

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

Cake Two Layer Chocolate Iced T&S

Cooking Time:	Serving Pan:	Yield: 10.72 Cake
Cooking Temp:	Serving Utensil:	Portions: 150 Slice
Internal Temp:		

Ingredients & Instructions...

- Chocolate Cake

10.72 Ea.
- Thawed
- 
1. Thaw frozen cake in refrigeration for approximately 12 hours

2. Slice into 14 portions and serve

3. Do not hold thawed cake for more than 5 days

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	150 Slice	10.72 Cake

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

**Green Beans Steamed**

<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>		

**Ingredients & Instructions...**

- Green Beans	16 Pound
* Water	1 Gallon

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

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**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 11/6/2023 Lunch	100 1/2 cup	2 2" Hotel Pan
<b>Overproduction...</b>	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

**Grill Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch		5 4 oz

JHU Nolans on 33rd

Monday 11/6/2023

[None]  
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

Monday 11/6/2023

[None]  
Lunch

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 11/6/2023Lunch	50 3 oz	93.75 Serving

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

**MOC Lentil Tofu Crumble**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 75 1/2 cup
<b>Internal Temp:</b>		

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

- Lentils Red Organic Ckd	7.5 Pound
- Firm Tofu	7.5 Pound
<b>Crumbled</b>	
- GF Tamari Soy Sauce	1 3/4 Cup 2 Tablespoon
- Cnd Tomato Paste	1 3/4 Cup 2 Tablespoon
- Tomatoes Sundried	3/4 Cup 3 Tablespoon
<b>Minced</b>	
- Garlic Powder	1/4 Cup 4 Tablespoon
- Smoked Sweet Paprika	1/4 Cup 4 Tablespoon
- Apple Cider Vinegar	1/4 Cup 4 Tablespoon
- Amber Maple Syrup	1/4 Cup 4 Tablespoon

**1. Preheat oven to 400 degrees F.****2. In a large mixing bowl, combine all ingredients and toss well to evenly blend.****3. Pour mixture onto a lined sheet tray and bake for 15 minutes. Remove and saute in a hot skillet for approximately 5 minutes to reach desired texture.****4. Allow to cool slightly before serving.****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 Lunch

75 1/2 cup

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

## Nourish Chicken Pan Sauce

Cooking Time:	Serving Pan:	Yield: 2 1/2 Quart 1/2 Cup
Cooking Temp:	Serving Utensil:	Portions: 42 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Herb Roasted Chicken	1 1/4 Cup 1 Tablespoon
<b>-reserve drippings from cooked chicken</b>	
* Chicken Stock	2 1/2 Quart 1/2 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	5.3 Pinch
- Ground Black Pepper	5.25 Pinch

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

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

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

4. Keep warm and serve atop roasted chicken.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	42 2 oz	2 1/2 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

**Nourish Lemon Thyme Grilled Zucchini**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 14 3 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 2.63 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini	2.63 Pound
-sliced 1/4" thick	
- Lemon	0.88 Ea.
-zested and juice reserved	
- Lemon Zest Extra Virgin Olive Oil	1.75 Ounce
- Coarse Kosher Salt	0.9 Ounce
- Ground Black Pepper	0.88 Ounce
- Ground Spanish Paprika	0.44 Ounce
- Fresh Thyme	1 3/8 Teaspoon
-minced	
-	
<b>1. Gather all ingredients.</b>	
<b>2. Cut both ends from zucchini first and then cut in half horizontally.</b>	
<b>3. Slice zucchini halves lengthwise to 1/4 inch thick slices.</b>	
<b>4. In a mixing bowl combine lemon olive oil, thyme, lemon juice, salt, pepper, paprika and lemon zest.</b>	
<b>5. Toss zucchini slices in oil mixture until well coated making sure not to break any slices.</b>	
<b>6. Grill zucchini slices on both sides for 1 min or until grill marks are clearly defined.</b>	
<b>7. Serve in serving dish hot.</b>	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F.</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	2.63 Pound	14 3 oz



JHU Nolans on 33rd

Monday 11/6/2023

[None]  
Lunch

Nourish Parsley Carrots

Cooking Time:	Serving Pan:	Yield: 10.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 42 4 oz
Internal Temp:		

Ingredients & Instructions...

- Rainbow Carrots	10.5 Pound
-cut lengthwise	
- Fresh Italian Parsley	2.1 Ounce
- Extra Virgin Olive Oil	2.1 Ounce
- Coarse Kosher Salt	2.1 Pinch

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	42 4 oz	10.5 Pound

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

## Nourish Whole Chicken

Cooking Time:	Serving Pan:	Yield: 3.69 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Whole Chicken Halal	11.07 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 Lunch	For Use In Nourish Chicken Pan Sauce	0.3 Each
Nolans on 33rd 11/6/2023 Lunch	42 3 oz	3 Each
Overproduction...	4 3 oz	0.3 Each

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

## 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.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Monday 11/6/2023

Lunch

**Quinoa Cooked**

Cooking Time:	Serving Pan:	Yield: 34 4 oz
Cooking Temp:	Serving Utensil:	Portions: 34 4 oz
Internal Temp:		

**Ingredients & Instructions...**

- Coarse Kosher Salt	3/4 Teaspoon
* Water	1 1/2 Quart 3/4 Cup
- White Quinoa	1.66 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 11/6/2023 Lunch		34 4 oz

JHU Nolans on 33rd  
Monday 11/6/2023

Allergen Friendly  
Lunch

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 1.56 Pound
Cooking Temp:	Serving Utensil:	Portions: 1.56 Pound
Internal Temp:		

Ingredients & Instructions...

-	Vegan Cheddar Cheese	1.56 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023      Lunch		1.56 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Lunch

B.Y.O.B. Salsa Medium

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

Ingredients & Instructions...

- Salsa Medium Passport	6.25 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 Lunch		6.25 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Lunch

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 100 2 oz
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream3.6 Pound
1. Serve Chilled
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023Lunch		100 2 oz

JHU Nolans on 33rd  
Monday 11/6/2023

B.Y.O.B.  
Lunch

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.31 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole1.11 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 Lunch	100 1 tbsp	3.31 Pound



JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Lunch

## BYOB Rice White

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

*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 11/6/2023 Lunch	12 1/2 Gallon	400 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/6/2023

Lunch

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#8 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 11/6/2023Lunch	6.25 Pound	50 1/4 cup

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Lunch

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.45 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	6.9 Ounce
- Jumbo Yellow Onion Diced 3/8"	1.73 Pound
* Chopped Garlic	3.45 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	3.45 Ounce
- Pepper Chili Green Diced	13.8 Ounce
- Seasoned Black Beans	24.15 Pound
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon
- Ground Cumin	1 Tablespoon 1/2 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.29 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 Lunch	100 1/2 cup	3.45 Can Batch

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Lunch

## Carvery Pasta Orzo Parmesan Basil

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Orzo Pasta	10 Pound
- Dairy-Free Margarine	1 Quart
* Water	8 Gallon
- Grated Parmesan Cheese	1 1/2 Gallon
- Dried Sweet Basil Leaf	3 Quart
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup

1. Sauté orzo in margarine until slightly browned.

2. Add orzo to boiling water and cook for 15- 20 minutes, or until tender. Drain well.

3. Mix in Parmesan cheese, basil, salt and pepper, tossing lightly.

-

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 Lunch

200 1/2 cup

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Lunch

## Chicken Thigh Marinated Char Grilled

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

*Ingredients & Instructions...*

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

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

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

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

**Service:**

Hold at 140 °F or higher {CCP}

**Storage:**

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

**Reuse:**

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Monday 11/6/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

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

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	2 5/8 Teaspoon
- Garlic Powder	2 5/8 Teaspoon

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

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.  
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/6/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Desserts

Monday 11/6/2023

Lunch

## Cookies Oatmeal Raisin

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 200 Cookie
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 200 Cookie
<b>Internal Temp:</b>		

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

- Oatmeal Raisin Cookie Dough	200 Ea.
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1. Gather all ingredients
2. Preheat oven to 375 degrees F
3. Lay out cookies on greased sheet pans about 1/2 inch apart
4. Bake in oven at 375 degrees F for 12-15 minutes, or until lightly browned
5. Let cookies cool, then serve

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

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

Nolans on 33rd  
 11/6/2023 Lunch

200 Cookie

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

**Beef Nachos Supreme**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 382.49 nachos
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 1000 5 oz
<b>Internal Temp:</b>		

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

- Jumbo Yellow Onion	1 3/4 Quart 1/2 Cup
<b>Diced</b>	
- 80/20 Ground Beef	57.37 Pound
- Garlic Powder	1/4 Cup 1 Tablespoon
- Dark Red Kidney Beans	5.11 #10 Can
<b>Drained</b>	
- Cnd Tomato Sauce	2.55 #10 Can
- Dark Chili Powder	3 2/3 Tablespoon
- Sauce Worcestershire Vegan	1/4 Cup 2 Tablespoon
- Cnd Cheddar Cheese Sauce	12.92 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	1 3/4 Quart 1/2 Cup
- Cnd Pitted Ripe Olives	3 3/4 Quart 1/4 Cup
<b>Diced</b>	
- Tomatoes 6X6 25#	45.9 Pound
Diced	
<b>Diced</b>	
- Round Salted Corn Tortilla Chips	23.91 Pound
- Sour Cream	2 3/4 Gallon 4 Cup
- Fz Pouch Guacamole	1 1/2 Gallon

**1. Dice onions. Brown beef with onions and garlic. Drain off excess fat.****CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds.****2. Add kidney beans, tomato sauce, chili powder, and Worcestershire sauce to beef and simmer over low heat for 30 minutes.****3. Heat cheese sauce and dice jalapenos, olives, and tomatoes.****4. Layer 1 oz of chips with a #8 scoop of beef mixture, 1 oz of cheese sauce, jalapenos, and olives.****5. Add 1/4 cup tomatoes, 2 tbsp sour cream, and 1 tbsp guacamole just before serving.****CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Nolans on 33rd  
11/6/2023 Lunch

1000 5 oz

382.49 nachos



JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

## French Fries Crinkle

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 1/2 cup
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 300 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	75 Pound
- Fryer Oil Susquehanna Mills	7.5 Pound

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**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**

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

Nolans on 33rd  
11/6/2023 Lunch

300 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

## Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

*Ingredients & Instructions...*

- 3.4 oz Black Bean Beef Sub 10 Ea.

-  
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/6/2023 Lunch

10 Burger

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

## 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 11/6/2023 Lunch		150 Burger

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

**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 Lunch		300 4 oz

JHU Nolans on 33rd

Monday 11/6/2023

Grill  
Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/6/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

## 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 Lunch		20 Burger

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

## Sour Cream Vegan

Cooking Time:	Serving Pan:	Yield: 7.84 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

* Water	1 Gallon 2 Cup
- Soft Tofu	5.15 Pound
- Lemon Juice	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	2 2/3 Tablespoon

1. Gather all ingredients

2. Boil water

3. Drop uncut tofu into water and allow to boil for 1 minute. Remove from heat. Allow to stand for 3 minutes or until cool. Drain water

4. Place tofu, lemon juice, and salt in blender and process until smooth

5. Chill

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/6/2023 Lunch	For Use In Vegan Nachos Supreme	7.84 Batch

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

## Vegan Nachos Supreme

Cooking Time:	Serving Pan:	Yield: 95.63 nachos
Cooking Temp:	Serving Utensil:	Portions: 250 5 oz
Internal Temp:		

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

- Jumbo Yellow Onion	1 3/4 Cup 3 Tablespoon
<b>Diced</b>	
- Meatless Beef Sub Crumbles	14.34 Pound
- Garlic Powder	1 1/3 Tablespoon
- Dark Red Kidney Beans	1.28 #10 Can
<b>Drained</b>	
- Cnd Tomato Sauce	0.64 #10 Can
- Dark Chili Powder	2 7/8 Teaspoon
- Sauce Worcestershire Vegan	1 2/3 Tablespoon
- Shrd Vegan Cheddar Cheese Sub	21.42 Pound
- Cnd Slcd Jalapeno Peppers in Brine	1 3/4 Cup 3 Tablespoon
- Cnd Pitted Ripe Olives	3 3/4 Cup 1 Tablespoon
<b>Diced</b>	
- Tomatoes 6X6 25#	11.48 Pound
Diced	
<b>Diced</b>	
- Round Salted Corn Tortilla Chips	5.98 Pound
* Sour Cream Vegan	2 3/4 Quart 3/4 Cup
- Fz Pouch Guacamole	1 1/2 Quart

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

-

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

Distribution...

