

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 1/2 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 13 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------------|
| Nolans on 33rd 11/13/2023 Dinner | 13 8 oz | 1 1/2 Gallon 2 Cup |

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Dinner

Nourish Lemon Thyme Grilled Zucchini

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

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 | |
| - | |
| 1. Gather all ingredients. | |
| 2. Cut both ends from zucchini first and then cut in half horizontally. | |
| 3. Slice zucchini halves lengthwise to 1/4 inch thick slices. | |
| 4. In a mixing bowl combine lemon olive oil, thyme, lemon juice, salt, pepper, paprika and lemon zest. | |
| 5. Toss zucchini slices in oil mixture until well coated making sure not to break any slices. | |
| 6. Grill zucchini slices on both sides for 1 min or until grill marks are clearly defined. | |
| 7. Serve in serving dish hot. | |
| CCP: Cook to a minimum internal temperature of 140 degrees F. | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/13/2023 Dinner | | 50 3 oz |

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Dinner

Nourish Plant Based Perfect Burger

| | | |
|----------------|------------------|------------------|
| Cooking Time: | Serving Pan: | Yield: 8 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 8 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 8 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 Dinner | | 8 4 oz |

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Dinner

Nourish Whole Chicken

| | | |
|----------------|------------------|-------------------|
| Cooking Time: | Serving Pan: | Yield: 4.06 Each |
| Cooking Temp: | Serving Utensil: | Portions: 62 3 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|----------------------|
| - Whole Chicken Halal | 12.17 Pound |
| - Coarse Kosher Salt | 1/4 Cup 1/8 Teaspoon |
| - Ground Spanish Paprika | 1 1/3 Tablespoon |
| - Fresh Rosemary | 1/4 Cup 1/8 Teaspoon |
| - Fresh Sage | 1/4 Cup 1/8 Teaspoon |
| - Fresh Thyme | 1/4 Cup 1/8 Teaspoon |
| - Fresh Italian Parsley | 1/4 Cup 1/8 Teaspoon |

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

2) Cook to minimum internal temperature of 165 degrees F

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------|
| Nolans on 33rd 11/13/2023 Dinner | 50 3 oz | 4 Each |
| Overproduction... | 12 3 oz | 1 Each |

JHU Nolans on 33rd

[None]

Monday 11/13/2023

Dinner

Steamed Bok Choy

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

Ingredients & Instructions...

| | |
|------------|--------------|
| - Bok Choy | 25 Pound |
| * Water | 1 1/4 Gallon |

-
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 11/13/2023 Dinner | 130 1/2 cup | 2.5 2" Hotel Pan |
| Overproduction... | 30 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Dinner

BYOB Cucumbers Diced

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 6500 1 cup |
| Cooking Temp: | Serving Utensil: | Portions: 8.13 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

- Cucumber8.13 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 Dinner | 8.13 Pound | 6500 1 cup |

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Dinner

BYOB Feta Cheese Crumbles

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 130 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 2 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Feta Cheese Crumbles

16.25 Pound

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/13/2023 Dinner | | 130 2 oz |

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Dinner

Quinoa Cooked

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

Ingredients & Instructions...

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/13/2023 Dinner | | 40 4 oz |

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Dinner

Salad Tabbouleh

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: 40 | | |

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

| | |
|--------------------------|------------------------|
| - Bulgur Wheat | 2 Gallon 3 Cup |
| - Fresh Italian Parsley | 10.4 Ounce |
| - Fresh Mint | 10.4 Ounce |
| Chopped | |
| - Tomatoes 6X6 25# | 15.6 Pound |
| Sliced | |
| - Lemon Juice | 1 1/2 Quart 1/2 Cup |
| - Extra Virgin Olive Oil | 1 3/4 Cup 3 Tablespoon |
| - Green Onion | 1 1/4 Quart |
| - Ground Cumin | 1/4 Cup 1 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 Dinner

130 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/13/2023

Dinner

Sauce White Food Truck

| | | |
|-----------------------|-------------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 8 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 8 Gallon 2 Cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------|----------------------------|
| - Light Mayonnaise | 2 Gallon 1/2 Cup |
| - Plain Yogurt | 2 Gallon 1/2 Cup |
| - White Wine Vinegar | 2 Quart 2 Tablespoon |
| - Lemon Juice | 1 Gallon 1/4 Cup |
| - Garlic Powder | 2 1/2 Cup 3 1/3 Tablespoon |
| - Coarse Kosher Salt | 2 Quart 2 Tablespoon |
| - Ground Black Pepper | 2 Quart 2 Tablespoon |
| - Sour Cream | 2 Gallon 1/2 Cup |
| - Parsley Flakes | 1 Gallon 1/4 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 11/13/2023 Dinner | | 8 Gallon 2 Cup |

JHU Nolans on 33rd

Desserts

Monday 11/13/2023

Dinner

Cookies Oatmeal Raisin

| | | |
|------------------------------------|-------------------------|-----------------------------|
| Cooking Time: 12-15 minutes | Serving Pan: | Yield: 210 Cookie |
| Cooking Temp: 375 | Serving Utensil: | Portions: 210 Cookie |
| Internal Temp: | | |

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

| | |
|-------------------------------|---------|
| - Oatmeal Raisin Cookie Dough | 210 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 Dinner

210 Cookie

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Dinner

French Fries Crinkle

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 200 1/2 cup |
| Cooking Temp: 375 | Serving Utensil: | Portions: 200 1/2 cup |
| Internal Temp: | | |

Pre-Prep Instructions...

