cup
- Cornstarch	1/4 Cup 2 Tablespoon
- Water Tap	1/4 Cup 2 Tablespoon

1. Heat the oil in a large skillet over medium-high heat. Add the onion and mushrooms and saute for 5 minutes until the mushrooms have reduced in size and the onions are soft. Add thyme, smoked paprika and salt and saute for 1 additional minute until fragrant.

2. Reduce the heat to medium and slowly pour in the vegetable broth and bring to a simmer.

3. Combine cornstarch and water to make a slurry. Whisk into gravy until combined. Bring to a simmer over medium heat. Simmer until thickened, about 3 minutes.

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		50 2 oz

JHU Nolans on 33rd

Friday 12/8/2023

[None]
Dinner

Nourish Parsley Carrots

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Rainbow Carrots	12.5 Pound
-cut lengthwise	
- Fresh Italian Parsley	2.5 Ounce
- Extra Virgin Olive Oil	2.5 Ounce
- Coarse Kosher Salt	2.5 Pinch

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	50 4 oz	12.5 Pound

JHU Nolans on 33rd

Friday 12/8/2023

[None]
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 50 4 oz
Cooking Temp:	Serving Utensil:	Portions: 50 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger50 4 OZ
-
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023Dinner		50 4 oz

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Pasta GF Gemelli Chickpea Plain Cooked

Cooking Time:	Serving Pan:	Yield: 12.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4.5 ounces cooked
Internal Temp:		

Ingredients & Instructions...

- Gluten-Free Gemelli Pasta	12.5 8 Oz
* Water	6 1/4 Gallon
- Coarse Kosher Salt	1/2 Cup 1/3 Tablespoon

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 4.5 ounces cooked	13 Pound

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Pasta Penne Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz portion
Internal Temp:		

Ingredients & Instructions...

- Penne Rigate Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 4 oz portion	25 Pound

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Pasta Spaghetti Thin Plain Cooked

Cooking Time:	Serving Pan:	Yield: 25 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- 10" Thin Spaghetti Pasta	25 Pound
- Water Tap	25 Gallon
- Coarse Kosher Salt	2 1/2 Cup
- Canola Oil	1/2 Cup 2 Tablespoon

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

CCP : Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Peas Steamed

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fz Green Peas	16 1 Lb Bag
* Water	1 Gallon

1. Boil or steam peas until heated. Drain off excess liquid.

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		100 1/2 cup

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Soup Stock Beef Using Beef Base

Cooking Time: 5 min	Serving Pan:	Yield: 3 Quart 1/2 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

* Water	3 Quart 1/2 Cup
- LS Beef Soup Base Paste	2.5 Ounce

1. BOIL water.**2. MIX base to water.**

3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:

REHEAT product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Nourish Beef Pan Sauce	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Squash Medley Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Zucchini	8 Pound
- sliced into rounds	
- Yellow Squash	8 Pound
- sliced into rounds	
* Water	1 Gallon

1. Wash and slice both squash into even round slices.

2. Steam sliced squash until thoroughly heated to 140 degrees.

CCP : Cook to a minimum internal temperature of 145 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Dinner

Stock Mirepoix

Cooking Time: 5 min	Serving Pan:	Yield: 3 Quart 1/2 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 185		

Ingredients & Instructions...

- Mirepoix Soup Base Paste	2 1/3 Tablespoon
* Water	3 Quart 1/2 Cup

1. BOIL water.**2. MIX base to water.****3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

REUSE:**REHEAT** product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Nourish Mushroom Gravy	3 Quart 1/2 Cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

BYOB Meatballs Oven Roasted

Cooking Time: 11-13 min Cooking Temp: 375° Internal Temp: 158	Serving Pan: Serving Utensil:	Yield: 2 Batch Portions: 100 meatball
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Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese 20 Pound

-

1. Preheat oven to 375° F.
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.
3. Bake frozen product for 11-13 minutes.

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 meatball	2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

BYOB Parmesan Cheese

Cooking Time:	Serving Pan:	Yield: 100 serving
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Grated Parmesan Cheese	1 1/2 Quart 1/4 Cup
--------------------------	---------------------

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	6.25 Pound	100 serving

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

BYOB Shrimp Sauteed

Cooking Time:	Serving Pan:	Yield: 100 3 oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Pre-Prep Instructions...**Allergens: Shellfish, Soy*****Ingredients & Instructions...***

- Peeled & Deveined Tail Off White Shrimp	20 Pound
- Garlic Powder	1 2/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 1/2 Teaspoon
- Canola Oil	3 3/4 Cup

1. Combine garlic powder, salt, black pepper; stirring to combine.

2. Place shrimp in large bowl, sprinkle with spice mixture, and toss to combine.

3. In a large skillet, heat oil over medium high heat. Add shrimp to pan; cook and stir until shrimp turns pink, 4-5 minutes.

CCP: Cook to a minimum temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd

12/8/2023 Dinner

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

BYOB Squash Zucchini

Cooking Time:	Serving Pan:	Yield: 0.36 serving
Cooking Temp:	Serving Utensil:	Portions: 6.31 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini	0.36 20 Lb
Sliced, Diced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	6.25 Pound	0.36 serving

BYOB Steamed Broccoli

Cooking Time:	Serving Pan:	Yield: 1.57 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Broccoli Florets 4/3#	23.55 Pound
* Water	3 Quart 1/2 Cup
1. Cut or trim broccoli as appropriate.	
2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 40 4 oz
Cooking Temp:	Serving Utensil:	Portions: 40 4 oz
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Teaspoon
* Water	2 Quart 2 Tablespoon
- White Quinoa	1.95 Pound

* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.

1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.