Portions

Yield



JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

Vegan Nachos Supreme

Nolans on 33rd			
11/6/2023	Lunch	250 5 oz	95.63 nachos

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

**Vegetarian Nachos Supreme**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 28.69 nachos
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 5 oz
<b>Internal Temp:</b>		

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

- Jumbo Yellow Onion	1/2 Cup 1 Tablespoon
<b>Diced</b>	
- Meatless Beef Sub Crumbles	4.3 Pound
- Garlic Powder	1 1/8 Teaspoon
- Dark Red Kidney Beans	0.39 #10 Can
<b>Drained</b>	
- Cnd Tomato Sauce	0.2 #10 Can
- Dark Chili Powder	7/8 Teaspoon
- Sauce Worcestershire Vegan	1 3/8 Teaspoon
- Cnd Cheddar Cheese Sauce	0.97 #10 Can
- Cnd Slcd Jalapeno Peppers in Brine	1/2 Cup 1 Tablespoon
- Cnd Pitted Ripe Olives	1 Cup 2 1/3 Tablespoon
<b>Diced</b>	
- Tomatoes 6X6 25#	3.44 Pound
Diced	
<b>Diced</b>	
- Round Salted Corn Tortilla Chips	1.79 Pound
- Sour Cream	3 1/2 Cup 1 Tablespoon
- Fz Pouch Guacamole	1 3/4 Cup 2 Tablespoon

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

-

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

JHU Nolans on 33rd

Grill

Monday 11/6/2023

Lunch

Vegetarian Nachos Supreme

Nolans on 33rd			
11/6/2023	Lunch	75 5 oz	28.69 nachos

JHU Nolans on 33rd

Hot

Monday 11/6/2023

Lunch

**Nourish Roasted Brussels Sprouts**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/4 Gallon 1 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 42 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Shaved Brussels Sprouts	8.4 Pound
- Extra Virgin Olive Oil	1/4 Cup 2 2/3 Tablespoon
- Orange Juice	3/4 Cup 1 Tablespoon
- Dijon Mustard	1/2 Cup 2/3 Tablespoon
- Ground Black Pepper	1 5/8 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 Lunch	42 1/2 cup	1 1/4 Gallon 1 Cup

JHU Nolans on 33rd

Passport

Monday 11/6/2023

Lunch

## Chicken Tuscan Garlic Stuffed

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

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Halal Boneless Skinless Chicken Breast	100 Each
- Slcd WM Mozzarella Cheese	100 Slice
- Julienne Sun Dried Tomato Strips	3 Quart 1/2 Cup
- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
- Ground Italian Seasoning	2 Cup 1 1/3 Tablespoon
- Heavy Cream	3 Quart 1/2 Cup
* Chicken Stock	1 1/2 Quart 1/4 Cup
- Garlic Powder	1/4 Cup 1/2 Teaspoon
- Ground Italian Seasoning	1/2 Cup 1/3 Tablespoon
- Grated Parmesan Cheese	1 1/2 Quart 1/4 Cup
- Fz Basil Pesto Sauce	1 1/2 Quart 1/4 Cup

1. Preheat oven to 375 degrees F.

2. Prepare the chicken by cutting slits into the sides. Stuff the chicken by placing the cheese on the bottom followed by the sun dried tomatoes. Seal with toothpick on the diagonal.

3. Use 1 tbsp. of the olive oil and coat the chicken with oil and Italian seasoning. Add a tbsp. of oil to a large pan. Sear each side of the chicken until golden brown.

4. To make sauce: In a small bowl whisk heavy cream, chicken stock, garlic powder, Italian seasoning and parmesan cheese. Pour in the bottom of the pan surrounding the chicken.

5. Place in oven and bake for 20 minutes or until cheese is bubbly and cooked until no longer pink.

6. Warm Pesto sauce and pour over baked chicken.

CCP: Cook to a minim internal temperature of 165 degree F.

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

## Distribution...

## Portions

## Yield

Nolans on 33rd

11/6/2023 Lunch

200 4 oz

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/6/2023

Lunch

**Bread Garlic Texas Toast**

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

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

- Dairy-Free Margarine	1 1/2 Quart
- Garlic Powder	1 Quart
- Texas Toast Bread	200 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  
11/6/2023 Lunch

200 Slice

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/6/2023

Lunch

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &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

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 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/6/2023

Lunch

## 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 11/6/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza



JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/6/2023

Lunch

## 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**

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/6/2023 Lunch	For Use In Pizza Margherita	3 Cup 2 Tablespoon

JHU Nolans on 33rd

Root

Monday 11/6/2023

Lunch

## Nourish Spinach Wilted with Tomatoes

Cooking Time:	Serving Pan:	Yield: 42 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 42 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Spinach	10.5 Pound
- Extra Virgin Olive Oil	1/2 Cup 2 Tablespoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Black Pepper	1 2/3 Tablespoon
- Red Grape Tomatoes	2.52 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 Lunch		42 1/2 cup

JHU Nolans on 33rd

Root

Monday 11/6/2023

Lunch

## Peppers &amp; Onions Caramelized

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2 oz Portion
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Extra Virgin Olive Oil	2 Cup 1/3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	7.5 Each
- Green Bell Pepper Julienned	7.5 Ea.
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 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 Lunch	100 2 oz Portion	12.5 Pound

JHU Nolans on 33rd

Root

Monday 11/6/2023

Lunch

**Spinach Wilted with Tomatoes**

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

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

- Spinach	25 Pound
- Extra Virgin Olive Oil	1 1/2 Cup
* Chopped Garlic	1 1/2 Cup
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1/4 Cup
- Red Grape Tomatoes	6 Pound
- Dairy-Free Margarine	1 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 sauté minced garlic over medium heat for about 1 minute, but do not brown.
3. Add spinach, salt, and pepper to pot and toss with garlic 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 margarine 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 Lunch

100 1/2 cup

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 Lunch	100 8 oz	2.67 Batch

JHU Nolans on 33rd

Waffle Bar

Monday 11/6/2023

[All Meals]

**Waffles**

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/6/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

**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 Lunch		5 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

## Lemonade Blue Jay

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

*Ingredients & Instructions...*

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch	10 8 oz	1 1/4 Gallon



JHU Nolans on 33rd

Tuesday 11/7/2023

[None]  
Lunch

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 18.75 Serving
Cooking Temp:	Serving Utensil:	Portions: 10 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan1.88 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 11/7/2023 Lunch	10 3 oz	18.75 Serving

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

**Nourish Beets Yellow Roasted**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch	50 4 oz	12.5 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

**Nourish Herb Roasted Turkey Breast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 103.49 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	25.87 Pound
- Fresh Rosemary	6.47 Pound
- Fresh Sage	6.47 Pound
- Fresh Thyme	6.47 Pound
- Fresh Italian Parsley	6.47 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 Lunch	For Use In Nourish Turkey Pan Sauce	3.49 Each
Nolans on 33rd 11/7/2023 Lunch		100 Each

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

## Nourish Turkey Pan Sauce

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

## Ingredients &amp; Instructions...

- |  |                        |
|--|------------------------|
| * Herb Roasted Turkey Breast   | 3 Cup 2 Tablespoon     |
| <b>-reserve drippings from cooked turkey breast</b>  |                        |
| * Chicken Stock  | 1 1/2 Gallon 1 Cup     |
| - Cornstarch   | 1 1/2 Cup 1 Tablespoon |
| <b>-mix with water to create slurry</b>  |                        |
| - Water Tap  | 1 1/2 Cup 1 Tablespoon |
| - Coarse Kosher Salt   | 12.5 Pinch             |
| - Ground Black Pepper  | 12.5 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 Lunch	100 2 oz	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 34 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 34 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt 3/4 Teaspoon
- \* Water 1 1/2 Quart 3/4 Cup
- White Quinoa 1.66 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 Lunch		34 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/7/2023

Lunch

**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 Lunch	50 1/2 cup	1 2" Hotel Pan
<b>Overproduction...</b>	14 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd  
Tuesday 11/7/2023

Allergen Friendly  
Lunch

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 5 Ounce
Cooking Temp:	Serving Utensil:	Portions: 5 Ounce
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	5 Ounce
------------------------	---------

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch		5 Ounce

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Lunch

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 5 Ounce
Cooking Temp:	Serving Utensil:	Portions: 5 Ounce
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport	5 Ounce
-------------------------	---------

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch		5 Ounce



JHU Nolans on 33rd  
Tuesday 11/7/2023

B.Y.O.B.  
Lunch

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 15 2 oz
Cooking Temp:	Serving Utensil:	Portions: 15 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	8.64 Ounce
1. Serve Chilled	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch		15 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Lunch

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 7.94 Ounce
Cooking Temp:	Serving Utensil:	Portions: 15 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole0.17 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 Lunch	15 1 tbsp	7.94 Ounce

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Lunch

**BYOB Rice White**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 24 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Quart
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 1/8 Teaspoon
- Long Grain White Rice	1.45 Pound
* Water	1 3/4 Quart 1/2 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 11/7/2023 Lunch	3 Quart	24 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/7/2023

Lunch

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#	8 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 11/7/2023 Lunch	6.25 Pound	50 1/4 cup

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Lunch

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.52 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 102 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	7 Ounce
- Jumbo Yellow Onion Diced 3/8"	1.76 Pound
* Chopped Garlic	3.52 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	3.52 Ounce
- Pepper Chili Green Diced	14.08 Ounce
- Seasoned Black Beans	24.64 Pound
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon
- Ground Cumin	1 Tablespoon 1/2 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.32 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 Lunch	102 1/2 cup	3.52 Can Batch

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Lunch

**Chicken Thigh Marinated Char Grilled**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 75 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 300 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Bnls Sknls Chicken Thigh	86.25 Pound
- Extra Virgin Olive Oil	2 Quart 1/4 Cup
- Lemon Juice	2 Cup 2 Tablespoon
* Water	1 Quart 4 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/2 Cup 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 Lunch	300 4 oz	75 Pound

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Lunch

**Nourish Ginger Thyme Glazed Carrots**

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

**Ingredients & Instructions...**

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Lunch

**Pork Tacos Al Pastor**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 7.5 Pound
<b>Cooking Temp:</b> 325°	<b>Serving Utensil:</b>	<b>Portions:</b> 40 3 oz Portion
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- .25" Trimmed Boston Butt Pork	7.5 Pound
* Chopped Garlic	1/4 Cup 1 Tablespoon
- Dark Chili Powder	3 2/3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Ground Cumin	1 7/8 Teaspoon
- Jumbo Yellow Onion Peeled & Julienned	1.88 Pound
- Balsamic Vinaigrette Dressing	3/4 Cup 3 Tablespoon
- Shredded Green Cabbage	1 3/4 Quart 1/2 Cup
- Fresh Cilantro Chopped Fine	3 3/4 Cup
- Gold Pineapple Peeled, Cored, Diced	1.88 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 Lunch	40 3 oz Portion	7.5 Pound



JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Lunch

## Rice Spanish Carvery

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

* Water	1 1/2 Gallon
- Long Grain White Rice	6 Pound
- Ground Black Pepper	1 Teaspoon
- Green Bell Pepper	2 Cup
<b>1/4" Dice</b>	
- Jumbo Yellow Onion	2 Cup
<b>1/4" Dice</b>	
- 3/4" Cnd Fire Roasted Diced Tomatoes	1 Quart
<b>Drianed</b>	
- Dairy-Free Margarine	1 Cup
Melted	
- Coarse Kosher Salt	2 Teaspoon
-	

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.

2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.

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 Lunch

100 1/2 cup

JHU Nolans on 33rd

Carvery

Tuesday 11/7/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.23 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 2/3 Tablespoon
- Ground Black Pepper	2 2/3 Tablespoon
- Garlic Powder	2 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 11/7/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.23 Batch

JHU Nolans on 33rd

Fresh

Tuesday 11/7/2023

Lunch

## Rice Brown

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

*Ingredients & Instructions...*

- Coarse Kosher Salt	1/4 Teaspoon
- Whole Grain Brown Rice	4.94 Ounce
* Water	3/4 Cup 4 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 Lunch	For Use In Taco Street Bulgogi with Tofu and Mush	2 1/2 Cup

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Lunch

## French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 100 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                | 25 Pound  |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |

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

2. Season with salt and serve

-

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/7/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Tuesday 11/7/2023

Grill Lunch

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 20 Burger
Cooking Temp:	Serving Utensil:	Portions: 20 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub20 Ea.
- 
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred
- 
- 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 11/7/2023Lunch		20 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Lunch

## Grill Cheeseburger

<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.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.

