

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Dinner

## Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon
Cooking Temp:	Serving Utensil:	Portions: 12 8 oz
Internal Temp:		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/6/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

Monday 11/6/2023

[None]  
Dinner

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 225 Serving
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan22.5 Pound
- 
1. Gather all ingredients

2. Remove product from package and warm in the juices from the package
- 
- 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 11/6/2023Dinner	120 3 oz	225 Serving

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Dinner

## Nourish Chicken Pan Sauce

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 43 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Herb Roasted Chicken	1 1/4 Cup 2 Tablespoon
<b>-reserve drippings from cooked chicken</b>	
* Chicken Stock	2 1/2 Quart 3/4 Cup
- Cornstarch	1/2 Cup 3 Tablespoon
<b>-mix with water to create slurry</b>	
- Water Tap	1/2 Cup 3 Tablespoon
- Coarse Kosher Salt	5.4 Pinch
- Ground Black Pepper	5.38 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 11/6/2023 Dinner	43 2 oz	2 1/2 Quart 3/4 Cup

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Dinner

**Nourish Lemon Thyme Grilled Zucchini**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 3 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 2.81 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini	2.81 Pound
-sliced 1/4" thick	
- Lemon	0.94 Ea.
-zested and juice reserved	
- Lemon Zest Extra Virgin Olive Oil	1.88 Ounce
- Coarse Kosher Salt	0.9 Ounce
- Ground Black Pepper	0.94 Ounce
- Ground Spanish Paprika	0.47 Ounce
- Fresh Thyme	1 3/8 Teaspoon
-minced	
-	
1. Gather all ingredients.	
2. Cut both ends from zucchini first and then cut in half horizontally.	
3. Slice zucchini halves lengthwise to 1/4 inch thick slices.	
4. In a mixing bowl combine lemon olive oil, thyme, lemon juice, salt, pepper, paprika and lemon zest.	
5. Toss zucchini slices in oil mixture until well coated making sure not to break any slices.	
6. Grill zucchini slices on both sides for 1 min or until grill marks are clearly defined.	
7. Serve in serving dish hot.	
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 11/6/2023 Dinner	2.69 Pound	15 3 oz
Overproduction...	0.67 3 oz	1 3 oz

JHU Nolans on 33rd

Monday 11/6/2023

[None]  
Dinner

Nourish Parsley Carrots

Cooking Time:	Serving Pan:	Yield: 10.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 43 4 oz
Internal Temp:		

Ingredients & Instructions...

- Rainbow Carrots	10.75 Pound
-cut lengthwise	
- Fresh Italian Parsley	2.15 Ounce
- Extra Virgin Olive Oil	2.15 Ounce
- Coarse Kosher Salt	2.2 Pinch

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	43 4 oz	10.75 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Dinner

## Nourish Whole Chicken

Cooking Time:	Serving Pan:	Yield: 3.78 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Whole Chicken Halal	11.34 Pound
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Spanish Paprika	1 Tablespoon 3/4 Teaspoon
- Fresh Rosemary	3 2/3 Tablespoon
- Fresh Sage	3 2/3 Tablespoon
- Fresh Thyme	3 2/3 Tablespoon
- Fresh Italian Parsley	3 2/3 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 11/6/2023 Dinner	For Use In Nourish Chicken Pan Sauce	0.3 Each
Nolans on 33rd 11/6/2023 Dinner	43 3 oz	4 Each
Overproduction...	3 3 oz	0.2 Each

JHU Nolans on 33rd  
Monday 11/6/2023

Allergen Friendly  
Dinner

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

-	Vegan Cheddar Cheese	7.5 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023     Dinner		7.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Dinner

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport	7.5 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023      Dinner		7.5 Pound



JHU Nolans on 33rd

Monday 11/6/2023

B.Y.O.B.

Dinner

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 120 2 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream4.32 Pound
1. Serve Chilled
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023Dinner		120 2 oz

JHU Nolans on 33rd  
Monday 11/6/2023

B.Y.O.B.  
Dinner

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.97 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	1.33 3 Lb Pouch
1. Serve accordingly at station	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	120 1 tbsp	3.97 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Dinner

## BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

*Ingredients & Instructions...*

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup

- 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.

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Dinner

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 60 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#9.6 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
Nolans on 33rd 11/6/2023Dinner	7.5 Pound	60 1/4 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Dinner

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt 7/8 Teaspoon
- \* Water 1 3/4 Quart
- White Quinoa 1.71 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/6/2023 Dinner		35 4 oz

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Dinner

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.14 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	8.3 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.07 Pound
* Chopped Garlic	4.14 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	4.14 Ounce
- Pepper Chili Green Diced	1.04 Pound
- Seasoned Black Beans	28.98 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Cumin	1 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.55 Pound

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
Nolans on 33rd 11/6/2023 Dinner	120 1/2 cup	4.14 Can Batch

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Dinner

## Chicken Thigh Marinated Char Grilled

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 30 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 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 11/6/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Dinner

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 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 11/6/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch



JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Dinner

**Stir Fry Beef & Vegetable**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 servings
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 8 oz Ladle
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- GF Tamari Soy Sauce	1 1/2 Quart
- Light Brown Sugar	2 1/4 Cup
- Garlic Powder	1 1/2 Teaspoon
- Ground Black Pepper	1 Tablespoon
- Pineapple Juice	1 3/4 Quart 1/2 Cup
- Flank Beef Steak	39 Pound

**-Cubed**

- Red Bell Pepper Sliced Thin	9 Pound
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**-Thin strips**

- Broccoli Florets 4/3#	9 Pound
- Jumbo Yellow Onion	9 Pound

**-Diced**

- 
- 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.
- 

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 11/6/2023 Dinner	150 8 oz Ladle	150 servings

JHU Nolans on 33rd

Desserts

Monday 11/6/2023

Dinner

## Cookies Oatmeal Raisin

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 120 Cookie
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Cookie
<b>Internal Temp:</b>		

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

- Oatmeal Raisin Cookie Dough 120 Ea.

-

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

-

**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  
11/6/2023 Dinner

120 Cookie

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Dinner

## French Fries Crinkle

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

*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	30 Pound
- Fryer Oil Susquehanna Mills	3 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  
11/6/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Dinner

## Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 250 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 250 Burger
<b>Internal Temp:</b> 158		

*Ingredients & Instructions...*

- Fz 4 oz Beef Patty	250 Ea.
- American Cheese	250 Slice
- Small Potato Bun	250 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 11/6/2023 Dinner		250 Burger

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 300 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	75 Pound
- Extra Virgin Olive Oil	2 3/4 Quart 1/4 Cup
- Garlic Cloves	22.5 Clove
<b>Minced</b>	
- Ground Italian Seasoning	3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 4 Tablespoon
- Ground Black Pepper	1/4 Cup 4 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

11/6/2023 Dinner

300 4 oz

JHU Nolans on 33rd  
Monday 11/6/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 150 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	150 Ea.
- Small Potato Bun	150 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 11/6/2023 Dinner		150 Burger

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 15 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 15 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 11/6/2023 Dinner		15 4 oz

JHU Nolans on 33rd

Monday 11/6/2023

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 11/6/2023 Dinner		20 Burger



JHU Nolans on 33rd

Hot

Monday 11/6/2023

Dinner

**Nourish Roasted Brussels Sprouts**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/4 Gallon 1 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 43 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Shaved Brussels Sprouts	8.6 Pound
- Extra Virgin Olive Oil	1/4 Cup 3 Tablespoon
- Orange Juice	3/4 Cup 2 Tablespoon
- Dijon Mustard	1/2 Cup 1 Tablespoon
- Ground Black Pepper	1 3/4 Teaspoon

1. Toss Brussels sprouts with oil, orange juice, Dijon mustard, and pepper.

2. Bake Brussels sprouts in oven at 350 degree F for 30 minutes.

3. Flip Brussels sprouts and increase oven temperature to 400 degree F.

4. Bake Brussels sprouts at 400 degree F for 20-30 minutes, or until done.

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	43 1/2 cup	1 1/4 Gallon 1 1/2 Cup

JHU Nolans on 33rd

Passport

Monday 11/6/2023

Dinner

## Tofu Teriyaki

Cooking Time:	Serving Pan:	Yield: 120 3 oz
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

## Pre-Prep Instructions...

Allergen: Soy

## Ingredients &amp; Instructions...

- Firm Tofu	22.5 Pound
Cubed	
<b>1" Cubed</b>	
- Jumbo Yellow Onion	2.5 Pound
<b>1" Cubed</b>	
- Green Bell Pepper	2.5 Pound
<b>1" Cubed</b>	
- Red Bell Pepper	2.5 Ea.
Sliced Thin	
<b>1" Cubed</b>	
- Teriyaki Sauce	2 1/2 Cup
* Chopped Garlic	2 1/3 Tablespoon
- Ground Ginger	2 1/3 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

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  
11/6/2023 Dinner

120 3 oz

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/6/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 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 11/6/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/6/2023

Dinner

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 15 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Slcd Pork Beef Pepperoni	300 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 11/6/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Root

Monday 11/6/2023

Dinner

## Nourish Spinach Wilted with Tomatoes

Cooking Time:	Serving Pan:	Yield: 43 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 43 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Spinach	10.75 Pound
- Extra Virgin Olive Oil	1/2 Cup 2 1/3 Tablespoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Black Pepper	1 2/3 Tablespoon
- Red Grape Tomatoes	2.58 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 11/6/2023 Dinner		43 1/2 cup

JHU Nolans on 33rd

Root

Monday 11/6/2023

Dinner

## Peppers &amp; Onions Caramelized

Cooking Time:	Serving Pan:	Yield: 15 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz Portion
Internal Temp:		

## Ingredients &amp; Instructions...

- Extra Virgin Olive Oil	2 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	9 Each
- Green Bell Pepper Julienned	9 Ea.
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

2. Heat half of the oil in a pan over high heat. Add 1/2 the onions and sauté until onions turn translucent, 2 minutes.

3. Add the remaining onions and seasonings and sauté on high heat for another 2 minutes. Turn heat to low and cook for about 30-40 minutes, stir occasionally until onions are very soft and are light brown in color. Reserve.

4. Sauté the sliced peppers in the remaining oil until tender. Season with salt and pepper. Mix Peppers and onions together at service.

CCP: Cook to an internal temperature of at least 140 °F or higher {CCP}

CCP: Hold cooked food at 140 degrees F.

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	120 2 oz Portion	15 Pound

JHU Nolans on 33rd

Root

Monday 11/6/2023

Dinner

**Rice Fried Vegetable**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.4 Batch
<b>Cooking Temp:</b> Wok	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz portion
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Long Grain White Rice	14.4 Pound
<b>Cooked</b>	
- Canola Oil	2 1/3 Tablespoon
- Liquid Whole Egg	2 1/4 Quart 1/2 Cup
- Canola Oil	1 Cup 3 Tablespoon
- Jumbo Yellow Onion Cut Rough	4.8 Pound
- Red Bell Pepper Diced 1/4"	2.4 Pound
- Sld White Mushrooms Sliced 1/8"	2.4 Pound
- Broccoli Florets 4/3# Trim, Cut in Small Floret, Blanch, Chill	2.4 Pound
- Fz Peas & Carrots Thawed in cooler @ 40°F < 48 hours (CCP)	2.4 Pound
- GF Tamari Soy Sauce	2 1/4 Cup 2 Tablespoon
- Ground White Pepper	2 3/8 Teaspoon
- Green Onion Bias Cut 1/4"	9.6 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 11/6/2023 Dinner	120 4 oz portion	2.4 Batch

JHU Nolans on 33rd

Root

Monday 11/6/2023

Dinner

## Rice White

Cooking Time:	Serving Pan:	Yield: 3.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 224 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Coarse Kosher Salt 2 2/3 Tablespoon
  - Parboiled Long Grain Rice 13.44 Pound
  - \* Water 4 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 3.5 Pound

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	200 1/2 cup	3.5 2" Hotel Pan
Overproduction...	24 1/2 cup	0.5 2" Hotel Pan



JHU Nolans on 33rd

Soup

Monday 11/6/2023

[All Meals]

## Soup Broccoli Cheddar In House

Cooking Time:	Serving Pan:	Yield: 2.67 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

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

- Dairy-Free Margarine	1 3/4 Cup
- Jumbo Yellow Onion	1 1/4 Cup 1 1/3 Tablespoon
<b>Diced</b>	
- Unbleached All Purpose Flour	1 1/4 Quart 1/4 Cup
- Ground Spanish Paprika	2 5/8 Teaspoon
- Ground White Pepper	1 Teaspoon
- Milk 2% .5 GAL	3 1/2 Gallon 2 Cup
* Water	3 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	2 2/3 Tablespoon
- Fz Cut Broccoli	10.68 Pound
- Shrd Mild Cheddar Cheese	4.01 Pound

1. Sauté diced onions in margarine, until clear.
2. Add flour. Cook for 3 to 4 minutes.
3. Add paprika and pepper.
4. Add milk, water, and soup base slowly to flour mixture while stirring.
5. Cook covered over low heat until thickened.
6. Steam broccoli until soft then add to soup.
7. Simmer soup for an additional 20 to 30 minutes.
8. Add cheese just before serving, blending into soup until smooth.

