

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

**Burger Plant Based BBQ**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 25 Each
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 25 Each
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- |  |            |
|--|------------|
| * Plant Based Perfect Burger   | 25 4 oz    |
| <b>-thawed</b>   |            |
| * Fried Onion Straws   | 1.56 Pound |
| - Vegan Cheddar Cheese   | 25 Slice   |
| - Avocado  | 3.13 Pound |
| <b>-sliced</b>   |            |
| - Small Potato Bun   | 25 Ea.     |
| - BBQ Sauce  | 3.13 Pound |
| <b>-in squeeze bottle</b>  |            |
| -  |            |
| <b>1. Gather all ingredients.</b>  |            |
| <b>2. Cook Plant Based burger patty on the flat top grill for 2 minutes on each side. Season with Salt and Pepper.</b> |            |
| <b>3. Toast Potato Bun on flat top grill for 30 seconds.</b>   |            |
| <b>4. Place sliced avocado on bottom bun.</b>  |            |
| <b>4. Melt Vegan Cheddar onto burger patty and place on top of avocado slices.</b>                                     |            |
| <b>5. Place Fried Onion Straws on top of burger patty.</b>   |            |
| <b>6. Drizzle BBQ Sauce on top of Onion Straws and top with burger bun.</b>  |            |
| <b>7. Serve on a metal burger tray lined with deli paper.</b>  |            |
| -  |            |
| <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 11/13/2023 Lunch		25 Each

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

**Eggplants Parmesan Cutlets Round**

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350°	<b>Serving Utensil:</b>	<b>Portions:</b> 100 8 oz Portion
<b>Internal Temp:</b> 165		

**Ingredients & Instructions...**

- Frozen Round Breaded Battered Eggplant	20 Pound
- Sldd WM Mozzarella Cheese	100 Slice
- Cnd Tomato Sauce	3 1/2 Gallon

1. Lay Eggplant Cutlets on parchment covered sheet trays and bake at 375°F until golden.

2. Heat Chunky Spaghetti Sauce to 165 °F {CCP} and hold at 140 °F {CCP}

3. Using a 2 " Full Hotel Pan sprayed with pan release - Layer sauce on the bottom of the pan, then layer eggplant, more sauce, more eggplant and sauce.

4. Top with Mozzarella, heat thoroughly in the combi oven at 375°F and cook until internal temperature reaches 145°F {CCP} Check temperature with a clean, sanitized, calibrated thermometer. {SOP}

**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
Nolans on 33rd 11/13/2023 Lunch	100 8 oz Portion	50 Pound

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

## Lemonade Blue Jay

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

**Ingredients & Instructions...**

- Drink Lemonade Powder	0.75 14 Oz Pouch
- Syrup Blue Curacao	0.38 1 LT
- Water Tap	1 1/2 Gallon

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	12 8 oz	1 1/2 Gallon

JHU Nolans on 33rd

[None]

Monday 11/13/2023

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 11/13/2023 Lunch	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

**Nourish Lemon Thyme Grilled Zucchini**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 3 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 3 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Zucchini	9.38 Pound
-sliced 1/4" thick	
- Lemon	3.13 Ea.
-zested and juice reserved	
- Lemon Zest Extra Virgin Olive Oil	6.25 Ounce
- Coarse Kosher Salt	3.1 Ounce
- Ground Black Pepper	3.13 Ounce
- Ground Spanish Paprika	1.56 Ounce
- Fresh Thyme	1 2/3 Tablespoon
-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 11/13/2023 Lunch		50 3 oz

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

**Nourish Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 10 4 OZ

1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		10 4 oz

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

## Nourish Whole Chicken

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

*Ingredients & Instructions...*

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

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

2) Cook to minimum internal temperature of 165 degrees F

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/13/2023 Lunch	For Use In Nourish Chicken Pan Sauce	0.3 Each
Nolans on 33rd 11/13/2023 Lunch	50 3 oz	4 Each
<b>Overproduction...</b>	7 3 oz	1 Each

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

## Onion Fried Straws

<b>Cooking Time:</b> 1 min	<b>Serving Pan:</b>	<b>Yield:</b> 1.91 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Jumbo Yellow Onion	0.76 Each
-thinly sliced rings	
- Unbleached All Purpose Flour	6.1 Ounce
- Coarse Kosher Salt	2 1/4 Teaspoon
- Ground Black Pepper	1 1/8 Teaspoon
- Ground Spanish Paprika	1 1/8 Teaspoon
- Garlic Powder	1 1/8 Teaspoon
- Soy Milk Sub	6.11 Ounce

1. Gather all ingredients.

2. In a mixing bowl soak sliced onions in soy milk for 3 minutes.

3. In a separate mixing bowl whisk flour and seasonings together.

4. Dredge soaked onions in flour mixture, shaking off excess flour.

5. Fry in deep fat fryer for 1 minute or until golden brown.

6. Drain excess oil on paper towel 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 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/13/2023 Lunch	For Use In Burger Plant Based BBQ	1.91 2 oz



JHU Nolans on 33rd

[None]

Monday 11/13/2023

Lunch

## Pasta Tomato Basil

Cooking Time:	Serving Pan:	Yield: 3.13 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 200 1/2 cup
Internal Temp:		

*Pre-Prep Instructions...*

Allergens: Gluten, Wheat

*Ingredients & Instructions...*

- 10" Angel Hair Pasta	7.83 Pound
* Water	7 3/4 Gallon 1 1/4 Cup
<b>Boil</b>	
- Red Grape Tomatoes	156.5 Each
<b>Halved</b>	
- Extra Virgin Olive Oil	3 Cup 2 Tablespoon
* Chopped Garlic	3/4 Cup 1/3 Tablespoon
- Dried Sweet Basil Leaf	3 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Ground Black Pepper	3 Tablespoon 3/8 Teaspoon

1. Gather all ingredients

2. Cook pasta in boiling water until tender. Drain off excess liquid

3. Lightly toss together all ingredients

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 11/13/2023 Lunch	200 1/2 cup	3.13 2" Hotel Pan

JHU Nolans on 33rd

[None]

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Lunch

## Pie Sweet Potato T&amp;S

Cooking Time:	Serving Pan:	Yield: 18.75 Each
Cooking Temp:	Serving Utensil:	Portions: 150 Slice
Internal Temp:		

*Ingredients & Instructions...*

- Sweet Potato Pie 18.75 40 oz

-

1. Thaw frozen pie in refrigeration for approximately 12 hours

2. Slice into 8 portions and serve

3. Do not hold thawed pies for more than 3 days

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	150 Slice	18.75 Each

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Lunch

**BYOB Cucumbers Diced**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6000 1 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 7.5 Pound
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Cucumber 7.5 Pound

1. Slice cucumber thinly to get 50 slices per cucumber.

2. Serve accordingly.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	7.5 Pound	6000 1 cup

JHU Nolans on 33rd  
Monday 11/13/2023

B.Y.O.B.  
Lunch

BYOB Feta Cheese Crumbles

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

Ingredients & Instructions...

- Feta Cheese Crumbles	15 Pound
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		120 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Lunch

## BYOB Sauce Tzatziki

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

*Ingredients & Instructions...*

- Plain Yogurt	1 Gallon
- Cucumber Chopped	6 Pound
- Dried Dill Weed	1/4 Cup 1 1/3 Tablespoon
- Garlic Powder	1 1/3 Tablespoon

1. Combine all ingredients. Mix well.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		120 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Lunch

**Quinoa Cooked**

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

**Ingredients & Instructions...**

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

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

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

**2. Stir once. Cover then Cook 15 minutes.**

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Lunch

**Salad Tabbouleh**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b> 40		

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

- Bulgur Wheat	2 Gallon 1/4 Cup
- Fresh Italian Parsley	9.6 Ounce
- Fresh Mint Chopped	9.6 Ounce
- Tomatoes 6X6 25# Sliced	14.4 Pound
- Lemon Juice	1 1/2 Quart
- Extra Virgin Olive Oil	1 3/4 Cup
- Green Onion	1 Quart 3/4 Cup
- Ground Cumin	1/4 Cup 2/3 Tablespoon

**1. Gather all ingredients****2. Place bulgur in a bowl with hot water to cover. Allow to stand until bulgur is softened****3. Drain bulgur by pressing out the excess water. Return to bowl, add remaining ingredients and mix well****4. Refrigerate for at least 2 hours and serve cold****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd  
11/13/2023 Lunch

120 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Lunch

## Sauce White Food Truck

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

*Ingredients & Instructions...*

- Light Mayonnaise	1 3/4 Gallon 2 Cup
- Plain Yogurt	1 3/4 Gallon 2 Cup
- White Wine Vinegar	1 3/4 Quart 1/2 Cup
- Lemon Juice	3 3/4 Quart
- Garlic Powder	2 1/2 Cup
- Coarse Kosher Salt	1 3/4 Quart 1/2 Cup
- Ground Black Pepper	1 3/4 Quart 1/2 Cup
- Sour Cream	1 3/4 Gallon 2 Cup
- Parsley Flakes	3 3/4 Quart

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		7 1/2 Gallon



JHU Nolans on 33rd

Carvery

Monday 11/13/2023

Lunch

## Rice Basmati Carvery

<b>Cooking Time:</b> 15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 120 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 120 1/2 cup
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Coarse Kosher Salt	1 2/3 Tablespoon
- Basmati Rice	7.2 Pound
* Water	2 1/4 Gallon 2 Cup

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/13/2023 Lunch

120 1/2 cup

JHU Nolans on 33rd

Desserts

Monday 11/13/2023

Lunch

## Cookies Oatmeal Raisin

<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:** Dairy, Egg, Gluten, Soy, Wheat*Ingredients & Instructions...*

- Oatmeal Raisin Cookie Dough 150 Ea.

-

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

-

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

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

Nolans on 33rd  
11/13/2023 Lunch

150 Cookie

JHU Nolans on 33rd

Grill

Monday 11/13/2023

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

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

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

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

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

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

Nolans on 33rd  
11/13/2023 Lunch

300 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/13/2023

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 11/13/2023 Lunch		150 Burger

JHU Nolans on 33rd

Grill

Monday 11/13/2023

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**

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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 11/13/2023 Lunch		300 4 oz

JHU Nolans on 33rd  
Monday 11/13/2023

Grill  
Lunch

Grill Hamburger

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 24 Burger
<b>Cooking Temp:</b> CharG	<b>Serving Utensil:</b>	<b>Portions:</b> 24 Burger
<b>Internal Temp:</b> 158		

Ingredients & Instructions...

- Fz 4 oz Beef Patty	24 Ea.
- Small Potato Bun	24 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 11/13/2023 Lunch		24 Burger

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Lunch

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 31 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 31 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
JHU Nolans on 33rd 11/13/2023 Lunch	For Use In Burger Plant Based BBQ	25 4 oz
Nolans on 33rd 11/13/2023 Lunch		6 4 oz

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Lunch

## Grill Turkey Burger

Cooking Time:	Serving Pan:	Yield: 25 Burger
Cooking Temp:	Serving Utensil:	Portions: 25 Burger
Internal Temp:		

*Ingredients & Instructions...*

- |   |            |
|---|------------|
| - 5.33 oz White Turkey Burger Patty   | 25 5.33 Oz |
| - Small Potato Bun  | 25 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  
11/13/2023 Lunch

25 Burger



JHU Nolans on 33rd

Monday 11/13/2023

Hot Lunch

Meatballs Vegan

Cooking Time:	Serving Pan:	Yield: 9.38 serving
Cooking Temp:	Serving Utensil:	Portions: 9.38 Pound
Internal Temp:		

Ingredients & Instructions...

- Ckd Vegan Meatless Meatball Sub	9.38 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	9.38 Pound	9.38 serving

JHU Nolans on 33rd

Hot

Monday 11/13/2023

Lunch

**Nourish Roasted Brussels Sprouts**

<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...**

- Shaved Brussels Sprouts	10 Pound
- Extra Virgin Olive Oil	1/2 Cup
- Orange Juice	1 Cup
- Dijon Mustard	1/2 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 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 11/13/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Lunch

## Appetizer Falafel

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

## Pre-Prep Instructions...

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

## Ingredients &amp; Instructions...

- Falafel	120 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	9.6 Ounce
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/13/2023 Lunch

120 .8 oz

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 22.5 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 120 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	25.88 Pound
- Extra Virgin Olive Oil	2 1/2 Cup
- Lemon Juice	1/2 Cup 2 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 2/3 Tablespoon
- Ground Turmeric	1/4 Cup 3 Tablespoon
- Smoked Sweet Paprika	1/4 Cup 3 Tablespoon
- Ground Coriander	1/4 Cup 3 Tablespoon
- Dried Oregano Leaf	1/4 Cup 3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

**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 11/13/2023 Lunch	120 3 oz	22.5 Pound

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Lunch

## Gyro Meat Beef Lamb

Cooking Time:	Serving Pan:	Yield: 120 4 oz
Cooking Temp:	Serving Utensil:	Portions: 120 4 oz
Internal Temp:		

*Ingredients & Instructions...*

- Gyro Meat Beef Lamb Slcd 120 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  
11/13/2023 Lunch

120 4 oz

JHU Nolans on 33rd  
Monday 11/13/2023

Passport  
Lunch

Pita Passport

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

Ingredients & Instructions...

- Bread Pita White 7" Frozen 120 Ea.

- 
1. Slice pita in half.
  2. Place pita in perforated pan on steam table to warm.