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

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/7/2023 Lunch

100 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/7/2023

Lunch

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 125 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast	31.25 Pound
- Extra Virgin Olive Oil	1 Quart 1/2 Cup
- Garlic Cloves	9.38 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	3 Tablespoon 3/8 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
JHU Nolans on 33rd 11/8/2023 Lunch	For Use In Pizza Buffalo Chicken Ranch	25 4 oz
Nolans on 33rd 11/7/2023 Lunch		100 4 oz

JHU Nolans on 33rd

Tuesday 11/7/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch		100 Burger



JHU Nolans on 33rd  
Tuesday 11/7/2023

Grill  
Lunch

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 Lunch		20 Burger

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Lunch

**Fajita Blend Veggies**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 80 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Green Bell Pepper	8 Pound
- Red Bell Pepper	8 Pound
Sliced Thin	
- Jumbo Yellow Onion	6.4 Pound

1. Wash, deseed, and slice bell peppers into 1" strips

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until 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 11/7/2023 Lunch	For Use In Filling Fajitas Shrimp	80 1/2 cup

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Lunch

## Filling Fajita Vegetable Tofu

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

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Firm Tofu	9.38 Pound
Cubed	
* Fajita Spice Blend	12.5 Ounce
- Canola Oil	2 Tablespoon 1/2 Teaspoon
* Peppers & Onions Fajita Vegetable Blend	3.12 Pound
- Canned Diced Tomatoes	3 Quart 1/4 Cup

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

2. Combine tofu with seasonings and oil. Bake in a 350°F oven until golden brown, 15 minutes.

3. Prepare peppers and onions per sub recipe instructions, adding in diced tomatoes. Cook until temperature reaches 140°F {CCP}.

4. Combine tofu and vegetables together. Hold at 140°F or higher {CCP}

5. Serve with vegan cheese, salsa, and cilantro on the side.

CCP: 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. Monitor and log temperatures every 60 minutes. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes.

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/7/2023 Lunch

100 6 oz

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Lunch

## Filling Fajitas Shrimp

Cooking Time:	Serving Pan:	Yield: 200 Fajitas
Cooking Temp:	Serving Utensil:	Portions: 200 fajita
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Shellfish

## Ingredients &amp; Instructions...

- Tail Off Peeled Shrimp	40 Pound
- Canola Oil	1 Quart
* Fajita Blend Veggies	20 Pound
- Canned Diced Tomatoes	12 Pound

-

1. Gather all ingredients
2. Thaw shrimp according to package.
3. Add vegetables to shrimp cooking until tender
4. Add tomatoes to mixture to warm. Lift meat and vegetables from juice

-

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 Lunch

200 fajita

200 Fajitas

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Lunch

**Nourish Roasted Chickpeas**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 2.5 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 2.5 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Garbanzo Beans	7.81 Pound
Drained & Rinsed	
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon

1. Gather all ingredients

2. Preheat oven to 425 degrees F

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch		50 2.5 oz

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Lunch

## Spice Blend Fajita

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.58 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 70		

**Ingredients & Instructions...**

- Dried Ancho Chile Peppers	3/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1 1/3 Tablespoon
- Ground Spanish Paprika	1/4 Cup 1 1/3 Tablespoon
- Sugar	3 2/3 Tablespoon
- Onion Powder	3 2/3 Tablespoon
- Dried Oregano Leaf	3 2/3 Tablespoon
- Garlic Powder	1 2/3 Tablespoon
- Ground Cayenne Pepper	1 2/3 Tablespoon
- Ground Cumin	1 2/3 Tablespoon

**1. Gather and weight all ingredients as needed for recipe.**

**2. Measure and incorporate all ingredients together.**

**NOTE: Use "batch" Unit of Measure to scale larger recipe yield Batch = 11 oz/2 1/4 cup/36 Tablespoons)**

**TRANSFER to the proper air tight storage container, cover, label and date.{SOP} Move product to a cool dry place for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP}**

**IMPORTANT RECIPE NOTE: Be sure to use correct measurements when adding to recipes as this mixture is quite spicy.**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 11/7/2023 Lunch	For Use In Filling Fajita Vegetable Tofu	12.5 Ounce
JHU Nolans on 33rd 11/7/2023 Lunch	For Use In Vegetables Blend Fajita Peppers & Onions	0.13 Ounce

JHU Nolans on 33rd

Passport

Tuesday 11/7/2023

Lunch

## Vegetables Blend Fajita Peppers &amp; Onions

Cooking Time:	Serving Pan:	Yield: 3.12 Pound
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Canola Oil	3/4 Teaspoon
- Jumbo Yellow Onion Julienned	2.5 Pound
* Fajita Spice Blend	3/4 Teaspoon
- Red Bell Pepper Julienned	9.98 Ounce
- Green Bell Pepper Julienned	9.98 Ounce

1. Gather all ingredients/equipment as needed for recipe

2. In a skillet over high heat, add canola oil. Add onions and sauté until golden brown.

3. Season with fajita seasoning.

4. Add peppers and sauté until done

-

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 11/7/2023 Lunch	For Use In Filling Fajita Vegetable Tofu	3.12 Pound

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Lunch

**Pizza Cheese**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 13 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 104 slice
<b>Internal Temp:</b>		

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

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

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Lunch	100 slice	13 Pizza
<b>Overproduction...</b>	4 slice	1 Pizza



JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Lunch

**Pizza Meat Sausage Pork Peppers Onions**

<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
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Ground Sweet Mild Italian Pork Sausage	3.25 Pound

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

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

-

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch	100 slice	13 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Lunch

## Pizza Veg Roasted Pepper 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 &amp; Instructions...

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch	100 slice	13 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Lunch

## 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 11/7/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	3 1/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Lunch

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.06 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"	4.88 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Black Pepper	7/8 Teaspoon

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/7/2023 Lunch	For Use In Pizza Meat Sausage Pork Peppers Onions	2.03 Pound
JHU Nolans on 33rd 11/7/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/7/2023

Lunch

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 4.06 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"	4.88 Pound
- Extra Virgin Olive Oil	1 2/3 Tablespoon
- Coarse Kosher Salt	1 1/4 Teaspoon
- Ground Black Pepper	7/8 Teaspoon

**1. Gather ingredients and equipment as needed.**

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

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

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/7/2023 Lunch	For Use In Pizza Meat Sausage Pork Peppers Onions	2.03 Pound
JHU Nolans on 33rd 11/7/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Lunch

**Nourish Smashed Fingerling Potatoes**

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

**Ingredients & Instructions...**

- Fingerling Potato	10 Pound
- Extra Virgin Olive Oil	12 Ounce
- Fresh Rosemary	1 Ounce
- Fresh Sage	1 Ounce
- Fresh Thyme	1 Ounce
- Fresh Italian Parsley	1 Ounce
- Lemon Juice	3 Ounce
- Coarse Kosher Salt	1 Teaspoon

1. Clean potatoes and toss with remaining ingredients.

2. Spread potatoes in a single layer on sheet pan.

3. Bake in oven at 375 F for 25- 30 minutes, or until lightly browned.

4. Transfer to a bowl and smash

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/7/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Lunch

**Peppers & Onions Caramelized**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2 oz Portion
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	2 Cup 1/3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	7.5 Each
- Green Bell Pepper Julienned	7.5 Ea.
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 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 Lunch	100 2 oz Portion	12.5 Pound

JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Lunch

**Salsa Black Bean Corn Avocado**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Jalapeno Pepper Seeded & Diced	3.13 Ea.
- Black Beans Drained & Rinsed	1 1/2 Quart 1/4 Cup
- Fz Corn	1 1/2 Quart 1/4 Cup
- Onion Red Jumbo 25# Sliced Thin	1 1/2 Quart 1/4 Cup
- Tomatoes 6X6 25# Sliced	6.25 Each
- Avocado	3.13 Ea.
- Fresh Cilantro	1/4 Cup 2 Tablespoon
- Lemon Juice	3 Tablespoon 3/8 Teaspoon
- Fresh Squeeze Lime Juice	3 Tablespoon 3/8 Teaspoon
- Coarse Kosher Salt	1 5/8 Teaspoon
* Chopped Garlic	2 Tablespoon 1/4 Teaspoon
- Ground White Pepper	3/8 Teaspoon

**1. Gather all ingredients****2. Mix all ingredients together****CCP: Hold or serve cold food at or below 40 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/7/2023 Lunch		100 2 oz



JHU Nolans on 33rd

Root

Tuesday 11/7/2023

Lunch

## Taco Street Bulgogi with Tofu and Mush

Cooking Time:	Serving Pan:	Yield: 0.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 10 2 tacos
Internal Temp:		

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

- Firm Tofu	1.79 Pound
Slice ¼"	
- Cremini Mushrooms	0.13 5#
Sliced	
* Chopped Garlic	3/8 Teaspoon
- Green Onion	1/2 Cup 1 Teaspoon
Sliced	
- GF Tamari Soy Sauce	3 Tablespoon 3/8 Teaspoon
- Sugar	1 1/2 Teaspoon
- Roasted Sesame Oil	1 Tablespoon 1/8 Teaspoon
- Jumbo Yellow Onion	4.16 Ounce
Sliced	
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/4 Teaspoon
- Julienne Carrots	5.72 Ounce
- Shredded Green Cabbage	6.24 Ounce
* Brown Rice	6.24 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

Lunch

Taco Street Bulgogi with Tofu and Mush

Nolans on 33rd			
11/7/2023	Lunch	10 2 tacos	0.13 Batch

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 Lunch	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> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/7/2023 Lunch

6 Waffle

JHU Nolans on 33rd

Wednesday 11/8/2023

[None]  
Lunch

Carrots Steamed

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

Ingredients & Instructions...

- Coin Cut Carrots	16 Pound
* Water	1 Gallon
-	
1. Boil or steam carrots 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 11/8/2023 Lunch		100 1/2 cup

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

**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 11/8/2023 Lunch		5 4 oz

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

## Lemonade Blue Jay

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

*Ingredients & Instructions...*

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

Wednesday 11/8/2023

[None]  
Lunch

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 37.5 Serving
Cooking Temp:	Serving Utensil:	Portions: 20 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan3.75 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 11/8/2023Lunch	20 3 oz	37.5 Serving



JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

## Nourish Herb Roasted Pork Loin

Cooking Time:	Serving Pan:	Yield: 1.2 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Bnls Pork Loin	12.03 Pound
- Coarse Kosher Salt	3 2/3 Tablespoon
- Fresh Rosemary	1.2 Ounce
- Fresh Sage	1.2 Ounce
- Fresh Thyme	1.2 Ounce
- Fresh Italian Parsley	1.2 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 Lunch	For Use In Nourish Pork Pan Sauce	0.1 Each
Nolans on 33rd 11/8/2023 Lunch	50 3 oz	1 Each
Overproduction...	36 3 oz	1 Each

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

## Nourish Pork Pan Sauce

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

## Ingredients &amp; Instructions...

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

1. If not already done, strain drippings from 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 Lunch	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

## Pizza Buffalo Chicken Ranch

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 |
| - Buttermilk Ranch Dressing          | 4.69 Pound       |
| - Cheddar Monterey Jack Cheese Blend | 6.25 Pound       |
| * Grill Chicken                      | 6.25 Pound       |
| <b>-diced</b>                        |                  |
| - Sauce Buffalo Frank's              | 2.34 Pound       |
| <b>-place in squirt bottle</b>       |                  |
| - Blue Cheese Crumbles               | 3.13 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 ranch 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, diced chicken, and blue cheese.
  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 buffalo sauce in a zig-zag across pizza. Cut into **EIGHT (8)** even slices
  -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

## 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 11/8/2023 Lunch		50 4 oz

JHU Nolans on 33rd

[None]

Wednesday 11/8/2023

Lunch

## 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 Lunch	50 1/2 cup	1 2" Hotel Pan
Overproduction...	14 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd  
Wednesday 11/8/2023

Allergen Friendly  
Lunch

Allergen Friendly Vegan Cheddar Cheese

Cooking Time:	Serving Pan:	Yield: 10 Ounce
Cooking Temp:	Serving Utensil:	Portions: 10 Ounce
Internal Temp:		

Ingredients & Instructions...

- Vegan Cheddar Cheese	10 Ounce
------------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch		10 Ounce

JHU Nolans on 33rd

Wednesday 11/8/2023

B.Y.O.B.

Lunch

B.Y.O.B. Salsa Medium

Cooking Time:	Serving Pan:	Yield: 3 Ounce
Cooking Temp:	Serving Utensil:	Portions: 3 Ounce
Internal Temp:		

Ingredients & Instructions...