2. Stir once. Cover then Cook 15 minutes.

3. Turn off heat let sit for additional 5 minutes.

4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

Sauce Alfredo

Cooking Time: 20 min	Serving Pan:	Yield: 1 3/4 Gallon 4 Cup
Cooking Temp: Med H	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 165		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	1 Pound
* Chopped Garlic	1/4 Cup 1/8 Teaspoon
- Unbleached All Purpose Flour	1 Pound
- Milk 2% .5 GAL	1 1/2 Gallon
- Heavy Cream	2 Quart 1/4 Cup
- Shrd Aged Asiago Cheese	3.04 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon
- Fresh Italian Parsley Chopped	1/4 Cup 4 Tablespoon

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 2 oz	1 3/4 Gallon 4 Cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Dinner

Sauce Marinara

Cooking Time: 30 min	Serving Pan:	Yield: 3 1/2 Quart 1/2 Cup
Cooking Temp: MedH	Serving Utensil:	Portions: 101 2 oz
Internal Temp: 165		

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Teaspoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	2.86 Ounce
- Coarse Kosher Salt	1/2 Teaspoon
- Ground Black Pepper	3/8 Teaspoon
- Dried Sweet Basil Leaf	1/2 Teaspoon
- Cnd Conc Extra Heavy Crushed Tomatoes	1.91 #10 Can
* Water	2.86 Ounce

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

CCP: Reheat product to 165°F internal temperature for at least 15 seconds within 2 hours.

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 2 oz	3 1/2 Quart 1/2 Cup
Overproduction...	2 2 oz	3 2/3 Tablespoon

JHU Nolans on 33rd
Friday 12/8/2023

Carvery
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 100 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 3 Oz
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus	14 Pound
- Extra Virgin Olive Oil	1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.	
2. Serve warm.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		100 3 Oz

JHU Nolans on 33rd

Carvery

Friday 12/8/2023

Dinner

Chicken Thigh Marinated Char Grilled

Cooking Time: 30 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	28.75 Pound
- Extra Virgin Olive Oil	2 3/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 3 1/3 Tablespoon
* Water	1 1/4 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 2/3 Tablespoon

1. After chicken has been marinated overnight remove from marinade and let drain.

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350F. until internal temperature reaches 165F. (CCP).

Service:

Hold at 140 °F or higher {CCP}

Storage:

Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below. Cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure.{SOP} Store @40°F or below.{CCP}

Reuse:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Friday 12/8/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.07 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	2 5/8 Teaspoon
- Garlic Powder	2 5/8 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Desserts

Friday 12/8/2023

Dinner

Cake Chocolate Mix

Cooking Time: 32-38 minutes	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

Pre-Prep Instructions...**Allergens:** Dairy, Egg, Gluten, Soy, Wheat**Ingredients & Instructions...**

- Chocolate Cake Mix	6.95 Pound
* Water	1 3/4 Quart 1/2 Cup

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine cake mix and water, mixing on low speed for 1 minute. Scrape sides of bowl and continue mixing for 2 more minutes
4. Pour batter evenly between two greased, floured half sheet pans
5. Bake in oven at 350 degrees F for 32-38 minutes, or until knife inserted in center comes out clean
6. Let cake cool for 30 minutes
7. Cut cakes into 36 2x3 portions, for a total of 72 portions

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 2x3 portion	2.78 Half sheet pan

JHU Nolans on 33rd

Desserts

Friday 12/8/2023

Dinner

Cookies Chocolate Chip

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 375	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

*Pre-Prep Instructions...***Allergens:** Gluten, Soy, Wheat*Ingredients & Instructions...*

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 100 Ea.

Baked

-

1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool and serve

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP:** Hold or serve hot food at or above 140 degrees F**Distribution...****Portions****Yield**

Nolans on 33rd

12/8/2023 Dinner

100 Cookie

JHU Nolans on 33rd

Fresh

Friday 12/8/2023

Dinner

Rice Brown

Cooking Time:	Serving Pan:	Yield: 2 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon
- Whole Grain Brown Rice	4.75 Pound
* Water	3 3/4 Quart

-
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 45- 50 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.
-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Chickpea Biryani	2 1/4 Gallon 2 Cup

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Dinner

Cauliflower Bites Fried In House

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- Milk 2% .5 GAL	1 Quart 1/2 Cup
- Liquid Whole Egg	2 1/2 Cup
- Cauliflower Florets	20 Pound

Cut large pieces in half.

- Unbleached All Purpose Flour	1 Gallon
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	1 Tablespoon
- Grated Parmesan Cheese	1 Quart
- Fryer Oil Susquehanna Mills	2 Pound

1. Combine milk and eggs.

2. Dip cauliflower in milk and egg mixture; drain well.

3. Combine flour, salt, pepper, and cheese. Dredge cauliflower in flour mixture; shake off excess.

4. Fry in 375 degrees F deep fryer for 3 minutes or until golden brown. Drain on absorbent paper.

CCP: Cook to a minimum internal temperature of 140 degrees F.

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**

Nolans on 33rd
12/8/2023 Dinner

100 1/2 cup

2 Batch

JHU Nolans on 33rd

Friday 12/8/2023

Grill
Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend**2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd

12/8/2023 Dinner

100 4 oz

JHU Nolans on 33rd
Friday 12/8/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 5 4 OZ

-
1. Keep frozen prior to cooking.
 2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.
 3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		5 4 oz

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 20 Burger
Cooking Temp:	Serving Utensil:	Portions: 20 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	20 5.33 Oz
- Small Potato Bun	20 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		20 Burger

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Dinner

Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Tater Nuggets | 25 Pound |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |

1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F.****3. Fry from frozen for 2 minutes, or until golden brown and crispy**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd
12/8/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Passport

Friday 12/8/2023

Dinner

Chicken Tandoori

Cooking Time:	Serving Pan:	Yield: 100 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 Oz
Internal Temp:		

Ingredients & Instructions...