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		120 serving

JHU Nolans on 33rd

Passport

Monday 11/13/2023

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 11/13/2023 Lunch	For Use In Chicken Halal Food Truck	0.07 Batch

JHU Nolans on 33rd  
Monday 11/13/2023

Pizza & Pasta  
Lunch

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 250 Each
Cooking Temp:	Serving Utensil:	Portions: 250 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	250 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	250 serving	250 Each



JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Lunch

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

* Chopped Garlic	1 3/4 Cup
- Extra Virgin Olive Oil	1/2 Cup 1 1/3 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 11/13/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	1 3/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Pasta Spaghetti with Meat Sauce

<b>Cooking Time:</b> 35-40 min	<b>Serving Pan:</b>	<b>Yield:</b> 5 4" Hotel Pan
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 209 2x4 square
<b>Internal Temp:</b>		

## Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

## Ingredients &amp; Instructions...

- Jumbo Yellow Onion	1 1/2 Quart 1/4 Cup
<b>Diced</b>	
- 80/20 Ground Beef	23.75 Pound
* Water	5 1/2 Gallon 2 Cup
- 10" Thin Spaghetti Pasta	5.63 Pound
Boiled	
- Small Curd 4% Cottage Cheese	1 3/4 Cup 2 Tablespoon
- Grated Parmesan Cheese	3 3/4 Cup
- Liquid Whole Egg	1 3/4 Cup 2 Tablespoon
- Cnd Tomato Sauce	2.5 #10 Can
- Ground Italian Seasoning	1/4 Cup 4 Tablespoon

1. Gather all ingredients.

2. Preheat oven 350 degrees F.

3. Add diced onions to ground beef and saute until meat is browned. Drain off excess grease.

4. Bring water to a boil and add spaghetti noodles, cooking until tender. Drain off excess liquid.

5. In two (2) 12x20x4" pans, combine noodles, both cheeses, and egg mix.

6. Combine tomato sauce and Italian seasoning with beef and onions. Pour mixture over spaghetti in pans and bake in 350 degrees F oven for 35-40 minutes, or until done.

7. Cut into 2x4" squares.

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		
11/13/2023 Lunch	200 2x4 square	5 4" Hotel Pan
<b>Overproduction...</b>	9 2x4 square	0.5 4" Hotel Pan

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Pizza Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Pizza Pepperoni

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

## Ingredients &amp; Instructions...

- Dough Pizza Supreme 22 oz	15 22 Oz Dough
- Cnd Italian Pizza Sauce	5.63 Pound
- Shredded Part Skim Mozzarella Cheese	7.5 Pound
- Slcd Pork Beef Pepperoni	300 Slice

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	120 slice	15 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Pizza Vegan Broccoli &amp; Mushroom

<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 &amp; Instructions...

- |                                      |                      |
|--------------------------------------|----------------------|
| - Dough Pizza Supreme 22 oz          | 14 22 Oz Dough       |
| * Oil Garlic Herb Pizza Sauce        | 1.75 Pound           |
| * Minced Garlic Sauteed in Olive Oil | 1 3/4 Cup            |
| - Shrd Vegan Mozzarella Cheese Sub   | 7 Pound              |
| - Fz Cut Broccoli                    | 4.38 Pound           |
| * Roasted Mushroom Pizza Topping     | 3.5 Pound            |
| - Tomatoes 6X6 25#                   | 280 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 11/13/2023 Lunch	110 slice	14 pizza
<b>Overproduction...</b>	2 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/2 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 1/2 Cup
- Garlic Powder	1 3/8 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 3/8 Teaspoon
- Dried Thyme Leaf	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 11/13/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	3 1/2 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Spice Blend Pizza Seasoning

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.48 Ounce
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 40		

*Ingredients & Instructions...*

- Garlic Powder	2 3/4 Teaspoon
- Onion Powder	2 3/4 Teaspoon
- Dried Oregano Leaf	3 2/3 Tablespoon
- Dried Sweet Basil Leaf	2 3/4 Teaspoon
- Dried Thyme Leaf	1 3/8 Teaspoon
- Crushed Red Pepper	1 3/8 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 11/13/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	1.48 Ounce

JHU Nolans on 33rd

Pizza &amp; Pasta

Monday 11/13/2023

Lunch

## Topping Pizza Veg Mushrooms Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 3.5 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"	4.55 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 11/13/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	3.5 Pound



JHU Nolans on 33rd

Root

Monday 11/13/2023

Lunch

## Nourish Spinach Wilted with Tomatoes

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

*Ingredients & Instructions...*

- Spinach	12.5 Pound
- Extra Virgin Olive Oil	3/4 Cup
- Coarse Kosher Salt	1 1/2 Teaspoon
- Ground Black Pepper	2 Tablespoon
- Red Grape Tomatoes	3 Pound

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.

2. In a large pot, add spinach, salt, and pepper to pot and toss with oil.

4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.

5. Cut tomatoes in half. Toss spinach lightly with oil and cherry tomatoes.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch		50 1/2 cup

JHU Nolans on 33rd

Root

Monday 11/13/2023

Lunch

**Vegetable Blend Italian**

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

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

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

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

-

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/13/2023 Lunch	120 1/2 cup	3 3/4 Gallon

JHU Nolans on 33rd

Salad Bar

Monday 11/13/2023

Lunch

**Beans Lentils Brown Cooked**

<b>Cooking Time:</b> 20-30 min	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 25 1/2 cup
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Brown Lentils	4.04 Pound
* Water	1 1/4 Gallon

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/13/2023 Lunch	25 1/2 cup	12.5 Pound

JHU Nolans on 33rd

Soup

Monday 11/13/2023

Lunch

## Soup Tomato Basil

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Soy, Wheat

*Ingredients & Instructions...*

- Jumbo Yellow Onion	1 Cup
<b>Diced 1/4"</b>	
- Dairy-Free Margarine	1/2 Cup 2 2/3 Tablespoon
- Unbleached All Purpose Flour	2 Cup
- Cnd Tomato Sauce	2 1/2 Gallon
- Sugar	2 2/3 Tablespoon
- Milk 2% .5 GAL	2 Gallon
- Fresh Basil	2 Cup

**Finely cut**

-

1. Saute diced onions in margarine. Add flour and mix to a paste.
2. Add small amount of tomato sauce. Blend well.
3. Add remaining tomato sauce and sugar. Mix all ingredients.
4. Heat on low for 1 hour. Add milk and cook on low until heated through.
5. Add finely cut fresh basil just before serving.

-

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 11/13/2023 Lunch	75 8 oz	37.5 Pound

JHU Nolans on 33rd

Waffle Bar

Monday 11/13/2023

[All Meals]

**Waffles**

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/13/2023 Lunch

7 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Lunch

**Dal Red Lentil**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 25 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 25 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canola Oil	1/4 Cup 1 Tablespoon
- Ground Cumin	1 1/4 Teaspoon
- Jumbo Yellow Onion	2 1/2 Cup
-small dice	
- Jalapeno Pepper	1.25 Ea.
-minced	
- Garlic Cloves	1/2 Cup 2 Tablespoon
- Ground Turmeric	1 1/4 Teaspoon
- Ground Spanish Paprika	1 1/4 Teaspoon
- Ground Cardamom	1 1/4 Teaspoon
- Canned Diced Tomatoes	1 1/4 Teaspoon
- Red Lentils	3 Cup 2 Tablespoon
* Mirepoix Stock	2 Quart 2 Tablespoon
- Canned Coconut Milk	2 1/3 Tablespoon
- Lemon Juice	2 1/3 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
-minced	
-	

**1. In a large pot or tilt skillet, heat oil over medium to high heat. Add cumin seeds and toast lightly for 1 minute.**

**2. Add onion, jalapeno, garlic, and ginger and cook for 3 minutes, until onions just begin to turn translucent.**

**3. Add turmeric, paprika, cardamom, and tomato to the pan and stir to fully incorporate. Allow to cook for 3 minutes until the tomato begins to break down.**

**4. Add lentils and stock and bring the pot up to a boil. Reduce to a simmer and cook for 20 minutes.**

**5. Once lentils are broken down and tender, stir in coconut milk and lemon juice. Serve while hot. Garnish each serving with the minced fresh cilantro.**

-

**CCP: Hold or serve hot food at or above 150 degrees F**

Distribution...

Portions

Yield

JHU Nolans on 33rd  
Tuesday 11/14/2023

[None]  
Lunch

Dal Red Lentil

Nolans on 33rd  
11/14/2023 Lunch

25 1/2 cup

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Lunch

## Lemonade Blue Jay

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

*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 11/14/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup



JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Lunch

## Nourish Beets Yellow Roasted

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

*Ingredients & Instructions...*

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch	50 4 oz	12.5 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Lunch

**Nourish Herb Roasted Turkey Breast**

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

**Ingredients & Instructions...**

- Netted SkOn Roast Whole Turkey Breast	12.5 Pound
- Fresh Rosemary	3.13 Pound
- Fresh Sage	3.13 Pound
- Fresh Thyme	3.13 Pound
- Fresh Italian Parsley	3.13 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>
Nolans on 33rd 11/14/2023 Lunch		50 Each

JHU Nolans on 33rd

Tuesday 11/14/2023

[None]

Lunch

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger

50 4 OZ
- 
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch		50 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Lunch

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 2 Quart 2 Tablespoon
<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	1 2/3 Tablespoon
* Water	2 Quart 2 Tablespoon

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 11/14/2023 Lunch	For Use In Dal Red Lentil	2 Quart 2 Tablespoon

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 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]

Tuesday 11/14/2023

Lunch

## Taco Street Mushroom Ropa

Cooking Time:	Serving Pan:	Yield: 20 1 Taco
Cooking Temp:	Serving Utensil:	Portions: 20 1 Taco
Internal Temp:		

*Ingredients & Instructions...*

* Ropa Vieja Mushroom	7.5 Pound
- Avocado	40 Slice
- Tortilla Corn Blue 6"	20 Each
- Onion Red Pickled	1.25 Pound

1. Prepare Ropa according to directions. Set aside.

2. Warm two tortillas on open flame to char slightly

3. To assemble, place 3oz of mushroom ropa, 1oz pickled onions, and 2 slices of avocado inside blue corn tortilla.

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 11/14/2023 Lunch		20 1 Taco

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Lunch

**Zucchini 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...**

- Zucchini 16 Pound

- sliced into rounds

\* Water 1 Gallon

1. Wash and slice zucchini into even round slices.

2. Steam sliced zucchini 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 11/14/2023 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  
Tuesday 11/14/2023

B.Y.O.B.  
Lunch

BYOB Cucumbers Diced

Cooking Time:	Serving Pan:	Yield: 5500 1 cup
Cooking Temp:	Serving Utensil:	Portions: 6.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Cucumber	6.88 Pound
1. Slice cucumber thinly to get 50 slices per cucumber.	
2. Serve accordingly.	
CCP: Hold or serve cold food at or below 40 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch	6.88 Pound	5500 1 cup



JHU Nolans on 33rd  
Tuesday 11/14/2023

B.Y.O.B.  
Lunch

BYOB Feta Cheese Crumbles

Cooking Time:	Serving Pan:	Yield: 110 2 oz
Cooking Temp:	Serving Utensil:	Portions: 110 2 oz
Internal Temp:		

Ingredients & Instructions...

- Feta Cheese Crumbles	13.75 Pound
------------------------	-------------

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch		110 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Lunch

## BYOB Sauce Tzatziki

Cooking Time:	Serving Pan:	Yield: 110 2 oz
Cooking Temp:	Serving Utensil:	Portions: 110 2 oz
Internal Temp:		

*Ingredients & Instructions...*

- Plain Yogurt	3 1/2 Quart 1/2 Cup
- Cucumber Chopped	5.5 Pound
- Dried Dill Weed	1/4 Cup 2/3 Tablespoon
- Garlic Powder	1 Tablespoon 5/8 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 11/14/2023 Lunch		110 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Lunch

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 40 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 40 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Lunch

**Salad Tabbouleh**

<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> 40		

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

- Bulgur Wheat	1 3/4 Gallon 1 3/4 Cup
- Fresh Italian Parsley	8.8 Ounce
- Fresh Mint Chopped	8.8 Ounce
- Tomatoes 6X6 25# Sliced	13.2 Pound
- Lemon Juice	1 1/4 Quart 1/2 Cup
- Extra Virgin Olive Oil	1 1/2 Cup 2 Tablespoon
- Green Onion	1 Quart 1/4 Cup
- Ground Cumin	1/4 Cup 1/3 Tablespoon

**1. Gather all ingredients****2. Place bulgur in a bowl with hot water to cover. Allow to stand until bulgur is softened****3. Drain bulgur by pressing out the excess water. Return to bowl, add remaining ingredients and mix well****4. Refrigerate for at least 2 hours and serve cold****CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd  
11/14/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Lunch

## Sauce White Food Truck

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 3/4 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 3/4 Gallon 2 Cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 3 1/2 Cup
- Plain Yogurt	1 1/2 Gallon 3 1/2 Cup
- White Wine Vinegar	1 1/2 Quart 3/4 Cup
- Lemon Juice	3 1/4 Quart 3/4 Cup
- Garlic Powder	2 1/4 Cup
- Coarse Kosher Salt	1 1/2 Quart 3/4 Cup
- Ground Black Pepper	1 1/2 Quart 3/4 Cup
- Sour Cream	1 1/2 Gallon 3 1/2 Cup
- Parsley Flakes	3 1/4 Quart 3/4 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch		6 3/4 Gallon 2 Cup

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Lunch

**Carvery Rice Brown Cilantro**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Gallon 3 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canola Oil	1 Cup 2 Tablespoon
- Whole Grain Brown Rice	6.6 Pound
* Chopped Garlic	1/4 Cup 1/3 Tablespoon
- Jumbo Yellow Onion Chopped	2.2 Pound
- Canned Diced Tomatoes	4.4 Pound
- Mirepoix Soup Base Paste	11 Ounce
* Water	1 1/2 Gallon 2 Cup
- Fresh Cilantro Minced	2.2 Ounce

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

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

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

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

5. Fold cilantro into rice mixture.

-

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/14/2023 Lunch

110 1/2 cup

3 1/4 Gallon 3 Cup

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Lunch

**Chicken Chipotle Lime**

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

**Ingredients & Instructions...**

- Halal Bnls Sknls Chicken Thigh	200 4 oz
- Fresh Squeeze Lime Juice	1 1/2 Gallon 1 Cup
- Extra Virgin Olive Oil	3 Quart 1/2 Cup
- Fresh Cilantro	2 1/4 Quart 1/4 Cup
- Jalapeno Pepper Seeded & Diced	50 Ea.
- Dark Chili Powder	2 Cup 1 1/3 Tablespoon
* Chopped Garlic	1 1/4 Quart
- Light Amber Honey	1 Quart 1/2 Cup
- Coarse Kosher Salt	2 Cup 1 1/3 Tablespoon