- Salsa Medium Passport

3 Ounce

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch		3 Ounce

JHU Nolans on 33rd  
Wednesday 11/8/2023

B.Y.O.B.  
Lunch

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 10 2 oz
Cooking Temp:	Serving Utensil:	Portions: 10 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream	5.76 Ounce
1. Serve Chilled	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch		10 2 oz



JHU Nolans on 33rd  
Wednesday 11/8/2023

B.Y.O.B.  
Lunch

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 5.29 Ounce
Cooking Temp:	Serving Utensil:	Portions: 10 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	0.12 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 Lunch	10 1 tbsp	5.29 Ounce

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/8/2023

Lunch

**BYOB Rice White**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 300 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 9 1/4 Gallon 2 Cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1/4 Cup 2/3 Tablespoon
- Long Grain White Rice	18.16 Pound
* Water	5 3/4 Gallon 1 3/4 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.

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	9 1/4 Gallon 2 Cup	300 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/8/2023

Lunch

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#8 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 11/8/2023Lunch	6.25 Pound	50 1/4 cup

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 0.35 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 10 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	0.7 Ounce
- Jumbo Yellow Onion Diced 3/8"	2.8 Ounce
* Chopped Garlic	0.35 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	0.35 Ounce
- Pepper Chili Green Diced	1.4 Ounce
- Seasoned Black Beans	2.45 Pound
- Coarse Kosher Salt	3/8 Teaspoon
- Ground Cumin	3/8 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	2.1 Ounce

1. Hydrate beans according to package directions.

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	10 1/2 cup	0.35 Can Batch

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

## Chicken Breast Curry

<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 Boneless Skinless Chicken Breast	57.5 Pound
- Coarse Kosher Salt	1/4 Cup 1 Tablespoon
- Ground Black Pepper	1/4 Cup 1 Tablespoon
- Garlic Powder	1/2 Cup 2 Tablespoon
- Onion Powder	1/2 Cup 2 Tablespoon
- Curry Powder	1 1/4 Cup
- Ground Turmeric	1/2 Cup 2 Tablespoon

1. Combining salt, pepper, garlic powder, onion powder, curry powder and turmeric.

2. Toss chicken in seasoning mixture to coat.

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

-

CCP: Cook to an internal temperature of 165 degrees F.

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 Lunch	200 4 oz	50 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

## Chicken Thigh Marinated Char Grilled

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 150 4 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Bnls Sknls Chicken Thigh	43.13 Pound
- Extra Virgin Olive Oil	1 Quart 4 Tablespoon
- Lemon Juice	1 Cup 2/3 Tablespoon
* Water	2 Cup 2 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	1/4 Cup 1/3 Tablespoon

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

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

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

**Service:**

**Hold at 140 °F or higher {CCP}**

**Storage:**

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

**Reuse:**

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	150 4 oz	37.5 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

**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 Lunch	50 6oz Ladle	1 Batch

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

## Lime Roasted Okra

<b>Cooking Time:</b> 10-15 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.03 Batch
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Okra	20.3 Pound
- Extra Virgin Olive Oil	1 Quart 2/3 Tablespoon
- Limes	2 Cup 1/3 Tablespoon
- Himalayan Pink Coarse Sea Salt	2 Tablespoon 1/8 Teaspoon
- Ground Spanish Paprika	1/2 Cup 3/8 Teaspoon
- Ground Cayenne Pepper	2 Tablespoon 1/8 Teaspoon
- Limes	40.6 Ea.

-zest

-

1. Preheat oven to 400 degrees F. Place sheet pan in oven to warm.
2. Place the okra in a large bowl.
3. Whisk together oil, juice, and all the spices. Pour over okra and toss, let sit while the oven is preheating
4. Pull rack half way out and toss okra onto sheet pan in oven. Push rack back into the oven and allow okra to roast for 10 minutes.
5. Open oven and pull a piece of okra to taste. Should be firm to bite. If not, allow okra to cook an additional 5 minutes.

-

Cook to a minimum internal temperature of 135 degrees F.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	100 1/2 cup	2.03 Batch



JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

**Nourish Roasted Tomatoes**

<b>Cooking Time:</b> 2-1/2 to 3 Hrs	<b>Serving Pan:</b>	<b>Yield:</b> 50 3 halves
<b>Cooking Temp:</b> 275 F	<b>Serving Utensil:</b>	<b>Portions:</b> 50 3 halves
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Tomato Plum (Roma) 25#	75 Each
- Extra Virgin Olive Oil	1 Cup
- Coarse Kosher Salt	1 Tablespoon
- Dried Sweet Basil Leaf	1/4 Cup

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

Nolans on 33rd

11/8/2023 Lunch

50 3 halves

**JHU Nolans on 33rd**  
**Wednesday 11/8/2023**

**Carvery**  
**Lunch**

### Rice Coconut

<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>		

### Ingredients & Instructions...

- Coconut Milk	1 1/2 Gallon
* Water	1 1/2 Gallon
- Sugar	3/4 Cup
- Coarse Kosher Salt	2 Tablespoon
- Canola Oil	1/4 Cup 2 Tablespoon
- Long Grain White Rice	9 Pound

**1. In a saucepan, combine coconut milk, water, sugar, and salt. Cook until sugar is dissolved.**

**2. Stir in rice. Bring to a boil over medium heat. Cover, reduce heat, and simmer 18 to 20 minutes, until rice is tender.**

-

**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 11/8/2023 Lunch		150 1/2 cup

JHU Nolans on 33rd

Carvery

Wednesday 11/8/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.12 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 1/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Garlic Powder	1 1/3 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 11/8/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.12 Batch

JHU Nolans on 33rd

Fresh

Wednesday 11/8/2023

Lunch

**Rice Brown**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 3 Gallon 2 Cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 1/3 Tablespoon
- Whole Grain Brown Rice	6.25 Pound
* Water	1 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 Lunch		3 Gallon 2 Cup

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Lunch

## French Fries Shoestring

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch	100 serving	31.92 1/2 cup

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Lunch

## Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 20 Burger
Cooking Temp:	Serving Utensil:	Portions: 20 Burger
Internal Temp:		

*Ingredients & Instructions...*

- 3.4 oz Black Bean Beef Sub 20 Ea.

1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

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 Lunch

20 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Lunch

## Grill Cheeseburger

<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.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.

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

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/8/2023 Lunch

100 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Lunch

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

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

-

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

Nolans on 33rd

11/8/2023 Lunch

100 4 oz



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 11/8/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/8/2023

Lunch

## 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 11/8/2023 Lunch		20 Burger

JHU Nolans on 33rd  
Wednesday 11/8/2023

Grill  
Lunch

Hot Dogs Beef

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch		100 Each

JHU Nolans on 33rd

Passport

Wednesday 11/8/2023

Lunch

## Jamaican Style Curry Chickpeas

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

## Ingredients &amp; Instructions...

- Canola Oil	2 Cup 1 1/3 Tablespoon
- Spice Allspice Whole	1 1/3 Tablespoon
- Thai Chili Peppers	16.67 Each
- LT Spice Curry Jamaican Powder	1/4 Cup 1/2 Teaspoon
- Jumbo Yellow Onion	11.75 Ounce
<b>Chopped</b>	
- Garlic Cloves	16.67 Clove
<b>Crushed</b>	
- Fresh Ginger	2.33 Ounce
<b>Grated</b>	
- Green Onion	4.42 Ounce
<b>Chopped</b>	
- Idaho Potato	3.31 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
<b>Diced</b>	
- Garbanzo Beans	8.8 Pound
- Tomatoes 6X6 25#	1.65 Pound
<b>Blend until smooth</b>	
- Carrot Jumbo 50#	1.38 Pound
<b>Diced</b>	
- Canned Coconut Milk	3 Quart 1/2 Cup
- Fresh Thyme	25 Sprig
- Coarse Kosher Salt	1 1/2 Cup 1 Tablespoon
* Water	1 Quart 2 2/3 Tablespoon

1. In a pot on medium heat, add the canola oil, allspice berries, chili peppers, and curry powder. Toast for a minute until the curry powder turns a red-ish brown color. Be careful not to burn the spices

2. Add the onion, garlic, ginger, and green onion and saute for 2 to 3 minutes

3. Stir in the diced potatoes and drained chickpeas. Mix well. Cook for about 5 minutes

4. Add the blended tomato, diced carrot, coconut milk, thyme, salt, and water. Cover and cook for 30 minutes until the liquid reduces and the potatoes and carrots soften

5. Before turning off the heat, crush a few chickpeas and potatoes to thicken up the sauce

JHU Nolans on 33rd

Passport

Wednesday 11/8/2023

Lunch

Jamaican Style Curry Chickpeas

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      Lunch		100   1/2 cup

**JHU Nolans on 33rd**  
**Wednesday 11/8/2023**

**Pizza & Pasta**  
**Lunch**

### Pizza Cheese

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 13 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 104 slice
<b>Internal Temp:</b>		

### Pre-Prep Instructions...

**Allergens: Dairy, Gluten, Wheat**

### Ingredients & Instructions...

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

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

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

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

**4. Spread 8 oz mozzarella cheese evenly over sauce**

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

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

-

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/8/2023 Lunch	100 slice	13 Pizza
<b>Overproduction...</b>	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Wednesday 11/8/2023

Lunch

## 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 11/8/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Lunch

## Nourish Roasted Sweet Potato Cubes

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

*Ingredients & Instructions...*

- Sweet Potato	12.5 Pound
- Extra Virgin Olive Oil	12 Ounce
- Lemon Juice	3 Ounce
- Dried Thyme Leaf	1 2/3 Tablespoon
- Coarse Kosher Salt	1 Teaspoon
-	
1. Toss potatoes with remaining ingredients.	
2. Spread potatoes in a single layer on sheet pan.	
3. Bake in oven at 350 F for 15 minutes or until lightly browned, stirring after 7 minutes of heating.	
-	
CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.	
CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/8/2023 Lunch		50 1/2 cup



JHU Nolans on 33rd

Root

Wednesday 11/8/2023

Lunch

**Peppers & Onions Caramelized**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.25 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 10 2 oz Portion
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	3 Tablespoon 3/4 Teaspoon
- Jumbo Yellow Onion Peeled & Julienned	0.75 Each
- Green Bell Pepper Julienned	0.75 Ea.
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	3/8 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 11/8/2023 Lunch	10 2 oz Portion	1.25 Pound

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 Lunch	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> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

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

- 
- 1. Gather all ingredients
- 2. Beat eggs and water together
- 3. Add waffle mix and mix well
- 4. Stir in melted margarine and mix thoroughly
- 5. Pour 1/4 cup batter into waffle machine. Remove when golden brown
- 

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

Nolans on 33rd  
11/8/2023 Lunch

6 Waffle

JHU Nolans on 33rd

Thursday 11/9/2023

[None]  
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	100 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	100 serving	100 Each

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

**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  
11/9/2023 Lunch

5 4 oz

JHU Nolans on 33rd

Thursday 11/9/2023

[None]  
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

Thursday 11/9/2023

[None]  
Lunch

LEV Plant Based Carnitas

Cooking Time:	Serving Pan:	Yield: 187.5 Serving
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- Pork Sub Strip Vegan18.75 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 11/9/2023Lunch	100 3 oz	187.5 Serving

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

**Nourish Beef Eye Round**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2.03 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Round Eye Beef	12.21 Pound
- Coarse Kosher Salt	1/4 Cup 1/4 Teaspoon
- Fresh Rosemary	2.03 Ounce
- Fresh Sage	2.03 Ounce
- Fresh Thyme	2.03 Ounce
- Fresh Italian Parsley	2.03 Ounce

1) Season with salt only

2) Cook to a minimum internal temperature of 145 degrees F

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/9/2023 Lunch	For Use In Nourish Beef Pan Sauce	0.2 Each
Nolans on 33rd 11/9/2023 Lunch	50 3 oz	2 Each
<b>Overproduction...</b>	26 3 oz	1 Each



JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

## Nourish Beef Pan Sauce

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

## Ingredients &amp; Instructions...

* Herb Roasted Beef	1 1/2 Cup 1 Tablespoon
<b>-reserve drippings from cooked eye round</b>	
* Beef Stock Using Beef Base	3 Quart 1/2 Cup
- Cornstarch	3/4 Cup 1/3 Tablespoon
<b>-mix with water to create slurry</b>	
- Water Tap	3/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	6.3 Pinch
- Ground Black Pepper	6.25 Pinch

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

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

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

4. Keep warm and serve atop sliced beef eye round roast.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

**Nourish Mushroom Gravy**

<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...**

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch		50 2 oz

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

**Quinoa Cooked**

Cooking Time:	Serving Pan:	Yield: 34 4 oz
Cooking Temp:	Serving Utensil:	Portions: 34 4 oz
Internal Temp:		

**Ingredients & Instructions...**

- |                      |                     |
|----------------------|---------------------|
| - Coarse Kosher Salt | 3/4 Teaspoon        |
| * Water              | 1 1/2 Quart 3/4 Cup |
| - White Quinoa       | 1.66 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 Lunch

34 4 oz

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

## Soup Stock Beef Using Beef Base

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 Quart 1/2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

* Water	3 Quart 1/2 Cup
- LS Beef Soup Base Paste	2.5 Ounce

**1. BOIL water.****2. MIX base to water.**

**3. Bring back to BOIL for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}**

**STORAGE:**

**CHILL RAPIDLY** in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

**REUSE:**

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/9/2023 Lunch	For Use In Nourish Beef Pan Sauce	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Thursday 11/9/2023

Lunch

**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 Lunch	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]

Thursday 11/9/2023

Lunch

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 Quart 1/2 Cup
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 185		

*Ingredients & Instructions...*

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

1. **BOIL** water.2. **MIX** base to water.