**CCP: Cook to a minimum internal temperature of 140 degrees F.****CCP: Hold or serve hot food at or above 140 degree F.**

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Dinner	100 8 oz	2.67 Batch

JHU Nolans on 33rd

Waffle Bar

Monday 11/6/2023

[All Meals]

## Waffles

Cooking Time:	Serving Pan:	Yield: 7 Waffle
Cooking Temp:	Serving Utensil:	Portions: 7 Waffle
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/6/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 8 oz
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/7/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

Tuesday 11/7/2023

[None]  
Dinner

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 93.75 Serving
Cooking Temp:	Serving Utensil:	Portions: 50 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan9.38 Pound
- 
1. Gather all ingredients

2. Remove product from package and warm in the juices from the package
- 
- 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 11/7/2023Dinner	50 3 oz	93.75 Serving

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Dinner

**Nourish Beets Yellow Roasted**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 8.75 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |  |            |
|--|------------|
| - Large Golden Beet  | 6.56 Pound |
| -wash, peel, dice into 1 inch pieces   |            |
| - Extra Virgin Olive Oil   | 8.75 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 11/7/2023 Dinner	35 4 oz	8.75 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Dinner

**Nourish Herb Roasted Turkey Breast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 76.22 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Netted SkOn Roast Whole Turkey Breast	19.06 Pound
- Fresh Rosemary	4.76 Pound
- Fresh Sage	4.76 Pound
- Fresh Thyme	4.76 Pound
- Fresh Italian Parsley	4.76 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 11/7/2023 Dinner	For Use In Nourish Turkey Pan Sauce	1.22 Each
Nolans on 33rd 11/7/2023 Dinner		75 Each

JHU Nolans on 33rd

Tuesday 11/7/2023

[None]  
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 10 4 oz
Cooking Temp:	Serving Utensil:	Portions: 10 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger10 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 11/7/2023 Dinner		10 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Dinner

## Nourish Turkey Pan Sauce

Cooking Time:	Serving Pan:	Yield: 2 Quart 3/4 Cup
Cooking Temp:	Serving Utensil:	Portions: 35 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- |  |                        |
|--|------------------------|
| * Herb Roasted Turkey Breast   | 1 Cup 2 Tablespoon     |
| <b>-reserve drippings from cooked turkey breast</b>  |                        |
| * Chicken Stock  | 2 Quart 3/4 Cup        |
| - Cornstarch   | 1/2 Cup 2/3 Tablespoon |
| <b>-mix with water to create slurry</b>  |                        |
| - Water Tap  | 1/2 Cup 2/3 Tablespoon |
| - Coarse Kosher Salt   | 4.4 Pinch              |
| - Ground Black Pepper  | 4.38 Pinch             |
| -  |                        |
| <b>1. If not already done, strain drippings from roasted turkey through fine-mesh sieve and set aside.</b>   |                        |
| <b>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.</b> |                        |
| <b>3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes.</b>  |                        |
| <b>4. Keep warm and serve atop sliced turkey breast.</b>   |                        |
| -  |                        |
| <b>CCP: Hold or serve hot food at or above 140 degrees F</b>   |                        |

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	35 2 oz	2 Quart 3/4 Cup



JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Dinner

**Swiss Chard Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 64 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Red Swiss Chard	10 Pound
* Water	2 Quart

-

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Dinner	35 1/2 cup	1 2" Hotel Pan
<b>Overproduction...</b>	29 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd  
Tuesday 11/7/2023

Allergen Friendly  
Dinner

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	3.13 Pound
------------------------	------------

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner		3.13 Pound

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Dinner

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport	7.5 Pound
-------------------------	-----------

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023     Dinner		7.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Dinner

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 120 2 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	4.32 Pound
1. Serve Chilled	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner		120 2 oz

JHU Nolans on 33rd  
Tuesday 11/7/2023

B.Y.O.B.  
Dinner

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.97 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	1.33 3 Lb Pouch
1. Serve accordingly at station	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	120 1 tbsp	3.97 Pound

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Dinner

## BYOB Rice White

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 400 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 1/2 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Long Grain White Rice	24.22 Pound
* Water	7 3/4 Gallon 1 Cup

- 
- 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.

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	12 1/2 Gallon	400 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Dinner

**BYOB Tomatoes Diced**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 60 1/4 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7.5 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |                    |           |
|--------------------|-----------|
| - Tomatoes 6X6 25# | 9.6 Pound |
| Sliced             |           |

**1. Dice 1/4"****2. Serve accordingly on salad bar**

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Dinner	7.5 Pound	60 1/4 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Dinner

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt 7/8 Teaspoon
- \* Water 1 3/4 Quart
- White Quinoa 1.71 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  
11/7/2023 Dinner

35 4 oz



JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.14 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	8.3 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.07 Pound
* Chopped Garlic	4.14 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	4.14 Ounce
- Pepper Chili Green Diced	1.04 Pound
- Seasoned Black Beans	28.98 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Cumin	1 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.55 Pound

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
Nolans on 33rd 11/7/2023 Dinner	120 1/2 cup	4.14 Can Batch

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

**Carvery Casserole Sweet Potato**

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

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

- Cnd Ckd Cut Yams Sweet Potatoes	4 #10 Can
- Dairy-Free Margarine	2 Cup
- Light Brown Sugar	1 1/2 Quart
- Ground Cinnamon	2 Tablespoon
- Ground Nutmeg	1 Teaspoon
- Ground Cloves	1/2 Teaspoon
- Liquid Whole Egg	2 Cup
- Mini White Marshmallows	1 Quart

1. Gather all ingredients. Preheat oven to 350 degrees F
2. Drain sweet potatoes. Place in mixing bowl and whip smooth
3. Add melted margarine to sweet potatoes. Add brown sugar, cinnamon, nutmeg, cloves, and eggs. Mix well
4. Transfer potatoes to a 12x20x2" pan sprayed with non-stick coating. Cover and bake at 350 degrees F for 30 minutes
5. Uncover and sprinkle with marshmallows. Return to oven for approximately 5 minutes, or until golden brown

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
<b>Overproduction...</b>	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

## Chicken Fried 8 Cut Halal

Cooking Time:	Serving Pan:	Yield: 1.7 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Gluten, Wheat

*Ingredients & Instructions...*

- Unbleached All Purpose Flour	2 Quart 3/4 Cup
- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Halal Cut 8 Pieces Chicken	21.68 Pound
- Canola Oil	2 Cup 3 1/3 Tablespoon

- 
- 1. Gather all ingredients.
- 2. Mix flour with salt. Dredge chicken in flour mixture.
- 3. Heat vegetable oil to 375 degrees F.
- 4. Deep fry floured chicken in oil for 20 minutes, or 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 degree F.

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	120 3 oz	1.7 Batch

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

**Chicken Thigh Marinated Char Grilled**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 30 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 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}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

**Macaroni & Cheese Carvery**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 1/2 cup
<b>Internal Temp:</b>		

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

- Elbow Macaroni Pasta	13.5 Pound
* Water	12 Gallon
- Dairy-Free Margarine	1 Quart 1/2 Cup
- Unbleached All Purpose Flour	1 1/2 Quart
- Milk 2% .5 GAL	3 Gallon
- Ground Mustard	3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Shrd Mild Cheddar Cheese	12 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

11/7/2023 Dinner

150 1/2 cup

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

## Nourish Ginger Thyme Glazed Carrots

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Gallon 1 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Rainbow Carrots	3.5 Pound
- Parsnip	3.5 Pound
- Extra Virgin Olive Oil	5.6 Ounce
- Light Brown Sugar	5.6 Ounce
- Coarse Kosher Salt	1 Teaspoon
- Fresh Ginger Minced	1 3/8 Teaspoon
- Fresh Thyme	0.7 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 11/7/2023 Dinner	35 1/2 cup	1 Gallon 1 1/2 Cup

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Dinner

**Pork Tacos Al Pastor**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 9.37 Pound
<b>Cooking Temp:</b> 325°	<b>Serving Utensil:</b>	<b>Portions:</b> 50 3 oz Portion
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- .25" Trimmed Boston Butt Pork	9.37 Pound
* Chopped Garlic	1/4 Cup 2 Tablespoon
- Dark Chili Powder	1/4 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Ground Cumin	2 3/8 Teaspoon
- Jumbo Yellow Onion Peeled & Julienned	2.34 Pound
- Balsamic Vinaigrette Dressing	1 Cup 3 Tablespoon
- Shredded Green Cabbage	2 1/4 Quart 1/4 Cup
- Fresh Cilantro Chopped Fine	1 Quart 1/2 Cup
- Gold Pineapple Peeled, Cored, Diced	2.34 Pound

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

2. In a large bowl, mix together the pork, garlic, chili powder, salt, pepper and cumin. Let stand for 5 minutes. Thinly slice half the onion. Add to bowl along with the vinegar and reserved pineapple juice. Stir briefly, cover and marinate in the cooler for 1 hour.

3. Thread the pork and reserved pineapple alternately onto 8 skewers. Discard the marinade.

4. Grill the kabobs or broil 4" from the heat for 2 minutes per side (8 minutes total) or until the pork is no longer pink in the center. Transfer to a platter.

5. While the pork is cooking, finely chop the remaining onion half.

6. Place the onions, cabbage, cilantro and salsa in individual serving bowls. Warm the tortillas on the grill or under the broiler for 10 seconds per side or until soft and pliable. Place in basket.

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 11/7/2023 Dinner	50 3 oz Portion	9.37 Pound

JHU Nolans on 33rd

Tuesday 11/7/2023

Carvery  
Dinner

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.1 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 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 11/7/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch



JHU Nolans on 33rd

Fresh

Tuesday 11/7/2023

Dinner

**Rice Brown**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Quart 3/4 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	3/8 Teaspoon
- Whole Grain Brown Rice	9.89 Ounce
* Water	1 3/4 Cup 3 2/3 Tablespoon

- 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 11/7/2023 Dinner	For Use In Taco Street Bulgogi with Tofu and Mush	1 Quart 3/4 Cup
<b>Overproduction...</b>	3 Tablespoon 5/8 Teaspoon	3 Tablespoon 5/8 Teaspoon

JHU Nolans on 33rd

Tuesday 11/7/2023

Grill  
Dinner

French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 250 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 250 1/2 cup
<b>Internal Temp:</b>		

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	62.5 Pound
- Fryer Oil Susquehanna Mills	6.25 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 11/7/2023 Dinner		250 1/2 cup

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Dinner

Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 200 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	200 Ea.
- American Cheese	200 Slice
- Small Potato Bun	200 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 11/7/2023 Dinner		200 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 250 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 250 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	62.5 Pound
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
- Garlic Cloves	18.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 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

11/7/2023 Dinner

250 4 oz

JHU Nolans on 33rd

Tuesday 11/7/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Burger
<b>Internal Temp:</b> 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 11/7/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 4 oz
<b>Internal Temp:</b>		

**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 11/7/2023 Dinner		5 4 oz

JHU Nolans on 33rd  
Tuesday 11/7/2023

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 11/7/2023 Dinner		20 Burger

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Dinner

**Nourish Roasted Chickpeas**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 35 2.5 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 2.5 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Garbanzo Beans	5.47 Pound
Drained & Rinsed	
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	2 7/8 Teaspoon

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 11/7/2023 Dinner		35 2.5 oz



JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 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 11/7/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Dinner

**Pizza Meat Sausage Pork Peppers Onions**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 15 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 120 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Ground Sweet Mild Italian Pork Sausage	3.75 Pound

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

* Roasted Diced Peppers Pizza Topping	2.34 Pound
* Roasted Diced Onion Pizza Topping	2.34 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Dinner

## Pizza Veg Roasted Pepper White

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 15 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 120 slice
<b>Internal Temp:</b> 165		

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

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.88 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	7.5 Pound
* Roasted Diced Peppers Pizza Topping	2.34 Pound
* Roasted Diced Onion Pizza Topping	2.34 Pound
- Crushed Red Pepper	1/4 Cup 1 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 11/7/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Dinner

## Sauce Pizza Oil Garlic Herb

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

*Ingredients & Instructions...*

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/7/2023      Dinner	For Use In Pizza Veg Roasted Pepper White	3 3/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Dinner

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.69 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

*Ingredients & Instructions...*

- Jumbo Yellow Onion Diced 3/8"	5.63 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground Black Pepper	1 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 11/7/2023 Dinner	For Use In Pizza Meat Sausage Pork Peppers Onions	2.34 Pound
JHU Nolans on 33rd 11/7/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	2.34 Pound

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Dinner

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.69 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

*Ingredients & Instructions...*

- Green Bell Pepper Cut ½"	5.63 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground Black Pepper	1 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 11/7/2023 Dinner	For Use In Pizza Meat Sausage Pork Peppers Onions	2.34 Pound
JHU Nolans on 33rd 11/7/2023 Dinner	For Use In Pizza Veg Roasted Pepper White	2.34 Pound

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

## Collard Greens Southern Style Vegan

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Extra Virgin Olive Oil	3/8 Teaspoon
- Dairy-Free Margarine	3/8 Teaspoon
- Jumbo Yellow Onion	0.06 Each
<b>Chopped</b>	
- Crushed Red Pepper	1/8 Teaspoon
- Garlic Cloves	0.12 Clove
<b>Finely Chopped</b>	
- Collard Greens	1.92 Ounce
<b>Chopped</b>	
- Mirepoix Soup Base Paste	1/4 Teaspoon
* Water	1/4 Cup 2 Tablespoon
- Tomatoes 6X6 25#	0.24 Each
<b>Seeded &amp; Chopped</b>	
- 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  
11/7/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

**Nourish Smashed Fingerling Potatoes**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Gallon 1 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 35 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Fingerling Potato	7 Pound
- Extra Virgin Olive Oil	8.4 Ounce
- Fresh Rosemary	0.7 Ounce
- Fresh Sage	0.7 Ounce
- Fresh Thyme	0.7 Ounce
- Fresh Italian Parsley	0.7 Ounce
- Lemon Juice	2.1 Ounce
- Coarse Kosher Salt	3/4 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 11/7/2023 Dinner	35 1/2 cup	1 Gallon 1 1/2 Cup



JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

## Peppers &amp; Onions Caramelized

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 2 oz Portion
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Extra Virgin Olive Oil	2 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	9 Each
- Green Bell Pepper Julienned	9 Ea.
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

2. Heat half of the oil in a pan over high heat. Add 1/2 the onions and sauté until onions turn translucent, 2 minutes.

3. Add the remaining onions and seasonings and sauté on high heat for another 2 minutes. Turn heat to low and cook for about 30-40 minutes, stir occasionally until onions are very soft and are light brown in color. Reserve.