**1. Gather all ingredients****2. In a big bowl, whisk together lime juice, olive oil, chopped cilantro, diced jalapeno, chili powder, garlic, honey, and salt****3. Add chicken to marinade, stirring to coat evenly. Marinade for at least 2 hours****4. Grill chicken thighs until golden brown and charred on both sides****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/14/2023 Lunch		200 4 oz

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Lunch

**Chili Beef**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1.5 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 6oz Ladle
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- 80/20 Ground Beef	12.75 Pound
- Onion Yellow Diced 1/4 inch 4/5#	3 Cup
<b>Diced</b>	
- Cnd Tomato Sauce	3 Quart
- Crushed Tomatoes	3 3/4 Quart
* Water	1 1/2 Quart
- Sugar	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Tablespoon
- Dark Chili Powder	1 Tablespoon
- Garlic Powder	3/4 Teaspoon
- Ground Cumin	1 Tablespoon

**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 11/14/2023 Lunch	75 6oz Ladle	1.5 Batch



JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

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 11/14/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Lunch

## Rice Basmati Carvery

<b>Cooking Time:</b> 15 minutes	<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>		

## Ingredients &amp; Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Basmati Rice	6.6 Pound
* Water	2 Gallon 3 1/4 Cup

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/14/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Lunch

## French Fries Waffle

<b>Cooking Time:</b> 16-20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 110 1/2 cup
<b>Cooking Temp:</b> 400	<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...*

- |                               |            |
|-------------------------------|------------|
| - Waffle Fries                | 27.5 Pound |
| - 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  
11/14/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

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  
11/14/2023 Lunch

110 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Lunch

**Grill Chicken Breast**

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 135 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	33.75 Pound
- Extra Virgin Olive Oil	1 1/4 Quart
- Garlic Cloves	10.13 Clove
<b>Minced</b>	
- Ground Italian Seasoning	1/4 Cup 3 Tablespoon
- Coarse Kosher Salt	3 1/3 Tablespoon
- Ground Black Pepper	3 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
JHU Nolans on 33rd 11/15/2023 Lunch	For Use In Pizza Buffalo Chicken Ranch	25 4 oz
Nolans on 33rd 11/14/2023 Lunch		110 4 oz

JHU Nolans on 33rd  
Tuesday 11/14/2023

Grill  
Lunch

Grill Hamburger

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

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 11/14/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

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 11/14/2023 Lunch		6 4 oz

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

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 11/14/2023 Lunch		22 Burger



JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Lunch

## Appetizer Falafel

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

## Pre-Prep Instructions...

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

## Ingredients &amp; Instructions...

- Falafel	110 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	8.8 Ounce
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/14/2023 Lunch

110 .8 oz

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 20.63 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 111 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	23.72 Pound
- Extra Virgin Olive Oil	2 1/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 2 Tablespoon
- Smoked Sweet Paprika	1/4 Cup 2 Tablespoon
- Ground Coriander	1/4 Cup 2 Tablespoon
- Dried Oregano Leaf	1/4 Cup 2 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

**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 11/14/2023 Lunch	110 3 oz	20.63 Pound
<b>Overproduction...</b>	0.67 3 oz	2 Ounce

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Lunch

**Gyro Meat Beef Lamb**

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

**Ingredients & Instructions...**

- Gyro Meat Beef Lamb Slcd 110 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  
11/14/2023 Lunch

110 4 oz

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

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 11/14/2023 Lunch		50 2.5 oz

JHU Nolans on 33rd  
Tuesday 11/14/2023

Passport  
Lunch

Pita Passport

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

Ingredients & Instructions...

- Bread Pita White 7" Frozen	110 Ea.
-	
1. Slice pita in half.	
2. Place pita in perforated pan on steam table to warm.	

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch		110 serving

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.06 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 1/4 Teaspoon
- Ground Black Pepper	2 1/4 Teaspoon
- Garlic Powder	2 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 11/14/2023 Lunch	For Use In Chicken Halal Food Truck	0.06 Batch

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

**Bread Garlic Texas Toast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 Slice
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Slice
<b>Internal Temp:</b>		

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

- |                        |                    |
|------------------------|--------------------|
| - Dairy-Free Margarine | 3 1/4 Cup          |
| - Garlic Powder        | 2 Cup 3 Tablespoon |
| - Texas Toast Bread    | 110 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  
11/14/2023 Lunch

110 Slice

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

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 11/14/2023 Lunch	110 slice	14 Pizza
Overproduction...	2 slice	1 Pizza



JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

**Pizza Meat Beef Cheese Steak**

<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
* Oil Garlic Herb Pizza Sauce	1.31 Pound
- Sldd Provolone Cheese	224 Slice
* Shredded Beef Steak Pizza Topping	7 Pound
* Roasted Diced Peppers Pizza Topping	2.19 Pound
* Roasted Diced Onion Pizza Topping	2.19 Pound
- Cnd Cheddar Cheese Sauce	3.5 Pound

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

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

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

3. Spread 1.5 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 16 slices of provolone cheese evenly over sauce. Top with beef steak and roasted vegetables

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 cheese sauce. Cut into **EIGHT (8)** even slices

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 11/14/2023 Lunch	110 slice	14 pizza
<b>Overproduction...</b>	2 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 14 pizza
Cooking Temp: 425	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        |
| - Slcd Pork Beef Pepperoni             | 280 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 11/14/2023 Lunch	110 slice	14 pizza
Overproduction...	2 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2 1/2 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	2 1/2 Cup 2 Tablespoon
- Garlic Powder	1 Teaspoon
- Onion Powder	1 Teaspoon
- Dried Oregano Leaf	1 1/3 Tablespoon
- Dried Sweet Basil Leaf	1 Teaspoon
- Dried Thyme Leaf	1/2 Teaspoon
- Crushed Red Pepper	1/2 Teaspoon

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/14/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2 1/2 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

## Topping Pizza Meat Beef Steak Shredded

<b>Cooking Time:</b> 20 min	<b>Serving Pan:</b>	<b>Yield:</b> 1.04 Batch
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 158		

*Ingredients & Instructions...*

- Sliced Sirloin Beef	10.4 Pound
- Coarse Kosher Salt	1 Tablespoon 1/8 Teaspoon
- Ground Black Pepper	1 Tablespoon 1/8 Teaspoon

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

2. Depending on batch size: Brown beef in tilt skillet, steam kettle/ frying pan.

3. Season with Salt and Pepper cook over medium heat until beef reaches a minimum internal temperature of 160 degrees F

-

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/14/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	1.04 Batch

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

## Topping Pizza Veg Onions Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.19 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"	2.63 Pound
- Extra Virgin Olive Oil	2 5/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/2 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 11/14/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.19 Pound

JHU Nolans on 33rd

Pizza &amp; Pasta

Tuesday 11/14/2023

Lunch

## Topping Pizza Veg Peppers Dcd Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.19 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"	2.63 Pound
- Extra Virgin Olive Oil	2 5/8 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/2 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 11/14/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.19 Pound

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Lunch

## Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 13.9 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp:		

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

- Mushrooms Pulled Plant Based Meaty	2.32 Pound
- Jumbo Yellow Onion	3.48 Each
- Red Bell Pepper Sliced Thin	1.74 Ea.
- Jalapeno Pepper Seeded & Diced	3.48 Ea.
* Chopped Garlic	2 1/3 Tablespoon
- Extra Virgin Olive Oil	3 1/3 Tablespoon
- Cnd Tomato Sauce	3/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 3/4 Teaspoon
- Ground Cumin	1 Tablespoon 1/2 Teaspoon
- Bay Leaf	1.74 Leaf
* Stock Vegetable	1 Cup 3 Tablespoon
- GF Tamari Soy Sauce	1 2/3 Tablespoon
- Fresh Cilantro	2 1/3 Tablespoon

**-chopped**

-

1. Gather all ingredients
2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos
3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently
4. Add salt, cumin, and bay leaves and cook for 1 minute
5. Stir in the sliced peppers and garlic. Reduce heat to low
6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes
7. Remove lid, add tamari, and allow sauce to fully thicken
8. Discard bay leaves and top with cilantro

-

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 11/14/2023 Lunch	For Use In Taco Street Mushroom Ropa	13.9 3/4 cup

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

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 11/14/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup



JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Lunch

## Salad Black Bean and Corn

Cooking Time:	Serving Pan:	Yield: 0.37 Batch
Cooking Temp:	Serving Utensil:	Portions: 77 1/2 cup
Internal Temp:		

*Pre-Prep Instructions...*

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP – Standard Operating Procedure- Wash all produce before starting this recipe.

*Ingredients & Instructions...*

- Black Beans Drained & Rinsed	0.37 #10 Can
- Fz Corn	1/4 Cup 2 Tablespoon
- Tomato Plum (Roma) 25# Diced	0.37 25 Lb
- Onion Red Jumbo 25# Diced	1.85 Pound
- Jalapeno Pepper Diced	0.37 10 Lb
- Key Lime Juice	1/4 Cup 2 Tablespoon
- Fresh Cilantro Chopped	1 1/8 Teaspoon
- Coarse Kosher Salt	0.4 3 Lb Box
- Ground Black Pepper	0.37 16 Oz Jar
- Garlic Powder	0.4 21 Oz Jar

1. Mix all ingredients together thoroughly.

2. Allow to cool in refrigerator prior to me

Distribution...	Portions	Yield
Nolans on 33rd 11/14/2023 Lunch	75 1/2 cup	0.37 Batch

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Lunch

## Seitan Tinga

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

## Ingredients &amp; Instructions...

- Seitan	14.67 Pound
- Garlic Cloves Chopped	14.67 Ounce
- Jumbo Yellow Onion	14.67 Pound
- Canned Marinara Sauce	3.67 #10 Can
- Cnd Chipotle Peppers in Adobo Sauce	11 Ounce
- Dried Oregano Leaf	11 Ounce
- Bay Leaf	3.67 Leaf
- Fresh Italian Parsley	11 Ounce
- Fresh Cilantro	14.67 Ounce
- Coarse Kosher Salt	7.3 Ounce
- Ground Black Pepper	3.67 Ounce
- Extra Virgin Olive Oil	14.67 Ounce

1. Mince garlic. Pluck oregano from stem. Soak cilantro, shake and let rest on towel to dry. Pluck from stem and rough chop cilantro.

2. In a large stock pot, heat 1 oz of oil. Sauté: 1 oz salt, 0.25 oz pepper diced onions, garlic and bay leaf until onions sweat. Add chipotle.

3. Add sauce to stock pot along with oregano and parsley. Simmer sauce for 30 minutes, stirring frequently. Purée sauce with immersion blender.

4. Adjust sauce to taste with salt and pepper.

5. Pour remaining oil to preheated flat top at 375 F. Add garlic and onion, cook until they begin to sweat. Add peppers and seitan. Season with salt and pepper.

6. When vegetables and seitan are seared and cooked, place in serving dish. Finish with a chipotle tomato sauce.

7. Garnish with cilantro.

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  
11/14/2023 Lunch

110 8oz

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/14/2023

[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  
11/14/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Lunch

## Chicken Marsala

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 150 3 ounces
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 150 3 ounces
<b>Internal Temp:</b>		

## Ingredients &amp; Instructions...

- Halal Boneless Skinless Chicken Breast	150 4 Oz
- Garlic Powder	1/4 Cup 2 Tablespoon
- Sliced Mushrooms	3 Pound
- Canola Oil	3 Cup
- Marsala Cooking Wine	1 1/2 Quart
* Brown Pepper Gravy	1 3/4 Gallon 2 Cup

1. Gather all ingredients

2. Season chicken with garlic powder

3. Saute chicken with mushrooms in oil until lightly browned. Drain off excess oil

4. Remove chicken and add wine to mushrooms. Simmer for 20 minutes

5. Add chicken and continue cooking for another 10 minutes, or until chicken is fully cooked

6. Prepare gravy according to separate recipe instructions

7. Add gravy to chicken and mushrooms and continue cooking over medium heat for an additional 5-10 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

Allergens: Gluten, Wheat

Allergens: Gluten, Wheat

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch		150 3 ounces

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

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 11/15/2023 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]

Wednesday 11/15/2023

Lunch

## Lemonade Blue Jay

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

*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 11/15/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

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 11/15/2023 Lunch	For Use In Nourish Pork Pan Sauce	0.1 Each
Nolans on 33rd 11/15/2023 Lunch	50 3 oz	1 Each
Overproduction...	36 3 oz	1 Each

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Lunch

**Nourish Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 50 4 OZ

1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.

2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch		50 4 oz



JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

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 11/15/2023 Lunch	50 2 oz	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

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 11/15/2023 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

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 11/15/2023 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

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 11/15/2023 Lunch	50 1/2 cup	1 2" Hotel Pan
Overproduction...	14 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Lunch

## Wings Traditional Honey Old Bay

<b>Cooking Time:</b> 15-20 min	<b>Serving Pan:</b>	<b>Yield:</b> 50 Pound
<b>Cooking Temp:</b> 350 F	<b>Serving Utensil:</b>	<b>Portions:</b> 200 4 wings
<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...*

- |                                   |             |
|-----------------------------------|-------------|
| - Organic 1&2 Joint Chicken Wings | 50 Pound    |
| - Light Amber Honey               | 3 3/4 Quart |
| - Old Bay                         | 2 1/2 Cup   |
| - Fryer Oil Susquehanna Mills     | 5 Pound     |
| -                                 |             |
1. Fry chicken wings in 350 degree oil for 12-20 minutes or until 175 degrees internal and crispy outside.
  2. In a large bowl whisk the honey and old bay seasoning together, then toss hot wings with sauce until coated thoroughly. Toss and serve in small batches immediately to avoid chicken getting soggy.
  -
- CCP: Cook to a minimum internal temperature of 175 degrees F for 15 seconds  
CCP: Hold or serve hot food at or above 140 degrees F

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

Nolans on 33rd  
11/15/2023 Lunch

200 4 wings

50 Pound

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Lunch

BYOB Cucumbers Diced

Cooking Time:	Serving Pan:	Yield: 5000 1 cup
Cooking Temp:	Serving Utensil:	Portions: 6.25 Pound
Internal Temp:		

Ingredients & Instructions...