3. **Bring back to BOIL** for 2 minutes. Shut off heat and use for needed cooking applications hold for hot uses at 140 °F {CCP} or Chill for later uses following {SOP}

**STORAGE:**

**CHILL RAPIDLY** in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours.{CCP} **TRANSFER** to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below.{CCP}

**REUSE:**

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/9/2023 Lunch	For Use In Nourish Mushroom Gravy	3 Quart 1/2 Cup

JHU Nolans on 33rd  
Thursday 11/9/2023

Allergen Friendly  
Lunch

Allergen Friendly Vegan Cheddar Cheese

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

Ingredients & Instructions...

- Vegan Cheddar Cheese	6.25 Pound
------------------------	------------

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch		6.25 Pound

JHU Nolans on 33rd

Thursday 11/9/2023

B.Y.O.B.

Lunch

B.Y.O.B. Salsa Medium

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

Ingredients & Instructions...

- Salsa Medium Passport	6.25 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch		6.25 Pound



JHU Nolans on 33rd

Thursday 11/9/2023

B.Y.O.B.

Lunch

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 100 2 oz
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream3.6 Pound
1. Serve Chilled
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023Lunch		100 2 oz

JHU Nolans on 33rd  
Thursday 11/9/2023

B.Y.O.B.  
Lunch

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.31 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	1.11 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 Lunch	100 1 tbsp	3.31 Pound

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/9/2023

Lunch

## BYOB Rice White

<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> 6 1/4 Gallon
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Coarse Kosher Salt	3 Tablespoon 3/8 Teaspoon
- Long Grain White Rice	12.11 Pound
* Water	3 3/4 Gallon 2 1/2 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 Lunch	6 1/4 Gallon	200 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/9/2023

Lunch

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#8 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 11/9/2023Lunch	6.25 Pound	50 1/4 cup

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Lunch

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.45 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	6.9 Ounce
- Jumbo Yellow Onion Diced 3/8"	1.73 Pound
* Chopped Garlic	3.45 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	3.45 Ounce
- Pepper Chili Green Diced	13.8 Ounce
- Seasoned Black Beans	24.15 Pound
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon
- Ground Cumin	1 Tablespoon 1/2 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.29 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 Lunch	100 1/2 cup	3.45 Can Batch

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Lunch

**Chicken Thigh Marinated Char Grilled**

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

**Ingredients & Instructions...**

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

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

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

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

**Service:**

**Hold at 140 °F or higher {CCP}**

**Storage:**

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

**Reuse:**

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/9/2023 Lunch	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Lunch

**Peppers & Onions Sauteed**

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

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

- Jumbo Yellow Onion	10 Pound
- Green Bell Pepper	10 Pound
- Dairy-Free Margarine	1 Cup

**1. Slice onions and green peppers and sauté in margarine until soft.****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 Lunch

100 1/2 cup

JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

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

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 5/8 Teaspoon
- Ground Black Pepper	2 5/8 Teaspoon
- Garlic Powder	2 5/8 Teaspoon

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

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.  
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/9/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch



JHU Nolans on 33rd

Carvery

Thursday 11/9/2023

Lunch

**Wild Rice**

<b>Cooking Time:</b> 15 minutes <b>Cooking Temp:</b> <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 1 Batch <b>Portions:</b> 50 1/2 cup
--	--	--

**Ingredients & Instructions...**

- Coarse Kosher Salt	2 Teaspoon
- Long Grain & Wild Rice Blend	3 Pound
* Water	1 Gallon
-	
<b>1. Gather all ingredients</b>	
<b>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.</b>	
<b>3. Remove from heat and let stand covered for 5-10 minutes</b>	
-	
<b>CCP: Cook to a minimum internal temperature of 140 degrees F</b>	
<b>CCP: Hold or serve hot food at or above 140 degrees F</b>	

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	50 1/2 cup	1 Batch

JHU Nolans on 33rd

Desserts

Thursday 11/9/2023

Lunch

## Cookie Snickerdoodle

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 150 Cookie
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 150 Cookie
<b>Internal Temp:</b>		

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

- Light Brown Sugar	2 1/4 Cup
- Ground Cinnamon	1/4 Cup 2 Tablespoon
- 1.5 oz Fz Sugar Cookie Dough	150 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 11/9/2023 Lunch		150 Cookie

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Lunch

**Beef Philly Steak**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Sandwich
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Sandwich
<b>Internal Temp:</b>		

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

- Gourmet Mayonnaise	1 1/2 Gallon 1 Cup
- Garlic Cloves	1 1/4 Cup
<b>-Chopped</b>	
- Extra Virgin Olive Oil	1 3/4 Cup 2 Tablespoon
- Sliced Sirloin Beef	20 Pound
<b>Sliced Thin</b>	
- Green Bell Pepper	40 Ea.
<b>Sliced Thin</b>	
- Jumbo Yellow Onion	30 Each
<b>Sliced Thin</b>	
- Cnd Cheddar Cheese Sauce	6.25 Pound
- Root Rolls Hoagie 6"	100 Ea.
- .75 oz Slcd Swiss Cheese	100 Slice
- Ground Italian Seasoning	1 3/4 Cup 2 Tablespoon

**1. Gather all ingredients.****2. In a small bowl, combine mayonnaise and minced garlic. Cover and refrigerate.****3. Preheat oven to 500 degrees F.****4. Heat oil in a large skillet over medium heat. Sauté thinly sliced beef until lightly browned. Stir in thinly sliced peppers and thinly sliced onions. Season with salt and pepper. Sauté until vegetables are tender, and remove from heat.****5. Spread each hoagie bun generously with garlic mayonnaise and cheese sauce. Divide beef mixture into buns. Top with 1 slice Swiss Cheese and sprinkle with seasoning.****6. Place sandwiches on baking pan. Heat sandwiches in a preheated oven until cheese is melted or slightly browned.****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds.****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd  
11/9/2023 Lunch

100 Sandwich

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Lunch

## French Fries Steak

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

*Pre-Prep Instructions...*

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

*Ingredients & Instructions...*

- |   |           |
|---|-----------|
| - 3/8" Fz Steak Cut French Fries<br>Baked | 25 Pound  |
| - Fryer Oil Susquehanna Mills             | 2.5 Pound |

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

2. Season with salt and serve

-

CCP: Hold or serve hot food at or above 135 degrees F

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/9/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Lunch

**Grill Black Bean Burger**

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

**Ingredients & Instructions...**

- 3.4 oz Black Bean Beef Sub 10 Ea.

-  
**1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred**

-  
**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 11/9/2023 Lunch		10 Burger

JHU Nolans on 33rd

Thursday 11/9/2023

Grill

Lunch

Grill Cheeseburger

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Lunch

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

**Minced**

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

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

-

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

Nolans on 33rd

11/9/2023 Lunch

100 4 oz

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 11/9/2023 Lunch		100 Burger



JHU Nolans on 33rd

Grill

Thursday 11/9/2023

Lunch

## 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 11/9/2023 Lunch		20 Burger

JHU Nolans on 33rd

Thursday 11/9/2023

Hot Lunch

Nourish New Potatoes

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

Ingredients & Instructions...

- Red Potato	4.98 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	3 Quart 2 Tablespoon
- Extra Virgin Olive Oil	1 Quart 2 2/3 Tablespoon
- Coarse Kosher Salt	3/4 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 Lunch		50 1/2 cup

JHU Nolans on 33rd

Passport

Thursday 11/9/2023

Lunch

**Gyro Meat Beef Lamb**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Gyro Meat Beef Lamb Slcd 100 4 oz

-

1. Gather all ingredients
2. Heat griddle to 350 degrees F
3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done
4. Remove and serve

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 Lunch

100 4 oz

JHU Nolans on 33rd

Passport

Thursday 11/9/2023

Lunch

## Passport Tzatziki Sauce

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon 1 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

## Ingredients &amp; Instructions...

- Plain Yogurt	3 1/4 Quart 1/2 Cup
- Cucumber Chopped	5.07 Pound
- Dried Dill Weed	1/4 Cup 1/3 Tablespoon
- Garlic Powder	1 Tablespoon 3/8 Teaspoon

1. Combine all ingredients. Mix well.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	100 2 oz	1 1/4 Gallon 1 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Lunch

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &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

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 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Lunch

## 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 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Lunch

**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>                        |                |
| -                                      |                |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).  
\*Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO\*
  2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
  3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
  4. Combine feta crumbles and shredded mozzarella together. Spread 8 oz cheese blend evenly over sauce. Top with diced red onion, diced Roma tomato, and diced Kalamata olives.
  5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
  6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices
  -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/9/2023

Lunch

Pizza Veg Mediterranean

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



JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/9/2023

Lunch

## 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 11/9/2023 Lunch	For Use In Pizza Veg Mediterranean	3 1/4 Cup

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Lunch

## Nourish Braised Kale

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

*Ingredients & Instructions...*

- Kale 24 CT	15 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Coarse Kosher Salt	1 Teaspoon

1. Rinse off kale thoroughly. Remove the stem and discard it.

2. Roughly chop the kale leaves into inch-wide strips.

3. Sauté kale in olive oil for 1 minute. Cover and cook for 10 minutes, or until tender, stirring after 5 minutes.

5. Lightly toss with oil and salt.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Lunch

**Peppers & Onions Caramelized**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2 oz Portion
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	2 Cup 1/3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	7.5 Each
- Green Bell Pepper Julienned	7.5 Ea.
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 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 Lunch	100 2 oz Portion	12.5 Pound

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Lunch

**Potatoes Red Roasted**

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

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

- Red Potato	20 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
* Water	1 1/2 Gallon
- Dairy-Free Margarine	1 Cup
- Dried Rosemary Leaf	1/4 Cup
Crushed	
- Coarse Kosher Salt	1 1/3 Tablespoon

1. Cut red potatoes into quarters. Steam or boil in water for 10 minutes, or until tender.

2. Drain off excess water and toss potatoes lightly with margarine, rosemary, and salt.

3. Bake in oven at 400 F for 35- 40 minutes, or until lightly browned and tender.

-

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.