4. Sauté the sliced peppers in the remaining oil until tender. Season with salt and pepper. Mix Peppers and onions together at service.

CCP: Cook to an internal temperature of at least 140 °F or higher {CCP}

CCP: Hold cooked food at 140 degrees F.

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	120 2 oz Portion	15 Pound

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

## Rice White

Cooking Time:	Serving Pan:	Yield: 2.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 160 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- |                             |                           |
|-----------------------------|---------------------------|
| - Coarse Kosher Salt        | 2 Tablespoon 3/8 Teaspoon |
| - Parboiled Long Grain Rice | 9.6 Pound                 |
| * Water                     | 3 Gallon 3 1/4 Cup        |

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 | 2.5 Pound |
|-------------------------|-----------|

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	150 1/2 cup	2.5 2" Hotel Pan
Overproduction...	10 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

## Taco Street Bulgogi with Tofu and Mush

Cooking Time:	Serving Pan:	Yield: 0.26 Batch
Cooking Temp:	Serving Utensil:	Portions: 20 2 tacos
Internal Temp:		

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

- Firm Tofu	3.58 Pound
Slice ¼"	
- Cremini Mushrooms	0.26 5#
Sliced	
* Chopped Garlic	3/4 Teaspoon
- Green Onion	1 Cup 1/3 Tablespoon
Sliced	
- GF Tamari Soy Sauce	1/4 Cup 2 Tablespoon
- Sugar	1 Tablespoon 1/8 Teaspoon
- Roasted Sesame Oil	2 Tablespoon 1/4 Teaspoon
- Jumbo Yellow Onion	8.32 Ounce
Sliced	
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	1 1/2 Teaspoon
- Julienne Carrots	11.44 Ounce
- Shredded Green Cabbage	12.48 Ounce
* Brown Rice	12.48 Ounce

**1. Prepare rice by combining with water and cooking. Fluff. Place in warmer until service.****\*Recommended****cooking method: Steam covered for approximately 15 minutes.****Alternative cooking methods:****a. Boil water and pour over rice. Bake covered rice in the oven at 350°F for approximately 30 minutes.****b. Heat to a rolling boil. Cook until water is absorbed, about 30-40 minutes. Stir once. Cover and cook an additional 10 minutes over low heat.****2. In a large bowl, combine the soy sauce, minced garlic, sugar, and sliced green onion. Add the tofu and the mushrooms then gently stir to coat. Allow to marinate for 30 minutes.****3. In a large tilt skillet or large pot, add sesame oil and heat over medium. Add the onions, salt & pepper and cook for 5 minutes, stirring occasionally.****Add the tofu and mushrooms and cook for about 10 more minutes, stirring occasionally.****CCP: Heat to a temperature of 140°F for 15 seconds.****CCP: Hold at internal temperature of 135°F or above.****CCP: Reheat leftover produce to 165°F or higher**

Distribution...

Portions

Yield

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

Taco Street Bulgogi with Tofu and Mush

Nolans on 33rd

11/7/2023 Dinner

20 2 tacos

0.26 Batch

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Dinner

**Tofu Fried Crispy Plain**

<b>Cooking Time:</b> 6 min	<b>Serving Pan:</b>	<b>Yield:</b> 22.5 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 120 3 oz Portion
<b>Internal Temp:</b> 180		

**Ingredients & Instructions...**

- Firm Tofu	22.5 Pound
Diced ½"	
- Cornstarch	2.25 Pound
- Canola Oil	2.3 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}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Dinner	120 3 oz Portion	22.5 Pound

JHU Nolans on 33rd

Soup

Tuesday 11/7/2023

[All Meals]

## Soup Beef Barley In House

Cooking Time:	Serving Pan:	Yield: 37.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 75 8 oz
Internal Temp:		

*Ingredients & Instructions...*

- 80/20 Ground Beef	5.86 Pound
- Celery	2.35 Stalk
- Jumbo Yellow Onion	2.1 Pound
- Carrot Jumbo 50#	9.38 Ea.
- LS Beef Soup Base Paste	3/4 Cup 3 2/3 Tablespoon
* Water	5 3/4 Gallon 1 3/4 Cup
- Ground Black Pepper	1/4 Cup 2 Tablespoon
- Pearl Barley	3 1/2 Cup

1. Brown beef in a skillet or pan. Drain off excess fat.

-  
CCP: Cook to a minimum internal temperature of 160 degrees F (71 degree C) for 15 seconds.

-  
2. Dice celery, onions, and carrots. Add to beef. Sauté until tender.

3. Add remaining ingredients. Bring to a boil. Reduce heat. Simmer for 1 hour.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Dinner	75 8 oz	37.5 Pound

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/7/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/7/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 8 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/8/2023 Dinner	12 8 oz	1 1/2 Gallon



JHU Nolans on 33rd

Wednesday 11/8/2023

[None]  
Dinner

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 225 Serving
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan

22.5 Pound
- 1. Gather all ingredients
2. Remove product from package and warm in the juices from the package
- 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 11/8/2023    Dinner	120 3 oz	225 Serving

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Dinner

## Nourish Herb Roasted Pork Loin

Cooking Time:	Serving Pan:	Yield: 1.25 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Bnls Pork Loin	12.51 Pound
- Coarse Kosher Salt	3 2/3 Tablespoon
- Fresh Rosemary	1.25 Ounce
- Fresh Sage	1.25 Ounce
- Fresh Thyme	1.25 Ounce
- Fresh Italian Parsley	1.25 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
JHU Nolans on 33rd 11/8/2023 Dinner	For Use In Nourish Pork Pan Sauce	0.1 Each
Nolans on 33rd 11/8/2023 Dinner	52 3 oz	1 Each
Overproduction...	34 3 oz	1 Each

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Dinner

**Nourish Plant Based Perfect Burger**

Cooking Time:	Serving Pan:	Yield: 10 4 oz
Cooking Temp:	Serving Utensil:	Portions: 10 4 oz
Internal Temp:		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 10 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 11/8/2023 Dinner		10 4 oz

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Dinner

## Nourish Pork Pan Sauce

Cooking Time:	Serving Pan:	Yield: 3 1/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 52 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Herb Roasted Pork Loin	1 1/2 Cup 2 Tablespoon
<b>-reserve drippings from cooked pork loin</b>	
* Chicken Stock	3 1/4 Quart
- Cornstarch	3/4 Cup 1 Tablespoon
<b>-mix with water to create slurry</b>	
- Water Tap	3/4 Cup 1 Tablespoon
- Coarse Kosher Salt	6.5 Pinch
- Ground Black Pepper	6.5 Pinch

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

2. Bring pork 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 pork loin.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Dinner	52 2 oz	3 1/4 Quart

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Dinner

## Steamed Bok Choy

Cooking Time:	Serving Pan:	Yield: 1 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 64 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Bok Choy	10 Pound
* Water	2 Quart

-

1. Steam bok choy 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 11/8/2023 Dinner	52 1/2 cup	1 2" Hotel Pan
Overproduction...	12 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Allergen Friendly

Wednesday 11/8/2023

Dinner

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	7.5 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Dinner		7.5 Pound

JHU Nolans on 33rd

Wednesday 11/8/2023

B.Y.O.B.

Dinner

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport	7.5 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Dinner		7.5 Pound

JHU Nolans on 33rd  
Wednesday 11/8/2023

B.Y.O.B.  
Dinner

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 120 2 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream 4.32 Pound
- 1. Serve Chilled
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Dinner		120 2 oz



JHU Nolans on 33rd  
Wednesday 11/8/2023

B.Y.O.B.  
Dinner

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.97 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	1.33 3 Lb Pouch
1. Serve accordingly at station	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Dinner	120 1 tbsp	3.97 Pound

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/8/2023

Dinner

**BYOB Rice White**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 240 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 1/2 Gallon
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup
-	
<b>1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.</b>	
<b>2. Remove from heat and let stand covered 5 to 10 minutes.</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds</b>	
<b>CCP: Hold or serve hot food at or above 140 degree F.</b>	

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/8/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd  
Wednesday 11/8/2023

B.Y.O.B.  
Dinner

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 86.72 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#13.88 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 11/8/2023Dinner	For Use In Vegan Cassoulet	26.72 1/4 cup
Nolans on 33rd 11/8/2023Dinner	7.5 Pound	60 1/4 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/8/2023

Dinner

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 1/8 Teaspoon
* Water	2 1/2 Quart
- White Quinoa	2.44 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 11/8/2023 Dinner		50 4 oz

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.14 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	8.3 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.07 Pound
* Chopped Garlic	4.14 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	4.14 Ounce
- Pepper Chili Green Diced	1.04 Pound
- Seasoned Black Beans	28.98 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Cumin	1 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.55 Pound

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
Nolans on 33rd 11/8/2023 Dinner	120 1/2 cup	4.14 Can Batch

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Chicken Thigh Marinated Char Grilled**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 30 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Bnls Sknls Chicken Thigh	34.5 Pound
- Extra Virgin Olive Oil	3 1/4 Cup 2 Tablespoon
- Lemon Juice	3/4 Cup 2 Tablespoon
* Water	1 1/2 Cup 3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 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}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/8/2023 Dinner	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Chili Beef**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 6oz Ladle
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- 80/20 Ground Beef	8.5 Pound
- Onion Yellow Diced 1/4 inch 4/5#	2 Cup
<b>Diced</b>	
- Cnd Tomato Sauce	2 Quart
- Crushed Tomatoes	2 1/2 Quart
* Water	1 Quart
- Sugar	1/4 Cup
- Coarse Kosher Salt	2 Teaspoon
- Dark Chili Powder	2 Teaspoon
- Garlic Powder	1/2 Teaspoon
- Ground Cumin	2 Teaspoon

**1. Gather all ingredients.****2. Brown ground beef and diced onions. Drain off excess fat.****3. Mix tomatoes, water, sugar, and seasonings. Add to beef. Stir to combine.****4. Simmer 1-1/2 to 2 hours.**

-

**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.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/8/2023 Dinner	50 6oz Ladle	1 Batch

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Gravy Mushroom Creamy**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 3/4 Quart
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dairy-Free Margarine	0.85 Ounce
- Jumbo Yellow Onion Peeled & Julienned	8.81 Ounce
- Sld White Mushrooms Sliced 1/8"	8.81 Ounce
- Milk 2% .5 GAL	1 1/4 Quart 1/4 Cup
- LS Beef Soup Base Paste	0.85 Ounce
- Ground Black Pepper	1/8 Teaspoon
- Ground Nutmeg	1/8 Teaspoon
- Sour Cream	4.4 Ounce
- Unbleached All Purpose Flour	4 Ounce

**1. Gather all ingredients/equipment as needed for recipe.**

**2. In a heavy skillet, melt margarine. sauté onions & mushrooms to a light brown, add milk to scald season w/ beef base, pepper & nutmeg.**

**3. Combine flour & sour cream to make a smooth paste. Add sour cream/ flour paste to scalded milk, bring to a simmer, whisking until thickened, bubbly & smooth.**

**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 11/8/2023 Dinner	For Use In Pork Loin Roasted Peppers Onion Gravy	1 3/4 Quart



JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Nourish Roasted Tomatoes**

<b>Cooking Time:</b> 2-1/2 to 3 Hrs	<b>Serving Pan:</b>	<b>Yield:</b> 52 3 halves
<b>Cooking Temp:</b> 275 F	<b>Serving Utensil:</b>	<b>Portions:</b> 52 3 halves
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Tomato Plum (Roma) 25#	78 Each
- Extra Virgin Olive Oil	1 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Dried Sweet Basil Leaf	1/4 Cup 1/2 Teaspoon