- Halal Bnls Sknls Chicken Thigh	18.33 Pound
For first marinade:	
- Fresh Ginger	1/4 Cup 2 2/3 Tablespoon
Peeled & Chopped	
- Garlic Cloves	1/4 Cup 2 2/3 Tablespoon
- Canola Oil	1 2/3 Tablespoon
- Chili Powder Kashmiri	1/4 Cup 2 Tablespoon
- Lemon Juice	1/2 Cup 1/3 Tablespoon
- Coarse Kosher Salt	7/8 Teaspoon
For second marinade:	
- Plain Fat-Free Greek Yogurt	2 1/2 Quart 1/4 Cup
- Fresh Ginger	1/4 Cup 2 2/3 Tablespoon
Peeled & Chopped	
- Garlic Cloves	1/4 Cup 2 2/3 Tablespoon
- Canola Oil	1 2/3 Tablespoon
- Chili Powder Kashmiri	1/4 Cup 2 Tablespoon
- Ground Coriander	2 2/3 Tablespoon
- Garam Masala Seasoning	2 2/3 Tablespoon
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	1 1/3 Tablespoon
- Ground Cumin	2 2/3 Tablespoon
- Oil Mustard Indian	1 Quart 2 2/3 Tablespoon

1. Make the Ginger Garlic Paste for the first marinade. Place ginger and garlic in the blender. Blitz on low speed for a minute or so until the ginger and garlic are broken down into small bits. Add the oil and blitz at low speed until a paste forms

2. Combine the Ginger Garlic Paste, first-listed Kashmiri chili powder, lemon juice, and first-listed salt in a large bowl. Mix well

3. Add chicken to the marinade and mix well. Cover the bowl with cling wrap and refrigerate for 1 hour

4. Make the Ginger Garlic Paste for the second marinade. Place ginger and garlic in the blender. Blitz on low speed for a minute or so until the ginger and garlic are broken down into small bits. Add the oil and blitz at low speed until a paste forms

5. Combine the Ginger Garlic Paste, Greek yogurt, second-listed Kashmiri chili powder,

JHU Nolans on 33rd
Friday 12/8/2023

Passport
Dinner

Chicken Tandoori

coriander powder, Garam Masala, second-listed salt, black pepper, cumin, and mustard oil in a large bowl. Mix well

6. Transfer the chicken to the prepared second marinade. Cover the bowl with cling wrap and refrigerate 7-8 hours overnight

7. Take the chicken out 30-45 minutes prior to cooking. Preheat the oven to 425 degrees F

8. Bake the chicken for 25 minutes then broil for 5 minutes until done

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		100 4 Oz

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Bread Garlic Texas Toast

Cooking Time:	Serving Pan:	Yield: 100 Slice
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

Pre-Prep Instructions...**Allergens: Gluten, Soy, Wheat****Ingredients & Instructions...**

- Dairy-Free Margarine	3 Cup
- Garlic Powder	2 Cup
- Texas Toast Bread	100 Slice

1. Combine garlic powder with softened margarine. Spread garlic/margarine mixture onto each slice of bread.

2. Arrange bread in a single layer on sheet pan and bake in oven at 400 F for 10 minutes, or until lightly browned and crust is crisp. Serve warm.

Distribution...**Portions****Yield**

Nolans on 33rd
12/8/2023 Dinner

100 Slice

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Garlic Minced Sauteed in Olive Oil

Cooking Time:	Serving Pan:	Yield: 1 1/2 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	1 1/2 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2/3 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	1 1/2 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

*Pre-Prep Instructions...***Allergens:** Dairy, Gluten, Wheat*Ingredients & Instructions...*

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy, Gluten, Wheat***Ingredients & Instructions...*

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice
-	

**1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO***

**2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Pizza Vegan Broccoli & Mushroom

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.63 Pound
* Minced Garlic Sauteed in Olive Oil	1 1/2 Cup 2 Tablespoon
- Shrd Vegan Mozzarella Cheese Sub	6.5 Pound
- Fz Cut Broccoli	4.06 Pound
* Roasted Mushroom Pizza Topping	3.25 Pound
- Tomatoes 6X6 25#	260 slice
Sliced	
Sliced	
* Pizza Seasoning Spice Blend	1/4 Cup 3 Tablespoon

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).

Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH

3. Spread 2 oz of sauce and 2 tbsp of minced garlic evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz vegan mozzarella cheese evenly over sauce. Top with sliced tomato, roasted mushrooms, and chopped broccoli

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Sauce Pizza Oil Garlic Herb

Cooking Time:	Serving Pan:	Yield: 3 1/4 Cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Extra Virgin Olive Oil	3 1/4 Cup
- Garlic Powder	1 1/4 Teaspoon
- Onion Powder	1 1/4 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 1/4 Teaspoon
- Dried Thyme Leaf	5/8 Teaspoon
- Crushed Red Pepper	5/8 Teaspoon

1. Gather all ingredients**2. Mix all ingredients together with a whisk**

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	3 1/4 Cup

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Spice Blend Pizza Seasoning

Cooking Time:	Serving Pan:	Yield: 1.38 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Garlic Powder	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon
- Dried Oregano Leaf	3 1/3 Tablespoon
- Dried Sweet Basil Leaf	2 1/2 Teaspoon
- Dried Thyme Leaf	1 1/4 Teaspoon
- Crushed Red Pepper	1 1/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	1.38 Ounce

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Dinner

Topping Pizza Veg Mushrooms Roasted

Cooking Time: 30 min	Serving Pan:	Yield: 3.25 Pound
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 140		

Ingredients & Instructions...

- Sld White Mushrooms Sliced 1/8"	4.23 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	1 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

1. Gather ingredients and equipment as needed.**2. Place mushrooms into large mixing vessel and toss to evenly coat with oil, salt, and pepper. Transfer into roasting pans.****3. Place uncovered roasters into preheated 375°F oven and cook for 5 minutes. Remove from oven and using a spatula flip and mix mushrooms. Return to oven for an additional 2 minutes.****STORAGE:**

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/8/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	3.25 Pound

JHU Nolans on 33rd

Root

Friday 12/8/2023

Dinner

Nourish Brown Rice Cilantro

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	1/2 Cup
- Whole Grain Brown Rice	3 Pound
- Canned Diced Tomatoes	2 Pound
- Mirepoix Soup Base Paste	5 Ounce
* Water	3 Quart
- Fresh Cilantro Minced	1 Ounce

1. Heat oil to 350 degree F in tilting or other large fry pan.

2. Add rice to hot oil. Stir and cook until rice is slightly browned.

3. Add tomatoes, vegetable base and water to rice mixture. Bring to a boil.

4. Reduce heat to low. Cover and simmer until rice is tender and liquids are absorbed, 25-30 minutes.

5. Fold cilantro into rice mixture.

-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Root

Friday 12/8/2023

Dinner

Nourish Smashed Fingerling Potatoes

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Fingerling Potato	10 Pound
- Extra Virgin Olive Oil	12 Ounce
- Fresh Rosemary	1 Ounce
- Fresh Sage	1 Ounce
- Fresh Thyme	1 Ounce
- Fresh Italian Parsley	1 Ounce
- Lemon Juice	3 Ounce
- Coarse Kosher Salt	1 Teaspoon