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

Nolans on 33rd

11/9/2023 Lunch

100 1/2 cup

3 Gallon 2 Cup

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Lunch

## Root Steamed Broccoli Florets

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

## Ingredients &amp; Instructions...

- Broccoli Florets 4/3#	20 Pound
* Water	1 Gallon

1. Cut or trim broccoli as appropriate.

2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/9/2023 Lunch	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Thursday 11/9/2023

Lunch

## Tofu Steaks Grilled

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

## Pre-Prep Instructions...

Allergens: Sesame, Soy

## Ingredients &amp; Instructions...

- Firm Tofu	37.5 Pound
- Cubed	
- Roasted Sesame Oil	3/4 Cup 1/3 Tablespoon
- Roasted Sesame Oil	1 1/2 Cup 1 Tablespoon
- GF Tamari Soy Sauce	3 Cup 2 Tablespoon
- Cnd Tomato Paste	1 1/2 Cup 1 Tablespoon
- Maple Flavored Pancake Syrup	3 Cup 2 Tablespoon
* Chopped Garlic	1/2 Cup 1/3 Tablespoon
- Liquid Smoke Seasoning	1/4 Cup 1/2 Teaspoon
- Garlic Powder	1/4 Cup 1/2 Teaspoon
- Onion Powder	1/4 Cup 1/2 Teaspoon
- Coarse Kosher Salt	2 Tablespoon 1/4 Teaspoon
- Ground Black Pepper	2 Tablespoon 1/4 Teaspoon

1. Gather all ingredients

2. Press the tofu for 30 minutes

3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan

4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes

5. Heat grill to medium heat and brush with first-listed sesame oil

6. Cook steaks 3 minutes per side, for a total of 6 minutes

7. Brush grilled steaks lightly with leftover marinade

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/9/2023 Lunch

100 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 Lunch	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> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/9/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

**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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch	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

Lunch

**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 11/10/2023 Lunch		5 4 oz

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

## Lemonade Blue Jay

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

*Ingredients & Instructions...*

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

Friday 11/10/2023

[None]  
Lunch

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 Lunch	50 3 oz	93.75 Serving

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

## Nourish Chicken Pan Sauce

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

## Ingredients &amp; Instructions...

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

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

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

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

4. Keep warm and serve atop roasted chicken.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

**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   |
| <b>-spatch-cocked</b>    |            |
| - Fresh Cilantro         | 1.25 Pound |
| <b>-chopped</b>          |            |
| - Tomato Plum (Roma) 25# | 15 Each    |
| <b>-chopped</b>          |            |
| - Garlic Cloves          | 10 Ounce   |
| <b>-chopped</b>          |            |
| - Coarse Kosher Salt     | 5 Ounce    |
| - Ground Spanish Paprika | 7.5 Ounce  |
| - Jumbo Yellow Onion     | 5 Each     |
| <b>-sliced</b>           |            |
| - Limes                  | 10 Ea.     |
| <b>-squeezed</b>         |            |
| - 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	Lunch

Nourish Cilantro Tomato Chicken

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



JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

## Nourish Whole Chicken

Cooking Time:	Serving Pan:	Yield: 0.34 Each
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

## Ingredients &amp; Instructions...

- Whole Chicken Halal	1.01 Pound
- Coarse Kosher Salt	1 Teaspoon
- Ground Spanish Paprika	3/8 Teaspoon
- Fresh Rosemary	1 Teaspoon
- Fresh Sage	1 Teaspoon
- Fresh Thyme	1 Teaspoon
- Fresh Italian Parsley	1 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 Lunch	For Use In Nourish Chicken Pan Sauce	0.3 Each

Overproduction...	8 3 oz	1 Each
-------------------	--------	--------

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

## 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 & 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 |
| <b>-thawed</b>                         |                     |
| - Cnd Pineapple Tidbits in Juice       | 2 1/4 Quart 1/4 Cup |
| <b>-drained</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\*
  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 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Friday 11/10/2023

Lunch

## Quinoa Cooked

Cooking Time:	Serving Pan:	Yield: 34 4 oz
Cooking Temp:	Serving Utensil:	Portions: 34 4 oz
Internal Temp:		

*Ingredients & Instructions...*

- Coarse Kosher Salt 3/4 Teaspoon
- \* Water 1 1/2 Quart 3/4 Cup
- White Quinoa 1.66 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  
11/10/2023 Lunch

34 4 oz

JHU Nolans on 33rd  
Friday 11/10/2023

Allergen Friendly  
Lunch

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 Lunch		3.13 Pound

JHU Nolans on 33rd

Friday 11/10/2023

B.Y.O.B.

Lunch

B.Y.O.B. Salsa Medium

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

Ingredients & Instructions...

- Salsa Medium Passport6.25 Pound
- 
- CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch		6.25 Pound

JHU Nolans on 33rd

Friday 11/10/2023

B.Y.O.B.

Lunch

B.Y.O.B. Sour Cream

Cooking Time:	Serving Pan:	Yield: 100 2 oz
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp: 40		

Ingredients & Instructions...

- Sour Cream3.6 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 Lunch		100 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Lunch

**Beans Black Vegetarian Seasoned**

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

**Ingredients & Instructions...**

- Seasoned Black Beans	2.5 26.9 Oz Bag
* Water	1 1/4 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 Lunch		50 1/2 cup

JHU Nolans on 33rd  
Friday 11/10/2023

B.Y.O.B.  
Lunch

BYOB Guacamole

Cooking Time:	Serving Pan:	Yield: 3.31 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 1 tbsp
Internal Temp: 40		

Ingredients & Instructions...

- Fz Pouch Guacamole	1.11 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 Lunch	100 1 tbsp	3.31 Pound



JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Lunch

## BYOB Rice White

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

*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 Lunch	12 1/2 Gallon	400 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/10/2023

Lunch

BYOB Tomatoes Diced

Cooking Time:	Serving Pan:	Yield: 50 1/4 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Tomatoes 6X6 25#8 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 11/10/2023 Lunch	6.25 Pound	50 1/4 cup

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

**Beans Black Seasoned Carvery**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.45 Can Batch
<b>Cooking Temp:</b> Med H	<b>Serving Utensil:</b>	<b>Portions:</b> 100 1/2 cup
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Canola Oil	6.9 Ounce
- Jumbo Yellow Onion Diced 3/8"	1.73 Pound
* Chopped Garlic	3.45 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	3.45 Ounce
- Pepper Chili Green Diced	13.8 Ounce
- Seasoned Black Beans	24.15 Pound
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon
- Ground Cumin	1 Tablespoon 1/2 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.29 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 Lunch	100 1/2 cup	3.45 Can Batch

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

**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 11/10/2023 Lunch	200 4 oz	50 Pound

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

## Halal BBQ Roasted Chicken

<b>Cooking Time:</b> 25 min	<b>Serving Pan:</b>	<b>Yield:</b> 37.5 Pound
<b>Cooking Temp:</b> 425°	<b>Serving Utensil:</b>	<b>Portions:</b> 150 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Cut 8 Pieces Chicken	45 Pound
- Ground Black Pepper	2 7/8 Teaspoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- BBQ Sauce	3 3/4 Quart

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch	150 4 oz	37.5 Pound

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

**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

11/10/2023 Lunch

150 1/2 cup

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

## Nourish Yellow Rice

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

*Ingredients & Instructions...*

- Jumbo Yellow Onion	2 Cup
- Extra Virgin Olive Oil	1/2 Cup 2 2/3 Tablespoon
- Ground Turmeric	2 1/3 Tablespoon
- Parboiled Long Grain Brown Rice	3 Pound
* Water	1 Gallon
- Mirepoix Soup Base Paste	3 Tablespoon

1. Sauté onions in margarine until tender. Stir in Turmeric.

2. Stir uncooked rice into onions over low heat until completely covered with oil.

3. Place all ingredients into 2" deep baking pans, stirring well to complete.

4. Bake in oven at 325 F for 1 to 1-1/2 hours, or until rice is tender and has absorbed all of the water.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

**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>	

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/10/2023 Lunch		50 2 oz



JHU Nolans on 33rd

Carvery

Friday 11/10/2023

Lunch

**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 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.15 Batch

JHU Nolans on 33rd

Desserts

Friday 11/10/2023

Lunch

## 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 Lunch

150 Cookie

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Lunch

## Bar Pretzel Mini Gourmet

Cooking Time:	Serving Pan:	Yield: 0.5 Batch
Cooking Temp:	Serving Utensil:	Portions: 150 Pretzel&Toppings
Internal Temp:		

*Ingredients & Instructions...*

- Mini Pretzel Bites	2.5 350/.4 Oz
- Cnd Cheddar Cheese Sauce	8.75 Pound
- Dijon Honey Mustard Dressing	4 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 Lunch	150 Pretzel&Toppings	0.5 Batch

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Lunch

**Grill Black Bean Burger**

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

**Ingredients & Instructions...**

- 3.4 oz Black Bean Beef Sub 10 Ea.

-  
**1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred**

-  
**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 Lunch

10 Burger

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Lunch

## Grill Cheeseburger

<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.
- American Cheese	100 Slice
- Small Potato Bun	100 Ea.

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

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/10/2023 Lunch

100 Burger

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Lunch

**Grill Chicken Breast**

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

**Ingredients & Instructions...**

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

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

-

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

Nolans on 33rd  
11/10/2023 Lunch

100 4 oz

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 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Friday 11/10/2023

Lunch

## 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 11/10/2023 Lunch		20 Burger



JHU Nolans on 33rd

Grill

Friday 11/10/2023

Lunch

**Tater Tots**

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 100 1/2 cup
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 100 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               | 25 Pound  |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |

**1. Gather all ingredients****2. Preheat deep fryer to 350 degrees F.****3. Fry from frozen for 2 minutes, or until golden brown and crispy**

-

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

Nolans on 33rd  
11/10/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Lunch

**Bread Garlic Texas Toast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 100 Slice
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 Slice
<b>Internal Temp:</b>		

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

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

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

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

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

Nolans on 33rd  
11/10/2023 Lunch

100 Slice

JHU Nolans on 33rd  
Friday 11/10/2023

Pizza & Pasta  
Lunch

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 11/10/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	1 1/2 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Lunch

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &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

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 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Lunch

## Pizza Vegan Broccoli &amp; Mushroom

<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 &amp; Instructions...

- Dough Pizza Supreme 22 oz	13 22 Oz Dough
* Oil Garlic Herb Pizza Sauce	1.63 Pound
* Minced Garlic Sauteed in Olive Oil	1 1/2 Cup 2 Tablespoon
- Shrd Vegan Mozzarella Cheese Sub	6.5 Pound
- Fz Cut Broccoli	4.06 Pound
* Roasted Mushroom Pizza Topping	3.25 Pound
- Tomatoes 6X6 25#	260 slice
Sliced	
<b>Sliced</b>	
* Pizza Seasoning Spice Blend	1/4 Cup 3 Tablespoon

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

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

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

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

**4. Spread 8 oz vegan mozzarella cheese evenly over sauce. Top with sliced tomato, roasted mushrooms, and chopped broccoli**

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023 Lunch	100 slice	13 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Lunch

## 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 11/10/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	3 1/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Lunch

## Spice Blend Pizza Seasoning

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.38 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

*Ingredients & Instructions...*

- Garlic Powder	2 1/2 Teaspoon
- Onion Powder	2 1/2 Teaspoon
- Dried Oregano Leaf	3 1/3 Tablespoon
- Dried Sweet Basil Leaf	2 1/2 Teaspoon
- Dried Thyme Leaf	1 1/4 Teaspoon
- Crushed Red Pepper	1 1/4 Teaspoon

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

2. Mix all spices together.

3. TRANSFER to the proper airtight storage container, cover, label and date.{SOP} Move product to pantry dry storage for later use, abiding by the (FIFO) first in, first out rotation procedure.  
{SOP} Store @70°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/10/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	1.38 Ounce

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/10/2023

Lunch

## Topping Pizza Veg Mushrooms Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.25 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"	4.23 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	1 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

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

**CHILL RAPIDLY** in shallow pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours. {CCP} TRANSFER to the proper storage container, cover, label and date. {SOP} Move product to cooler for later use, abiding by the (FIFO) first in, first out rotation procedure. {SOP} Store @40°F or below. {CCP}

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/10/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	3.25 Pound



JHU Nolans on 33rd

Root

Friday 11/10/2023

Lunch

## Collard Greens Southern Style Vegan

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

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

- Extra Virgin Olive Oil	1/4 Teaspoon
- Dairy-Free Margarine	1/4 Teaspoon
- Jumbo Yellow Onion	0.05 Each
<b>Chopped</b>	
- Crushed Red Pepper	1/8 Teaspoon
- Garlic Cloves	0.1 Clove
<b>Finely Chopped</b>	
- Collard Greens	1.6 Ounce
<b>Chopped</b>	
- Mirepoix Soup Base Paste	1/8 Teaspoon
* Water	1/4 Cup 2/3 Tablespoon
- Tomatoes 6X6 25#	0.2 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  
11/10/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Root

Friday 11/10/2023

Lunch

**Gumbo Vegan**

<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 Serving
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

* Stock Vegetable	1 1/2 Gallon 2 3/4 Cup
- Cornstarch	3.34 Ounce
- Red Bell Pepper Sliced Thin	6.68 Pound
- Jumbo Yellow Onion	6.68 Pound
- Carrot Jumbo 50#	3.34 Pound
- Celery	3.34 Pound
* Chopped Garlic	6.68 Ounce
- Ground Cumin	1.67 Ounce
- Dark Chili Powder	1.67 Ounce
- Bay Leaf	3.34 Leaf
- Fresh Thyme	1.67 Ounce
- Hakurei Turnip	6.68 Pound
- Cremini Mushrooms	6.68 Pound
- Garbanzo Beans Drained & Rinsed	3.34 Pound
- Canned Diced Tomatoes	6.68 Pound
- Coarse Kosher Salt	6.7 Ounce
- Ground Black Pepper	1.67 Ounce
- Extra Virgin Olive Oil	10.02 Ounce
- GF All Purpose Flour	3.34 Pound
- Ground Cayenne Pepper	0.33 Ounce
- Ground Spanish Paprika	3.34 Ounce

1. Clean and trim carrots, celery and onions as needed then cut into 1" dice. Mince garlic. Halve cremini mushrooms. Pluck and chop thyme.