**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  
11/8/2023 Dinner

52 3 halves

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Pork Loin Roasted Peppers Onion Gravy**

<b>Cooking Time:</b> 45 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 425°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz
<b>Internal Temp:</b> 155		

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

- Bnls Pork Loin	4.55 6-7 Lb Avg
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	2 1/4 Teaspoon
- Garlic Powder	2 1/3 Tablespoon
- Extra Virgin Olive Oil	2 1/3 Tablespoon
* Creamy Mushroom Gravy	113.64 2 oz Portion
* Caramelized Peppers & Onions	113.64 2 oz Portion

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

2. Season Pork, then heat oil in the skillet (alternatively rub oil on pork and season and oven sear at 425°F for 15 minutes) and sear pork on all sides until golden brown

3. Place pork on sheet pan and roast at 325°F for 45 minutes

4. When serving pork, pour hot drippings over the top, add peppers and onions and top with gravy

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 11/8/2023 Dinner	200 4 oz	50 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Potatoes Mashed Garlic**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

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

- |                                     |          |
|-------------------------------------|----------|
| - Idaho Potato                      | 40 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes |          |
| - Dairy-Free Margarine              | 2 Cup    |
| * Chopped Garlic                    | 1/2 Cup  |
| - Milk 2% .5 GAL                    | 2 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  
 11/8/2023 Dinner

200 1/2 cup

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Dinner

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.1 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 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 11/8/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd

Fresh

Wednesday 11/8/2023

Dinner

**Rice Brown**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 3/4 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 15 3/4 Gallon
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1/4 Cup 2 2/3 Tablespoon
- Whole Grain Brown Rice	31.5 Pound
* Water	6 1/4 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 11/8/2023 Dinner		15 3/4 Gallon

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Dinner

## French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 38.31 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 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	9.58 Pound
- Fryer Oil Susquehanna Mills	15.32 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 11/8/2023 Dinner	120 serving	38.31 1/2 cup

JHU Nolans on 33rd

Wednesday 11/8/2023

Grill  
Dinner

Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 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 11/8/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	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 11/8/2023 Dinner		120 4 oz



JHU Nolans on 33rd

Wednesday 11/8/2023

Grill  
Dinner

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 120 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 120 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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 11/8/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 6 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 11/8/2023 Dinner		6 4 oz

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Dinner

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 24 Burger
Cooking Temp:	Serving Utensil:	Portions: 24 Burger
Internal Temp:		

*Ingredients & Instructions...*

- |   |            |
|---|------------|
| - 5.33 oz White Turkey Burger Patty   | 24 5.33 Oz |
| - Small Potato Bun  | 24 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 11/8/2023 Dinner		24 Burger

JHU Nolans on 33rd

Wednesday 11/8/2023

Grill  
Dinner

Hot Dogs Beef

Cooking Time:	Serving Pan:	Yield: 120 Each
Cooking Temp:	Serving Utensil:	Portions: 120 Each
Internal Temp:		

Ingredients & Instructions...

- 6" Sknls Smoked All Beef Hot Dog	120 Each
- Potato Hot Dog Bun	120 Ea.

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Dinner		120 Each

JHU Nolans on 33rd

Pizza &amp; Pasta

Wednesday 11/8/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 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 11/8/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Wednesday 11/8/2023

Dinner

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 15 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Slcd Pork Beef Pepperoni	300 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 11/8/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Dinner

**Blend Vegetable Prince Edward**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 3/4 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

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

- Fz Prince Edward Vegetable Blend	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Dairy-Free Margarine	1.2 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/8/2023 Dinner	120 1/2 cup	3 3/4 Gallon

JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Dinner

## Nourish Roasted Sweet Potato Cubes

Cooking Time:	Serving Pan:	Yield: 52 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 52 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Sweet Potato	13 Pound
- Extra Virgin Olive Oil	12.48 Ounce
- Lemon Juice	3.12 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 11/8/2023 Dinner		52 1/2 cup



JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Dinner

**Peppers & Onions Caramelized**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 29.21 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	1 Quart 3/4 Cup
- Jumbo Yellow Onion Peeled & Julienned	17.52 Each
- Green Bell Pepper Julienned	17.53 Ea.
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

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

2. Heat half of the oil in a pan over high heat. Add 1/2 the onions and sauté until onions turn translucent, 2 minutes.

3. Add the remaining onions and seasonings and sauté on high heat for another 2 minutes. Turn heat to low and cook for about 30-40 minutes, stir occasionally until onions are very soft and are light brown in color. Reserve.

4. Sauté the sliced peppers in the remaining oil until tender. Season with salt and pepper. Mix Peppers and onions together at service.

CCP: Cook to an internal temperature of at least 140 °F or higher {CCP}

CCP: Hold cooked food at 140 degrees F.

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/8/2023 Dinner	For Use In Pork Loin Roasted Peppers Onion Gravy	14.21 Pound
Nolans on 33rd 11/8/2023 Dinner	120 2 oz Portion	15 Pound

JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Dinner

**Vegan Cassoulet**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3.34 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 6 oz
<b>Internal Temp:</b>		

**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  
Wednesday 11/8/2023

Root  
Dinner

Vegan Cassoulet

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023     Dinner	100   6 oz	3.34   Batch

JHU Nolans on 33rd

Soup

Wednesday 11/8/2023

[All Meals]

## Soup Butternut Squash In House

Cooking Time:	Serving Pan:	Yield: 103.87 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 75 8 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- Extra Virgin Olive Oil	1/2 Cup 1/3 Tablespoon
- Butternut Squash	8.66 Squash
* Water	1 Quart 1/4 Cup
* Stock Vegetable	1 1/2 Gallon 2 Cup
* Chopped Garlic	1 Cup 1 1/3 Tablespoon
- Jumbo Yellow Onion Diced	1 Quart 1/4 Cup
- Fresh Ginger Peeled & Minced	1/2 Cup 1/3 Tablespoon
- Ground White Pepper	1 1/3 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 11/8/2023 Dinner	75 8 oz	103.87 1/2 Cup

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/8/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/8/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 8 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/9/2023 Dinner	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

Thursday 11/9/2023

[None]  
Dinner

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 93.75 Serving
Cooking Temp:	Serving Utensil:	Portions: 50 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan9.38 Pound
- 
1. Gather all ingredients

2. Remove product from package and warm in the juices from the package
- 
- 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 11/9/2023Dinner	50 3 oz	93.75 Serving

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

**Nourish Beef Eye Round**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2.12 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Round Eye Beef	12.69 Pound
- Coarse Kosher Salt	1/4 Cup 3/4 Teaspoon
- Fresh Rosemary	2.12 Ounce
- Fresh Sage	2.12 Ounce
- Fresh Thyme	2.12 Ounce
- Fresh Italian Parsley	2.12 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 11/9/2023 Dinner	For Use In Nourish Beef Pan Sauce	0.2 Each
Nolans on 33rd 11/9/2023 Dinner	52 3 oz	2 Each
<b>Overproduction...</b>	24 3 oz	1 Each



JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

## Nourish Beef Pan Sauce

Cooking Time:	Serving Pan:	Yield: 3 1/4 Quart
Cooking Temp:	Serving Utensil:	Portions: 52 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Herb Roasted Beef	1 1/2 Cup 2 Tablespoon
<b>-reserve drippings from cooked eye round</b>	
* Beef Stock Using Beef Base	3 1/4 Quart
- Cornstarch	3/4 Cup 1 Tablespoon
<b>-mix with water to create slurry</b>	
- Water Tap	3/4 Cup 1 Tablespoon
- Coarse Kosher Salt	6.5 Pinch
- Ground Black Pepper	6.5 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 11/9/2023 Dinner	52 2 oz	3 1/4 Quart

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

**Nourish Mushroom Gravy**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 52 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 52 2 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion	6.5 Each
-chopped	
- Sliced Cremini Mushrooms	3.25 Pound
-roughly chopped	
- Ground Thyme	1 Tablespoon 1/4 Teaspoon
- Smoked Sweet Paprika	1 Tablespoon 1/4 Teaspoon
- Coarse Kosher Salt	1 Tablespoon 1/4 Teaspoon
* Mirepoix Stock	3 1/4 Quart
- Cornstarch	1/4 Cup 3 Tablespoon
- Water Tap	1/4 Cup 3 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 11/9/2023 Dinner		52 2 oz

JHU Nolans on 33rd

Thursday 11/9/2023

[None]  
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 10 4 oz
Cooking Temp:	Serving Utensil:	Portions: 10 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger10 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 11/9/2023Dinner		10 4 oz

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

## Soup Stock Beef Using Beef Base

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Quart
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

* Water	3 1/4 Quart
- LS Beef Soup Base Paste	2.6 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 11/9/2023 Dinner	For Use In Nourish Beef Pan Sauce	3 1/4 Quart

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

**Squash Medley Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 64 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini	4 Pound
- sliced into rounds	
- Yellow Squash	4 Pound
- sliced into rounds	
* Water	2 Quart

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 11/9/2023 Dinner	52 1/2 cup	1 2" Hotel Pan
<b>Overproduction...</b>	12 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Dinner

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Quart
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

## Ingredients &amp; Instructions...

- Mirepoix Soup Base Paste	2 1/3 Tablespoon
* Water	3 1/4 Quart

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 11/9/2023 Dinner	For Use In Nourish Mushroom Gravy	3 1/4 Quart

JHU Nolans on 33rd  
Thursday 11/9/2023

Allergen Friendly  
Dinner

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	3.13 Pound
------------------------	------------

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner		3.13 Pound

JHU Nolans on 33rd  
Thursday 11/9/2023

B.Y.O.B.  
Dinner

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport	7.5 Pound
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-  
CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner		7.5 Pound



JHU Nolans on 33rd  
Thursday 11/9/2023

B.Y.O.B.  
Dinner

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 120 2 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream4.32 Pound
1. Serve Chilled
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner		120 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/9/2023

Dinner

**Broccoli Florets Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.18 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 76 1/2 cup
<b>Internal Temp:</b>		

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

- |                         |                     |
|-------------------------|---------------------|
| - Broccoli Florets 4/3# | 17.7 Pound          |
| * Water                 | 2 1/4 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 (60 degree C).

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

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

Nolans on 33rd  
11/9/2023 Dinner

75 1/2 cup

1.18 2" Hotel Pan

JHU Nolans on 33rd  
Thursday 11/9/2023

B.Y.O.B.  
Dinner

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.97 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	1.33 3 Lb Pouch
1. Serve accordingly at station	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner	120 1 tbsp	3.97 Pound

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/9/2023

Dinner

## BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 240 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 7 1/2 Gallon
Internal Temp:		

*Ingredients & Instructions...*

- Coarse Kosher Salt	3 2/3 Tablespoon
- Long Grain White Rice	14.53 Pound
* Water	4 1/2 Gallon 3 Cup
-	
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.	

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd  
Thursday 11/9/2023

B.Y.O.B.  
Dinner

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 60 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	9.6 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
Nolans on 33rd 11/9/2023 Dinner	7.5 Pound	60 1/4 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/9/2023

Dinner

**Quinoa Cooked**

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

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 1/8 Teaspoon
* Water	2 1/2 Quart
- White Quinoa	2.44 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 11/9/2023 Dinner		50 4 oz

JHU Nolans on 33rd

Thursday 11/9/2023

Carvery  
Dinner

Asparagus Grilled Carvery

Cooking Time:	Serving Pan:	Yield: 40 3 Oz
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Jumbo Asparagus

5.6 Pound
- Extra Virgin Olive Oil

1 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 11/9/2023 Dinner	7.5 Pound	40 3 Oz

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Dinner

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.14 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	8.3 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.07 Pound
* Chopped Garlic	4.14 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	4.14 Ounce
- Pepper Chili Green Diced	1.04 Pound
- Seasoned Black Beans	28.98 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Cumin	1 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.55 Pound

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
Nolans on 33rd 11/9/2023 Dinner	120 1/2 cup	4.14 Can Batch



JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Dinner

**Chicken Thigh Marinated Char Grilled**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Bnls Sknls Chicken Thigh	57.5 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 1/2 Cup
- Lemon Juice	1 1/4 Cup 3 Tablespoon
* Water	2 3/4 Cup 1 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 2 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}**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/9/2023 Dinner	200 4 oz	50 Pound

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Dinner

**Fish Cod Baked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 3 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 3 oz
<b>Internal Temp:</b>		

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

- Fresh Cod	50 Pound
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	3/4 Cup
- Old Bay	3/4 Cup
- Fresh Italian Parsley	1/4 Cup
- Lemons 12 CT	24 Each
Sliced into Half Moon	

1. Place fish in a single layer on greased sheet pan(s).

2. Bake fish in oven at 400 degrees F for 8-10 minutes.

3. Sprinkle with salt, black pepper, and Old Bay.

4. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done. Garnish with parsley and lemon wedge.