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

Ingredients & Instructions...

| | |
|------------------------------------|----------|
| - 1/2" Fz Crinkle Cut French Fries | 50 Pound |
| - Fryer Oil Susquehanna Mills | 5 Pound |

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

3. Fry from frozen for 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 Dinner

200 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Dinner

Grill Cheeseburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - American Cheese | 130 Slice |
| - Small Potato Bun | 130 Ea. |

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/13/2023 Dinner

130 Burger

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 150 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: 150 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|--|----------------------|
| - Halal Boneless Skinless Chicken Breast | 37.5 Pound |
| - Extra Virgin Olive Oil | 1 1/4 Quart 1/2 Cup |
| - Garlic Cloves | 11.25 Clove |
| Minced | |
| - Ground Italian Seasoning | 1/4 Cup 4 Tablespoon |
| - Coarse Kosher Salt | 3 2/3 Tablespoon |
| - Ground Black Pepper | 3 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 11/13/2023 Dinner | | 150 4 oz |

JHU Nolans on 33rd
Monday 11/13/2023

Grill
Dinner

Grill Hamburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - Small Potato Bun | 130 Ea. |
| - | |
| 1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun | |
| - | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/13/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Dinner

Grill Plant Based Perfect Burger

| | | |
|-----------------------|-------------------------|-------------------------|
| Cooking Time: | Serving Pan: | Yield: 9 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 9 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 9 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 11/13/2023 Dinner | | 9 4 oz |

JHU Nolans on 33rd

Grill

Monday 11/13/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-----------|
| Nolans on 33rd 11/13/2023 Dinner | | 15 Burger |

JHU Nolans on 33rd

Hot

Monday 11/13/2023

Dinner

Nourish Roasted Brussels Sprouts

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

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 Dinner | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Dinner

Appetizer Falafel

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 130 .8 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 .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 | 130 Ea. |
| Thawed | |
| - Fryer Oil Susquehanna Mills | 10.4 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
11/13/2023 Dinner

130 .8 oz

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Dinner

Chicken Halal Food Truck

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 24.38 Pound |
| Cooking Temp: Grill | Serving Utensil: | Portions: 131 3 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|--------------------------|
| - Halal Boneless Skinless Chicken Breast | 28.03 Pound |
| - Extra Virgin Olive Oil | 2 3/4 Cup |
| - Lemon Juice | 1/2 Cup 3 Tablespoon |
| * Garlic Powder Salt & Pepper Spice Blend | 2 2/3 Tablespoon |
| - Ground Turmeric | 1/4 Cup 3 1/3 Tablespoon |
| - Smoked Sweet Paprika | 1/4 Cup 3 1/3 Tablespoon |
| - Ground Coriander | 1/4 Cup 3 1/3 Tablespoon |
| - Dried Oregano Leaf | 1/4 Cup 3 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 11/13/2023 Dinner | 130 3 oz | 24.38 Pound |
| Overproduction... | 0.67 3 oz | 2 Ounce |

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Dinner

Gyro Meat Beef Lamb

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Gyro Meat Beef Lamb Slcd 130 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 Dinner

130 4 oz

JHU Nolans on 33rd
Monday 11/13/2023

Passport
Dinner

Pita Passport

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 serving |
| Cooking Temp: | Serving Utensil: | Portions: 130 serving |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------|---------|
| - Bread Pita White 7" Frozen | 130 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 Dinner | | 130 serving |

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Dinner

Shrimp Honey Garlic

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 200 3 oz |
| Cooking Temp: | Serving Utensil: | Portions: 200 3 oz |
| Internal Temp: | | |

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

- | | |
|--|---------------|
| - Shrimp GF Battered 31-35 White P&D T/Off | 15 2.5 Lb Bag |
| - Sweet Chili Sauce | 1 1/4 Gallon |
| - Light Amber Honey | 1 1/4 Quart |

1. Gather all ingredients**2. Cook shrimp in a 350 degree deep fryer for 5 minutes or until 165 internal temperature and crispy.****3. Combine chili sauce and honey.****4. Toss hot shrimp into sauce to coat.**

-

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

Nolans on 33rd
11/13/2023 Dinner

200 3 oz

JHU Nolans on 33rd

Passport

Monday 11/13/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

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

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

| Distribution... | Portions | Yield |
|---|--|------------|
| JHU Nolans on 33rd 11/13/2023 Dinner | For Use In Chicken Halal Food Truck | 0.07 Batch |

JHU Nolans on 33rd
Monday 11/13/2023

Pizza & Pasta
Dinner

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 Dinner | 250 serving | 250 Each |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

| | |
|--------------------------|------------------------|
| * Chopped Garlic | 1 1/2 Cup 2 Tablespoon |
| - Extra Virgin Olive Oil | 1/2 Cup 2/3 Tablespoon |

-

1. Gather all ingredients
2. Sautee garlic in olive oil for 15-30 seconds or until golden

| Distribution... | Portions | Yield |
|---|---|------------------------|
| JHU Nolans on 33rd 11/13/2023 Dinner | For Use In Pizza Vegan Broccoli & Mushroom | 1 1/2 Cup 2 Tablespoon |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/13/2023 Dinner | 130 slice | 17 Pizza |
| Overproduction... | 6 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Pizza Pepperoni

| | | |
|-------------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 17 pizza |
| Cooking Temp: 425 | Serving Utensil: | Portions: 136 slice |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |
| - Slcd Pork Beef Pepperoni | 340 Slice |

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 Dinner | 130 slice | 17 pizza |
| Overproduction... | 6 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Pizza Vegan Broccoli & Mushroom

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

Ingredients & Instructions...