- Cucumber6.25 Pound
1. Slice cucumber thinly to get 50 slices per cucumber.

2. Serve accordingly.
- CCP: Hold or serve cold food at or below 40 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch	6.25 Pound	5000 1 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Lunch

BYOB Feta Cheese Crumbles

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

Ingredients & Instructions...

- Feta Cheese Crumbles	12.5 Pound
------------------------	------------

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch		100 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Lunch

## BYOB Sauce Tzatziki

Cooking Time:	Serving Pan:	Yield: 150 2 oz
Cooking Temp:	Serving Utensil:	Portions: 150 2 oz
Internal Temp:		

*Ingredients & Instructions...*

- Plain Yogurt	1 1/4 Gallon
- Cucumber Chopped	7.5 Pound
- Dried Dill Weed	1/4 Cup 2 2/3 Tablespoon
- Garlic Powder	1 2/3 Tablespoon

**1. Combine all ingredients. Mix well.****CCP: Hold or serve cold food at or below 40 degree F.**

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch		150 2 oz



JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Lunch

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 40 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 40 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Coarse Kosher Salt 1 Teaspoon
- \* Water 2 Quart 2 Tablespoon
- White Quinoa 1.95 Pound
- 
- \* **Cooking Ratio:** 314% 2 cups water to 1 cup quinoa after cooking yields 3 cups. 1 pound raw + 1 quart liquid will yield 3.14 pounds cooked.
- 1. In pot/steam kettle, boil water, add salt, boil again, add quinoa.
- 2. Stir once. Cover then Cook 15 minutes.
- 3. Turn off heat let sit for additional 5 minutes.
- 4. Chill rapidly in shallow hotel pans in blast chiller until temperature reaches 40°F or below or Cool to 70°F within 2 hours & then from 70°F to 40°F in 4 hours
- 
- CCP:** Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP:** Hold or serve cold food at or below 40 degrees F

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

Nolans on 33rd  
11/15/2023 Lunch

40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Lunch

**Salad Tabbouleh**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 75 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 75 1/2 cup
<b>Internal Temp:</b> 40		

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

- |                          |                    |
|--------------------------|--------------------|
| - Bulgur Wheat           | 1 1/4 Gallon       |
| - Fresh Italian Parsley  | 6 Ounce            |
| - Fresh Mint             | 6 Ounce            |
| Chopped                  |                    |
| - Tomatoes 6X6 25#       | 9 Pound            |
| Sliced                   |                    |
| - Lemon Juice            | 3 3/4 Cup          |
| - Extra Virgin Olive Oil | 1 Cup 2 Tablespoon |
| - Green Onion            | 3 Cup              |
| - Ground Cumin           | 3 Tablespoon       |
| -                        |                    |
1. Gather all ingredients
  2. Place bulgur in a bowl with hot water to cover. Allow to stand until bulgur is softened
  3. Drain bulgur by pressing out the excess water. Return to bowl, add remaining ingredients and mix well
  4. Refrigerate for at least 2 hours and serve cold

**CCP:** Hold or serve cold food at or below 40 degrees F**Distribution...****Portions****Yield**

Nolans on 33rd  
11/15/2023 Lunch

75 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Lunch

## Sauce White Food Truck

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 1 Gallon 1 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 9.38 Pound
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 Quart 1/4 Cup
- Plain Yogurt	1 Quart 1/4 Cup
- White Wine Vinegar	1 Cup 1 Tablespoon
- Lemon Juice	2 Cup 3 Tablespoon
- Garlic Powder	1/4 Cup 2 Tablespoon
- Coarse Kosher Salt	1 Cup 1 Tablespoon
- Ground Black Pepper	1 Cup 1 Tablespoon
- Sour Cream	1 Quart 1/4 Cup
- Parsley Flakes	2 Cup 3 Tablespoon

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch	9.38 Pound	1 Gallon 1 Cup

JHU Nolans on 33rd

Carvery

Wednesday 11/15/2023

Lunch

**Gravy Brown Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 120 2 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b>		

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

- Canola Oil	1 3/4 Cup 2 Tablespoon
- Unbleached All Purpose Flour	1 Quart 1/2 Cup
- Coarse Kosher Salt	1 2/3 Tablespoon
- Ground Black Pepper	1 7/8 Teaspoon
* Water	1 3/4 Gallon 2 Cup
- LS Beef Soup Base Paste	1/4 Cup 1 2/3 Tablespoon

**1. Combine flour and oil. Add salt and pepper to flour and oil blend.****2. Add water and soup base gradually, stirring with wire whip. Cook until smooth and thickened.**

-

**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**JHU Nolans on 33rd  
11/15/2023 LunchFor Use In  
Chicken Marsala

120 2 oz

JHU Nolans on 33rd

Carvery

Wednesday 11/15/2023

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

11/15/2023 Lunch

50 3 halves

JHU Nolans on 33rd

Carvery

Wednesday 11/15/2023

Lunch

## Potatoes Mashed Garlic

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

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

- Idaho Potato	30 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Dairy-Free Margarine	1 1/2 Cup
* Chopped Garlic	1/4 Cup 2 Tablespoon
- Milk 2% .5 GAL	1 1/2 Gallon

1. Gather all ingredients

2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water

3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes

4. Add milk and whip an additional 5 minutes

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

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

**Distribution...****Portions****Yield**Nolans on 33rd  
11/15/2023 Lunch

150 1/2 cup

JHU Nolans on 33rd

Carvery

Wednesday 11/15/2023

Lunch

## Rice Basmati Carvery

<b>Cooking Time:</b> 15 minutes	<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 &amp; Instructions...

- Coarse Kosher Salt	2 Tablespoon
- Basmati Rice	9 Pound
* Water	3 Gallon

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd

11/15/2023 Lunch

150 1/2 cup

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Lunch

## French Fries Shoestring

Cooking Time:	Serving Pan:	Yield: 35.12 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 110 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	8.78 Pound
- Fryer Oil Susquehanna Mills	14.05 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 11/15/2023 Lunch	110 serving	35.12 1/2 cup



JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

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  
11/15/2023 Lunch

110 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

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

11/15/2023 Lunch

110 4 oz

JHU Nolans on 33rd

Wednesday 11/15/2023

Grill Lunch

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 11/15/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Lunch

**Grill Plant Based Perfect Burger**

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

**Ingredients & Instructions...**

- Plant Based Perfect Burger 6 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch		6 4 oz

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

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 11/15/2023 Lunch		22 Burger

JHU Nolans on 33rd

Hot

Wednesday 11/15/2023

Lunch

**Nourish Roasted Brussels Sprouts**

<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...**

- Shaved Brussels Sprouts	10 Pound
- Extra Virgin Olive Oil	1/2 Cup
- Orange Juice	1 Cup
- Dijon Mustard	1/2 Cup 2 2/3 Tablespoon
- Ground Black Pepper	2 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 11/15/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Lunch

**Appetizer Falafel**

Cooking Time:	Serving Pan:	Yield: 50 .8 oz
Cooking Temp:	Serving Utensil:	Portions: 50 .8 oz
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...**

- Falafel	50 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	4 Ounce
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

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

Nolans on 33rd  
11/15/2023 Lunch

50 .8 oz

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 28.13 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 151 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	32.34 Pound
- Extra Virgin Olive Oil	3 Cup 2 2/3 Tablespoon
- Lemon Juice	3/4 Cup 2/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	3 1/3 Tablespoon
- Ground Turmeric	1/2 Cup 1/3 Tablespoon
- Smoked Sweet Paprika	1/2 Cup 1/3 Tablespoon
- Ground Coriander	1/2 Cup 1/3 Tablespoon
- Dried Oregano Leaf	1/2 Cup 1/3 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

**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 11/15/2023 Lunch	150 3 oz	28.13 Pound
<b>Overproduction...</b>	0.67 3 oz	2 Ounce



JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

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  
11/15/2023 Lunch

100 4 oz

JHU Nolans on 33rd  
Wednesday 11/15/2023

Passport  
Lunch

Pita Passport

Cooking Time:	Serving Pan:	Yield: 150 serving
Cooking Temp:	Serving Utensil:	Portions: 150 serving
Internal Temp:		

Ingredients & Instructions...

- Bread Pita White 7" Frozen	150 Ea.
-	
1. Slice pita in half.	
2. Place pita in perforated pan on steam table to warm.	

Distribution...	Portions	Yield
Nolans on 33rd 11/15/2023 Lunch		150 serving

JHU Nolans on 33rd

Wednesday 11/15/2023

Passport

Lunch

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.09 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/8 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/8 Teaspoon
- Garlic Powder	1 Tablespoon 3/8 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 11/15/2023 Lunch	For Use In Chicken Halal Food Truck	0.09 Batch

JHU Nolans on 33rd

Pizza &amp; Pasta

Wednesday 11/15/2023

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 11/15/2023 Lunch	110 slice	14 Pizza
Overproduction...	2 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Wednesday 11/15/2023

Lunch

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b> <b>Cooking Temp:</b> <b>Internal Temp:</b> 40	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 3 Cup 2 Tablespoon <b>Portions:</b> (see below)
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*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 11/15/2023 Lunch	For Use In Pizza Margherita	3 Cup 2 Tablespoon

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Lunch

**Nourish Roasted Sweet Potato Cubes**

<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...**

- 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
-	
<b>1. Toss potatoes with remaining ingredients.</b>	
<b>2. Spread potatoes in a single layer on sheet pan.</b>	
<b>3. Bake in oven at 350 F for 15 minutes or until lightly browned, stirring after 7 minutes of heating.</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 11/15/2023 Lunch		50 1/2 cup

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Lunch

## Root Casserole Tofu Vegan

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

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

- Firm Tofu	41.75 Pound
Cubed	
* Water	1 1/2 Gallon 2 3/4 Cup
- Canola Oil	3/4 Cup 1 1/3 Tablespoon
- Jumbo Yellow Onion	3/4 Cup 1 1/3 Tablespoon
- Celery	1 1/4 Quart
- Fz Cut Broccoli	5.01 Pound
- Zucchini	5.01 Pound
Sliced, Diced	
* Chopped Garlic	3 1/3 Tablespoon
- Fz Chopped Spinach	3.34 Pound
- Mirepoix Soup Base Paste	2 Tablespoon 5/8 Teaspoon
* Water	3 1/4 Quart 1/4 Cup
- GF Tamari Soy Sauce	3 1/3 Tablespoon
- GF Hoisin Sauce	1/4 Cup 2 2/3 Tablespoon
- Dark Chili Powder	1 2/3 Tablespoon
- Roasted Sesame Oil	1/4 Cup 2 2/3 Tablespoon

**1. Gather all ingredients****2. Cut tofu into 1/2 inch cubes****3. Bring first-listed water to a boil in a wok or large pot. Add tofu and blanch for 2-3 minutes to harden. Drain off excess liquid****4. Heat oil in wok or large skillet. Add chopped onions, celery, broccoli, sliced zucchini, chopped garlic, spinach, and cooked tofu. Stir fry for 3-4 minutes****5. For sauce: Mix second-listed water and soup base. Prepare sauce by mixing vegetable soup base, soy sauce, hoisin sauce, chili powder, and sesame oil in a pot. Bring to a boil****6. Add the stir fried vegetables and tofu to the pot, then reduce the heat and simmer covered for 10 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 11/15/2023 Lunch	100 6 oz	3.34 Batch

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Lunch

## Vegan Rice Pilaf

Cooking Time:	Serving Pan:	Yield: 1.43 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Long Grain White Rice	6.26 Pound
- Dairy-Free Margarine	1/4 Cup 1 2/3 Tablespoon
- Jumbo Yellow Onion	5.36 Ounce
- Mirepoix Soup Base Paste	1/4 Cup 1 Tablespoon
* Water	1 1/4 Gallon 1 1/2 Cup
- Bay Leaf	2.86 Leaf
- Fresh Thyme	7.15 Sprig
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 7/8 Teaspoon

1. Prepare stock by mixing soup base and water over medium heat.

2. Rinse the rice under cold water in a strainer until the water runs clear, if desired. Drain the rice well before using.

3. Heat the margarine in a heavy-gauge pot over medium heat. Add the onions and cook, stirring frequently, until they are tender and translucent, 5 to 6 minutes.

4. Add the rice and sauté, stirring frequently, until the rice is coated with margarine and heated through, 2 to 3 minutes.

5. Add the heated stock to the rice and bring to a simmer, stirring to prevent the rice from clumping together or sticking to the bottom of the pot.

6. Add the bay leaves, thyme, salt and pepper. Cover the pot and simmer over low heat on the stovetop or in a 350 degree F oven until the grains are tender to the bite, 14 to 16 minutes. Allow the rice to rest for 5 minutes and fluff with a fork. Remove and discard the bay leaves and thyme sprigs.