1. Clean potatoes and toss with remaining ingredients.

2. Spread potatoes in a single layer on sheet pan.

3. Bake in oven at 375 F for 25- 30 minutes, or until lightly browned.

4. Transfer to a bowl and smash

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Root

Friday 12/8/2023

Dinner

Nourish Spinach Wilted with Tomatoes

Cooking Time:	Serving Pan:	Yield: 50 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Spinach	12.5 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon
- Red Grape Tomatoes	3 Pound
-	
1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.	
2. In a large pot, add spinach, salt, and pepper to pot and toss with oil.	
4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.	
5. Cut tomatoes in half. Toss spinach lightly with oil and cherry tomatoes.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner		50 1/2 cup

JHU Nolans on 33rd

Root

Friday 12/8/2023

Dinner

Root Basmati Rice

Cooking Time: 15 minutes Cooking Temp: Internal Temp:	Serving Pan: Serving Utensil:	Yield: 2 Batch Portions: 100 1/2 cup
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Ingredients & Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Basmati Rice	6 Pound
* Water	2 Gallon

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

CCP: Cook to a minimum internal temperature of 140 degrees F

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	100 1/2 cup	2 Batch

JHU Nolans on 33rd

Salad Bar

Friday 12/8/2023

Dinner

Beans Lentils Brown Cooked

Cooking Time: 20-30 min	Serving Pan:	Yield: 25 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: 50 1/2 cup
Internal Temp: 40		

Ingredients & Instructions...

- Brown Lentils	8.09 Pound
* Water	2 1/4 Gallon 3 3/4 Cup

1. Place the lentils in a colander or sieve, and rinse with cool running water; drain. Be sure to check for any debris like small stones.

One pound (16 ounces) of dry lentils yields about 7 cups cooked. Remember, no soaking is required. Ratio to Cook Lentil is 1 cup of dry lentil to 5 cups of boiling water.

2. Cook brown lentils as directed until just tender (do not cook too long or the lentils will be mushy).

3. In a Dutch oven or large saucepan combine cool water and lentils. Bring to boiling. Reduce heat and simmer, covered, until tender, stirring occasionally. For brown lentils, allow 25 to 30 minutes for cooking time. Drain any excess cooking liquid and use as desired.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	50 1/2 cup	25 Pound

JHU Nolans on 33rd

Soup

Friday 12/8/2023

[All Meals]

Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 1.6 Batch
Cooking Temp:	Serving Utensil:	Portions: 60 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- LS Chicken Soup Base Paste	1/4 Cup 2 Tablespoon
* Water	2 1/4 Gallon 2 Cup
- Jumbo Yellow Onion	3.2 Each
Chopped 1/4"	
- Celery	0.8 Stalk
Chopped 1/4"	
- 1/2" Wide Curly Egg Noodles	2 Pound
- Dairy-Free Margarine	2 1/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	1 1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	2 Teaspoon
- Dcd Chicken Breast	2.4 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 minutes.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds.
 CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/8/2023 Dinner	60 8 oz	1.6 Batch

JHU Nolans on 33rd

Waffle Bar

Friday 12/8/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

1. Gather all ingredients**2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
12/8/2023 Dinner

6 Waffle

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Dinner

Shrimp Blackened

Cooking Time:	Serving Pan:	Yield: 100 3 ounces
Cooking Temp:	Serving Utensil:	Portions: 100 3 ounces
Internal Temp:		

Pre-Prep Instructions...

Allergens: Shellfish

Ingredients & Instructions...

- Ground Spanish Paprika	1/2 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Cayenne Pepper	1/4 Cup 2 Tablespoon
- Ground Cumin	1/4 Cup 2 Tablespoon
- Ground Thyme	1/4 Cup 2 Tablespoon
- Ground White Pepper	2 Tablespoon
- Onion Powder	2 2/3 Tablespoon
- Canola Oil	1 Cup
- Peeled & Deveined Tail Off White Shrimp	32 Pound

1. Combine spices and oil, mixing well.

2. Dredge shrimp through spice mixture, coating both sides well.

3. Grill shrimp for 1-2 minutes on each side.

4. Remove from grill and arrange in single layer on baking sheet.

5. Bake in oven at 325 degree F for 5-10 minutes.

-

CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

-

Distribution...

Portions

Yield

Nolans on 33rd

12/9/2023 Dinner

100 3 ounces

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Dinner

Swiss Chard Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Red Swiss Chard	20 Pound
* Water	1 Gallon

-

1. Steam swiss chard until wilted to 140 degrees.

-

CCP : Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 1/2 cup	2 2" Hotel Pan

Overproduction...	Portions	Yield
	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Dinner

Wrap BLT

Cooking Time:	Serving Pan:	Yield: 100 Wrap
Cooking Temp:	Serving Utensil:	Portions: 100 Wrap
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	300 slice
Sliced	
- Green Leaf Lettuce	6.25 Pound
* Bacon	400 1 slice
Crumbled	
- Light Mayonnaise	6.25 Pound
- Deli 12" Tomato Basil Flour Tortilla	100 Ea.