-

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 11/9/2023 Dinner		200 3 oz

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Dinner

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.15 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Garlic Powder	1 2/3 Tablespoon

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 11/9/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.15 Batch

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Dinner

**Wild Rice**

<b>Cooking Time:</b> 15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 1.04 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 52 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 1/8 Teaspoon
- Long Grain & Wild Rice Blend	3.12 Pound
* Water	1 Gallon 1/2 Cup

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 30-35 minutes with lid on the pan.

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 11/9/2023 Dinner	52 1/2 cup	1.04 Batch

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Dinner

**Beef Philly Steak**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 Sandwich
<b>Internal Temp:</b>		

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

- Gourmet Mayonnaise	1 Gallon 2 3/4 Cup
- Garlic Cloves	3/4 Cup 3 Tablespoon
<b>-Chopped</b>	
- Extra Virgin Olive Oil	1 1/4 Cup 3 Tablespoon
- Sliced Sirloin Beef	15 Pound
<b>Sliced Thin</b>	
- Green Bell Pepper	30 Ea.
<b>Sliced Thin</b>	
- Jumbo Yellow Onion	22.5 Each
<b>Sliced Thin</b>	
- Cnd Cheddar Cheese Sauce	4.69 Pound
- Root Rolls Hoagie 6"	75 Ea.
- .75 oz Slcd Swiss Cheese	75 Slice
- Ground Italian Seasoning	1 1/4 Cup 3 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  
11/9/2023 Dinner

75 Sandwich

JHU Nolans on 33rd

Thursday 11/9/2023

Grill  
Dinner

French Fries Steak

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 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

30 Pound
- Baked
- Fryer Oil Susquehanna Mills

3 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 11/9/2023 Dinner		120 1/2 cup

JHU Nolans on 33rd

Thursday 11/9/2023

Grill

Dinner

Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 150 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	150 Ea.
- American Cheese	150 Slice
- Small Potato Bun	150 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 11/9/2023 Dinner		150 Burger

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	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

11/9/2023 Dinner

120 4 oz



JHU Nolans on 33rd

Thursday 11/9/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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 11/9/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 10 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 10 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger	10 4 OZ
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-

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  
11/9/2023 Dinner

10 4 oz

JHU Nolans on 33rd  
Thursday 11/9/2023

Grill  
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 15 Burger
Cooking Temp:	Serving Utensil:	Portions: 15 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	15 5.33 Oz
- Small Potato Bun	15 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 11/9/2023 Dinner		15 Burger

JHU Nolans on 33rd

Hot

Thursday 11/9/2023

Dinner

## Nourish New Potatoes

Cooking Time:	Serving Pan:	Yield: 52 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 52 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Red Potato	5.18 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Quart 1/2 Cup
- Extra Virgin Olive Oil	1 Quart 1/4 Cup
- Coarse Kosher Salt	7/8 Teaspoon

1. Cut potatoes into cubes (or leave whole). Boil potatoes until tender and drain.

2. Toss lightly with oil and salt.

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 11/9/2023 Dinner		52 1/2 cup

JHU Nolans on 33rd  
Thursday 11/9/2023

Pizza & Pasta  
Dinner

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 200 Each
Cooking Temp:	Serving Utensil:	Portions: 200 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	200 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner	200 serving	200 Each

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 19 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 152 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	19 22 Oz Dough
- Cnd Italian Pizza Sauce	7.13 Pound
- Shredded Part Skim Mozzarella Cheese	9.5 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 11/9/2023 Dinner	150 slice	19 Pizza
Overproduction...	2 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

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 &amp; 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 11/9/2023 Dinner	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Dinner

**Pizza Veg Mediterranean**

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

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.63 Pound
- Feta Cheese Crumbles	3.25 Pound
- Shredded Part Skim Mozzarella Cheese	3.25 Pound
- Tomato Plum (Roma) 25#	4.06 Pound
Diced 1/4"	
<b>Dice 1/4"</b>	
- Sliced Red Onion	2.03 Pound
Diced 1/4"	
<b>Dice 1/4"</b>	
- Pitted Kalamata Olives	2.03 Pound
Diced 1/4"	
<b>Dice 1/4"</b>	
- Spinach	1.22 Pound
Julienned	
<b>Julienne</b>	
-	
<b>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*</b>	
<b>2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. EVENLY DOCK DOUGH</b>	
<b>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</b>	
<b>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.</b>	
<b>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</b>	
<b>6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices</b>	
-	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...

Portions

Yield



JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/9/2023

Dinner

Pizza Veg Mediterranean

Nolans on 33rd			
11/9/2023	Dinner	100 slice	13 pizza
Overproduction...		4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Dinner

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 11/9/2023      Dinner	For Use In Pizza Veg Mediterranean	3 1/4 Cup

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Dinner

**Blend Vegetable Prince Edward**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 3/4 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

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

- Fz Prince Edward Vegetable Blend	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Dairy-Free Margarine	1.2 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/9/2023 Dinner	120 1/2 cup	3 3/4 Gallon

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Dinner

**Couscous Olive & Tomato**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 3/4 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 3/4 cup
<b>Internal Temp:</b>		

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

- Red Grape Tomatoes	12.6 Pound
* Chopped Garlic	4.8 Ounce
- Extra Virgin Olive Oil	3 Tablespoon 5/8 Teaspoon
- Red Grape Tomatoes	2.4 Pound
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
* Water	2 1/4 Cup 2 Tablespoon
- Lemon Juice	3 Tablespoon 5/8 Teaspoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 3/8 Teaspoon
- Mirepoix Soup Base Paste	4.8 Ounce
* Water	4 Gallon 3 1/4 Cup
- Coarse Kosher Salt	2 3/8 Teaspoon
- Dry Couscous	7.2 Pound
- Extra Virgin Olive Oil	4.8 Ounce
- Pitted Kalamata Olives Sliced	12 Ounce
- Fresh Italian Parsley	3 Ounce
- Dried Thyme Leaf	1 2/3 Tablespoon
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	1 Tablespoon 5/8 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 11/9/2023

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 11/9/2023      Dinner		120   3/4 cup

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Dinner

## Nourish Braised Kale

Cooking Time:	Serving Pan:	Yield: 1 1/2 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 52 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Kale 24 CT	15.6 Pound
- Extra Virgin Olive Oil	3/4 Cup 1/3 Tablespoon
- 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 11/9/2023 Dinner	52 1/2 cup	1 1/2 Gallon 2 Cup

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Dinner

**Peppers & Onions Caramelized**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 2 oz Portion
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	2 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	9 Each
- Green Bell Pepper Julienned	9 Ea.
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

2. Heat half of the oil in a pan over high heat. Add 1/2 the onions and sauté until onions turn translucent, 2 minutes.

3. Add the remaining onions and seasonings and sauté on high heat for another 2 minutes. Turn heat to low and cook for about 30-40 minutes, stir occasionally until onions are very soft and are light brown in color. Reserve.

4. Sauté the sliced peppers in the remaining oil until tender. Season with salt and pepper. Mix Peppers and onions together at service.

CCP: Cook to an internal temperature of at least 140 °F or higher {CCP}

CCP: Hold cooked food at 140 degrees F.

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner	120 2 oz Portion	15 Pound

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Dinner

## Tofu Steaks Grilled

Cooking Time:	Serving Pan:	Yield: 120 Steak
Cooking Temp:	Serving Utensil:	Portions: 120 Steak
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Sesame, Soy

## Ingredients &amp; Instructions...

- Firm Tofu	45 Pound
- Cubed	
- Roasted Sesame Oil	3/4 Cup 3 Tablespoon
- Roasted Sesame Oil	1 3/4 Cup 2 Tablespoon
- GF Tamari Soy Sauce	3 3/4 Cup
- Cnd Tomato Paste	1 3/4 Cup 2 Tablespoon
- Maple Flavored Pancake Syrup	3 3/4 Cup
* Chopped Garlic	1/2 Cup 2 Tablespoon
- Liquid Smoke Seasoning	1/4 Cup 1 Tablespoon
- Garlic Powder	1/4 Cup 1 Tablespoon
- Onion Powder	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

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  
11/9/2023 Dinner

120 Steak



JHU Nolans on 33rd

Soup

Thursday 11/9/2023

[All Meals]

**Rice White Parboiled Cooked**

<b>Cooking Time:</b> 25 min	<b>Serving Pan:</b>	<b>Yield:</b> 7.29 Pound
<b>Cooking Temp:</b> steam	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Long Grain White Rice	3.19 Pound
- Canola Oil	1 2/3 Tablespoon
* Water	3 3/4 Quart 1/2 Cup

1. Combine water, oil, and rice equally in 2" full hotel pans.

2. Steam in Rationale oven for 25 minutes until all water is absorbed.

3. Cover with plastic wrap and let rest for 10 minutes. Fluff with large fork utensil at service. Follow Chill Procedures for fried rice.

**Storage:**

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} Cover, label and date. {SOP} Move product to cooler for later use, abiding by the first in, first out rotation procedure. Store at 40 °F or below. {CCP}

**Reuse:**

Use for fried rice: Wok reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}

**FINAL RECIPE:** Last tested & edits by mgm255 - 12/9/2014: Yields and Conversions for Parboiled White Rice:

Note each 2" Hotel Pan is 5 lb of cooked rice.

1 cup raw = 6.5 oz

1 cup cooked = 5.25 oz

-----  
1 pound raw = 6.9 cup cooked

1 pound raw = 2.25 pounds cooked

-----  
1 gallon raw rice = 6.5 pounds

1 gallon raw rice with 2 gallons water = 15 bs cooked rice

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/9/2023 [All Meals]	For Use In Soup Chicken and Rice In House	7.29 Pound

JHU Nolans on 33rd

Soup

Thursday 11/9/2023

[All Meals]

## Soup Chicken and Rice In House

<b>Cooking Time:</b> 45 min	<b>Serving Pan:</b>	<b>Yield:</b> 6 1/4 Gallon
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

* Cooked Parboiled White Rice	7.29 Pound
- Halal Bnls Sknls Chicken Thigh Diced 1/4"	6.25 Pound
- Jumbo Yellow Onion Diced 3/8"	4.17 Pound
- Celery Diced 1/4"	2.08 Pound
- Carrot Jumbo 50# Diced 1/4"	2.08 Pound
- Ground Thyme	1 1/3 Tablespoon
- Fresh Rosemary Stem Removed & Chopped	1 1/3 Tablespoon
* Chicken Stock Made in Advance & Reserved	5 Gallon 3 Cup
- Ground Black Pepper	2 1/8 Teaspoon
- Fresh Italian Parsley Chopped	2.08 Ounce

1. Cook rice and reserve for use at service.

2. Dry sauté chicken in kettle, add mirepoix and herbs- sauté until vegetables are almost soft about 8 minutes.

3. Add chicken stock and Simmer soup for 30 minutes or until chicken is tender. Add black pepper, to season.

4. Cook until temperature reaches 165 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

5. Add rice and parsley right before service.

CCP: Hold at 140 °F or higher {CCP}

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Dinner	100 8 oz	6 1/4 Gallon

JHU Nolans on 33rd

Waffle Bar

Thursday 11/9/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/9/2023 Dinner

7 Waffle

JHU Nolans on 33rd

Friday 11/10/2023

[None]  
Dinner

Cauliflower Steamed

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Cauliflower	19.2 Pound
* Water	1 Gallon 3 1/4 Cup
-	
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 11/10/2023 Dinner		120 1/2 cup

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

**Chickpea Biryani**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2.4 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Serving
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jumbo Yellow Onion Diced	7.2 Pound
- Cauliflower Florets	3.6 Pound
- Red Potato Washed, Dried, Peeled, Cut 1" Cubes	7.2 Pound
- Extra Virgin Olive Oil	1 3/4 Cup
- Coarse Kosher Salt	1/2 Cup 2 Tablespoon
- Cnd Tomato Sauce	3 1/2 Quart 1/4 Cup
* Stock Vegetable	3 1/2 Gallon 2 Cup
- Ground Cumin	1 Cup 3 Tablespoon
- Garlic Powder	1 Cup 3 Tablespoon
- Ground Ginger	1 Cup 3 Tablespoon
- Dark Chili Powder	1/2 Cup 2 Tablespoon
- Dried Cilantro	2 1/4 Cup 2 Tablespoon
- Ground Turmeric	1/4 Cup 2/3 Tablespoon
- Garbanzo Beans Drained & Rinsed	24 Pound
- Green Beans	6 Pound
* Brown Rice	7.2 Pound
- Garam Masala Seasoning	1/2 Cup 2 Tablespoon
- Lemon Juice	1 1/2 Cup 1 2/3 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 11/10/2023

Dinner

Chickpea Biryani

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023    Dinner	120   Serving	2.4   Batch

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

**Green Beans Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 64 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Green Beans	8 Pound
* Water	2 Quart

-

**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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/10/2023 Dinner	50 1/2 cup	1 2" Hotel Pan
<b>Overproduction...</b>	14 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 8 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/10/2023 Dinner	12 8 oz	1 1/2 Gallon



JHU Nolans on 33rd

Friday 11/10/2023

[None]  
Dinner

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 93.75 Serving
Cooking Temp:	Serving Utensil:	Portions: 50 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan9.38 Pound
- 
1. Gather all ingredients