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/15/2023 Lunch

100 1/2 cup

1.43 Batch



JHU Nolans on 33rd

Salad Bar

Wednesday 11/15/2023

Lunch

**Beans Lentils Brown Cooked**

<b>Cooking Time:</b> 20-30 min	<b>Serving Pan:</b>	<b>Yield:</b> 12.5 Pound
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 25 1/2 cup
<b>Internal Temp:</b> 40		

**Ingredients & Instructions...**

- Brown Lentils	4.04 Pound
* Water	1 1/4 Gallon

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

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

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

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/15/2023 Lunch	25 1/2 cup	12.5 Pound

JHU Nolans on 33rd

Soup

Wednesday 11/15/2023

Lunch

## Soup Chowder Corn Vegan In House

Cooking Time:	Serving Pan:	Yield: 75 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 75 6 oz ladle
Internal Temp:		

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

- Jumbo Yellow Onion Diced	1.64 Pound
- Celery Diced Fine	11.25 Ounce
* Chopped Garlic	3 Tablespoon 3/8 Teaspoon
- Unbleached All Purpose Flour	11.3 Ounce
* Water	1 1/2 Gallon 2 1/4 Cup
- Mirepoix Soup Base Paste	1/4 Cup 1/3 Tablespoon
- Idaho Potato Peeled & Diced	7.5 Pound
- Fz Corn	6.56 Pound
- Soy Milk Sub	1 3/4 Cup 2 Tablespoon
- Ground White Pepper	1 7/8 Teaspoon
- Onion Powder	1 7/8 Teaspoon

**1. Heat a stock pot and spray with cooking spray. Saute onions, celery and garlic.****2. Add flour and stir well for 2 minutes.****3. Prepare stock by whisking soup base into water. Add stock and potatoes, stirring constantly until smooth. Add corn.****4. Allow to simmer until all vegetables are tender.****5. Heat milk substitute. Stir in milk, pepper and onion powder. Allow to simmer for 2 minutes.**

-

**CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).****CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Nolans on 33rd  
11/15/2023 Lunch

75 6 oz ladle

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/15/2023

[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  
11/15/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Lunch

**Dal Red Lentil**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 25 1/2 cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 25 1/2 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Canola Oil	1/4 Cup 1 Tablespoon
- Ground Cumin	1 1/4 Teaspoon
- Jumbo Yellow Onion	2 1/2 Cup
-small dice	
- Jalapeno Pepper	1.25 Ea.
-minced	
- Garlic Cloves	1/2 Cup 2 Tablespoon
- Ground Turmeric	1 1/4 Teaspoon
- Ground Spanish Paprika	1 1/4 Teaspoon
- Ground Cardamom	1 1/4 Teaspoon
- Canned Diced Tomatoes	1 1/4 Teaspoon
- Red Lentils	3 Cup 2 Tablespoon
* Mirepoix Stock	2 Quart 2 Tablespoon
- Canned Coconut Milk	2 1/3 Tablespoon
- Lemon Juice	2 1/3 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
-minced	
-	

1. In a large pot or tilt skillet, heat oil over medium to high heat. Add cumin seeds and toast lightly for 1 minute.

2. Add onion, jalapeno, garlic, and ginger and cook for 3 minutes, until onions just begin to turn translucent.

3. Add turmeric, paprika, cardamom, and tomato to the pan and stir to fully incorporate. Allow to cook for 3 minutes until the tomato begins to break down.

4. Add lentils and stock and bring the pot up to a boil. Reduce to a simmer and cook for 20 minutes.

5. Once lentils are broken down and tender, stir in coconut milk and lemon juice. Serve while hot. Garnish each serving with the minced fresh cilantro.

-

CCP: Hold or serve hot food at or above 150 degrees F

Distribution...

Portions

Yield

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Lunch

Dal Red Lentil

Nolans on 33rd  
11/16/2023 Lunch

25 1/2 cup

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Lunch

## Lemonade Blue Jay

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

*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 11/16/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

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 11/16/2023 Lunch	For Use In Nourish Beef Pan Sauce	0.2 Each
Nolans on 33rd 11/16/2023 Lunch	50 3 oz	2 Each
<b>Overproduction...</b>	26 3 oz	1 Each

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

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 11/16/2023 Lunch	50 2 oz	3 Quart 1/2 Cup



JHU Nolans on 33rd

[None]

Thursday 11/16/2023

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 11/16/2023 Lunch		50 2 oz

JHU Nolans on 33rd

Thursday 11/16/2023

[None]

Lunch

Nourish Parsley Carrots

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch	50 4 oz	12.5 Pound

JHU Nolans on 33rd

Thursday 11/16/2023

[None]  
Lunch

Nourish Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 15 4 oz
Cooking Temp:	Serving Utensil:	Portions: 15 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger15 4 OZ
- 
1. Keep frozen prior to cooking. Preheat oven to bake at 425 degrees F.
2. Place frozen burger on a lined baking tray and cook for approximately 12 minutes per side, until surface is lightly browned and burger is heated through.
- 
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch		15 4 oz

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Lunch

## Pizza Meat Pepperoni Peppers Mush 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 &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
* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
* Roasted Mushroom 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 pepperoni slices

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 11/16/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

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 11/16/2023 Lunch	For Use In Nourish Beef Pan Sauce	3 Quart 1/2 Cup

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Lunch

**Spinach 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...**

- Spinach	20 Pound
* Water	1 Gallon

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 11/16/2023 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]

Thursday 11/16/2023

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 11/16/2023 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 11/16/2023

Lunch

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/4 Gallon
<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	3 2/3 Tablespoon
* Water	1 1/4 Gallon

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 11/16/2023 Lunch	For Use In Dal Red Lentil	2 Quart 2 Tablespoon
JHU Nolans on 33rd 11/16/2023 Lunch	For Use In Nourish Mushroom Gravy	3 Quart 1/2 Cup



JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Lunch

BYOB Cucumbers Diced

Cooking Time:	Serving Pan:	Yield: 5500 1 cup
Cooking Temp:	Serving Utensil:	Portions: 6.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Cucumber	6.88 Pound
1. Slice cucumber thinly to get 50 slices per cucumber.	
2. Serve accordingly.	
CCP: Hold or serve cold food at or below 40 degrees F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch	6.88 Pound	5500 1 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Lunch

BYOB Feta Cheese Crumbles

Cooking Time:	Serving Pan:	Yield: 110 2 oz
Cooking Temp:	Serving Utensil:	Portions: 110 2 oz
Internal Temp:		

Ingredients & Instructions...

- Feta Cheese Crumbles	13.75 Pound
------------------------	-------------

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch		110 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Lunch

## BYOB Sauce Tzatziki

Cooking Time:	Serving Pan:	Yield: 110 2 oz
Cooking Temp:	Serving Utensil:	Portions: 110 2 oz
Internal Temp:		

*Ingredients & Instructions...*

- Plain Yogurt	3 1/2 Quart 1/2 Cup
- Cucumber Chopped	5.5 Pound
- Dried Dill Weed	1/4 Cup 2/3 Tablespoon
- Garlic Powder	1 Tablespoon 5/8 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 11/16/2023 Lunch		110 2 oz

**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**B.Y.O.B.**  
**Lunch**

### **Salad Tabbouleh**

<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> 40		

#### ***Pre-Prep Instructions...***

**Allergens: Wheat**

#### ***Ingredients & Instructions...***

- Bulgur Wheat	1 3/4 Gallon 1 3/4 Cup
- Fresh Italian Parsley	8.8 Ounce
- Fresh Mint Chopped	8.8 Ounce
- Tomatoes 6X6 25# Sliced	13.2 Pound
- Lemon Juice	1 1/4 Quart 1/2 Cup
- Extra Virgin Olive Oil	1 1/2 Cup 2 Tablespoon
- Green Onion	1 Quart 1/4 Cup
- Ground Cumin	1/4 Cup 1/3 Tablespoon

**1. Gather all ingredients**

**2. Place bulgur in a bowl with hot water to cover. Allow to stand until bulgur is softened**

**3. Drain bulgur by pressing out the excess water. Return to bowl, add remaining ingredients and mix well**

**4. Refrigerate for at least 2 hours and serve cold**

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

#### **Distribution...**

#### **Portions**

#### **Yield**

Nolans on 33rd  
 11/16/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Lunch

## Sauce White Food Truck

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 3/4 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 3/4 Gallon 2 Cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 3 1/2 Cup
- Plain Yogurt	1 1/2 Gallon 3 1/2 Cup
- White Wine Vinegar	1 1/2 Quart 3/4 Cup
- Lemon Juice	3 1/4 Quart 3/4 Cup
- Garlic Powder	2 1/4 Cup
- Coarse Kosher Salt	1 1/2 Quart 3/4 Cup
- Ground Black Pepper	1 1/2 Quart 3/4 Cup
- Sour Cream	1 1/2 Gallon 3 1/2 Cup
- Parsley Flakes	3 1/4 Quart 3/4 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch		6 3/4 Gallon 2 Cup

**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**Carvery**  
**Lunch**

### Fish Salmon Citrus

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 3 ounces
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 3 ounces
<b>Internal Temp:</b>		

### Ingredients & Instructions...

- Fresh Atlantic Salmon Flaked	27.5 Pound
- Green Onion	2 Cup 3 Tablespoon
- Oranges	26.4 Ea.
- Red Wine Vinegar	1 Cup 2 Tablespoon
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon
- Ground Black Pepper	1/4 Cup 3 Tablespoon

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

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

3. Chop green onions and slice oranges into rounds.

4. Sprinkle vinegar on fish and arrange orange slices on top.

5. Sprinkle with chopped green onions, salt, and black pepper.

6. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch		110 3 ounces

JHU Nolans on 33rd

Carvery

Thursday 11/16/2023

Lunch

## Rice Basmati Carvery

<b>Cooking Time:</b> 15 minutes	<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>		

## Ingredients &amp; Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Basmati Rice	6.6 Pound
* Water	2 Gallon 3 1/4 Cup

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/16/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

Carvery

Thursday 11/16/2023

Lunch

**Vegetables Roasted with Balsamic 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>		

**Ingredients & Instructions...**

- Zucchini Sliced, Diced	4.4 Pound
- Yellow Squash	4.4 Pound
- Eggplant	4.4 Pound
- Medium White Mushrooms Sliced	2.2 Pound
- Onion Red Jumbo 25# Diced	2.2 Pound
- Green Bell Pepper	6.6 Ea.
- Red Bell Pepper Sliced Thin	6.6 Ea.
* Chopped Garlic	6.6 Ounce
- Fresh Basil	1/2 Cup 3 2/3 Tablespoon
- Dried Oregano Leaf Crushed	2 2/3 Tablespoon
- Dried Rosemary Leaf Crushed	1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	1 1/3 Tablespoon
- Balsamic Vinaigrette Dressing	1 Quart 1/4 Cup

**1. Clean and trim vegetables appropriately.****2. Rough chop all vegetables into large cubes. Chop garlic. Rough chop fresh herbs.****3. Toss all ingredients together with vinaigrette until evenly mixed. Spread on sheet pan.****4. Roast vegetables in oven at 400 degree F for 15-20 minutes, or until lightly browned and cooked through. Mix as needed throughout cooking process.**

-

**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  
11/16/2023 Lunch

110 1/2 cup



**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**Carvery**  
**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
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### 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 11/16/2023 Lunch	50 1/2 cup	1 Batch

JHU Nolans on 33rd  
Thursday 11/16/2023

Grill  
Lunch

**French Fries Steak**

<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...**

\*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 | 27.5 Pound |
| - 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: Hold or serve hot food at or above 135 degrees F**

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

Nolans on 33rd  
11/16/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd  
Thursday 11/16/2023

Grill  
Lunch

**Grill Cheeseburger**

<b>Cooking Time:</b> 10 min <b>Cooking Temp:</b> CharG <b>Internal Temp:</b> 158	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 110 Burger <b>Portions:</b> 110 Burger
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**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 11/16/2023 Lunch		110 Burger

**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**Grill**  
**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
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Nolans on 33rd  
 11/16/2023 Lunch

110 4 oz

JHU Nolans on 33rd

Thursday 11/16/2023

Grill Lunch

Grill Hamburger

Cooking Time: 10 min	Serving Pan:	Yield: 110 Burger
Cooking Temp: CharG	Serving Utensil:	Portions: 110 Burger
Internal Temp: 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 11/16/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Lunch

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 22 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 22 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 22 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  
11/16/2023 Lunch

22 4 oz

JHU Nolans on 33rd  
Thursday 11/16/2023

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 11/16/2023 Lunch		22 Burger

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Lunch

**Sliders Meatball**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2.2 Batch
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Slider
<b>Internal Temp:</b>		

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

- |  |              |
|--|--------------|
| - 1 oz Italian Beef Pork Meatball w/Cheese | 110 Ea.      |
| - Canned Marinara Sauce                    | 1.47 #10 Can |
| - Shredded Part Skim Mozzarella Cheese     | 1.72 Pound   |
| - Potato Cluster Rolls                     | 110 Ea.      |
| -  |              |
1. Gather all ingredients
  2. Preheat oven to 350 degrees F
  3. Place meatballs in a single layer on sheet pans and cover with marinara sauce. Cook at 350 degrees F for 15 minutes
- CCP: Cook to a minimum internal temperature of 165 degrees F**
4. Place 1 meatball on the bottom half of each slider bun. Top with 1/4 oz of cheese and top with top half of slider bun
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch	110 Slider	2.2 Batch



JHU Nolans on 33rd

Hot

Thursday 11/16/2023

Lunch

## Nourish New Potatoes

<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...*

- 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 11/16/2023 Lunch		50 1/2 cup

JHU Nolans on 33rd

Hot

Thursday 11/16/2023

Lunch

**Ragout Eggplant & Chickpea**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 5 Gallon 2 1/2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 3/4 cup
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Eggplant Cubed	11 Pound
- Coarse Kosher Salt	2 2/3 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2/3 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2/3 Tablespoon
- Red Bell Pepper Diced	1.65 Pound
- Yellow Bell Pepper Diced	17.6 Pound
- Green Bell Pepper Diced	1 1/2 Gallon 2 Cup
- Jumbo Yellow Onion	4.95 Pound
* Chopped Garlic	4.4 Ounce
- Ground Turmeric	2 1/4 Teaspoon
- Crushed Red Pepper	1/2 Teaspoon
- Cnd Tomato Puree	11 Ounce
* Water	2 Cup 3 Tablespoon
- Canned Diced Tomatoes	4.95 Pound
- Garbanzo Beans Drained	8.25 Pound
- Dried Thyme Leaf	1 2/3 Tablespoon
- Coarse Kosher Salt	2 Tablespoon 5/8 Teaspoon
- Parsley Flakes	3/4 Cup 1 Tablespoon
- Dried Sweet Basil Leaf	2 Tablespoon 5/8 Teaspoon
* Water	3 3/4 Quart 1/4 Cup

**1. Gently mix eggplant with first-listed amount of salt. Let drain in colander for 30 minutes.**

**Rinse eggplant well, 2-3 times. Dry on paper towel.**

**2. Place eggplant in a bowl. Pour first-listed amount of oil over eggplant and mix to coat. Place in a single layer on baking sheet. Roast at 400 degree F for 10-12 minutes, turning once halfway through. Set aside.**

**3. Heat second-listed amount of oil to 350 degree F in tilting or other large fry pan. Add peppers, onions, garlic, turmeric and crushed red pepper to oil. Sauté vegetables for 5 minutes.**

**4. Add tomato paste and first-listed amount of water to vegetables. Cook and stir until most of the liquid has been absorbed.**

**5. Add tomatoes and beans to vegetable mixture. Stir in eggplant.**

**6. Add thyme, second-listed amount of salt, parsley, basil and second-listed amount of water to eggplant mixture.**

**7. Simmer stirring occasionally until mixture has thickened and vegetables are tender (15-20**

JHU Nolans on 33rd

Hot

Thursday 11/16/2023

Lunch

**Ragout Eggplant & Chickpea**

minutes).