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

-

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/9/2023 Dinner

100 Wrap

JHU Nolans on 33rd

Desserts

Saturday 12/9/2023

Dinner

Cake Red Velvet In House

Cooking Time: 32-38 minutes	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy, Egg, Gluten, Soy, Wheat***Ingredients & Instructions...*

- White Cake Mix	1.39 5 Lb Box
- Cocoa Powder	1 Quart 2 2/3 Tablespoon
- Buttermilk	2 1/4 Quart 1/2 Cup
- Dairy-Free Margarine	1/4 Cup 3 Tablespoon
- Plain Cream Cheese	1.39 Pound
- Milk 2% .5 GAL	1/2 Cup 3 Tablespoon
- Powdered Confectioner Sugar	2 3/4 Quart
- Imitation Vanilla Extract	1 1/3 Tablespoon

-
1. Gather all ingredients
 2. Preheat oven to 350 degrees F
 3. Combine cake mix and cocoa until well blended. Add buttermilk and food coloring and mix on low speed for 2 minutes. Scrape sides of bowl and mix for another 3 minutes
 4. Pour cake batter in greased, floured half sheet pans
 5. Bake in oven at 350 degrees F for 32-38 minutes, or until knife inserted in center of cake comes out clean. Let cool for 30 minutes
 6. Frosting: Cream together margarine, cream cheese, 2% milk, powdered sugar, and vanilla on low speed for 1 minute. Scrape sides of bowl and continue mixing on medium-high speed for another 5 minutes
 7. Spread frosting evenly over cooled cake. Cut each half sheet pan into 36 2x3 portions for a total of 72 portions

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 2x3 portion	2.78 Half sheet pan

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Dinner

Bacon

Cooking Time:	Serving Pan:	Yield: 40 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Bacon 1600 Slice

1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes

2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy

3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/9/2023 Dinner	For Use In Wrap BLT	40 Pound

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Dinner

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

*The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.

Ingredients & Instructions...

- | | |
|-----------------------------------|-----------|
| - Straight Cut Sweet Potato Fries | 25 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |
| - | |

1. Place fries into fry basket and fry for about 3 minutes until golden and crispy.

2. Season with salt and serve

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd
12/9/2023 Dinner

100 1/2 cup

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

2. Grill on preheated char-grill to mark both sides of the chicken.

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/9/2023 Dinner

100 4 oz

JHU Nolans on 33rd

Saturday 12/9/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 5 4 oz
Cooking Temp:	Serving Utensil:	Portions: 5 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger 5 4 OZ

-
1. Keep frozen prior to cooking.

2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.

3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.

-
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner		5 4 oz

JHU Nolans on 33rd
Saturday 12/9/2023

Grill
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 20 Burger
Cooking Temp:	Serving Utensil:	Portions: 20 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	20 5.33 Oz
- Small Potato Bun	20 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner		20 Burger

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Dinner

Shrimp Popcorn Fried

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Shellfish, Wheat

Ingredients & Instructions...

- 65-100 Ct Breaded Popcorn Shrimp	34 Pound
- Canola Oil	1 Quart

1. Heat vegetable oil to 375 degrees F.

2. Deep fry shrimp for 3-5 minutes, or until shrimp float to the top. Drain off excess oil.

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 3 oz	2 Batch

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Dinner

Pizza Meat Chicken Bacon Ranch BBQ

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Sweet BBQ Sauce	4.88 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	6.5 Pound
* Grilled Chicken Breast Pizza Topping	3.25 Pound
- Bacon	2.44 Pound
- Buttermilk Ranch Dressing	1.63 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese blend evenly over sauce. Top with chicken and diced bacon

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Drizzle with Ranch dressing. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY
 DOCK DOUGH

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Dinner

Topping Pizza Meat Chicken Breast Grilled

Cooking Time: 25 min	Serving Pan:	Yield: 0.33 batch
Cooking Temp: 350°	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- | | |
|--|------------------|
| - Halal Boneless Skinless Chicken Breast | 3.3 Pound |
| Grilled | |
| - Canola Oil | 1 1/3 Tablespoon |
| - Lemon Juice | 1 1/3 Tablespoon |
| - Garlic Powder | 3/8 Teaspoon |
| - Coarse Kosher Salt | 3/8 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
1. Gather all ingredients/equipment as needed for recipe. If needed thaw chicken in a refrigerator at 40 degrees or lower 24 hours ahead. {CCP}
 2. In large bowl or metal container combine oil, garlic, lemon juice, salt and black pepper and whisk together.
 3. Place breasts into metal pans and add the seasoning lemon juice and oil mixture to coat the chicken well.
 4. CHILL RAPIDLY in blast chiller until temperature reaches 40° TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use Store @40°F or below.{CCP}
 5. On the next day, grill chicken on char grill marking both sides of the chicken. Lay onto sheet trays covered with parchment paper sheets and finish in oven at 350F, Cook until internal temperature reaches 165°F for 15 seconds {CCP}

SERVICE:

HOT FOOD SERVICE: TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/9/2023 Dinner	For Use In Pizza Meat Chicken Bacon Ranch BBQ	0.33 batch

JHU Nolans on 33rd

Root

Saturday 12/9/2023

Dinner

Tofu Steaks Grilled

Cooking Time:	Serving Pan:	Yield: 100 Steak
Cooking Temp:	Serving Utensil:	Portions: 100 Steak
Internal Temp:		

Pre-Prep Instructions...

Allergens: Sesame, Soy

Ingredients & Instructions...

- Firm Tofu	37.5 Pound
- Cubed	
- Roasted Sesame Oil	3/4 Cup 1/3 Tablespoon
- Roasted Sesame Oil	1 1/2 Cup 1 Tablespoon
- GF Tamari Soy Sauce	3 Cup 2 Tablespoon
- Cnd Tomato Paste	1 1/2 Cup 1 Tablespoon
- Maple Flavored Pancake Syrup	3 Cup 2 Tablespoon
* Chopped Garlic	1/2 Cup 1/3 Tablespoon
- Liquid Smoke Seasoning	1/4 Cup 1/2 Teaspoon
- Garlic Powder	1/4 Cup 1/2 Teaspoon
- Onion Powder	1/4 Cup 1/2 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon

1. Gather all ingredients

2. Press the tofu for 30 minutes

3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan

4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes

5. Heat grill to medium heat and brush with first-listed sesame oil

6. Cook steaks 3 minutes per side, for a total of 6 minutes

7. Brush grilled steaks lightly with leftover marinade

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
12/9/2023 Dinner

100 Steak

JHU Nolans on 33rd

Root

Saturday 12/9/2023

Dinner

Tomatoes Oven Roasted

Cooking Time:	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	28.13 Pound
Diced	
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	3.13 Ounce
- Peeled Shallot	3.13 Ounce
- Fresh Basil	3 2/3 Tablespoon
- Fresh Oregano	3 2/3 Tablespoon
- Fresh Thyme	2 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	2 1/2 Teaspoon

1. Remove the cores from the tomatoes and cut the tomatoes into the desired shape (halves, quarters, wedges, or slices).

2. Combine the oil, minced garlic, minced shallots, chopped basil, chopped oregano, chopped thyme, salt and pepper. Drizzle this mixture over the tomatoes and then carefully turn to coat them.