2. Hydrate soup base with 64 oz of water.

3. Heat large rondeau, add oil. Sautee bay leaf onions and garlic. Add peppers and carrots. Continue to cook for 2 minutes, add celery.

4. Add the rice and sauté for 2 minutes.

5. Add all of the spices and herbs at this point, continue to sauté another 1 minute.

6. Add the vegetable stock, followed by the turnips, tomatoes and beans. Bring to simmer and allow to cook for 30 minutes.

JHU Nolans on 33rd  
Friday 11/10/2023

Root  
Lunch

Gumbo Vegan

- 7. Combine corn starch with cold water. Whisk into gumbo. Allow to simmer another 10 minutes.
- 8. Adjust seasoning to taste and serve.
- 
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/10/2023    Lunch	100   Serving	3.34   Batch

JHU Nolans on 33rd

Root

Friday 11/10/2023

Lunch

**Nourish Sauteed Spinach**

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

**Ingredients & Instructions...**

- Spinach	12.5 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon
- 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 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Root

Friday 11/10/2023

Lunch

**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 Lunch	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

Lunch

**Peppers & Onions Caramelized**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 100 2 oz Portion
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Extra Virgin Olive Oil	2 Cup 1/3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	7.5 Each
- Green Bell Pepper Julienned	7.5 Ea.
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 Tablespoon 1/8 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 Lunch	100 2 oz Portion	12.5 Pound

JHU Nolans on 33rd

Root

Friday 11/10/2023

Lunch

## 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 11/10/2023 Lunch	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Soup

Friday 11/10/2023

Lunch

## 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  
Lunch

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    Lunch	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> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/10/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Lunch

**Green Beans Steamed**

<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>		

**Ingredients & Instructions...**

- Green Beans	16 Pound
* Water	1 Gallon

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/11/2023 Lunch	110 1/2 cup	2 2" Hotel Pan
<b>Overproduction...</b>	18 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Saturday 11/11/2023

[None]  
Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 6 4 oz
Cooking Temp:	Serving Utensil:	Portions: 6 4 oz
Internal Temp:		

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 11/11/2023 Lunch		6 4 oz

JHU Nolans on 33rd

Saturday 11/11/2023

[None]  
Lunch

Lemonade Blue Jay

Cooking Time:	Serving Pan:	Yield: 1 1/4 Gallon 2 Cup
Cooking Temp:	Serving Utensil:	Portions: 11 8 oz
Internal Temp:		

Ingredients & Instructions...

- Drink Lemonade Powder	0.69 14 Oz Pouch
- Syrup Blue Curacao	0.35 1 LT
- Water Tap	1 1/4 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 11/11/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Lunch

## 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 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Saturday 11/11/2023

Lunch

## Wrap BLT

Cooking Time:	Serving Pan:	Yield: 110 Wrap
Cooking Temp:	Serving Utensil:	Portions: 110 Wrap
Internal Temp:		

*Ingredients & Instructions...*

- Tomatoes 6X6 25#	330 slice
Sliced	
- Green Leaf Lettuce	6.88 Pound
* Bacon	440 1 slice
Crumbled	
- Light Mayonnaise	6.88 Pound
- Deli 12" Tomato Basil Flour Tortilla	110 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 Lunch

110 Wrap

JHU Nolans on 33rd

Carvery

Saturday 11/11/2023

Lunch

**Carrots Honey Glazed Carvery**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 1/2 cup
<b>Internal Temp:</b>		

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

- Coin Cut Carrots	22 Pound
* Water	1 Gallon 2 Cup
- Dairy-Free Margarine	1 1/2 Cup 2 Tablespoon
- Light Brown Sugar	2 Cup 3 Tablespoon
- Light Amber Honey	1 1/2 Cup 2 Tablespoon
- Lemon Juice	1/2 Cup 2/3 Tablespoon

**1. Steam or boil carrots until tender. Drain off excess liquid.****2. Toss carrots lightly with margarine, brown sugar, honey, and lemon juice.****3. Cook over low heat for 3-5 minutes, or until brown sugar dissolves.**

-

**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 Lunch

110 1/2 cup



JHU Nolans on 33rd

Carvery

Saturday 11/11/2023

Lunch

**Everything Bagel Crusted Salmon**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 200 4 Oz Fillet
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 Oz Fillet
<b>Internal Temp:</b>		

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

- Fresh Atlantic Salmon	200 4 Oz
- Everything Bagel Seasoning	3 Quart

1. Preheat oven to 400 degrees F.

2. Spray parchment lined baking sheet(s) with non-stick spray.

3. Arrange fillets evenly on baking sheet(s).

4. Pat salmon dry, seasonings may fall off if you don't.

5. Sprinkle each fillet evenly with 1 Tbsp of everything bagel seasoning

6. Bake in oven for 10 to 12 minutes or until internal temperature reaches 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 F

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

Nolans on 33rd  
11/11/2023 Lunch

200 4 Oz Fillet

JHU Nolans on 33rd

Fresh

Saturday 11/11/2023

Lunch

**Rice Brown**

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

**Ingredients & Instructions...**

- Coarse Kosher Salt	1 7/8 Teaspoon
- Whole Grain Brown Rice	2.91 Pound
* Water	2 1/4 Quart 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 11/11/2023 Lunch	For Use In Sausage Jambalaya Vegan	1 1/4 Gallon 3 1/4 Cup

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Lunch

**Bacon**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 44 Pound
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Bacon 1760 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 Lunch	For Use In Wrap BLT	44 Pound

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Lunch

## French Fries Sweet Potato

<b>Cooking Time:</b> 25-30 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 110 1/2 cup
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 110 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 | 27.5 Pound |
| Baked                             |            |
| - Fryer Oil Susquehanna Mills     | 2.75 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 Lunch

110 1/2 cup

JHU Nolans on 33rd  
Saturday 11/11/2023

Grill  
Lunch

Grill Black Bean Burger

Cooking Time:	Serving Pan:	Yield: 10 Burger
Cooking Temp:	Serving Utensil:	Portions: 10 Burger
Internal Temp:		

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub10 Ea.
- 
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred
- 
- 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 Lunch		10 Burger

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Lunch

## Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 110 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Burger
<b>Internal Temp:</b> 158		

*Ingredients & Instructions...*

- Fz 4 oz Beef Patty	110 Ea.
- American Cheese	110 Slice
- Small Potato Bun	110 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 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Saturday 11/11/2023

Lunch

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 110 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 110 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- |  |                      |
|--|----------------------|
| - Halal Boneless Skinless Chicken Breast | 27.5 Pound           |
| - Extra Virgin Olive Oil                 | 1 Quart 2 Tablespoon |
| - Garlic Cloves                          | 8.25 Clove           |

**Minced**

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

110 4 oz

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 110 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	110 Ea.
- Small Potato Bun	110 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 Lunch		110 Burger



JHU Nolans on 33rd  
Saturday 11/11/2023

Grill  
Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 22 Burger
Cooking Temp:	Serving Utensil:	Portions: 22 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	22 5.33 Oz
- Small Potato Bun	22 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 Lunch		22 Burger

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Lunch

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 14 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 112 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	14 22 Oz Dough
- Cnd Italian Pizza Sauce	5.25 Pound
- Shredded Part Skim Mozzarella Cheese	7 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 Lunch	110 slice	14 Pizza
Overproduction...	2 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Lunch

**Pizza Meat Chicken Bacon Ranch BBQ**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 14 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 112 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Dough Pizza Supreme 22 oz	14 22 Oz Dough
- Sweet BBQ Sauce	5.25 Pound
- Shrd Mozzarella Provolone 5 Cheese Blend	7 Pound
* Grilled Chicken Breast Pizza Topping	3.5 Pound
- Bacon	2.63 Pound
- Buttermilk Ranch Dressing	1.75 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 Lunch	110 slice	14 pizza
<b>Overproduction...</b>	2 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Lunch

## 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**

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

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/11/2023

Lunch

## Topping Pizza Meat Chicken Breast Grilled

<b>Cooking Time:</b> 25 min	<b>Serving Pan:</b>	<b>Yield:</b> 0.35 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 | 3.5 Pound        |
| Grilled                                  |                  |
| - Canola Oil                             | 1 1/3 Tablespoon |
| - Lemon Juice                            | 1 1/3 Tablespoon |
| - Garlic Powder                          | 3/8 Teaspoon     |
| - Coarse Kosher Salt                     | 3/8 Teaspoon     |
| - Ground Black Pepper                    | 3/8 Teaspoon     |
1. Gather all ingredients/equipment as needed for recipe. If needed thaw chicken in a refrigerator at 40 degrees or lower 24 hours ahead. {CCP}
  2. In large bowl or metal container combine oil, garlic, lemon juice, salt and black pepper and whisk together.
  3. Place breasts into metal pans and add the seasoning lemon juice and oil mixture to coat the chicken well.
  4. CHILL RAPIDLY in blast chiller until temperature reaches 40° TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use Store @40°F or below.{CCP}
  5. On the next day, grill chicken on char grill marking both sides of the chicken. Lay onto sheet trays covered with parchment paper sheets and finish in oven at 350F, Cook until internal temperature reaches 165°F for 15 seconds {CCP}

**SERVICE:**

**HOT FOOD SERVICE:** TRANSFER food into the proper sized metal serving vessel, COVER & HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140 °F or higher {CCP} & for no longer than 2 hours.

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/11/2023 Lunch	For Use In Pizza Meat Chicken Bacon Ranch BBQ	0.35 batch

JHU Nolans on 33rd

Root

Saturday 11/11/2023

Lunch

## Polenta Italian Style

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

## Pre-Prep Instructions...

Allergens: Dairy

## Ingredients &amp; Instructions...

- Canola Oil	1 Cup 3 Tablespoon
- Jumbo Yellow Onion	3 1/2 Cup 2 Tablespoon
* Chopped Garlic	2 1/3 Tablespoon
* Water	3 Gallon
- Mirepoix Soup Base Paste	9.6 Ounce
- Yellow Cornmeal	3 Quart
- Milk 2% .5 GAL	1 Gallon 3 1/4 Cup
- Ground Black Pepper	2 3/8 Teaspoon
- Grated Parmesan Cheese	2 1/4 Quart 1/2 Cup

1. Heat oil in steam-jacketed kettle. Sauté onions and garlic until fragrant.

2. Add water and vegetable base to sautéed onions and garlic. Stir to dissolve base. Bring water mixture to a boil. Turn off heat.

3. Pour cornmeal in a very slow stream into water, stir constantly with a wire whisk while pouring. Turn heat on medium low and simmer until mixture thickens to a pudding consistency.

4. Stir in milk, pepper and parmesan cheese. Transfer to 12x20x4 inch pan. Cover and serve hot.

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 Lunch

120 1/2 cup

JHU Nolans on 33rd

Root

Saturday 11/11/2023

Lunch

## Sausage Jambalaya Vegan

Cooking Time:	Serving Pan:	Yield: 5.82 Batch
Cooking Temp:	Serving Utensil:	Portions: 110 6 oz
Internal Temp:		

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

* Brown Rice	1 1/4 Gallon 3 1/4 Cup
* Stock Vegetable	2 3/4 Quart 1/2 Cup
- Vegan Bratwurst Sausage	5.82 Pound
- Mexican Chipotle Vegan Sausage	5.82 Pound
- Black Beans Drained & Rinsed	1 1/4 Quart 3/4 Cup
- Jalapeno Pepper Seeded & Diced	11.64 Ea.
- Green Bell Pepper Diced 1/2"	5.82 Pound
- Jumbo Yellow Onion Diced 1/2"	5.82 Pound
- Fresh Oregano	1/2 Cup 3 2/3 Tablespoon
- Cnd Conc Extra Heavy Crushed Tomatoes	5.82 Pound
* Chopped Garlic	1/2 Cup 3 2/3 Tablespoon
- Fresh Italian Parsley	1/4 Cup 2 Tablespoon
- Ground Cayenne Pepper	1 2/3 Tablespoon
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 2/3 Tablespoon
- Ground Cajun Seasoning	1 2/3 Tablespoon
- Dark Chili Powder	1 2/3 Tablespoon
- Ground Cumin	1 2/3 Tablespoon

**1. Par cook brown rice and then cool.****2. Sauté jalapenos, bell peppers, onion until tender. Add spices & garlic continuing to sauté until very fragrant.****3. Add Tofurky kielbasa & Italian sausage cooking until lightly browned.****4. Add brown rice, black beans, vegetable broth and crushed tomato. Stir well and bring the entire mixture to a simmer.****5. Continue to cook until liquid is absorbed. Season to taste and serve.****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**

JHU Nolans on 33rd  
Saturday 11/11/2023

Root  
Lunch

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

Distribution...	Portions	Yield
Nolans on 33rd 11/11/2023    Lunch	110   6 oz	5.82   Batch