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

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

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/13/2023 Dinner | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---|---|-----------|
| JHU Nolans on 33rd 11/13/2023 Dinner | For Use In Pizza Vegan Broccoli & Mushroom | 3 1/4 Cup |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Spice Blend Pizza Seasoning

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1.38 Ounce |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: 40 | | |

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

| Distribution... | Portions | Yield |
|---|---|------------|
| JHU Nolans on 33rd 11/13/2023 Dinner | For Use In Pizza Vegan Broccoli & Mushroom | 1.38 Ounce |

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/13/2023

Dinner

Topping Pizza Veg Mushrooms Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 3.25 Pound |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 140 | | |

Ingredients & Instructions...

| | |
|--------------------------|------------------|
| - Sld White Mushrooms | 4.23 Pound |
| Sliced 1/8" | |
| - 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 Dinner | For Use In Pizza Vegan Broccoli & Mushroom | 3.25 Pound |

JHU Nolans on 33rd

Root

Monday 11/13/2023

Dinner

Beans Green Sesame Glazed

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 4 1/2 Gallon 3 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 150 1/2 cup |
| Internal Temp: | | |

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

| | |
|-----------------------------------|----------------------|
| - White Sesame Seeds | 1 1/4 Quart 1/4 Cup |
| - 100% Apple Juice with Vitamin C | 1 1/4 Quart 1/4 Cup |
| - GF Tamari Soy Sauce | 3 3/4 Cup |
| - Light Brown Sugar | 1 1/2 Cup |
| - Garlic Powder | 2 1/4 Cup |
| - Cornstarch | 1/4 Cup 2 Tablespoon |
| - Ground Black Pepper | 3 Tablespoon |
| - Ground Ginger | 3 Tablespoon |
| * Water | 3 1/4 Gallon 2 Cup |
| - Green Beans | 30 Pound |

1. Place sesame seeds on sheet pan in single layer. Bake at 350 degree F for 10 minutes.**Transfer immediately to another sheet pan to cool.****2. Combine apple juice, soy sauce, brown sugar, garlic powder, cornstarch, ginger and pepper in steam-jacketed kettle or stock pot.****3. Stir well to dissolve cornstarch. Bring to a boil; reduce heat; simmer 5 minutes or until thick and clear.****4. Bring water to a boil in steam-jacketed kettle or stock pot. Add beans. Stir well. Return to a boil. Cook 3 to 4 minutes or until almost tender, stirring occasionally. Drain well.****5. Add sauce to beans; stir-cook 2 to 3 minutes to evenly coat and thoroughly heat the beans.****6. Remove to serving pans. Sprinkle sesame seeds over each beans. Toss to distribute sesame seeds.****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 Dinner | 150 1/2 cup | 4 1/2 Gallon 3 Cup |

JHU Nolans on 33rd

Root

Monday 11/13/2023

Dinner

Nourish Sauteed Spinach

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

Ingredients & Instructions...

| | |
|---|----------------|
| - Spinach | 12.5 Pound |
| - Extra Virgin Olive Oil | 3/4 Cup |
| - Coarse Kosher Salt | 1 1/2 Teaspoon |
| - Ground Black Pepper | 2 Tablespoon |
| - Extra Virgin Olive Oil | 1/2 Cup |
| - | |
| 1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces. | |
| 2. In a large pot, heat olive oil and add spinach, salt, and pepper to pot. | |
| 4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted. | |
| 5. Toss lightly with oil. | |
| - | |
| CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds. | |
| CCP: Hold or serve hot food at or above 140 degree F | |

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|--------------------|
| Nolans on 33rd 11/13/2023 Dinner | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Monday 11/13/2023

Dinner

Rice White

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

Ingredients & Instructions...

- Coarse Kosher Salt 2 2/3 Tablespoon
- Parboiled Long Grain Rice 13.44 Pound
- * Water 4 1/2 Gallon
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.
-
- CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degree F.
- Long Grain White Rice 3.5 Pound

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|------------------|
| Nolans on 33rd 11/13/2023 Dinner | 200 1/2 cup | 3.5 2" Hotel Pan |
| Overproduction... | 24 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

Root

Monday 11/13/2023

Dinner

Root Basmati Rice

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 15 minutes | Serving Pan: | Yield: 2.6 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|--------------------|
| - Coarse Kosher Salt | 1 2/3 Tablespoon |
| - Basmati Rice | 7.8 Pound |
| * Water | 2 1/2 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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|-----------|
| Nolans on 33rd 11/13/2023 Dinner | 130 1/2 cup | 2.6 Batch |

JHU Nolans on 33rd

Root

Monday 11/13/2023

Dinner

Stir Fry Tofu

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 150 6 oz |
| Cooking Temp: | Serving Utensil: | Portions: 150 6 oz |
| Internal Temp: | | |

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

| | |
|----------------------------|--------------------|
| * Water | 3 1/2 Gallon 2 Cup |
| - GF Tamari Soy Sauce | 2 Quart 1/4 Cup |
| - Mirepoix Soup Base Paste | 4.5 Ounce |
| - Ground Ginger | 3 Tablespoon |
| * Chopped Garlic | 6 Ounce |

Chopped

| | |
|----------------------|--------------|
| - Crushed Red Pepper | 3/4 Teaspoon |
| - Roasted Sesame Oil | 3/4 Cup |
| - Cornstarch | 1.31 Pound |
| - Canola Oil | 1 1/2 Cup |
| - Fresh Ginger | 1 Tablespoon |

Sliced Thin

| | |
|------------------|--------------|
| * Chopped Garlic | 1 Tablespoon |
| - Firm Tofu | 9 Pound |

Diced

| | |
|-------------------|-----------|
| - Water Chestnuts | 4.5 Pound |
| Chopped | |

Sliced

| | |
|--------------------------|-----------|
| - Medium White Mushrooms | 7.5 Pound |
|--------------------------|-----------|

Sliced

| | |
|-----------------|---------|
| - Green Cabbage | 9 Pound |
|-----------------|---------|