2. Remove product from package and warm in the juices from the package
- 
- 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 11/10/2023 Dinner	50 3 oz	93.75 Serving

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

**MOC Indian-Spiced Roasted Vegetables & Lentils**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canola Oil	1 1/4 Cup 3 Tablespoon
- Ground Turmeric	1/4 Cup 4 Tablespoon
- Ground Cumin	1/4 Cup 4 Tablespoon
- Ground Coriander	2 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 4 Tablespoon
- Garlic Cloves	3/4 Cup 3 Tablespoon

**Minced**

- Cauliflower Florets	15 Pound
- Lentils Red Organic Ckd	3 3/4 Quart
- Jalapeno Pepper	1/4 Cup 4 Tablespoon

**Finely chopped**

- Red Potato	1 3/4 Quart 1/2 Cup
--------------	---------------------

**Skin On, Diced**

- Garbanzo Beans	1 3/4 Quart 1/2 Cup
- Onion Red Jumbo 25#	1 3/4 Quart 1/2 Cup

**Chopped**

-

**1. Preheat oven to 425 degrees F.****2. In a small bowl, combine oil, turmeric, cumin, coriander, salt, and garlic. Stir well.****3. In a large bowl, combine cauliflower, lentils, jalapeno, potato, and chickpeas.****4. Pour oil and spice mixture over the vegetables and combine well to coat all of the vegetables.****5. Pour mixture onto a foil-lined sheet tray.****6. Bake for 15 minutes.****7. Remove from oven and stir. Bake for another 10 minutes or until potatoes are cooked through and tender.**

-

**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

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

MOC Indian-Spiced Roasted Vegetables & Lentils

Nolans on 33rd  
11/10/2023    Dinner

75    1/2 cup

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

## Nourish Chicken Pan Sauce

Cooking Time:	Serving Pan:	Yield: 1 3/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- |   |                        |
|---|------------------------|
| * Herb Roasted Chicken  | 3 3/4 Cup              |
| <b>-reserve drippings from cooked chicken</b>   |                        |
| * Chicken Stock   | 1 3/4 Gallon 2 Cup     |
| - Cornstarch  | 1 3/4 Cup 2 Tablespoon |
| <b>-mix with water to create slurry</b>   |                        |
| - Water Tap   | 1 3/4 Cup 2 Tablespoon |
| - Coarse Kosher Salt  | 15 Pinch               |
| - Ground Black Pepper   | 15 Pinch               |
| -   |                        |
| <b>1. If not already done, strain drippings from roasted chicken through fine-mesh sieve and set aside.</b>   |                        |
| <b>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.</b> |                        |
| <b>3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes.</b>   |                        |
| <b>4. Keep warm and serve atop roasted chicken.</b>   |                        |
| -   |                        |
| <b>CCP: Hold or serve hot food at or above 140 degrees F</b>  |                        |

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner	120 2 oz	1 3/4 Gallon 2 Cup

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

**Nourish Cilantro Tomato Chicken**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 3 oz
<b>Cooking Temp:</b> 375 F	<b>Serving Utensil:</b>	<b>Portions:</b> 75 3 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Whole Chicken Halal	7.5 Each
-spatch-cocked	
- Fresh Cilantro	1.25 Pound
-chopped	
- Tomato Plum (Roma) 25#	15 Each
-chopped	
- Garlic Cloves	10 Ounce
-chopped	
- Coarse Kosher Salt	5 Ounce
- Ground Spanish Paprika	7.5 Ounce
- Jumbo Yellow Onion	5 Each
-sliced	
- Limes	10 Ea.
-squeezed	
- Extra Virgin Olive Oil	1.88 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]
Friday 11/10/2023	Dinner

Nourish Cilantro Tomato Chicken

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023   Dinner		75   3 oz

JHU Nolans on 33rd

Friday 11/10/2023

[None]  
Dinner

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 10 4 oz
Cooking Temp:	Serving Utensil:	Portions: 10 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger10 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 11/10/2023 Dinner		10 4 oz

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

## Nourish Whole Chicken

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.81 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Whole Chicken Halal	2.43 Pound
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Spanish Paprika	3/4 Teaspoon
- Fresh Rosemary	2 3/8 Teaspoon
- Fresh Sage	2 3/8 Teaspoon
- Fresh Thyme	2 3/8 Teaspoon
- Fresh Italian Parsley	2 3/8 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 11/10/2023 Dinner	For Use In Nourish Chicken Pan Sauce	1 Each
<b>Overproduction...</b>	2 3 oz	0.2 Each



JHU Nolans on 33rd

[None]

Friday 11/10/2023

Dinner

## Pizza Hawaiian

<b>Cooking Time:</b> 5-10 min	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pizza
<b>Cooking Temp:</b> 550 F	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Slice
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- |  |                     |
|--|---------------------|
| - Dough Pizza Supreme 22 oz            | 12.5 22 Oz Dough    |
| - Cnd Italian Pizza Sauce              | 4.69 Pound          |
| - Shredded Part Skim Mozzarella Cheese | 6.25 Pound          |
| - Frozen Cooked Diced Ham              | 2 1/4 Quart 1/4 Cup |
| -thawed                                |                     |
| - Cnd Pineapple Tidbits in Juice       | 2 1/4 Quart 1/4 Cup |
| -drained                               |                     |
| -                                      |                     |
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, pineapple, and ham 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 165 degrees F for 15 seconds  
CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner	100 Slice	12.5 Pizza

JHU Nolans on 33rd  
Friday 11/10/2023

Allergen Friendly  
Dinner

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 3.13 Pound
Cooking Temp:	Serving Utensil:	Portions: 3.13 Pound
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	3.13 Pound
------------------------	------------

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner		3.13 Pound

JHU Nolans on 33rd

Friday 11/10/2023

B.Y.O.B.

Dinner

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 7.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 7.5 Pound
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport7.5 Pound
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner		7.5 Pound

JHU Nolans on 33rd

Friday 11/10/2023

B.Y.O.B.

Dinner

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 120 2 oz
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream4.32 Pound
1. Serve Chilled
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner		120 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Dinner

**Beans Black Vegetarian Seasoned**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Seasoned Black Beans	6 26.9 Oz Bag
* Water	3 Gallon

- 
- 1. Gather all ingredients
- 2. Boil water in 4" deep half-steamtable pan
- 3. Pour beans into water and cover
- 4. Allow beans to sit for 40 minutes on steamtable
- 

**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 11/10/2023 Dinner		120 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Dinner

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.97 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole1.33 3 Lb Pouch
1. Serve accordingly at station
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner	120 1 tbsp	3.97 Pound

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Dinner

## BYOB Rice White

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 400 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 1/2 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Long Grain White Rice	24.22 Pound
* Water	7 3/4 Gallon 1 Cup

- 
- 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.

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner	12 1/2 Gallon	400 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Dinner

**BYOB Tomatoes Diced**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 60 1/4 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7.5 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |                    |           |
|--------------------|-----------|
| - Tomatoes 6X6 25# | 9.6 Pound |
| Sliced             |           |

**1. Dice 1/4"****2. Serve accordingly on salad bar**

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/10/2023 Dinner	7.5 Pound	60 1/4 cup



JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Dinner

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt 1 1/8 Teaspoon
- \* Water 2 1/2 Quart
- White Quinoa 2.44 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/10/2023 Dinner		50 4 oz

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Dinner

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.14 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	8.3 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.07 Pound
* Chopped Garlic	4.14 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	4.14 Ounce
- Pepper Chili Green Diced	1.04 Pound
- Seasoned Black Beans	28.98 Pound
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Cumin	1 1/3 Tablespoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.55 Pound

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
Nolans on 33rd 11/10/2023 Dinner	120 1/2 cup	4.14 Can Batch

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Dinner

## Chicken Thigh Marinated Char Grilled

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Bnls Sknls Chicken Thigh	57.5 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 1/2 Cup
- Lemon Juice	1 1/4 Cup 3 Tablespoon
* Water	2 3/4 Cup 1 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 2 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 11/10/2023 Dinner	200 4 oz	50 Pound

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Dinner

## Nourish Yellow Rice

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2 1/4 Gallon 1 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Jumbo Yellow Onion	3 Cup
- Extra Virgin Olive Oil	1 Cup
- Ground Turmeric	3 2/3 Tablespoon
- Parboiled Long Grain Brown Rice	4.5 Pound
* Water	1 1/2 Gallon
- Mirepoix Soup Base Paste	1/4 Cup 1/3 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 11/10/2023 Dinner	75 1/2 cup	2 1/4 Gallon 1 1/2 Cup

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Dinner

**Salsa Pineapple**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 2 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Fresh Cut Pineapple	10 Pound
- Red Bell Pepper Sliced Thin	1/2 Cup
- Green Bell Pepper	1/2 Cup
- Fresh Cilantro	3 Tablespoon
- Fresh Squeeze Lime Juice	1/4 Cup
- Coarse Kosher Salt	1/4 Teaspoon
- Ground Black Pepper	1/4 Teaspoon
-	
<b>1. Gather all ingredients</b>	
<b>2. Peel and remove core from pineapple. Remove brown eyes and dice into small pieces</b>	
<b>3. Add diced peppers, cilantro, and lime juice</b>	
<b>4. Season with salt and pepper</b>	
-	
<b>CCP: Hold or serve cold food at or below 40 degrees F</b>	

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner		50 2 oz

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Dinner

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.15 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Garlic Powder	1 2/3 Tablespoon

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 11/10/2023 Dinner	For Use In Chicken Thigh Marinated Char Grilled	0.15 Batch

JHU Nolans on 33rd

Desserts

Friday 11/10/2023

Dinner

## Cookies Chocolate Chip

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 150 Cookie
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Cookie
<b>Internal Temp:</b>		

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 150 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

11/10/2023 Dinner

150 Cookie

JHU Nolans on 33rd

Fresh

Friday 11/10/2023

Dinner

**Rice Brown**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2 3/4 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 Tablespoon 5/8 Teaspoon
- Whole Grain Brown Rice	5.7 Pound
* Water	1 Gallon 2 1/4 Cup

- 
- 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 11/10/2023 Dinner	For Use In Chickpea Biryani	2 3/4 Gallon 2 Cup



JHU Nolans on 33rd

Grill

Friday 11/10/2023

Dinner

## Bar Pretzel Mini Gourmet

Cooking Time:	Serving Pan:	Yield: 0.25 Batch
Cooking Temp:	Serving Utensil:	Portions: 75 Pretzel&Toppings
Internal Temp:		

*Ingredients & Instructions...*

- Mini Pretzel Bites	1.25 350/.4 Oz
- Cnd Cheddar Cheese Sauce	4.38 Pound
- Dijon Honey Mustard Dressing	2 Pound

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

2. Heat cheese and place into warmer unit. Hold @140F{CCP}

3. Heat pretzels as directed and place into warmer unit for service.

5. Refill station as needed.

Service:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner	75 Pretzel&Toppings	0.25 Batch

JHU Nolans on 33rd

Friday 11/10/2023

Grill  
Dinner

Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 150 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	150 Ea.
- American Cheese	150 Slice
- Small Potato Bun	150 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 11/10/2023 Dinner		150 Burger

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 200 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	50 Pound
- Extra Virgin Olive Oil	1 3/4 Quart 1/2 Cup
- Garlic Cloves	15 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 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

11/10/2023 Dinner

200 4 oz

JHU Nolans on 33rd  
Friday 11/10/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 100 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Burger
<b>Internal Temp:</b> 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 11/10/2023 Dinner		100 Burger

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Dinner

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 6 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 11/10/2023 Dinner		6 4 oz

JHU Nolans on 33rd  
Friday 11/10/2023

Grill  
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 24 Burger
Cooking Temp:	Serving Utensil:	Portions: 24 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	24 5.33 Oz
- Small Potato Bun	24 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 11/10/2023 Dinner		24 Burger

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Dinner

**Tater Tots**

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 200 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

**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               | 50 Pound |
| - Fryer Oil Susquehanna Mills | 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  
11/10/2023 Dinner

200 1/2 cup

JHU Nolans on 33rd

Passport

Friday 11/10/2023

Dinner

## Chicken Tandoori

Cooking Time:	Serving Pan:	Yield: 200 4 Oz
Cooking Temp:	Serving Utensil:	Portions: 200 4 Oz
Internal Temp:		

## Ingredients &amp; Instructions...

- Halal Bnls Sknls Chicken Thigh	36.67 Pound
<b>For first marinade:</b>	
- Fresh Ginger	3/4 Cup 1 1/3 Tablespoon
<b>Peeled &amp; Chopped</b>	
- Garlic Cloves	3/4 Cup 1 1/3 Tablespoon
- Canola Oil	3 1/3 Tablespoon
- Chili Powder Kashmiri	1/2 Cup 3 Tablespoon
- Lemon Juice	1 Cup 2/3 Tablespoon
- Coarse Kosher Salt	1 5/8 Teaspoon
<b>For second marinade:</b>	
- Plain Fat-Free Greek Yogurt	1 1/4 Gallon
- Fresh Ginger	3/4 Cup 1 1/3 Tablespoon
<b>Peeled &amp; Chopped</b>	
- Garlic Cloves	3/4 Cup 1 1/3 Tablespoon
- Canola Oil	3 1/3 Tablespoon
- Chili Powder Kashmiri	1/2 Cup 3 Tablespoon
- Ground Coriander	1/4 Cup 2 Tablespoon
- Garam Masala Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/2 Teaspoon
- Ground Black Pepper	2 2/3 Tablespoon
- Ground Cumin	1/4 Cup 2 Tablespoon
- Oil Mustard Indian	2 Quart 1/4 Cup

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 11/10/2023

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 11/10/2023   Dinner		200   4 Oz

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Dinner

**Bread Garlic Texas Toast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 Slice
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Slice
<b>Internal Temp:</b>		

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

- Dairy-Free Margarine	3 1/2 Cup 2 Tablespoon
- Garlic Powder	2 1/4 Cup 2 Tablespoon
- Texas Toast Bread	120 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  
11/10/2023 Dinner

120 Slice

JHU Nolans on 33rd  
Friday 11/10/2023

Pizza & Pasta  
Dinner

Garlic Minced Sauteed in Olive Oil

Cooking Time:	Serving Pan:	Yield: 1 3/4 Cup 2 Tablespoon
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

Ingredients & Instructions...