-

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.

-

IDDSI Levels 4, 5, & 6 – Pureed: Measure desired # of servings into a food processor. Blend until smooth. Use the Fork Drip Test and the Spoon Tilt Test to confirm texture is within IDDSI Level 4 specifications.

IDDSI Level 3 – Liquidized: Measure desired # of servings into a food processor. Blend until smooth. Use the Flow Test and the Fork Drip Test to confirm texture is within IDDSI Level 3 specifications.

NOTE: For any of the above modified texture diets: Add small amounts of gravy, sauce, vegetable juice, cooking water, fruit juice, milk, or half and half to meet desired consistency. Drain and discard any excess liquid that has separated from the solid food pieces. Add commercial thickener if product needs thickening. Based on type and amount of liquid/thickener added in texture modification process, nutrition information may vary.

-

For Finger Foods: Serve soups and cereals in mug.

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch	110 3/4 cup	5 Gallon 2 1/2 Cup

**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**Passport**  
**Lunch**

### Appetizer Falafel

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 .8 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 .8 oz
<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...

- Falafel	110 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	8.8 Ounce
-	

**1. Gather all ingredients**

**2. Preheat deep fryer to 375 degrees F**

**3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist**

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

#### Distribution...

#### Portions

#### Yield

Nolans on 33rd  
 11/16/2023 Lunch

110 .8 oz

JHU Nolans on 33rd

Passport

Thursday 11/16/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 20.63 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 111 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	23.72 Pound
- Extra Virgin Olive Oil	2 1/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 2 Tablespoon
- Smoked Sweet Paprika	1/4 Cup 2 Tablespoon
- Ground Coriander	1/4 Cup 2 Tablespoon
- Dried Oregano Leaf	1/4 Cup 2 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

**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 11/16/2023 Lunch	110 3 oz	20.63 Pound
<b>Overproduction...</b>	0.67 3 oz	2 Ounce

JHU Nolans on 33rd

Passport

Thursday 11/16/2023

Lunch

Gyro Meat Beef Lamb

Cooking Time:	Serving Pan:	Yield: 110 4 oz
Cooking Temp:	Serving Utensil:	Portions: 110 4 oz
Internal Temp:		

Ingredients & Instructions...

- Gyro Meat Beef Lamb Slcd	110 4 oz
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- 
- 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 11/16/2023 Lunch		110 4 oz

JHU Nolans on 33rd  
Thursday 11/16/2023

Passport  
Lunch

Pita Passport

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

Ingredients & Instructions...

- Bread Pita White 7" Frozen	110 Ea.
-	
1. Slice pita in half.	
2. Place pita in perforated pan on steam table to warm.	

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch		110 serving

JHU Nolans on 33rd

Passport

Thursday 11/16/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.06 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 1/4 Teaspoon
- Ground Black Pepper	2 1/4 Teaspoon
- Garlic Powder	2 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 11/16/2023 Lunch	For Use In Chicken Halal Food Truck	0.06 Batch



**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

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

### Pizza Cheese

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 14 Pizza
<b>Cooking Temp:</b> 400	<b>Serving Utensil:</b>	<b>Portions:</b> 112 slice
<b>Internal Temp:</b>		

### Pre-Prep Instructions...

**Allergens:** Dairy, Gluten, Wheat

### Ingredients & 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**

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/16/2023 Lunch	110 slice	14 Pizza
<b>Overproduction...</b>	2 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/16/2023

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 & 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 11/16/2023 Lunch	100 slice	13 pizza
<b>Overproduction...</b>	4 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/16/2023

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 11/16/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	3 1/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/16/2023

Lunch

## Topping Pizza Veg Mushrooms Roasted

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.03 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"	2.64 Pound
- Extra Virgin Olive Oil	2 1/2 Teaspoon
- Coarse Kosher Salt	5/8 Teaspoon
- Ground Black Pepper	1/4 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 11/16/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	2.03 Pound

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/16/2023

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 11/16/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	2.03 Pound
JHU Nolans on 33rd 11/16/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Nolans on 33rd

Pizza &amp; Pasta

Thursday 11/16/2023

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 11/16/2023 Lunch	For Use In Pizza Meat Pepperoni Peppers Mush Onions	2.03 Pound
JHU Nolans on 33rd 11/16/2023 Lunch	For Use In Pizza Veg Roasted Pepper White	2.03 Pound

JHU Nolans on 33rd

Root

Thursday 11/16/2023

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 &amp; 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 11/16/2023 Lunch	50 1/2 cup	1 1/2 Gallon 1 Cup

**JHU Nolans on 33rd**  
**Thursday 11/16/2023**

**Root**  
**Lunch**

### Pilaf Quinoa Pepper

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 2.4 Batch
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 1/2 cup
<b>Internal Temp:</b>		

#### Ingredients & Instructions...

- Canola Oil	1/2 Cup 2 Tablespoon
- Peeled Shallot	7.2 Ounce
* Chopped Garlic	1/4 Cup 2 Tablespoon
- Red Quinoa	3 Quart
- Mirepoix Soup Base Paste	1/4 Cup 2 Tablespoon
* Water	1 1/2 Gallon
- Bay Leaf	9.6 Leaf
- Fresh Thyme	9.6 Sprig
- Coarse Kosher Salt	2 1/3 Tablespoon
- Red Bell Pepper Sliced Thin	4.05 Pound
- Yellow Bell Pepper Diced	4.05 Pound
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	1 2/3 Tablespoon

**1. Prepare broth by mixing soup base and water.**

**2. Heat the oil in a rondeau over medium heat. Add the shallots and garlic and sauté until aromatic and tender, 2 to 3 minutes. Add the quinoa and stir while the grain toasts, about 1 minute; it will have a "popped corn" aroma and some kernels may pop.**

**3. Add the stock, toasted quinoa, bay leaves, thyme and the first-listed salt. Stir well with a fork and bring the broth to a simmer over medium heat. Reduce the heat to low.**

**4. Cover the pot and simmer the quinoa over low heat on the stovetop or in a 325 degree F oven until tender and very fluffy, about 15 minutes.**

**5. Roast red and yellow peppers. Char peppers skin under a broiler or over an open flame, approximately 15 minutes. Turn to roast evenly. Remove charred skin after first placing in a closed paper or plastic bag for 10 minute to loosen skin. Remove skin and dice peppers.**

**6. Remove and discard the bay leaves and thyme sprigs. Fluff the grains with a fork to break up any clumps and fold in the peppers. Taste the quinoa and adjust seasoning with second-listed salt and pepper.**

-

**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.**

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**Inspired by Culinary Institute of America: Modern Batch Cookery, 2011.**

Distribution...	Portions	Yield
Nolans on 33rd 11/16/2023 Lunch	110 1/2 cup	2.4 Batch



JHU Nolans on 33rd

Soup

Thursday 11/16/2023

[All Meals]

## Soup Lentil In House

Cooking Time:	Serving Pan:	Yield: 0.73 Batch
Cooking Temp:	Serving Utensil:	Portions: 51 8 oz
Internal Temp:		

## Ingredients &amp; Instructions...

* Water	1 3/4 Gallon 1 1/4 Cup
- Mirepoix Soup Base Paste	1/4 Cup 2/3 Tablespoon
- Lentils	1.83 Pound
- Canned Diced Tomatoes	0.49 #10 Can
- Lemon Juice	1/4 Cup 2 Tablespoon
- Dried Sweet Basil Leaf	1 1/3 Tablespoon
- Ground Black Pepper	3/8 Teaspoon
- Garlic Powder	3/8 Teaspoon
- Fz Chopped Spinach	1.46 Pound

1. Gather all ingredients

2. Combine all ingredients in a large stockpot, except spinach

3. Cook over medium heat for 1 to 2 hours, or until lentils are soft

4. Add thawed spinach to soup

5. Continue cooking for 10 minutes, or until spinach is just cooked

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 11/16/2023 Lunch	50 8 oz	0.73 Batch

JHU Nolans on 33rd

Waffle Bar

Thursday 11/16/2023

[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  
11/16/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Lunch

## Cajun Shrimp

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

## Pre-Prep Instructions...

Allergens: Shellfish

## Ingredients &amp; Instructions...

- Ground Spanish Paprika	1/2 Cup 1 Tablespoon
- Dried Thyme Leaf	1/4 Cup 3 Tablespoon
- Dried Oregano Leaf	1/4 Cup 3 Tablespoon
- Garlic Powder	2 1/3 Tablespoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon
- Ground Cayenne Pepper	2 1/3 Tablespoon
- Peeled & Deveined Tail Off White Shrimp	41.25 Pound
- Canola Oil	1 3/4 Cup

1. Gather all ingredients

2. Combine paprika, thyme, oregano, garlic powder, salt, pepper, and cayenne. Mix thoroughly

3. Add shrimp and shake to coat

4. Heat oil in a large skillet over medium-high heat. Cook and stir shrimp in hot oil until they are bright pink on the outside and the meat is no longer transparent on the inside, about 4 minutes

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  
11/17/2023 Lunch

110 Serving

JHU Nolans on 33rd

[None]

Friday 11/17/2023

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 11/17/2023 Lunch	110 1/2 cup	2 2" Hotel Pan

<b>Overproduction...</b>	18 1/2 cup	0.5 2" Hotel Pan
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JHU Nolans on 33rd

[None]

Friday 11/17/2023

Lunch

## Lemonade Blue Jay

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

*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 11/17/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Lunch

## The Ultimate Grilled Cheese

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

## Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

## Ingredients &amp; Instructions...

- Sourdough Deli Bread	240 Ea.
- Dairy-Free Margarine	1 3/4 Quart 1/2 Cup
- Mild Cheddar Cheese	120 Slice
- Smoked Gouda Cheese	120 Slice
- Havarti Cheese	120 Slice

1. Spread 1/2 Tbsp of margarine on one side of each slice of bread

2. Place both pieces of bread on the grill with the margarine side-down

3. Stack cheeses on one piece of toast: Cheddar, Havarti, then Gouda. Once the bread is golden brown, close the sandwich with the crisp sides on the outside

4. Continue cooking until the bread is a rich golden brown, flipping once and pressing down lightly to help the bread stick to the cheese. Total cooking time is around 5-6 minutes

5. Once the cheese has melted, remove and cut in half diagonally to 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  
11/17/2023 Lunch

120 Sandwich

JHU Nolans on 33rd

Friday 11/17/2023

B.Y.O.B.

Lunch

BYOB Cucumbers Diced

Cooking Time:	Serving Pan:	Yield: 5500 1 cup
Cooking Temp:	Serving Utensil:	Portions: 6.88 Pound
Internal Temp:		

Ingredients & Instructions...

- Cucumber6.88 Pound
1. Slice cucumber thinly to get 50 slices per cucumber.

2. Serve accordingly.
- CCP: Hold or serve cold food at or below 40 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch	6.88 Pound	5500 1 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Lunch

BYOB Feta Cheese Crumbles

Cooking Time:	Serving Pan:	Yield: 110 2 oz
Cooking Temp:	Serving Utensil:	Portions: 110 2 oz
Internal Temp:		

Ingredients & Instructions...

- Feta Cheese Crumbles	13.75 Pound
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch		110 2 oz



JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Lunch

## BYOB Sauce Tzatziki

Cooking Time:	Serving Pan:	Yield: 110 2 oz
Cooking Temp:	Serving Utensil:	Portions: 110 2 oz
Internal Temp:		

*Ingredients & Instructions...*

- Plain Yogurt	3 1/2 Quart 1/2 Cup
- Cucumber Chopped	5.5 Pound
- Dried Dill Weed	1/4 Cup 2/3 Tablespoon
- Garlic Powder	1 Tablespoon 5/8 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 11/17/2023 Lunch		110 2 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Lunch

**Quinoa Cooked**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 40 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 40 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch		40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Lunch

## Salad Tabbouleh

Cooking Time:	Serving Pan:	Yield: 110 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 110 1/2 cup
Internal Temp: 40		

## Pre-Prep Instructions...

Allergens: Wheat

## Ingredients &amp; Instructions...

- Bulgur Wheat	1 3/4 Gallon 1 3/4 Cup
- Fresh Italian Parsley	8.8 Ounce
- Fresh Mint Chopped	8.8 Ounce
- Tomatoes 6X6 25# Sliced	13.2 Pound
- Lemon Juice	1 1/4 Quart 1/2 Cup
- Extra Virgin Olive Oil	1 1/2 Cup 2 Tablespoon
- Green Onion	1 Quart 1/4 Cup
- Ground Cumin	1/4 Cup 1/3 Tablespoon

1. Gather all ingredients

2. Place bulgur in a bowl with hot water to cover. Allow to stand until bulgur is softened

3. Drain bulgur by pressing out the excess water. Return to bowl, add remaining ingredients and mix well

4. Refrigerate for at least 2 hours and serve cold

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/17/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Lunch

## Sauce White Food Truck

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 6 3/4 Gallon 2 Cup
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 6 3/4 Gallon 2 Cup
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Light Mayonnaise	1 1/2 Gallon 3 1/2 Cup
- Plain Yogurt	1 1/2 Gallon 3 1/2 Cup
- White Wine Vinegar	1 1/2 Quart 3/4 Cup
- Lemon Juice	3 1/4 Quart 3/4 Cup
- Garlic Powder	2 1/4 Cup
- Coarse Kosher Salt	1 1/2 Quart 3/4 Cup
- Ground Black Pepper	1 1/2 Quart 3/4 Cup
- Sour Cream	1 1/2 Gallon 3 1/2 Cup
- Parsley Flakes	3 1/4 Quart 3/4 Cup

1. Whisk all ingredients together in a large bowl. Add water as necessary to thin the sauce so it is easily squeezed out of the bottle, but not too thin.