Sliced

| | |
|-------------------------|------------|
| - Broccoli Florets 4/3# | 9 Pound |
| - Green Onion | 1.13 Pound |

Sliced

-

1. Gather all ingredients.**2. Prepare sauce by blending together water, soy sauce, vegetable soup base, ground ginger, 2 ounce chopped garlic, red pepper, sesame oil and cornstarch. Stir with a wire whip until well blended.****3. Cook over medium heat until thick and translucent. Stir often during cooking. Set aside and keep warm.****4. Sauté ginger and 1 tsp chopped garlic in vegetable oil for 2-3 minutes, until softened. Add tofu and cook until done.****5. Add sliced water chestnuts and sliced mushrooms. Stir=fry until mushrooms are softened.**

JHU Nolans on 33rd
Monday 11/13/2023

Root
Dinner

Stir Fry Tofu

- 6. Add sliced cabbage, broccoli and sliced green onions. Stir-fry for an additional 2-3 minutes, until vegetables are barely tender.
- 7. Pour reserved sauce over mix.

-

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 Dinner | | 150 6 oz |

JHU Nolans on 33rd

Salad Bar

Monday 11/13/2023

Dinner

Beans Lentils Brown Cooked

| | | |
|--------------------------------|-------------------------|-----------------------------|
| Cooking Time: 20-30 min | Serving Pan: | Yield: 12.5 Pound |
| Cooking Temp: MedH | Serving Utensil: | Portions: 25 1/2 cup |
| Internal Temp: 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 Dinner | 25 1/2 cup | 12.5 Pound |

JHU Nolans on 33rd

Soup

Monday 11/13/2023

Dinner

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 |
| Diced 1/4" | |
| - 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 Dinner | 75 8 oz | 37.5 Pound |

JHU Nolans on 33rd

Waffle Bar

Monday 11/13/2023

[All Meals]

Waffles

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

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

7 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Dal Red Lentil

| | | |
|-----------------------|-------------------------|-----------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 25 1/2 cup |
| Internal Temp: | | |

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]
Dinner

Dal Red Lentil

Nolans on 33rd
11/14/2023 Dinner

25 1/2 cup

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 3/4 Gallon |
| Cooking Temp: | Serving Utensil: | Portions: 14 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-------------------------|------------------|
| - Drink Lemonade Powder | 0.88 14 Oz Pouch |
| - Syrup Blue Curacao | 0.44 1 LT |
| - Water Tap | 1 3/4 Gallon |

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------|
| Nolans on 33rd 11/14/2023 Dinner | 14 8 oz | 1 3/4 Gallon |

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Nourish Beets Yellow Roasted

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

Ingredients & Instructions...

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

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

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Nourish Herb Roasted Turkey Breast

| | | |
|-----------------------|-------------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 50 Each |
| Cooking Temp: | Serving Utensil: | Portions: 50 Each |
| Internal Temp: | | |

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**

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|--------------|
| Nolans on 33rd 11/14/2023 Dinner | | 50 Each |

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 50 4 OZ

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

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

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

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

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

Nolans on 33rd

11/14/2023 Dinner

50 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Shrimp Blackened

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 31.63 3 ounces |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

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

| | |
|---|----------------------|
| - Ground Spanish Paprika | 2 2/3 Tablespoon |
| - Coarse Kosher Salt | 1 7/8 Teaspoon |
| - Ground Cayenne Pepper | 1 2/3 Tablespoon |
| - Ground Cumin | 1 2/3 Tablespoon |
| - Ground Thyme | 1 2/3 Tablespoon |
| - Ground White Pepper | 1 7/8 Teaspoon |
| - Onion Powder | 2 1/2 Teaspoon |
| - Canola Oil | 1/4 Cup 1 Tablespoon |
| - Peeled & Deveined Tail Off White Shrimp | 10.12 Pound |

1. Combine spices and oil, mixing well.**2. Dredge shrimp through spice mixture, coating both sides well.****3. Grill shrimp for 1-2 minutes on each side.****4. Remove from grill and arrange in single layer on baking sheet.****5. Bake in oven at 325 degree F for 5-10 minutes.**

-
CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds.
CCP: Hold or serve hot food at or above 140 degree F.
 -

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

JHU Nolans on 33rd
 11/14/2023 Dinner

For Use In
 Taco Street Shrimp

31.63 3 ounces

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Stock Mirepoix

| | | |
|----------------------------|-------------------------|------------------------------------|
| Cooking Time: 5 min | Serving Pan: | Yield: 2 Quart 2 Tablespoon |
| Cooking Temp: Med H | Serving Utensil: | Portions: (see below) |
| Internal Temp: 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 Dinner | For Use In Dal Red Lentil | 2 Quart 2 Tablespoon |

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Swiss Chard Steamed

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

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 Dinner | 50 1/2 cup | 1 2" Hotel Pan |
| Overproduction... | 14 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Taco Street Mushroom Ropa

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 25 1 Taco |
| Cooking Temp: | Serving Utensil: | Portions: 25 1 Taco |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-------------------------|------------|
| * Ropa Vieja Mushroom | 9.38 Pound |
| - Avocado | 50 Slice |
| - Tortilla Corn Blue 6" | 25 Each |
| - Onion Red Pickled | 1.56 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 Dinner | | 25 1 Taco |

JHU Nolans on 33rd

[None]

Tuesday 11/14/2023

Dinner

Taco Street Shrimp

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 80 Each |
| Cooking Temp: | Serving Utensil: | Portions: 40 2 Tacos |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|-----------|
| * Blackened Shrimp | 7.5 Pound |
| * Coleslaw Pineapple | 5 Pound |
| - Feta Cheese Crumbles | 2.5 Pound |
| * LEV Chipotle Crema | 2.5 Pound |
| - 6" White Corn Tortilla | 80 Ea. |