* Chopped Garlic	1 3/4 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2 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 11/10/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	1 3/4 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 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 11/10/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Dinner

## Pizza Vegan Broccoli &amp; Mushroom

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 15 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 120 slice
<b>Internal Temp:</b> 165		

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.88 Pound
* Minced Garlic Sauteed in Olive Oil	1 3/4 Cup 2 Tablespoon
- Shrd Vegan Mozzarella Cheese Sub	7.5 Pound
- Fz Cut Broccoli	4.69 Pound
* Roasted Mushroom Pizza Topping	3.75 Pound
- Tomatoes 6X6 25#	300 slice
Sliced	
<b>Sliced</b>	
* Pizza Seasoning Spice Blend	1/4 Cup 4 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 11/10/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Dinner

## Sauce Pizza Oil Garlic Herb

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

*Ingredients & Instructions...*

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/10/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	3 3/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Dinner

## Spice Blend Pizza Seasoning

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.59 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

*Ingredients & Instructions...*

- Garlic Powder	2 7/8 Teaspoon
- Onion Powder	2 7/8 Teaspoon
- Dried Oregano Leaf	3 2/3 Tablespoon
- Dried Sweet Basil Leaf	2 7/8 Teaspoon
- Dried Thyme Leaf	1 1/2 Teaspoon
- Crushed Red Pepper	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 11/10/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	1.59 Ounce

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Dinner

## Topping Pizza Veg Mushrooms Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.75 Pound
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 140		

**Ingredients & Instructions...**

- Sld White Mushrooms Sliced 1/8"	4.88 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/8 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 11/10/2023 Dinner	For Use In Pizza Vegan Broccoli & Mushroom	3.75 Pound



JHU Nolans on 33rd

Root

Friday 11/10/2023

Dinner

## Nourish Sauteed Spinach

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

## Ingredients &amp; Instructions...

- Spinach	12.5 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup
-	
1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.	
2. In a large pot, heat olive oil and add spinach, salt, and pepper to pot.	
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. Toss lightly with oil.	
-	
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 11/10/2023 Dinner	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Root

Friday 11/10/2023

Dinner

**Nourish Seasoned Pinto Beans**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 2" Hotel Pan
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 64 1/2 cup
<b>Internal Temp:</b> 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 11/10/2023 Dinner	50 1/2 cup	1 2" Hotel Pan
Overproduction...	14 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Friday 11/10/2023

Dinner

## Peppers &amp; Onions Caramelized

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 15 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 2 oz Portion
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Extra Virgin Olive Oil	2 1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	9 Each
- Green Bell Pepper Julienned	9 Ea.
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon

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

2. Heat half of the oil in a pan over high heat. Add 1/2 the onions and sauté until onions turn translucent, 2 minutes.

3. Add the remaining onions and seasonings and sauté on high heat for another 2 minutes. Turn heat to low and cook for about 30-40 minutes, stir occasionally until onions are very soft and are light brown in color. Reserve.

4. Sauté the sliced peppers in the remaining oil until tender. Season with salt and pepper. Mix Peppers and onions together at service.

CCP: Cook to an internal temperature of at least 140 °F or higher {CCP}

CCP: Hold cooked food at 140 degrees F.

CCP: Reheat product to 165 °F internal temperature for at least 15 seconds

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Dinner	120 2 oz Portion	15 Pound

JHU Nolans on 33rd

Root

Friday 11/10/2023

Dinner

## Root Basmati Rice

<b>Cooking Time:</b> 15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 4 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Coarse Kosher Salt	2 2/3 Tablespoon
- Basmati Rice	12 Pound
* Water	4 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 11/10/2023 Dinner	200 1/2 cup	4 Batch

JHU Nolans on 33rd

Soup

Friday 11/10/2023

Dinner

## Soup Chowder Corn In House

Cooking Time:	Serving Pan:	Yield: 3 1/2 Gallon
Cooking Temp:	Serving Utensil:	Portions: 75 6 oz ladle
Internal Temp:		

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

- LS Chicken Soup Base Paste	1/4 Cup 1 2/3 Tablespoon
* Water	1 1/4 Gallon 3 Cup
- Bacon	11.32 Ounce
- Dairy-Free Margarine	5.66 Ounce
- Jumbo Yellow Onion	1.06 Pound
- Celery	1.06 Pound
- Green Bell Pepper	11.32 Ounce
- Red Bell Pepper Sliced Thin	11.32 Ounce
- Unbleached All Purpose Flour	8.5 Ounce
- Fz Corn	5.66 Pound
- Idaho Potato Washed, Dried, Peeled, Cut 1" Cubes	5.66 Pound
- Bay Leaf	1.42 Leaf
- Heavy Cream	2 3/4 Cup 1 1/3 Tablespoon
- Milk 2% .5 GAL	2 3/4 Cup 1 1/3 Tablespoon
- Coarse Kosher Salt	1 3/8 Teaspoon
- Ground White Pepper	3/4 Teaspoon
- Hot Sauce Texas Pete	1 2/3 Tablespoon
- Sauce Worcestershire Vegan	5 1/2 Gallon 2 1/2 Cup

**1. Prepare stock by mixing soup base and water.****2. In a soup pot, render the bacon and melt the margarine over medium heat until the lean portions of the bacon are lightly crisp, about 6 minutes.****3. Add the onions, celery and peppers to the fat mixture and sweat until softened, about 5 minutes.****4. Add the flour and cook, stirring frequently, to make a white roux, about 3 minutes.****5. Remove the pot from the heat and add half of the stock. Stir until combined. Return the pot to medium heat and continue stirring to work out any lumps. Repeat with the remaining half of the stock. Bring the soup to a simmer and cook, stirring periodically to prevent scorching, until the soup thickened, 30 to 40 minutes.****6. Puree half of the corn and add it to the soup with the potatoes. Add the remaining whole corn and bay leaf and simmer, covered, until the corn and potatoes are tender, about 15 minutes.**

JHU Nolans on 33rd  
Friday 11/10/2023

Soup  
Dinner

Soup Chowder Corn In House

- 7. Add the cream and milk to the soup and stir to combine. Heat the soup just until it begins to simmer, about 10 minutes. Remove and discard the bay leaf.
- 8. To finish the soup for service, return it to a boil. Taste the soup and season with salt, pepper, hot sauce, and Worcestershire sauce.
- 
- 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
Nolans on 33rd 11/10/2023    Dinner	75   6 oz ladle	3 1/2 Gallon

JHU Nolans on 33rd

Waffle Bar

Friday 11/10/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/10/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 12 8 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 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 11/11/2023 Dinner	12 8 oz	1 1/2 Gallon



JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Dinner

## Pizza Margherita

Cooking Time:	Serving Pan:	Yield: 12.5 Pizza
Cooking Temp:	Serving Utensil:	Portions: 100 Slice
Internal Temp:		

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	12.5 22 Oz Dough
- Cnd Italian Pizza Sauce	4.69 Pound
- Slcd WM Mozzarella Cheese	100 Slice
- Fresh Micro Basil	12.5 Ounce
* Oil Garlic Herb Pizza Sauce	1.56 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 (one slice mozz per 1 slice pizza).

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. Brush garlic oil over crust. Cut into EIGHT (8) even slices

7. Garnish pizza slices with micro basil, evenly distributing them.

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 11/11/2023 Dinner	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Dinner

**Shrimp Alfredo with Fettuccine**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 200 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 200 1/2 cup
<b>Internal Temp:</b>		

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

- Dairy-Free Margarine	2 1/4 Quart
- Unbleached All Purpose Flour	1 Gallon
- Milk 2% .5 GAL	6 3/4 Gallon
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	2 2/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	44 Pound
- Grated Parmesan Cheese	3 1/4 Quart
- 10" Fettuccine Pasta	20 Pound
* Water	10 Gallon

1. Melt margarine and remove from heat. Add flour, stirring until smooth

2. Gradually add warm milk, stirring constantly, for about 15-20 minutes, or until smooth and thick

3. Season sauce with salt and pepper

4. Add shrimp and Parmesan cheese to sauce

5. Cook noodles in boiling water for 10 minutes, or until tender. Drain off excess liquid

6. Serve 6 shrimp and 1/2 cup of sauce over 1/2 cup of pasta

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  
11/11/2023 Dinner

200 1/2 cup

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Dinner

## Wrap BLT

Cooking Time:	Serving Pan:	Yield: 120 Wrap
Cooking Temp:	Serving Utensil:	Portions: 120 Wrap
Internal Temp:		

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	360 slice
Sliced	
- Green Leaf Lettuce	7.5 Pound
* Bacon	480 1 slice
Crumbled	
- Light Mayonnaise	7.5 Pound
- Deli 12" Tomato Basil Flour Tortilla	120 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  
11/11/2023 Dinner

120 Wrap

JHU Nolans on 33rd

Carvery

Saturday 11/11/2023

Dinner

**Carvery Greens Swiss Chard Braised**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

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

- Red Swiss Chard	36 Pound
- Cnd Red Pimiento	1/2 Cup 2 Tablespoon
* Chopped Garlic	1 Cup 3 Tablespoon
- Extra Virgin Olive Oil	1 Cup 3 Tablespoon
- Dairy-Free Margarine	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	2 3/8 Teaspoon

**1. Rinse off Swiss chard leaves thoroughly. Remove the toughest third of the stalk and discard it.**

**2. Roughly chop the Swiss chard leaves and stem into inch-wide strips.**

**3. Sauté garlic cloves and drained red peppers in olive oil for 1 minute.**

**4. Add the chopped Swiss chard leaves to the sauté. Cover and cook for 10 minutes, or until tender, stirring after 5 minutes.**

**5. Lightly toss with margarine 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  
11/11/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Dinner

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 48 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 1920 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 11/11/2023 Dinner	For Use In Wrap BLT	48 Pound

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Dinner

## French Fries Sweet Potato

<b>Cooking Time:</b> 25-30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

*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 | 30 Pound |
| Baked                             |          |
| - Fryer Oil Susquehanna Mills     | 3 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  
11/11/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Dinner

Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 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 11/11/2023 Dinner		120 Burger

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Dinner

## Grill Chicken Breast

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	30 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon
- Ground Black Pepper	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  
11/11/2023 Dinner

120 4 oz



JHU Nolans on 33rd  
Saturday 11/11/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 120 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 120 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 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 11/11/2023 Dinner		120 Burger

JHU Nolans on 33rd

Saturday 11/11/2023

Grill  
Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 7 4 oz
Cooking Temp:	Serving Utensil:	Portions: 7 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	7 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 11/11/2023 Dinner		7 4 oz

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Dinner

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 24 Burger
Cooking Temp:	Serving Utensil:	Portions: 24 Burger
Internal Temp:		

*Ingredients & Instructions...*

- |   |            |
|---|------------|
| - 5.33 oz White Turkey Burger Patty   | 24 5.33 Oz |
| - Small Potato Bun  | 24 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 11/11/2023 Dinner		24 Burger

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 15 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 120 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 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 11/11/2023 Dinner	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Dinner

**Pizza Meat Chicken Bacon Ranch BBQ**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 15 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 120 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Sweet BBQ Sauce	5.63 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	7.5 Pound
* Grilled Chicken Breast Pizza Topping	3.75 Pound
- Bacon	2.81 Pound
- Buttermilk Ranch Dressing	1.88 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 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 11/11/2023 Dinner	120 slice	15 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Dinner

**Sauce Pizza Oil Garlic Herb**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Cup 2 Tablespoon
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
- Garlic Powder	1 1/8 Teaspoon
- Onion Powder	1 1/8 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 1/8 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 11/11/2023    Dinner	For Use In Pizza Margherita	3 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Dinner