2. Place into squeeze bottles, label and date. Keep cold under 41 degrees F.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch		6 3/4 Gallon 2 Cup

JHU Nolans on 33rd

Carvery

Friday 11/17/2023

Lunch

## Okra Creole

<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>		

*Ingredients & Instructions...*

- Celery	2 Cup 3 Tablespoon
- Jumbo Yellow Onion	1 1/2 Cup 2 Tablespoon
- Green Bell Pepper	2 Cup 3 Tablespoon
- Dairy-Free Margarine	1 Cup 2 Tablespoon
- Okra	13.2 Pound
* Water	1 Gallon 2 Cup
- Canned Diced Tomatoes	2.2 #10 Can
- Coarse Kosher Salt	1 1/3 Tablespoon
- Ground Black Pepper	2 1/4 Teaspoon
- Sauce Worcestershire Vegan	1 1/3 Tablespoon

1. Wash, trim, and dice celery, onion, and green bell peppers

2. Saute diced celery, onion, and green bell peppers in melted margarine until lightly browned

3. Steam or boil okra until just tender, but still bright green. Drain off excess liquid

4. Add okra to sauteed vegetables and add remaining ingredients. Simmer until flavors blend

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 11/17/2023 Lunch		110 1/2 cup

JHU Nolans on 33rd

Carvery

Friday 11/17/2023

Lunch

## Rice Basmati Carvery

<b>Cooking Time:</b> 15 minutes	<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>		

## Ingredients &amp; Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Basmati Rice	6.6 Pound
* Water	2 Gallon 3 1/4 Cup

1. Gather all ingredients

2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes

3. Remove from heat and let stand covered for 5-10 minutes

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/17/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

Carvery

Friday 11/17/2023

Lunch

**SE Rice Dirty**

<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>		

**Ingredients & Instructions...**

* Water	5 Gallon 2 1/2 Cup
- LS Chicken Soup Base Paste	1 Cup 2/3 Tablespoon
- Long Grain White Rice	2 1/4 Gallon
- Bay Leaf	18.34 Leaf
- MVP Ground Beef 80/20	18.33 Pound
- Pork Sausage	18.33 Pound
- Jumbo Yellow Onion	18.33 Each
<b>Chopped</b>	
- Celery	18.34 Stalk
<b>Chopped</b>	
- Green Bell Pepper	18.34 Ea.
<b>Seeded &amp; Chopped</b>	
- Garlic Cloves	36.67 Clove
<b>Minced</b>	
- Ground Cajun Seasoning	1 Cup 2 1/3 Tablespoon
* Chicken Stock	2 1/4 Quart
- Fresh Italian Parsley	2 1/4 Cup
<b>Chopped</b>	
- Green Onion	36.67 Each
<b>Finely Sliced</b>	
- Coarse Kosher Salt	1/4 Cup 2 Tablespoon
- Ground Black Pepper	1/4 Cup 2 Tablespoon
-	

**1. Make chicken stock. Boil water. Add chicken base and return to a boil. Cook for 2 minutes. Reserve enough chicken broth for step 5**

**2. Add the rice and bay leaves. Stir to combine and let the mixture return to a boil**

**3. Lower to a simmer, cover, and cook until the rice is tender, about 20 minutes. Once the rice is done cooking, remove from heat and let sit covered for a few minutes. Fluff with a fork and remove the bay leaves**

**4. Brown the ground beef and pork sausage in a large skillet over medium heat. Halfway through the browning process add the onions, celery, and bell pepper. Cook until the vegetables are tender**

**5. Reduce the heat to low and add the garlic, cooking for 1 minute while stirring constantly. Stir in the cajun seasoning, chicken broth, and rice. Add the chopped parsley, green onions, and**

JHU Nolans on 33rd

Carvery

Friday 11/17/2023

Lunch

SE Rice Dirty

season with salt and pepper

-

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 11/17/2023    Lunch		110   1/2 cup



JHU Nolans on 33rd

Desserts

Friday 11/17/2023

Lunch

## Cookies Chocolate Chip

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 110 Cookie
<b>Cooking Temp:</b> 375	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Cookie
<b>Internal Temp:</b>		

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 110 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

11/17/2023 Lunch

110 Cookie

JHU Nolans on 33rd

Grill

Friday 11/17/2023

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 11/17/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Friday 11/17/2023

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  
11/17/2023 Lunch

110 4 oz

JHU Nolans on 33rd  
Friday 11/17/2023

Grill  
Lunch

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 11/17/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Lunch

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 22 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 22 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 22 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  
11/17/2023 Lunch

22 4 oz

JHU Nolans on 33rd

Friday 11/17/2023

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 11/17/2023 Lunch		22 Burger

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Lunch

**Tater Tots**

<b>Cooking Time:</b> 20 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 110 1/2 cup
<b>Cooking Temp:</b> 400	<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...**

- Tater Nuggets	27.5 Pound
- Fryer Oil Susquehanna Mills	2.75 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  
11/17/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Lunch

## Appetizer Falafel

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

## Pre-Prep Instructions...

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

## Ingredients &amp; Instructions...

- Falafel	110 Ea.
Thawed	
- Fryer Oil Susquehanna Mills	8.8 Ounce
-	

1. Gather all ingredients

2. Preheat deep fryer to 375 degrees F

3. Fry frozen falafel pucks for 4-5 minutes or until golden brown. Do not overcook. Falafel puck should remain moist

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/17/2023 Lunch

110 .8 oz



JHU Nolans on 33rd

Passport

Friday 11/17/2023

Lunch

## Chicken Halal Food Truck

<b>Cooking Time:</b> 30 min	<b>Serving Pan:</b>	<b>Yield:</b> 20.63 Pound
<b>Cooking Temp:</b> Grill	<b>Serving Utensil:</b>	<b>Portions:</b> 111 3 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Halal Boneless Skinless Chicken Breast	23.72 Pound
- Extra Virgin Olive Oil	2 1/4 Cup 1 Tablespoon
- Lemon Juice	1/2 Cup 1 1/3 Tablespoon
* Garlic Powder Salt & Pepper Spice Blend	2 1/3 Tablespoon
- Ground Turmeric	1/4 Cup 2 Tablespoon
- Smoked Sweet Paprika	1/4 Cup 2 Tablespoon
- Ground Coriander	1/4 Cup 2 Tablespoon
- Dried Oregano Leaf	1/4 Cup 2 Tablespoon

**1. Combine all ingredients for marinade (oil, lemon juice, garlic, salt, pepper, turmeric, coriander, oregano, and paprika). Marinade chicken overnight.**

**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 degrees F oven until internal temperature reaches 165 degrees F.**

**4. Using dicer, dice chicken breast, set aside.**

-

**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 11/17/2023 Lunch	110 3 oz	20.63 Pound
<b>Overproduction...</b>	0.67 3 oz	2 Ounce

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Lunch

**Gyro Meat Beef Lamb**

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

**Ingredients & Instructions...**

- Gyro Meat Beef Lamb Slcd 110 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  
11/17/2023 Lunch

110 4 oz

JHU Nolans on 33rd  
Friday 11/17/2023

Passport  
Lunch

Pita Passport

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

Ingredients & Instructions...

- Bread Pita White 7" Frozen	110 Ea.
-	
1. Slice pita in half.	
2. Place pita in perforated pan on steam table to warm.	

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch		110 serving

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Lunch

**Spice Blend Garlic Powder Salt & Pepper**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 0.06 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 1/4 Teaspoon
- Ground Black Pepper	2 1/4 Teaspoon
- Garlic Powder	2 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 11/17/2023 Lunch	For Use In Chicken Halal Food Truck	0.06 Batch

JHU Nolans on 33rd  
Friday 11/17/2023

Pizza & Pasta  
Lunch

Bread Garlic Knots

Cooking Time:	Serving Pan:	Yield: 110 Each
Cooking Temp:	Serving Utensil:	Portions: 110 serving
Internal Temp:		

Ingredients & Instructions...

- Roll Garlic Knot	110 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch	110 serving	110 Each

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/17/2023

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 11/17/2023 Lunch	110 slice	14 Pizza
Overproduction...	2 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Friday 11/17/2023

Lunch

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 14 pizza
Cooking Temp: 425	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        |
| - Slcd Pork Beef Pepperoni             | 280 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 11/17/2023 Lunch	110 slice	14 pizza
Overproduction...	2 slice	1 pizza

JHU Nolans on 33rd

Root

Friday 11/17/2023

Lunch

## Rice White

Cooking Time:	Serving Pan:	Yield: 2.5 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: (see below)
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
JHU Nolans on 33rd 11/17/2023 Lunch	For Use In Soup Albondigas In House	0.5 2" Hotel Pan
Nolans on 33rd 11/17/2023 Lunch	110 1/2 cup	2 2" Hotel Pan
Overproduction...	32 1/2 cup	0.5 2" Hotel Pan



JHU Nolans on 33rd

Soup

Friday 11/17/2023

Lunch

## Soup Albondigas In House

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 6 oz ladle
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 6 oz ladle
<b>Internal Temp:</b>		

*Ingredients & Instructions...*

- Jumbo Yellow Onion	2.87 Each
* Chopped Garlic	3 Tablespoon 1/8 Teaspoon
- 80/20 Ground Beef	6.88 Pound
- Parsley Flakes	1/2 Cup 1 Tablespoon
- Dark Chili Powder	1/2 Cup 1 Tablespoon
- Canola Oil	1 Cup 2 1/3 Tablespoon
* Beef Stock Using Beef Base	1 1/2 Gallon 3 1/2 Cup
- Canned Diced Tomatoes	2.3 #10 Can
- Mushrooms Drained & Sliced	1 Quart 1/2 Cup
- Jalapeno Pepper Diced	1 Cup 2 1/3 Tablespoon
* Rice White	2 1/4 Quart

1. Chop onions and mince garlic.

2. Thoroughly mix onion, garlic, beef, parsley, and chili powder. Make and portion meatballs with appropriate dipper.

3. In a large pot, brown meatballs in hot oil. Pour off fat.

4. Add remaining ingredients except rice. Bring to a boil. Simmer 10 minutes.

5. Prepare rice according to recipe. Add cooked rice to soup mixture. Simmer for 5 more minutes; stirring occasionally.

6. Serve hot.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/17/2023 Lunch		110 6 oz ladle

JHU Nolans on 33rd

Soup

Friday 11/17/2023

Lunch

## Soup Stock Beef Using Beef Base

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 1 1/2 Gallon 3 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	1 1/2 Gallon 3 1/2 Cup
- LS Beef Soup Base Paste	5.5 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 11/17/2023 Lunch	For Use In Soup Albondigas In House	1 1/2 Gallon 3 1/2 Cup

JHU Nolans on 33rd

Waffle Bar

Friday 11/17/2023

[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  
11/17/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

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 11/18/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

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  
11/18/2023 Lunch

110 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

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 11/18/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

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  
11/18/2023 Lunch

110 4 oz

JHU Nolans on 33rd  
Saturday 11/18/2023

Grill  
Lunch

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 11/18/2023 Lunch		110 Burger



JHU Nolans on 33rd

Saturday 11/18/2023

Grill Lunch

Grill Plant Based Perfect Burger

Cooking Time:	Serving Pan:	Yield: 22 4 oz
Cooking Temp:	Serving Utensil:	Portions: 22 4 oz
Internal Temp:		

Ingredients & Instructions...

- Plant Based Perfect Burger	22 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 11/18/2023 Lunch		22 4 oz

JHU Nolans on 33rd  
Saturday 11/18/2023

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 11/18/2023 Lunch		22 Burger

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Lunch

**Wings Chicken BBQ**

<b>Cooking Time:</b> 25-30 minutes <b>Cooking Temp:</b> 350 <b>Internal Temp:</b>	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 110 Each <b>Portions:</b> 110 Each
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**Ingredients & Instructions...**

- |  |                |
|--|----------------|
| - Organic 1&2 Joint Chicken Wings  | 110 Each       |
| - BBQ Sauce  | 1 Gallon 2 Cup |
| -  |                |
| 1. Gather all ingredients  |                |
| 2. Preheat oven to 350 degrees F   |                |
| 3. Arrange chicken wings in a single layer on sheet pans                                       |                |
| 4. Brush barbecue sauce over chicken   |                |
| 5. Bake in oven at 350 degrees F for 25-30 minutes. Brush with barbecue sauce every 15 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 11/18/2023 Lunch		110 Each

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/18/2023

Lunch

**Bread Garlic Texas Toast**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 Slice
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Slice
<b>Internal Temp:</b>		

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

- |                        |                    |
|------------------------|--------------------|
| - Dairy-Free Margarine | 3 1/4 Cup          |
| - Garlic Powder        | 2 Cup 3 Tablespoon |
| - Texas Toast Bread    | 110 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  
11/18/2023 Lunch

110 Slice

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/18/2023

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 11/18/2023 Lunch	110 slice	14 Pizza
Overproduction...	2 slice	1 Pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Saturday 11/18/2023

Lunch

## Pizza Pepperoni

Cooking Time:	Serving Pan:	Yield: 14 pizza
Cooking Temp: 425	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
- Slcd Pork Beef Pepperoni	280 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 11/18/2023 Lunch	110 slice	14 pizza
Overproduction...	2 slice	1 pizza

JHU Nolans on 33rd

Root

Saturday 11/18/2023

Lunch

**Cornbread**

<b>Cooking Time:</b> 20-35 min	<b>Serving Pan:</b>	<b>Yield:</b> 2.04 12x18x2" baking pan
<b>Cooking Temp:</b> 425	<b>Serving Utensil:</b>	<b>Portions:</b> 110 2x2 square
<b>Internal Temp:</b>		

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

* Water	2 1/2 Quart 1/2 Cup
- Add Water Cornbread Mix	6.63 Pound
-	

1. Preheat oven to 425 degrees F.
2. Pour half of water into mixing bowl and add cornbread mix. Mix until batter is smooth.
3. Add remaining water and continue mixing until batter is smooth.
4. Spread into greased 12x18x2" baking pan. Bake in preheated oven for 20-35 minutes, or until done.
5. Cut into 2x2" squares and serve warm or at room temperature.