1. Prepare shrimp, slaw, and crema according to direction. Set aside.

2. Warm two tortillas on open flame to char slightly.

3. Assemble with 4-6 shrimp, 2oz slaw, 1oz feta, and 1oz crema.

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|------------|---------|
| Nolans on 33rd 11/14/2023 Dinner | 40 2 Tacos | 80 Each |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Dinner

BYOB Cucumbers Diced

| | | |
|-----------------------|-------------------------|-----------------------------|
| Cooking Time: | Serving Pan: | Yield: 7000 1 cup |
| Cooking Temp: | Serving Utensil: | Portions: 8.75 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

- Cucumber 8.75 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 Dinner | 8.75 Pound | 7000 1 cup |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Dinner

BYOB Feta Cheese Crumbles

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 140 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 140 2 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Feta Cheese Crumbles

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/14/2023 Dinner | | 140 2 oz |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Dinner

Quinoa Cooked

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

Ingredients & Instructions...

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/14/2023 Dinner | | 40 4 oz |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Dinner

Salad Tabbouleh

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 140 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 140 1/2 cup |
| Internal Temp: 40 | | |

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

| | |
|------------------------------|------------------------|
| - Bulgur Wheat | 2 1/4 Gallon 1 3/4 Cup |
| - Fresh Italian Parsley | 11.2 Ounce |
| - Fresh Mint Chopped | 11.2 Ounce |
| - Tomatoes 6X6 25# Sliced | 16.8 Pound |
| - Lemon Juice | 1 3/4 Quart |
| - Extra Virgin Olive Oil | 2 Cup 2 Tablespoon |
| - Green Onion | 1 1/4 Quart 1/2 Cup |
| - Ground Cumin | 1/4 Cup 2 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 Dinner

140 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/14/2023

Dinner

Sauce White Food Truck

| | | |
|-----------------------|-------------------------|-------------------------------|
| Cooking Time: | Serving Pan: | Yield: 8 3/4 Gallon |
| Cooking Temp: | Serving Utensil: | Portions: 8 3/4 Gallon |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------|----------------------------|
| - Light Mayonnaise | 2 Gallon 3 Cup |
| - Plain Yogurt | 2 Gallon 3 Cup |
| - White Wine Vinegar | 2 Quart 3/4 Cup |
| - Lemon Juice | 1 Gallon 1 1/2 Cup |
| - Garlic Powder | 2 3/4 Cup 2 2/3 Tablespoon |
| - Coarse Kosher Salt | 2 Quart 3/4 Cup |
| - Ground Black Pepper | 2 Quart 3/4 Cup |
| - Sour Cream | 2 Gallon 3 Cup |
| - Parsley Flakes | 1 Gallon 1 1/2 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 Dinner | | 8 3/4 Gallon |

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

[All Meals]

Chicken Italian Roasted

| | | |
|--------------------------------|-------------------------|---------------------------|
| Cooking Time: 50-60 min | Serving Pan: | Yield: 4 Batch |
| Cooking Temp: 350 | Serving Utensil: | Portions: 150 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|------------------------------|----------|
| - Halal Cut 8 Pieces Chicken | 76 Pound |
| - Ground Black Pepper | 1/4 Cup |
| - Coarse Kosher Salt | 1/2 Cup |
| - Garlic Powder | 1/4 Cup |
| - Ground Italian Seasoning | 1/2 Cup |
| - Extra Virgin Olive Oil | 2 Cup |
| - Red Wine Vinegar | 2 Cup |
| - Light Amber Honey | 1 Cup |

Day before:**1. Gather all ingredients.****2. Make Marinade the day before. Combine pepper, salt, garlic powder, italian seasoning, olive oil, red wine vinegar, and honey. Mix well.****3. Add chicken pieces to marinade and keep refrigerated overnight.****Day of :****4. Remove marinating chicken from refrigerator.****5. Preheat oven to 350 degrees F.****6. Bake chicken in oven for 50-60 minutes, or until done.**

-

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/15/2023 Dinner | 150 4 oz | 4 Batch |

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Dinner

Beef Roast

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 200 3 oz |
| Cooking Temp: | Serving Utensil: | Portions: 200 3 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-------------------------------|----------|
| - Trimmed 1/4" Beef Top Round | 48 Pound |
| - Sauce Worcestershire Vegan | 1 Cup |
| - Montreal Steak Seasoning | 2 Cup |

-
- 1. Preheat oven to 275 degrees F.
- 2. Rub meat with Montreal seasoning and pour Worcestershire on beef.
- 3. Roast in oven at 275 degrees F for 2-4 hours.
- 4. Cool for 15-20 minutes before slicing.
-

CCP: Cook to a minimum internal temperature of 145 degrees F.**CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**

Nolans on 33rd
11/14/2023 Dinner

200 3 oz

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Dinner

Chili Beef

| | | |
|-----------------------|-------------------------|-------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1.5 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 75 6oz Ladle |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------------|----------------------|
| - 80/20 Ground Beef | 12.75 Pound |
| - Onion Yellow Diced 1/4 inch 4/5# | 3 Cup |
| Diced | |
| - 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.**

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|--------------|
| Nolans on 33rd 11/14/2023 Dinner | 75 6oz Ladle | 1.5 Batch |

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Dinner

Coleslaw Pineapple

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 17.33 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------------|----------------------|
| - Sugar | 1/2 Cup 3 Tablespoon |
| - White Vinegar | 1 Cup 1/3 Tablespoon |
| - Cnd Pineapple Tidbits in Juice | 2 3/4 Cup |
| - Shredded Coleslaw | 2.77 Pound |

1. Mix together sugar and vinegar.

2. Drain pineapple.

3. Combine all ingredients. Mix just before serving.

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

| Distribution... | Portions | Yield |
|---|----------------------------------|---------------|
| JHU Nolans on 33rd 11/14/2023 Dinner | For Use In Taco Street Shrimp | 17.33 1/2 cup |

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Dinner

Gravy Brown Pepper

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 140 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 140 2 oz |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Gluten, Wheat

Ingredients & Instructions...