JHU Nolans on 33rd

Soup

Saturday 11/11/2023

[All Meals]

## Soup Chicken Noodle In House

Cooking Time:	Serving Pan:	Yield: 2.94 Batch
Cooking Temp:	Serving Utensil:	Portions: 110 8 oz
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Egg, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- LS Chicken Soup Base Paste	1/2 Cup 4 Tablespoon
* Water	4 1/4 Gallon 2 1/2 Cup
- Jumbo Yellow Onion	5.88 Each
<b>Chopped 1/4"</b>	
- Celery	1.47 Stalk
<b>Chopped 1/4"</b>	
- 1/2" Wide Curly Egg Noodles	3.68 Pound
- Dairy-Free Margarine	1 Quart 1/4 Cup
- Unbleached All Purpose Flour	2 3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 5/8 Teaspoon
- Dcd Chicken Breast	4.41 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 Lunch	110 8 oz	2.94 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> 6 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 Waffle
<b>Internal Temp:</b>		

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

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

**1. Gather all ingredients****2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd  
11/11/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Lunch

**Cake of the Day Sponge T&S**

Cooking Time:	Serving Pan:	Yield: 75 Cake
Cooking Temp:	Serving Utensil:	Portions: 75 Cake
Internal Temp:		

**Ingredients & Instructions...**

- Cake Sheet 1/2 Sponge Fzn 75 44 Oz

1. Spread icing with warm spatula on frozen cake for best results (less likely to crumb).

2. Top with desired approved toppings:

- Chocolate Icing
- Vanilla Icing
- Cherries
- Whipped Cream
- Sprinkles
- Oreo Crumbles
- Caramel Sauce
- Chocolate Sauce
- Vanilla Sauce
- Raspberry Sauce

3. Cut into 24 equal pieces.

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Lunch		75 Cake

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Lunch

## Corn Mexican Street

Cooking Time:	Serving Pan:	Yield: 80 Ear
Cooking Temp:	Serving Utensil:	Portions: 80 Ear
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Dairy, Eggs

*Ingredients & Instructions...*

- 3" Fz Yellow Sweet Corn on Cob	80 Ea.
- Sour Cream	1 Quart
- Gourmet Mayonnaise	1 Quart
- Cheese Cotija Grated REF	2 Quart
* Chopped Garlic	2 2/3 Tablespoon
- Coarse Kosher Salt	2 2/3 Tablespoon
- Limes	8 Ea.
- Fresh Cilantro	2 Cup
- Ground Chili Seasoning	1 1/3 Tablespoon

1. Gather all ingredients. Preheat the grill to 400 degrees F
2. Lightly spray each corn on the cob with cooking spray
3. Place each corn on the cob on the grill and grill for about 12 minutes, turning 1/4 turn every 3 minutes
4. Zest the lime and squeeze out all of the lime juice
5. Mix together sour cream, mayonnaise, cotija cheese, garlic, lime zest, lime juice, and chopped cilantro
6. Top each corn on the cob with the cheese mixture and garnish with chili powder

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 Lunch		80 Ear

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Lunch

**Grill Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 4 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 Lunch		4 4 oz

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Lunch

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.5 14 Oz Pouch
- Syrup Blue Curacao	0.25 1 LT
- Water Tap	1 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 11/12/2023 Lunch	8 8 oz	1 Gallon

JHU Nolans on 33rd

[None]

Sunday 11/12/2023

Lunch

**Spinach Steamed**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.5 2" Hotel Pan
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 96 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Spinach	15 Pound
* Water	3 Quart

1. Steam spinach until wilted to 140 degrees. \*Optionally, place spinach in tilt skillet with water\*

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 Lunch	80 1/2 cup	1.5 2" Hotel Pan
<b>Overproduction...</b>	16 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Sunday 11/12/2023

Deli Lunch

Chips Potato Homemade

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

Ingredients & Instructions...

- Sliced Potatoes22 Pound
1. Preheat fryer to 375°F.

2. Fill fryer basket no more than half full.

3. Deep fry for 6 minutes.

4. Season as desired. May serve hot or cold.
- 
- CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup



JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Lunch

**Burger Brunch**

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 25 1 burger
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 25 1 burger
<b>Internal Temp:</b>		

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

- |                      |               |
|----------------------|---------------|
| - English Muffin     | 25 Each       |
| - Fz 4 oz Beef Patty | 25 4 Oz Patty |
| - American Cheese    | 25 Slice      |
| - Canadian Bacon     | 25 Slice      |
| - Large Egg          | 25 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 Lunch

25 1 burger

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Lunch

**Grill Black Bean Burger**

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

**Ingredients & Instructions...**

- 3.4 oz Black Bean Beef Sub 10 Ea.

1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred

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 11/12/2023 Lunch		10 Burger

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Lunch

## Grill Cheeseburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 80 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 80 Burger
<b>Internal Temp:</b> 158		

*Ingredients & Instructions...*

- Fz 4 oz Beef Patty	80 Ea.
- American Cheese	80 Slice
- Small Potato Bun	80 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 Lunch

80 Burger

JHU Nolans on 33rd

Grill

Sunday 11/12/2023

Lunch

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 80 4 oz
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 80 4 oz
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Halal Boneless Skinless Chicken Breast 20 Pound
- Extra Virgin Olive Oil 3 Cup
- Garlic Cloves 6 Clove

**Minced**

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

11/12/2023 Lunch

80 4 oz

JHU Nolans on 33rd

Sunday 11/12/2023

Grill Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 80 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 80 Burger
Internal Temp: 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	80 Ea.
- Small Potato Bun	80 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 Lunch		80 Burger

JHU Nolans on 33rd

Sunday 11/12/2023

Grill Lunch

Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 16 Burger
Cooking Temp:	Serving Utensil:	Portions: 16 Burger
Internal Temp:		

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	16 5.33 Oz
- Small Potato Bun	16 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 Lunch		16 Burger

JHU Nolans on 33rd

Passport

Sunday 11/12/2023

Lunch

**Pork Carnitas**

<b>Cooking Time:</b> 2.5 hr	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 400°	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 oz Portion
<b>Internal Temp:</b> 155		

**Ingredients & Instructions...**

- .25" Trimmed Boston Butt Pork	60.77 Pound
- Coarse Kosher Salt	1 1/2 Cup 1 2/3 Tablespoon
- Dried Oregano Leaf	1 1/2 Cup 1 2/3 Tablespoon
- Ground Cumin	1/4 Cup 1 Tablespoon
- Canola Oil	3 1/2 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion Peeled & Julienned	10.1 Pound
* Chopped Garlic	1.98 Pound
- Jalapeno Pepper Chopped	20 Ea.
- Oranges Halved	10 Ea.
- Bay Leaf	53.85 Leaf
* Chicken Stock	2 Gallon 1/2 Cup

**1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water and establish a clean sanitized work surface. Using a clean cutting board and a clean sanitized knife in between different types of foods {SOP} Wearing disposable gloves {SOP} Check temperature with a clean, sanitized, calibrated thermometer. {SOP}**

**2. Preheat the oven 400°F. Season the pork shoulder with salt and pepper.**

**3. Mix the oregano and the cumin with oil and rub all over pork and top with the onion, garlic and jalapeno. Squeeze over the juice of the oranges, add the orange halves and bay leaves. (Be sure to remove the stickers on the oranges)**

**4. Transfer the pork to large roasting pans. Bake the pork in a 400°F preheated oven until browned, about 30 minutes.**

**5. Reduce the temperature to 250°F, add chicken broth on the meat and cook until the pork is fork-tender and the liquid has completely evaporated, 1½ to 2 hour.**

**6. Remove from oven and discard the orange pieces and bay leaves. Use two forks to shred the meat.**

**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
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JHU Nolans on 33rd  
Sunday 11/12/2023

Passport  
Lunch

Pork Carnitas

Nolans on 33rd 11/12/2023	Lunch	200 4 oz Portion	50 Pound
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JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Lunch

## Pizza Cheese

Cooking Time:	Serving Pan:	Yield: 10 Pizza
Cooking Temp: 400	Serving Utensil:	Portions: 80 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	10 22 Oz Dough
- Cnd Italian Pizza Sauce	3.75 Pound
- Shredded Part Skim Mozzarella Cheese	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 Lunch	80 slice	10 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Lunch

**Pizza Meatlovers Supreme with Bacon**

<b>Cooking Time:</b> 8 min	<b>Serving Pan:</b>	<b>Yield:</b> 10 pizza
<b>Cooking Temp:</b> 550°	<b>Serving Utensil:</b>	<b>Portions:</b> 80 slice
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- |   |                |
|---|----------------|
| - Dough Pizza Supreme 22 oz   | 10 22 Oz Dough |
| - Cnd Italian Pizza Sauce   | 3.75 Pound     |
| - Shredded Part Skim Mozzarella Cheese  | 5 Pound        |
| - Slcd Pork Beef Pepperoni  | 200 Slice      |
| * Ground Beef Burger Pizza Topping<br>Cooked & Drained  | 1.25 Pound     |
| - Ham Smoked Deli<br>Diced 1/4"   | 1.25 Pound     |
| - Ground Sweet Mild Italian Pork Sausage  | 1.25 Pound     |
| <b>CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds</b>  |                |
| - Bacon   | 1.25 Pound     |
| -   |                |
| 1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).<br>*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. <b>EVENLY DOCK DOUGH</b>   |                |
| 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 <b>DIRECTLY</b> 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 <b>EIGHT (8)</b> even slices   |                |
| -   |                |
| <b>CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds</b>  |                |
| <b>CCP: Hold or serve hot food at or above 140 degrees F</b>  |                |

Distribution...	Portions	Yield
Nolans on 33rd 11/12/2023 Lunch	80 slice	10 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Lunch

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 10 pizza
Cooking Temp: 425	Serving Utensil:	Portions: 80 slice
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	10 22 Oz Dough
- Cnd Italian Pizza Sauce	3.75 Pound
- Shredded Part Skim Mozzarella Cheese	5 Pound
- Slcd Pork Beef Pepperoni	200 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 11/12/2023 Lunch	80 slice	10 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/12/2023

Lunch

## Topping Pizza Meat Beef Ground Burger

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 1.25 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	1.79 Pound
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	1/2 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 Lunch	For Use In Pizza Meatlovers Supreme with Bacon	1.25 Pound

JHU Nolans on 33rd

Root

Sunday 11/12/2023

Lunch

## Enchilada Seitan

Cooking Time:	Serving Pan:	Yield: 80 2 each
Cooking Temp:	Serving Utensil:	Portions: 80 2 each
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Canola Oil	3/4 Cup 2/3 Tablespoon
- Jumbo Yellow Onion	2.4 Pound
- Pepper Chili Green Diced	3 Cup 3 Tablespoon
- Shrd Vegan Cheddar Cheese Sub	1.6 Pound
- Seitan	6.4 Pound
- 6" Yellow Corn Tortilla	160 Ea.
* Water	2 1/4 Quart 1/2 Cup
- Cnd Tomato Paste	3 Cup 3 Tablespoon
- Dark Chili Powder	1/4 Cup 3/4 Teaspoon
- Ground Cumin	1/4 Cup 3/4 Teaspoon
- Shrd Vegan Mozzarella Cheese Sub	12.8 Ounce

1. Gather all ingredients

2. Heat oil and saute onion and peppers. Add sauteed vegetables and vegan cheddar cheese to seitan to create the filling

3. Heat tortillas in oven at 250 degrees F until warm. Do not overheat

4. Using a #16 scoop, place filling into the center of each tortilla. Roll up, tuck in sides, and place tortillas seam side down in a baking pan

5. Mix water, tomato paste, chili powder, and cumin together in a saucepan. Heat to a low simmer then pour over enchiladas

6. Cover enchiladas with vegan mozzarella cheese. Bake in oven at 325 degrees F for 35-40 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 degrees F

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/12/2023 Lunch

80 2 each

JHU Nolans on 33rd

Root

Sunday 11/12/2023

Lunch

## 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 11/12/2023 Lunch	150 1/2 cup	2.5 2" Hotel Pan
Overproduction...	10 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Soup

Sunday 11/12/2023

[All Meals]

## Soup Potato Baked In House

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

*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 Lunch		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> 5 Waffle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 5 Waffle
<b>Internal Temp:</b>		

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

- Mix Waffle and Pancake	1 1/4 Cup
- Large Egg	1.25 Ea.
* Water	3/4 Cup 1/3 Tablespoon
- Dairy-Free Margarine Melted	1 Tablespoon 3/4 Teaspoon

- 
- 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 Lunch

5 Waffle