3. Arrange the tomatoes on racks set in sheet pans. Roast in a 275 degree F oven until the tomatoes are dried and lightly browned, 1 to 1 1/2 hours.

- CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F (60 degree C).

- Inspired by Culinary Institute of America: Modern Batch Cookery, 2011.

Distribution...

Portions

Yield

Nolans on 33rd
12/9/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Salad Bar

Saturday 12/9/2023

Dinner

Farro

Cooking Time:	Serving Pan:	Yield: 0.84 Batch
Cooking Temp:	Serving Utensil:	Portions: 101 1/2 Cup
Internal Temp:		

Pre-Prep Instructions...**Allergens: Wheat****Ingredients & Instructions...**

- Farro Italian Pearled	1 1/2 Quart 1/2 Cup
* Water	1 1/2 Gallon 3 Cup
- Coarse Kosher Salt	1 2/3 Tablespoon

1. Gather all ingredients
2. Rinse farro using a fine strainer under cold water until the water runs clear
3. Add water and salt to a large stockpot and bring to a boil
4. Add farro and bring the water back to a boil
5. Simmer uncovered, stirring occasionally, until the farro has softened, about 30 minutes
6. Drain

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 1/2 Cup	0.84 Batch

JHU Nolans on 33rd

Soup

Saturday 12/9/2023

[All Meals]

Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

- LS Chicken Soup Base Paste	1/2 Cup 2 2/3 Tablespoon
* Water	4 Gallon 1 1/3 Tablespoon
- Jumbo Yellow Onion	5.34 Each
Chopped 1/4"	
- Celery	1.34 Stalk
Chopped 1/4"	
- 1/2" Wide Curly Egg Noodles	3.34 Pound
- Dairy-Free Margarine	1 Quart 1/4 Teaspoon
- Unbleached All Purpose Flour	2 1/2 Cup 2 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Dcd Chicken Breast	4.01 Pound

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 minutes.

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds.
 CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 12/9/2023 Dinner	100 8 oz	2.67 Batch

JHU Nolans on 33rd

Waffle Bar

Saturday 12/9/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

5. Pour 1/4 cup batter into waffle machine. Remove when golden brown

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/9/2023 Dinner

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Dinner

Green Beans Steamed

Cooking Time:	Serving Pan:	Yield: 2 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 128 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Green Beans	16 Pound
* Water	1 Gallon

-
- 1. Steam green beans until thoroughly heated to 140 degrees.
-

CCP : Cook to a minimum internal temperature of 145 degrees F for 15 seconds

CCP : Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Dinner

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon
Cooking Temp:	Serving Utensil:	Portions: 10 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.63 14 Oz Pouch
- Syrup Blue Curacao	0.32 1 LT
- Water Tap	1 1/4 Gallon

1. Mix powder packet, water, and Blue Curacao syrup until powder is dissolved. Serve chilled.

CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

Sunday 12/10/2023

Deli
Dinner

Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Sliced Potatoes22 Pound
1. Preheat fryer to 375°F.

2. Fill fryer basket no more than half full.

3. Deep fry for 6 minutes.

4. Season as desired. May serve hot or cold.

-

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 1/2 cup	3 Gallon 2 Cup

JHU Nolans on 33rd

Desserts

Sunday 12/10/2023

Dinner

Cake Tres Leches In House

Cooking Time: 32-38 minutes	Serving Pan:	Yield: 2.78 Half sheet pan
Cooking Temp: 350	Serving Utensil:	Portions: 100 2x3 portion
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy, Egg, Gluten, Soy, Wheat***Ingredients & Instructions...*

- Yellow Cake Mix	6.95 Pound
* Water	1 3/4 Quart 1/2 Cup
- Half & Half Creamer	1 Quart 3/4 Cup
- Sweetened Condensed Milk	1 1/2 Quart 3/4 Cup
- Evaporated Milk	1 Quart 3/4 Cup
- Fz Whipped Non Dairy Topping	3 3/4 Cup 1 Tablespoon
-	

1. Gather all ingredients**2. Preheat oven to 350 degrees F****3. Combine cake mix and water and mix on low speed for 1 minute. Scrape sides of bowl and continue mixing for another 3 minutes****4. Pour cake batter into greased, floured half sheet pans****5. Bake in oven at 350 degrees F for 32-38 minutes, or until knife inserted in center of cake comes out clean. Cool cake for 30 minutes****6. Mix together half & half, condensed milk, and evaporated milk. Poke holes over the top of the cakes with a fork. Spoon 1/2 of the milk mixture over the top of each cake****7. Cut each half sheet pan into 36 2x3 portions, for a total of 72 portions. Serve topped with 1 tablespoon of whipped topping****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/10/2023 Dinner

100 2x3 portion

2.78 Half sheet pan

JHU Nolans on 33rd

Desserts

Sunday 12/10/2023

Dinner

Cookie Snickerdoodle

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

*Pre-Prep Instructions...***Allergens:** Dairy, Egg, Gluten, Soy, Wheat*Ingredients & Instructions...*

- Light Brown Sugar	1 1/2 Cup
- Ground Cinnamon	1/4 Cup
- Frozen Sugar Cookie Dough	100 Ea.