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

Nolans on 33rd
11/14/2023 Dinner

140 2 oz

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Dinner

Nourish Ginger Thyme Glazed Carrots

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

Ingredients & Instructions...

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|------------|--------------------|
| Nolans on 33rd 11/14/2023 Dinner | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Carvery

Tuesday 11/14/2023

Dinner

Potatoes Mashed

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

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

- | | |
|-------------------------------------|--------------|
| - Idaho Potato | 25 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| - Dairy-Free Margarine | 1 1/4 Cup |
| - Milk 2% .5 GAL | 1 1/4 Gallon |

1. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water.**2. Mix potatoes in a mixer until soft. Add margarine and whip on high for 5 minutes.****3. Add milk and whip an additional 5 minutes.**

-

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|------------------|
| Nolans on 33rd 11/14/2023 Dinner | 140 1/2 cup | 2.5 2" Hotel Pan |
| Overproduction... | 20 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

Tuesday 11/14/2023

Grill
Dinner

Biscuits Classic Southern Buttermilk

| | | |
|----------------------|------------------|--------------------|
| Cooking Time: 15 min | Serving Pan: | Yield: 140 Biscuit |
| Cooking Temp: 325° | Serving Utensil: | Portions: 140 3 oz |
| Internal Temp: 185 | | |

Ingredients & Instructions...

- 3oz Southern Style Biscuit Dough140 Ea.
-
1. Preheat oven 375 degrees F.

2. Line sheet tray with parchment paper.

3. Arrange in a clustered honey comb pattern of 50 biscuits per sheet tray.

4. Bake for 21-25 minutes or until golden brown.

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-------------|
| Nolans on 33rd 11/14/2023 Dinner | 140 3 oz | 140 Biscuit |

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Dinner

French Fries Waffle

| | | |
|------------------------------------|-------------------------|------------------------------|
| Cooking Time: 16-20 minutes | Serving Pan: | Yield: 140 1/2 cup |
| Cooking Temp: 400 | Serving Utensil: | Portions: 140 1/2 cup |
| Internal Temp: | | |

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|-----------|
| - Waffle Fries | 35 Pound |
| - Fryer Oil Susquehanna Mills | 3.5 Pound |

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

2. Season with salt and serve

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/14/2023 Dinner

140 1/2 cup

JHU Nolans on 33rd

Tuesday 11/14/2023

Grill
Dinner

Grill Cheeseburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 140 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 140 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|--|-----------|
| - Fz 4 oz Beef Patty | 140 Ea. |
| - American Cheese | 140 Slice |
| - Small Potato Bun | 140 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 Dinner | | 140 Burger |

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 165 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: (see below) |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|--|----------------------|
| - Halal Boneless Skinless Chicken Breast | 41.25 Pound |
| - Extra Virgin Olive Oil | 1 1/2 Quart |
| - Garlic Cloves | 12.38 Clove |
| Minced | |
| - Ground Italian Seasoning | 1/2 Cup 3/4 Teaspoon |
| - Coarse Kosher Salt | 1/4 Cup 3/8 Teaspoon |
| - Ground Black Pepper | 1/4 Cup 3/8 Teaspoon |

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

-

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

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

| Distribution... | Portions | Yield |
|---|---|----------|
| JHU Nolans on 33rd 11/15/2023 Dinner | For Use In Pizza Buffalo Chicken Ranch | 25 4 oz |
| Nolans on 33rd 11/14/2023 Dinner | | 140 4 oz |

JHU Nolans on 33rd
Tuesday 11/14/2023

Grill
Dinner

Grill Hamburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 140 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 140 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 140 Ea. |
| - Small Potato Bun | 140 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 Dinner | | 140 Burger |

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Dinner

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 7 4 OZ

-
1. Keep frozen prior to cooking.

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------|
| Nolans on 33rd 11/14/2023 Dinner | | 7 4 oz |

JHU Nolans on 33rd

Grill

Tuesday 11/14/2023

Dinner

Grill Turkey Burger

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 28 Burger |
| Cooking Temp: | Serving Utensil: | Portions: 28 Burger |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 28 5.33 Oz |
| - Small Potato Bun | 28 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 Dinner | | 28 Burger |

JHU Nolans on 33rd

Lev - Taco Kitchen

Tuesday 11/14/2023

Dinner

LEV Chipotle Crema

| | | |
|----------------|------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 0.88 24 Oz Bottle |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

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

| | |
|----------------------------------|------------------------|
| - Sour Cream | 2.2 Pound |
| - Cnd Whole Hot Chipotle Peppers | 0.3 7 Oz Can |
| - Coarse Kosher Salt | 1 3/4 Teaspoon |
| - Fresh Squeeze Lime Juice | 1/4 Cup 2/3 Tablespoon |

1. Add all ingredients to blender and blend until smooth

2. Serve immediately or label and refrigerate until serving

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

| | |
|----------------------|------------------------|
| - Gourmet Mayonnaise | 1/4 Cup 2/3 Tablespoon |
|----------------------|------------------------|

Distribution...**Portions****Yield**JHU Nolans on 33rd
11/14/2023 DinnerFor Use In
Taco Street Shrimp

0.88 24 Oz Bottle

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Dinner

Appetizer Falafel

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 140 .8 oz |
| Cooking Temp: | Serving Utensil: | Portions: 140 .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 | 140 Ea. |
| Thawed | |
| - Fryer Oil Susquehanna Mills | 11.2 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 Dinner