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Lunch	110 2x2 square	2.04 12x18x2" baking pan

JHU Nolans on 33rd

Root

Saturday 11/18/2023

Lunch

**Ribs Seitan**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 Rib
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Rib
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Seitan	17.19 Pound
- BBQ Sauce	3 1/4 Gallon 3 Cup

**1. Gather all ingredients**

**2. Form the seitan into ribs by flattening the seitan into a baking dish so that it evenly fills the pan. Take a sharp knife and cut it into 2" strips; then turn the pan and cut those strips in half**

**3. Generously brush the top with barbecue sauce**

**4. Place the seitan ribs sauce down on the grill and cook until browned**

**5. Sauce the other side and flip once more, grilling until browned**

**6. Remove and serve warm**

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/18/2023 Lunch		110 Rib



JHU Nolans on 33rd

Saturday 11/18/2023

Root Lunch

Root Corn on the Cob

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

Ingredients & Instructions...

- 3" Fz Yellow Sweet Corn on Cob	110 Ea.
----------------------------------	---------

Distribution...	Portions	Yield
Nolans on 33rd 11/18/2023 Lunch		110 Each

JHU Nolans on 33rd

Waffle Bar

Saturday 11/18/2023

[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  
11/18/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Lunch

**Chicken Baked 8 Way**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 110 3 Oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 110 3 Oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Halal Cut 8 Pieces Chicken	41.8 Pound
- Canola Oil	2 Cup 3 Tablespoon
- Garlic Powder	1/4 Cup 1/3 Tablespoon
- Ground Black Pepper	2 Tablespoon 5/8 Teaspoon

**1. Gather all ingredients****2. Place chicken in roasting pans. Brush chicken with oil****3. Combine garlic powder and black pepper. Sprinkle over chicken****4. Bake at 350 degrees F for 50-60 minutes, or until done****Note:**

For 3 oz meat portions: 1 breast, or 1 thigh and 1 drumstick, or 1 thigh and 1 wing

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 11/19/2023 Lunch		110 3 Oz

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Lunch

## Lemonade Blue Jay

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

*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 11/19/2023 Lunch	11 8 oz	1 1/4 Gallon 2 Cup

JHU Nolans on 33rd

Carvery

Sunday 11/19/2023

Lunch

**Blend Vegetable California Normandy**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Gallon 3 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...**

- Fz California Normandy Vegetable Blend	22 Pound
* Water	1 Gallon 2 Cup
- Dairy-Free Margarine	1.1 Pound

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

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

<b>Distribution...</b>	<b>Portions</b>	<b>Yield</b>
Nolans on 33rd 11/19/2023 Lunch	110 1/2 cup	3 1/4 Gallon 3 Cup

JHU Nolans on 33rd

Deli

Sunday 11/19/2023

Lunch

## Chips Potato Homemade

Cooking Time:	Serving Pan:	Yield: 3 1/4 Gallon 3 Cup
Cooking Temp:	Serving Utensil:	Portions: 110 1/2 cup
Internal Temp:		

## Ingredients &amp; Instructions...

- Sliced Potatoes 24.2 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 11/19/2023 Lunch	110 1/2 cup	3 1/4 Gallon 3 Cup

JHU Nolans on 33rd

Deli

Sunday 11/19/2023

Lunch

## Southwest Chicken Sub

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

*Pre-Prep Instructions...*

Allergens: Dairy, Gluten, Pork, Wheat

*Ingredients & Instructions...*

- 7" Sub Roll	110 Ea.
- Halal Boneless Skinless Chicken Breast	20.63 Pound
- Bacon	220 Slice
- .75 oz Sld Pepper Jack Cheese	220 Slice
- Chipotle Mayonnaise	13.75 Pound

1. Spread chipotle mayo on each side of sub roll

2. Place pepper jack cheese on each side of sub roll

3. Add grilled chicken and bacon

Student has choice of adding vegetables and toasting

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

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

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

## Distribution...

## Portions

## Yield

Nolans on 33rd  
11/19/2023 Lunch

110 Sandwich

JHU Nolans on 33rd

Desserts

Sunday 11/19/2023

Lunch

## Cookie Snickerdoodle

<b>Cooking Time:</b> 12-15 minutes	<b>Serving Pan:</b>	<b>Yield:</b> 110 Cookie
<b>Cooking Temp:</b> 350	<b>Serving Utensil:</b>	<b>Portions:</b> 110 Cookie
<b>Internal Temp:</b>		

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

- Light Brown Sugar	1 1/2 Cup 2 Tablespoon
- Ground Cinnamon	1/4 Cup 1/3 Tablespoon
- Frozen Sugar Cookie Dough	110 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  
11/19/2023 Lunch

110 Cookie



JHU Nolans on 33rd

Grill

Sunday 11/19/2023

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  
11/19/2023 Lunch

110 Burger

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

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  
11/19/2023 Lunch

110 4 oz

JHU Nolans on 33rd

Sunday 11/19/2023

Grill Lunch

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 11/19/2023 Lunch		110 Burger

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Lunch

**Grill Plant Based Perfect Burger**

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 22 4 oz
<b>Cooking Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 22 4 oz
<b>Internal Temp:</b>		

**Ingredients & Instructions...**

- Plant Based Perfect Burger 22 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 11/19/2023 Lunch		22 4 oz

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

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 11/19/2023 Lunch		22 Burger

JHU Nolans on 33rd

Passport

Sunday 11/19/2023

Lunch

## Passport Broccoli Roasted

<b>Cooking Time:</b> 10 min	<b>Serving Pan:</b>	<b>Yield:</b> 0.79 Batch
<b>Cooking Temp:</b> 375°	<b>Serving Utensil:</b>	<b>Portions:</b> (see below)
<b>Internal Temp:</b> 145		

*Ingredients & Instructions...*

- Broccoli Florets 4/3#	5.53 Pound
Trimmed, Cut in Small Florets	
- Canola Oil	0.8 Ounce
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

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

2. On a clean surface wearing gloves, cut vegetables as directed.

3. Season with canola oil, salt and pepper tossing vegetables to coat evenly.

4. Roast on sheet trays for 10 minutes at 375 degrees F or 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 11/19/2023 Lunch	For Use In Pizza Meat White Garlic Bacon Broccoli	0.79 Batch

JHU Nolans on 33rd

Pizza & Pasta

Sunday 11/19/2023

Lunch

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

* Chopped Garlic	1 3/4 Cup
- Extra Virgin Olive Oil	1/2 Cup 1 1/3 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 11/19/2023 Lunch	For Use In Pizza Meat White Garlic Bacon Broccoli	1 3/4 Cup

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/19/2023

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 11/19/2023 Lunch	111 slice	14 Pizza
Overproduction...	1 slice	1 Pizza



JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/19/2023

Lunch

**Pizza Meat White Garlic Bacon Broccoli**

<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
* Oil Garlic Herb Pizza Sauce	1.75 Pound
* Minced Garlic Sauteed in Olive Oil	1 3/4 Cup
- Shredded Part Skim Mozzarella Cheese	3.5 Pound
- Shrd Mild Cheddar Cheese	3.5 Pound
* Roasted Broccoli Passport	5.25 Pound
- Bacon	3.5 Pound

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

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

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

3. Spread 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 shredded mozzarella and shredded cheddar. Spread 8 oz cheese blend evenly over sauce. Top with roasted broccoli and diced bacon

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023 Lunch	110 slice	14 pizza
<b>Overproduction...</b>	2 slice	1 pizza

JHU Nolans on 33rd

Pizza &amp; Pasta

Sunday 11/19/2023

Lunch

## Sauce Pizza Oil Garlic Herb

<b>Cooking Time:</b> <b>Cooking Temp:</b> <b>Internal Temp:</b> 40	<b>Serving Pan:</b> <b>Serving Utensil:</b>	<b>Yield:</b> 3 1/2 Cup <b>Portions:</b> (see below)
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*Ingredients & Instructions...*

- Extra Virgin Olive Oil	3 1/2 Cup
- Garlic Powder	1 3/8 Teaspoon
- Onion Powder	1 3/8 Teaspoon
- Dried Oregano Leaf	1 2/3 Tablespoon
- Dried Sweet Basil Leaf	1 3/8 Teaspoon
- Dried Thyme Leaf	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 11/19/2023 Lunch	For Use In Pizza Meat White Garlic Bacon Broccoli	3 1/2 Cup

JHU Nolans on 33rd

Root

Sunday 11/19/2023

Lunch

## Mushroom Ropa Vieja

Cooking Time:	Serving Pan:	Yield: 110 3/4 cup
Cooking Temp:	Serving Utensil:	Portions: 110 3/4 cup
Internal Temp:		

## Pre-Prep Instructions...

Allergens: Soy

## Ingredients &amp; Instructions...

- Mushrooms Pulled Plant Based Meaty	18.33 Pound
- Jumbo Yellow Onion	27.5 Each
- Red Bell Pepper Sliced Thin	13.75 Ea.
- Jalapeno Pepper Seeded & Diced	27.5 Ea.
* Chopped Garlic	1 Cup 2 1/3 Tablespoon
- Extra Virgin Olive Oil	1 3/4 Cup
- Cnd Tomato Sauce	1 1/2 Quart 3/4 Cup
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Cumin	1/2 Cup 1 Tablespoon
- Bay Leaf	13.75 Leaf
* Stock Vegetable	2 1/4 Quart
- GF Tamari Soy Sauce	3/4 Cup 5/8 Teaspoon
- Fresh Cilantro	1 Cup 2 1/3 Tablespoon

-chopped

1. Gather all ingredients

2. Cut the onions, bell peppers, and jalapenos lengthwise into strips. Remove seeds from bell peppers and jalapenos

3. Heat olive oil in a large skillet over medium-high heat and add onion strips and tomato sauce. Cook for about 10 minutes, stirring frequently

4. Add salt, cumin, and bay leaves and cook for 1 minute

5. Stir in the sliced peppers and garlic. Reduce heat to low

6. Add mushrooms and vegetable stock to the skillet. Cover and let simmer for 20 minutes

7. Remove lid, add tamari, and allow sauce to fully thicken

8. Discard bay leaves and top with cilantro

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  
11/19/2023 Lunch

110 3/4 cup

JHU Nolans on 33rd

Root

Sunday 11/19/2023

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 11/19/2023 Lunch	110 1/2 cup	2 2" Hotel Pan
Overproduction...	18 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Soup

Sunday 11/19/2023

[All Meals]

## Soup Bean Black Vegan In House

<b>Cooking Time:</b> 45 min	<b>Serving Pan:</b>	<b>Yield:</b> 6 3/4 Gallon 3 1/2 Cup
<b>Cooking Temp:</b> MedH	<b>Serving Utensil:</b>	<b>Portions:</b> 110 8 oz
<b>Internal Temp:</b> 165		

*Ingredients & Instructions...*

- Canola Oil	1/2 Cup 1 1/3 Tablespoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	4.65 Pound
- Carrot Jumbo 50# Diced 1/4"	2.32 Pound
- Red Bell Pepper Diced 1/4"	2.32 Pound
* Chopped Garlic	4.65 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	3.49 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	2.33 #10 Can
* Mirepoix Stock Made in Advance & Reserved	3 1/4 Gallon 3 3/4 Cup
- Ground Oregano	1/4 Cup 1/3 Tablespoon
- Black Beans Drained & Rinsed	2.33 #10 Can
- Ground Cumin	1/4 Cup 1/3 Tablespoon
- Coarse Kosher Salt	1/4 Cup 1/3 Tablespoon
- Ground Cayenne Pepper	2 3/8 Teaspoon
- Fresh Cilantro Chopped	2.32 Ounce

**1. Heat oil, sweat onion, carrot, red peppers, garlic, and jalapeno. Cook until softened, about 5 minutes.**

**2. Add the tomatoes. Stir in the beans, stock, oregano, cumin, salt and cayenne. Simmer for 30 minutes.**

**3. Transfer 1/4 of the soup to a separate pot and blend with a hand blender. This will thicken your soup. Adjust with water if consistency is too thick.**

**4. Return to the pot and simmer for 15 minutes more. Stir in cilantro right before service.**

**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 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.**

JHU Nolans on 33rd

Soup

Sunday 11/19/2023

[All Meals]

Soup Bean Black Vegan In House

Store at 40 °F or below . {CCP}

REUSE:

Reheat product to 165 °F internal temperature for at least 15 seconds within 2 hours. {CCP}  
Needs to be used within 3 days of original production {SOP}

Distribution...	Portions	Yield
Nolans on 33rd 11/19/2023    Lunch	110   8 oz	6 3/4 Gallon 3 1/2 Cup

JHU Nolans on 33rd

Soup

Sunday 11/19/2023

[All Meals]

## Stock Mirepoix

<b>Cooking Time:</b> 5 min	<b>Serving Pan:</b>	<b>Yield:</b> 3 1/4 Gallon 3 3/4 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	1/2 Cup 2 2/3 Tablespoon
* Water	3 1/4 Gallon 3 3/4 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 11/19/2023 [All Meals]	For Use In Soup Bean Black Vegan In House	3 1/4 Gallon 3 3/4 Cup

JHU Nolans on 33rd

Waffle Bar

Sunday 11/19/2023

[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  
11/19/2023 Lunch

6 Waffle