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1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine brown sugar and cinnamon. Mix well
4. Roll sugar cookies in cinnamon sugar mixture
5. Lay out cookies on greased sheet pans about 1 inch apart
6. Sprinkle cinnamon over cookie dough
7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
8. Let cool and serve

Distribution...**Portions****Yield**Nolans on 33rd
12/10/2023 Dinner

100 Cookie

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Dinner

Appetizer Egg Roll Fried

Cooking Time:	Serving Pan:	Yield: 100 Egg Roll
Cooking Temp: 425	Serving Utensil:	Portions: 100 Egg Roll
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Soy, Sesame, Wheat, Gluten*****The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.***Ingredients & Instructions...*

- Frozen Vegetable Egg Rolls	100 Ea.
- Fryer Oil Susquehanna Mills	8 Ounce

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- 1. Gather all ingredients**
- 2. Preheat deep fryer to 375 degrees F**
- 3. Deep fry from frozen for 3 to 5 minutes until golden brown or an internal temperature of 165 degrees F is reached**
-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd
12/10/2023 Dinner

100 Egg Roll

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Dinner

Burger Brunch

Cooking Time: 10 min	Serving Pan:	Yield: 100 1 burger
Cooking Temp:	Serving Utensil:	Portions: 100 1 burger
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- English Muffin	100 Each
- Fz 4 oz Beef Patty	100 4 Oz Patty
- American Cheese	100 Slice
- Canadian Bacon	100 Slice
- Large Egg	100 Ea.

1. Slice Canadian bacon on deli slicer. Place evenly on parchment lined sheet pans. Bake at 350 degrees F for 10 minutes. Set aside.

2. Grill burger patties on flattop until 160 degrees F internal temperature, flipping once, and seasoning both sides with salt and pepper. Set aside.

3. Apply even layer of cooking oil on flattop, crack eggs and cook 3-5 minutes, flipping once, and seasoning both sides with salt and pepper. Place one slice of American cheese on each egg until melted. Set aside.

4. Split English muffins in half and toast on flattop grill. Set aside.

5. Assemble sandwich starting with bottom half of English muffin, burger patty, Canadian bacon, fried egg/cheese, and lastly the top half of English muffin.

*Have hot sauce, jelly, mayonnaise, mustard, ketchup nearby as topping options

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...**Portions****Yield**

Nolans on 33rd
12/10/2023 Dinner

100 1 burger

JHU Nolans on 33rd
Sunday 12/10/2023

Grill
Dinner

Grill Cheeseburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun. Place slice of cheese on top of burger.	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Dinner

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 100 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: 100 4 oz
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	25 Pound
- Extra Virgin Olive Oil	3 3/4 Cup
- Garlic Cloves	7.5 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Coat the chicken with olive oil, minced garlic, and seasoning blend**2. Grill on preheated char-grill to mark both sides of the chicken.****3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**

Nolans on 33rd
12/10/2023 Dinner

100 4 oz

JHU Nolans on 33rd

Sunday 12/10/2023

Grill
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 100 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 100 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	100 Ea.
- Small Potato Bun	100 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 100 4 oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	100 4 OZ
-	
1. Keep frozen prior to cooking.	
2. Preheat a non-stick pan over medium-low heat. Place frozen burger on pan and cook for approximately 11 minutes with a pan cover.	
3. Carefully flip and cook for an additional 10 minutes without a pan cover until heated through and browned to taste.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner		100 4 oz

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 100 Burger
Cooking Temp:	Serving Utensil:	Portions: 100 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	100 5.33 Oz
- Small Potato Bun	100 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Dinner

Skillet Southwest Vegan

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Gluten, Soy, Wheat***Ingredients & Instructions...*

- Canola Oil	1/2 Cup
- Vegan Chorizo Crumbles	3 Pound
- Sweet Potato	4.5 Pound
- Jumbo Yellow Onion	1.88 Pound
- Green Bell Pepper	1.88 Pound
- Red Bell Pepper Sliced Thin	1.88 Pound
- Jalapeno Pepper Seeded & Diced	2 Cup
- Garlic Cloves Chopped	2 Clove
- Fz Corn	3 Pound
- Black Beans Drained & Rinsed	3.75 Pound
- Tomato Plum (Roma) 25# Chopped	2 Pound
- Shrd Vegan Cheddar Cheese Sub	2 Pound

1. Roast sweet potatoes for ten minutes on each side at 350 degrees; do not overcook. When cooled, cut into small cubes and set aside. Heat large sauté pan and add the oil. Once pan is hot, add onions, red and green bell peppers and sweet potatoes. Continue to cook until sweet potatoes are fork tender.

2. Add jalapenos, corn, and garlic and continue to cook for approximately 3 more minutes.

3. Add vegan sausage crumbles (if using). Heat until fully cooked, about 5-7 minutes.

4. Add black beans and cook for 2-3 minutes, until just until hot.

5. Top with fresh tomatoes and vegan cheese and serve

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 4 oz	2 Batch

JHU Nolans on 33rd

Passport

Sunday 12/10/2023

Dinner

Chicken Tuscan Garlic Stuffed

Cooking Time:	Serving Pan:	Yield: 100 4 oz
Cooking Temp:	Serving Utensil:	Portions: 100 4 oz
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Dairy***Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	50 Each
- Slcd WM Mozzarella Cheese	50 Slice
- Julienne Sun Dried Tomato Strips	1 1/2 Quart 1/4 Cup
- Extra Virgin Olive Oil	1 1/2 Cup 1 Tablespoon
- Ground Italian Seasoning	1 Cup 2/3 Tablespoon
- Heavy Cream	1 1/2 Quart 1/4 Cup
* Chicken Stock	3 Cup 2 Tablespoon
- Garlic Powder	2 Tablespoon 1/4 Teaspoon
- Ground Italian Seasoning	1/4 Cup 1/2 Teaspoon
- Grated Parmesan Cheese	3 Cup 2 Tablespoon
- Fz Basil Pesto Sauce	3 Cup 2 Tablespoon

1. Preheat oven to 375 degrees F.

2. Prepare the chicken by cutting slits into the sides. Stuff the chicken by placing the cheese on the bottom followed by the sun dried tomatoes. Seal with toothpick on the diagonal.

3. Use 1 tbsp. of the olive oil and coat the chicken with oil and Italian seasoning. Add a tbsp. of oil to a large pan. Sear each side of the chicken until golden brown.

4. To make sauce: In a small bowl whisk heavy cream, chicken stock, garlic powder, Italian seasoning and parmesan cheese. Pour in the bottom of the pan surrounding the chicken.

5. Place in oven and bake for 20 minutes or until cheese is bubbly and cooked until no longer pink.

6. Warm Pesto sauce and pour over baked chicken.

CCP: Cook to a minim internal temperature of 165 degree F.