140 .8 oz

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Dinner

Chicken Halal Food Truck

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 26.25 Pound |
| Cooking Temp: Grill | Serving Utensil: | Portions: 140 3 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|---------------------------|
| - Halal Boneless Skinless Chicken Breast | 30.19 Pound |
| - Extra Virgin Olive Oil | 2 3/4 Cup 3 Tablespoon |
| - Lemon Juice | 1/2 Cup 4 Tablespoon |
| * Garlic Powder Salt & Pepper Spice Blend | 3 Tablespoon 1/4 Teaspoon |
| - Ground Turmeric | 1/4 Cup 4 Tablespoon |
| - Smoked Sweet Paprika | 1/4 Cup 4 Tablespoon |
| - Ground Coriander | 1/4 Cup 4 Tablespoon |
| - Dried Oregano Leaf | 1/4 Cup 4 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 Dinner | 140 3 oz | 26.25 Pound |

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Dinner

Gyro Meat Beef Lamb

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 140 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 140 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Gyro Meat Beef Lamb Slcd 140 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 Dinner

140 4 oz

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Dinner

Nourish Roasted Chickpeas

| | | |
|-----------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 50 2.5 oz |
| Cooking Temp: | Serving Utensil: | Portions: 50 2.5 oz |
| Internal Temp: | | |

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 Dinner | | 50 2.5 oz |

JHU Nolans on 33rd
Tuesday 11/14/2023

Passport
Dinner

Pita Passport

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 140 serving |
| Cooking Temp: | Serving Utensil: | Portions: 140 serving |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------|---------|
| - Bread Pita White 7" Frozen | 140 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 Dinner | | 140 serving |

JHU Nolans on 33rd

Passport

Tuesday 11/14/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 0.08 Batch |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: 40 | | |

Ingredients & Instructions...

| | |
|-----------------------|--------------|
| - Coarse Kosher Salt | 1 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon |
| - Garlic Powder | 1 Tablespoon |

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

2. Mix all spices together.

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

| Distribution... | Portions | Yield |
|---|--|------------|
| JHU Nolans on 33rd 11/14/2023 Dinner | For Use In Chicken Halal Food Truck | 0.08 Batch |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Bread Garlic Texas Toast

| | | |
|-----------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 140 Slice |
| Cooking Temp: | Serving Utensil: | Portions: 140 Slice |
| Internal Temp: | | |

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

| | |
|------------------------|----------------------|
| - Dairy-Free Margarine | 1 Quart 3 Tablespoon |
| - Garlic Powder | 2 3/4 Cup |
| - Texas Toast Bread | 140 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 Dinner

140 Slice

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Pizza Cheese

| | | |
|--------------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 18 Pizza |
| Cooking Temp: 400 | Serving Utensil: | Portions: 144 slice |
| Internal Temp: | | |

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

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 18 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.75 Pound |
| - Shredded Part Skim Mozzarella Cheese | 9 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 Dinner | 140 slice | 18 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Pizza Meat Beef Cheese Steak

| | | |
|----------------------------|-------------------------|----------------------------|
| Cooking Time: 8 min | Serving Pan: | Yield: 18 pizza |
| Cooking Temp: 550° | Serving Utensil: | Portions: 144 slice |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---------------------------------------|----------------|
| - Dough Pizza Supreme 22 oz | 18 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 1.69 Pound |
| - Sldd Provolone Cheese | 288 Slice |
| * Shredded Beef Steak Pizza Topping | 9 Pound |
| * Roasted Diced Peppers Pizza Topping | 2.81 Pound |
| * Roasted Diced Onion Pizza Topping | 2.81 Pound |
| - Cnd Cheddar Cheese Sauce | 4.5 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 Dinner | 140 slice | 18 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Pizza Pepperoni

| | | |
|--------------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 18 pizza |
| Cooking Temp: 425 | Serving Utensil: | Portions: 144 slice |
| Internal Temp: | | |

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

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 18 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.75 Pound |
| - Shredded Part Skim Mozzarella Cheese | 9 Pound |
| - Slcd Pork Beef Pepperoni | 360 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 Dinner | 140 slice | 18 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Sauce Pizza Oil Garlic Herb

| | | |
|--------------------------|-------------------------|--------------------------------------|
| Cooking Time: | Serving Pan: | Yield: 3 1/4 Cup 2 Tablespoon |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: 40 | | |

Ingredients & Instructions...

| | |
|--------------------------|------------------------|
| - Extra Virgin Olive Oil | 3 1/4 Cup 2 Tablespoon |
| - 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 11/14/2023 Dinner | For Use In Pizza Meat Beef Cheese Steak | 3 1/4 Cup 2 Tablespoon |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Topping Pizza Meat Beef Steak Shredded

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1.34 Batch |
| Cooking Temp: MedH | Serving Utensil: | Portions: (see below) |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|-----------------------|------------------|
| - Sliced Sirloin Beef | 13.4 Pound |
| - Coarse Kosher Salt | 1 1/3 Tablespoon |
| - Ground Black Pepper | 1 1/3 Tablespoon |

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 Dinner | For Use In Pizza Meat Beef Cheese Steak | 1.34 Batch |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Topping Pizza Veg Onions Dcd Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 2.81 Pound |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 140 | | |

Ingredients & Instructions...

| | |
|------------------------------------|---------------------------|
| - Jumbo Yellow Onion Diced 3/8" | 3.38 Pound |
| - Extra Virgin Olive Oil | 1 Tablespoon 3/8 Teaspoon |
| - Coarse Kosher Salt | 7/8 Teaspoon |
| - Ground Black Pepper | 5/8 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 11/14/2023 Dinner | For Use In Pizza Meat Beef Cheese Steak | 2.81 Pound |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/14/2023