## Topping Pizza Meat Chicken Breast Grilled

<b>Cooking Time:</b> 25 min	<b>Serving Pan:</b>	<b>Yield:</b> 0.38 batch
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- |  |                  |
|--|------------------|
| - Halal Boneless Skinless Chicken Breast | 3.8 Pound        |
| Grilled                                  |                  |
| - Canola Oil                             | 1 2/3 Tablespoon |
| - Lemon Juice                            | 1 2/3 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 11/11/2023 Dinner	For Use In Pizza Meat Chicken Bacon Ranch BBQ	0.38 batch

JHU Nolans on 33rd

Root

Saturday 11/11/2023

Dinner

## Rice White

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

## Ingredients &amp; 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 11/11/2023 Dinner	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan



JHU Nolans on 33rd

Root

Saturday 11/11/2023

Dinner

## Tofu Steaks Grilled

Cooking Time:	Serving Pan:	Yield: 120 Steak
Cooking Temp:	Serving Utensil:	Portions: 120 Steak
Internal Temp:		

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

- Firm Tofu	45 Pound
- Cubed	
- Roasted Sesame Oil	3/4 Cup 3 Tablespoon
- Roasted Sesame Oil	1 3/4 Cup 2 Tablespoon
- GF Tamari Soy Sauce	3 3/4 Cup
- Cnd Tomato Paste	1 3/4 Cup 2 Tablespoon
- Maple Flavored Pancake Syrup	3 3/4 Cup
* Chopped Garlic	1/2 Cup 2 Tablespoon
- Liquid Smoke Seasoning	1/4 Cup 1 Tablespoon
- Garlic Powder	1/4 Cup 1 Tablespoon
- Onion Powder	1/4 Cup 1 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon

**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  
11/11/2023 Dinner

120 Steak

JHU Nolans on 33rd

Root

Saturday 11/11/2023

Dinner

## Tomatoes Oven Roasted

Cooking Time:	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Tomatoes 6X6 25#	33.75 Pound
Diced	
- Extra Virgin Olive Oil	2 3/4 Cup
* Chopped Garlic	3.75 Ounce
- Peeled Shallot	3.75 Ounce
- Fresh Basil	1/4 Cup 1/3 Tablespoon
- Fresh Oregano	1/4 Cup 1/3 Tablespoon
- Fresh Thyme	3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1 Tablespoon

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  
11/11/2023 Dinner

120 1/2 cup

JHU Nolans on 33rd

Soup

Saturday 11/11/2023

[All Meals]

## Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 3.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 8 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- LS Chicken Soup Base Paste	3/4 Cup 2/3 Tablespoon
* Water	4 3/4 Gallon
- Jumbo Yellow Onion	6.4 Each
<b>Chopped 1/4"</b>	
- Celery	1.6 Stalk
<b>Chopped 1/4"</b>	
- 1/2" Wide Curly Egg Noodles	4 Pound
- Dairy-Free Margarine	1 Quart 3/4 Cup
- Unbleached All Purpose Flour	3 Cup 3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Dcd Chicken Breast	4.8 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 11/11/2023 Dinner	120 8 oz	3.2 Batch

JHU Nolans on 33rd

Waffle Bar

Saturday 11/11/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/11/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Dinner

**Green Beans Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2.5 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 160 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Green Beans	20 Pound
* Water	1 1/4 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 11/12/2023 Dinner	130 1/2 cup	2.5 2" Hotel Pan
<b>Overproduction...</b>	30 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Dinner

## Lemonade Blue Jay

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 13 8 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.82 14 Oz Pouch
- Syrup Blue Curacao	0.41 1 LT
- Water Tap	1 1/2 Gallon 2 Cup

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 11/12/2023 Dinner	13 8 oz	1 1/2 Gallon 2 Cup

JHU Nolans on 33rd

Carvery

Sunday 11/12/2023

Dinner

## Chicken Chipotle Lime

Cooking Time:	Serving Pan:	Yield: 150 4 oz
Cooking Temp:	Serving Utensil:	Portions: 150 4 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- Halal Bnls Sknls Chicken Thigh	150 4 oz
- Fresh Squeeze Lime Juice	1 Gallon 2 3/4 Cup
- Extra Virgin Olive Oil	2 1/4 Quart 1/4 Cup
- Fresh Cilantro	1 3/4 Quart
- Jalapeno Pepper Seeded & Diced	37.5 Ea.
- Dark Chili Powder	1 1/2 Cup 1 Tablespoon
* Chopped Garlic	3 3/4 Cup 3 Tablespoon
- Light Amber Honey	3 1/2 Cup
- Coarse Kosher Salt	1 1/2 Cup 1 Tablespoon

## 1. Gather all ingredients

2. In a big bowl, whisk together lime juice, olive oil, chopped cilantro, diced jalapeno, chili powder, garlic, honey, and salt

3. Add chicken to marinade, stirring to coat evenly. Marinade for at least 2 hours

4. Grill chicken thighs until golden brown and charred on both sides

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 11/12/2023 Dinner		150 4 oz

JHU Nolans on 33rd

Deli

Sunday 11/12/2023

Dinner

## Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 4 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 130 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Sliced Potatoes 28.6 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 11/12/2023 Dinner	130 1/2 cup	4 Gallon 1 Cup



JHU Nolans on 33rd

Desserts

Sunday 11/12/2023

Dinner

## Cookie Snickerdoodle

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 130 Cookie
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 130 Cookie
<b>Internal Temp:</b>		

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

- Light Brown Sugar	1 3/4 Cup 3 Tablespoon
- Ground Cinnamon	1/4 Cup 1 Tablespoon
- 1.5 oz Fz Sugar Cookie Dough	130 Ea.

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  
11/12/2023 Dinner

130 Cookie

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Dinner

**Burger Brunch**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 130 1 burger
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 130 1 burger
<b>Internal Temp:</b>		

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

- English Muffin	130 Each
- Fz 4 oz Beef Patty	130 4 Oz Patty
- American Cheese	130 Slice
- Canadian Bacon	130 Slice
- Large Egg	130 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  
11/12/2023 Dinner

130 1 burger

JHU Nolans on 33rd

Sunday 11/12/2023

Grill  
Dinner

Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 130 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 130 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	130 Ea.
- American Cheese	130 Slice
- Small Potato Bun	130 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 11/12/2023 Dinner		130 Burger

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Dinner

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 130 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 130 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	32.5 Pound
- Extra Virgin Olive Oil	1 Quart 3/4 Cup
- Garlic Cloves	9.75 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	3 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  
11/12/2023 Dinner

130 4 oz

JHU Nolans on 33rd

Sunday 11/12/2023

Grill  
Dinner

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 130 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 130 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	130 Ea.
- Small Potato Bun	130 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 11/12/2023 Dinner		130 Burger

JHU Nolans on 33rd

Sunday 11/12/2023

Grill  
Dinner

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 7 4 oz
Cooking Temp:	Serving Utensil:	Portions: 7 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	7 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 11/12/2023 Dinner		7 4 oz

JHU Nolans on 33rd

Sunday 11/12/2023

Grill  
Dinner

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 26 Burger
Cooking Temp:	Serving Utensil:	Portions: 26 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	26 5.33 Oz
- Small Potato Bun	26 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 11/12/2023 Dinner		26 Burger

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Dinner

## Skillet Southwest Vegan

Cooking Time:	Serving Pan:	Yield: 2.6 Batch
Cooking Temp:	Serving Utensil:	Portions: 130 4 oz
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Canola Oil	1/2 Cup 2 Tablespoon
- Vegan Chorizo Crumbles	3.9 Pound
- Sweet Potato	5.85 Pound
- Jumbo Yellow Onion	2.44 Pound
- Green Bell Pepper	2.44 Pound
- Red Bell Pepper	2.44 Pound
Sliced Thin	
- Jalapeno Pepper	2 1/2 Cup 2 Tablespoon
Seeded & Diced	
- Garlic Cloves	2.6 Clove
Chopped	
- Fz Corn	3.9 Pound
- Black Beans	4.88 Pound
Drained & Rinsed	
- Tomato Plum (Roma) 25#	2.6 Pound
Chopped	
- Shrd Vegan Cheddar Cheese Sub	2.6 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 11/12/2023 Dinner	130 4 oz	2.6 Batch



JHU Nolans on 33rd

Pizza & Pasta

Sunday 11/12/2023

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 11/12/2023 Dinner	For Use In Pizza Veg Tomato & Ricotta Cheese White	1 1/2 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Dinner

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 17 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 136 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	17 22 Oz Dough
- Cnd Italian Pizza Sauce	6.38 Pound
- Shredded Part Skim Mozzarella Cheese	8.5 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 11/12/2023 Dinner	130 slice	17 Pizza
Overproduction...	6 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Dinner

**Pizza Meatlovers Supreme with Bacon**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 17 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 136 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	17 22 Oz Dough
- Cnd Italian Pizza Sauce	6.38 Pound
- Shredded Part Skim Mozzarella Cheese	8.5 Pound
- Slcd Pork Beef Pepperoni	340 Slice
* Ground Beef Burger Pizza Topping Cooked & Drained	2.13 Pound
- Ham Smoked Deli Diced 1/4"	2.13 Pound
- Ground Sweet Mild Italian Pork Sausage	2.13 Pound
<b>CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds</b>	
- Bacon	2.13 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 11/12/2023 Dinner	130 slice	17 pizza
<b>Overproduction...</b>	6 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Dinner

## Pizza Veg Tomato &amp; Ricotta Cheese White

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 13 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 104 slice
<b>Internal Temp:</b> 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
* Minced Garlic Sautéed in Olive Oil	1 1/2 Cup 2 Tablespoon
- Shrd Mozzarella Provolone 5 Cheese Blend	3.25 Pound
- Whole Milk Ricotta Cheese	4.06 Pound
- Tomato Plum (Roma) 25#	4.47 Pound
Chopped	
<b>Diced</b>	
- 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 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 4 oz cheese blend evenly over sauce. Dollop ricotta cheese evenly over the pizza. Top with diced tomato 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 11/12/2023 Dinner	100 slice	13 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Dinner

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 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 11/12/2023 Dinner	For Use In Pizza Veg Tomato & Ricotta Cheese White	3 1/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Dinner

## Topping Pizza Meat Beef Ground Burger

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.13 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 158		

*Ingredients & Instructions...*

- MVP Ground Beef 80/20	3.04 Pound
- Coarse Kosher Salt	1 7/8 Teaspoon
- Ground Black Pepper	7/8 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 11/12/2023 Dinner	For Use In Pizza Meatlovers Supreme with Bacon	2.13 Pound

JHU Nolans on 33rd

Root

Sunday 11/12/2023

Dinner

## Vegan Rice Pilaf

Cooking Time:	Serving Pan:	Yield: 1.86 Batch
Cooking Temp:	Serving Utensil:	Portions: 130 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Long Grain White Rice	8.14 Pound
- Dairy-Free Margarine	1/4 Cup 3 Tablespoon
- Jumbo Yellow Onion	6.98 Ounce
- Mirepoix Soup Base Paste	1/4 Cup 3 Tablespoon
* Water	1 3/4 Gallon
- Bay Leaf	3.72 Leaf
- Fresh Thyme	9.3 Sprig
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 3/4 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  
11/12/2023 Dinner

130 1/2 cup

1.86 Batch

JHU Nolans on 33rd

Salad Bar

Sunday 11/12/2023

Dinner

## Salad Kale Brussels Sprouts

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 26.48 Salad
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 130 1/2 cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Brussels Sprouts	6.62 Pound
- Kale 24 CT	3.31 Pound
- Onion Red Jumbo 25# Diced	3.31 Pound
- Oranges	1 1/2 Gallon 2 1/2 Cup
- Rice Wine Vinegar	3 1/4 Quart
- Lemons 12 CT Sliced into Half Moon	26.48 Each
- Crushed Red Pepper	1/2 Cup 2/3 Tablespoon
- Extra Virgin Olive Oil	3 1/4 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 11/12/2023 Dinner	130 1/2 cup	26.48 Salad



JHU Nolans on 33rd

Soup

Sunday 11/12/2023

[All Meals]

## Soup Potato Baked 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: Dairy, Gluten, Wheat***Ingredients & Instructions...*

- Idaho Potato	26 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Jumbo Yellow Onion	3 Cup
- Celery	1 Quart
<b>-Diced</b>	
- Milk 2% .5 GAL	2 Gallon
- Unbleached All Purpose Flour	1 1/2 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
- Shrd Mild Cheddar Cheese	2 Pound
- Green Onion	2 Bunch

1. Scrub potatoes thoroughly then score with a fork or knife. Lay in a single layer on a sheet pan.

2. Bake in oven at 425 F for 1 to 1 1/2 hours, or until soft.

3. Saute onions and celery.

4. Heat milk. Add flour and mirepoix base. Mix until smooth, stirring constantly until thick.

5. Dice potatoes. Add potatoes, onions and celery to soup base.

6. Add 2/3 of cheese and stir until melted.

7. Garnish with remaining cheese and chopped green onion.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Dinner		100 6 oz ladle

JHU Nolans on 33rd

Waffle Bar

Sunday 11/12/2023

[All Meals]

**Waffles**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 7 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 3/4 Cup
- Large Egg	1.75 Ea.
* Water	1 Cup 2 Tablespoon
- Dairy-Free Margarine Melted	1 2/3 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  
11/12/2023 Dinner

7 Waffle