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner		100 4 oz

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Dinner

Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 13 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Dinner

Pizza Meatlovers Supreme with Bacon

Cooking Time: 8 min	Serving Pan:	Yield: 13 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 104 slice
Internal Temp: 165		

Ingredients & Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice
* Ground Beef Burger Pizza Topping Cooked & Drained	1.63 Pound
- Ham Smoked Deli Diced 1/4"	1.63 Pound
- Ground Sweet Mild Italian Pork Sausage	1.63 Pound
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
- Bacon	1.63 Pound

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with pepperoni, beef burger, diced ham, crumbled sausage, and diced bacon

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Dinner

Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 13 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 104 slice
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Gluten, Wheat****Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Slcd Pork Beef Pepperoni	260 Slice

1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
 Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO

2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**

3. Spread 6 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with 20 slices of pepperoni

5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place

6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Dinner

Topping Pizza Meat Beef Ground Burger

Cooking Time: 20 min	Serving Pan:	Yield: 1.63 Pound
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 158		

Ingredients & Instructions...

- MVP Ground Beef 80/20	2.32 Pound
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon

1. Gather all ingredients/equipment as needed for recipe.

2. Depending on batch size: Brown beef in tilt skillet, steam kettle/ frying pan. Drain off all of the fat.

3. Season with Salt and Pepper cook over medium heat until beef reaches a minimum internal temperature of 158F. {CCP}

STORAGE:

CHILL RAPIDLY in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

REUSE:

REHEAT product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/10/2023 Dinner	For Use In Pizza Meatlovers Supreme with Bacon	1.63 Pound

JHU Nolans on 33rd

Root

Sunday 12/10/2023

Dinner

Vegan Rice Pilaf

Cooking Time:	Serving Pan:	Yield: 1.43 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

- Long Grain White Rice	6.26 Pound
- Dairy-Free Margarine	1/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion	5.36 Ounce
- Mirepoix Soup Base Paste	1/4 Cup 1 Tablespoon
* Water	1 1/4 Gallon 1 1/2 Cup
- Bay Leaf	2.86 Leaf
- Fresh Thyme	7.15 Sprig
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 7/8 Teaspoon

1. Prepare stock by mixing soup base and water over medium heat.

2. Rinse the rice under cold water in a strainer until the water runs clear, if desired. Drain the rice well before using.

3. Heat the margarine in a heavy-gauge pot over medium heat. Add the onions and cook, stirring frequently, until they are tender and translucent, 5 to 6 minutes.

4. Add the rice and sauté, stirring frequently, until the rice is coated with margarine and heated through, 2 to 3 minutes.

5. Add the heated stock to the rice and bring to a simmer, stirring to prevent the rice from clumping together or sticking to the bottom of the pot.

6. Add the bay leaves, thyme, salt and pepper. Cover the pot and simmer over low heat on the stovetop or in a 350 degree F oven until the grains are tender to the bite, 14 to 16 minutes. Allow the rice to rest for 5 minutes and fluff with a fork. Remove and discard the bay leaves and thyme sprigs.

CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds

CCP: Hold or serve hot food at or above 140 degree F.

Distribution...

Portions

Yield

Nolans on 33rd
12/10/2023 Dinner

100 1/2 cup

1.43 Batch

JHU Nolans on 33rd

Salad Bar

Sunday 12/10/2023

Dinner

Salad Kale Brussels Sprouts

Cooking Time:	Serving Pan:	Yield: 20.37 Salad
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Brussels Sprouts	5.09 Pound
- Kale 24 CT	2.55 Pound
- Onion Red Jumbo 25# Diced	2.55 Pound
- Oranges	1 1/4 Gallon
- Rice Wine Vinegar	2 1/2 Quart
- Lemons 12 CT Sliced into Half Moon	20.37 Each
- Crushed Red Pepper	1/4 Cup 3 Tablespoon
- Extra Virgin Olive Oil	2 1/2 Cup

1. Lightly roast shaved brussels sprouts to al dente. Cool immediately.**2. Slice red onions. Prepare vinaigrette with rice wine vinegar.****3. Combine salad ingredients, season with zest of lemon and combine with orange segments.**

-

CCP: Hold or serve cold food at or below 40 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 12/10/2023 Dinner	100 1/2 cup	20.37 Salad

JHU Nolans on 33rd

Soup

Sunday 12/10/2023

Dinner

Soup Chowder Corn Vegan In House

Cooking Time:	Serving Pan:	Yield: 100 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 6 oz ladle
Internal Temp:		

*Pre-Prep Instructions...***Allergens: Gluten, Soy, Wheat***Ingredients & Instructions...*

- Jumbo Yellow Onion Diced	2.19 Pound
- Celery Diced Fine	15 Ounce
* Chopped Garlic	1/4 Cup 1/2 Teaspoon
- Unbleached All Purpose Flour	15 Ounce
* Water	2 Gallon 3 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
- Idaho Potato Peeled & Diced	10 Pound
- Fz Corn	8.75 Pound
- Soy Milk Sub	2 1/2 Cup
- Ground White Pepper	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon

1. Heat a stock pot and spray with cooking spray. Saute onions, celery and garlic.**2. Add flour and stir well for 2 minutes.****3. Prepare stock by whisking soup base into water. Add stock and potatoes, stirring constantly until smooth. Add corn.****4. Allow to simmer until all vegetables are tender.****5. Heat milk substitute. Stir in milk, pepper and onion powder. Allow to simmer for 2 minutes.**

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CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Nolans on 33rd
12/10/2023 Dinner

100 6 oz ladle

JHU Nolans on 33rd

Waffle Bar

Sunday 12/10/2023

[All Meals]

Waffles

Cooking Time:	Serving Pan:	Yield: 6 Waffle
Cooking Temp:	Serving Utensil:	Portions: 6 Waffle
Internal Temp:		

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & Instructions...**

- Mix Waffle and Pancake	1 1/2 Cup
- Large Egg	1.5 Ea.
* Water	3/4 Cup 3 Tablespoon
- Dairy-Free Margarine Melted	1 1/3 Tablespoon

1. Gather all ingredients**2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
12/10/2023 Dinner

6 Waffle