Dinner

Topping Pizza Veg Peppers Dcd Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 2.81 Pound |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 140 | | |

Ingredients & Instructions...

| | |
|-------------------------------|---------------------------|
| - Green Bell Pepper Cut ½" | 3.38 Pound |
| - Extra Virgin Olive Oil | 1 Tablespoon 3/8 Teaspoon |
| - Coarse Kosher Salt | 7/8 Teaspoon |
| - Ground Black Pepper | 5/8 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 11/14/2023 Dinner | For Use In Pizza Meat Beef Cheese Steak | 2.81 Pound |

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Dinner

Collard Greens Southern Style Vegan

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 140 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 140 1/2 cup |
| Internal Temp: | | |

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

| | |
|-----------------------------|--------------------------|
| - Extra Virgin Olive Oil | 3/8 Teaspoon |
| - Dairy-Free Margarine | 3/8 Teaspoon |
| - Jumbo Yellow Onion | 0.07 Each |
| Chopped | |
| - Crushed Red Pepper | 1/8 Teaspoon |
| - Garlic Cloves | 0.14 Clove |
| Finely Chopped | |
| - Collard Greens | 2.24 Ounce |
| Chopped | |
| - Mirepoix Soup Base Paste | 1/4 Teaspoon |
| * Water | 1/4 Cup 2 2/3 Tablespoon |
| - Tomatoes 6X6 25# | 0.28 Each |
| Seeded & Chopped | |
| - Coarse Kosher Salt | 1/4 Teaspoon |
| - Ground Black Pepper | 1/8 Teaspoon |

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

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

3. Add collard greens and cook another minute

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

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

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

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/14/2023 Dinner

140 1/2 cup

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Dinner

Mushroom Ropa Vieja

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 17.37 3/4 cup |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

| | |
|--------------------------------------|------------------------|
| - Mushrooms Pulled Plant Based Meaty | 2.9 Pound |
| - Jumbo Yellow Onion | 4.34 Each |
| - Red Bell Pepper Sliced Thin | 2.18 Ea. |
| - Jalapeno Pepper Seeded & Diced | 4.35 Ea. |
| * Chopped Garlic | 2 2/3 Tablespoon |
| - Extra Virgin Olive Oil | 1/4 Cup 1/3 Tablespoon |
| - Cnd Tomato Sauce | 1 Cup 1 1/3 Tablespoon |
| - Coarse Kosher Salt | 2 1/8 Teaspoon |
| - Ground Cumin | 1 1/3 Tablespoon |
| - Bay Leaf | 2.18 Leaf |
| * Stock Vegetable | 1 1/4 Cup 3 Tablespoon |
| - GF Tamari Soy Sauce | 1 2/3 Tablespoon |
| - Fresh Cilantro | 2 2/3 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 Dinner | For Use In Taco Street Mushroom Ropa | 17.37 3/4 cup |

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Dinner

Mushrooms Portobello Steaks

| | | |
|-----------------------|-------------------------|-------------------------------|
| Cooking Time: | Serving Pan: | Yield: 140 Mushroom |
| Cooking Temp: | Serving Utensil: | Portions: 140 Mushroom |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|--------------------------|
| * Chopped Garlic | 1/2 Cup 1 1/3 Tablespoon |
| Roasted | |
| - Extra Virgin Olive Oil | 2 Quart 1/2 Cup |
| Divided: 1/2 Teaspoon & 3 cups | |
| - Portobello Mushroom | 140 Ea. |
| - Balsamic Vinaigrette Dressing | 2 3/4 Cup |
| * Stock Vegetable | 1 1/4 Quart 1/4 Cup |
| - Ground Mustard | 3 2/3 Tablespoon |
| - Fresh Thyme | 1/2 Cup 1/3 Tablespoon |
| - Coarse Kosher Salt | 1/4 Cup 2 Tablespoon |
| - Ground Black Pepper | 1/4 Cup 2 Tablespoon |

1. Gather all ingredients.

2. Preheat oven to 425 degrees F.

3. Drizzle garlic cloves with 1/2 tsp olive oil and cover tightly with foil. Bake at 425 degrees F for 45 minutes, turning garlic often during roasting. Puree

4. Use soup spoon to carefully remove and discard the gills from the mushroom caps. Lightly spread the pureed garlic on all sides of mushroom caps.

5. Combine the vinegar, oil, stock, mustard, thyme, salt and pepper and add the mushrooms. Marinate at room temperature for at least 30 minutes.

6. Place mushrooms smooth side down on grill. Grill first side until they are golden and marked from grill rods, about 3 minutes. Turn the mushrooms once and continue to cook on second side 2 minutes more.

7. Place the mushrooms in hotel pans and add the reserved marinade. Cover with foil and bake at 350 degrees F until tender, about 15 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 Dinner | | 140 Mushroom |

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Dinner

Nourish Smashed Fingerling Potatoes

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

Ingredients & Instructions...

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

1. Clean potatoes and toss with remaining ingredients.

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

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

4. Transfer to a bowl and smash

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|------------|--------------------|
| Nolans on 33rd 11/14/2023 Dinner | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Tuesday 11/14/2023

Dinner

Root Basmati Rice

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 15 minutes | Serving Pan: | Yield: 2.8 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 140 1/2 cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|------------------|
| - Coarse Kosher Salt | 1 2/3 Tablespoon |
| - Basmati Rice | 8.4 Pound |
| * Water | 2 3/4 Gallon |

1. Gather all ingredients

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|-----------|
| Nolans on 33rd 11/14/2023 Dinner | 140 1/2 cup | 2.8 Batch |

JHU Nolans on 33rd

Tuesday 11/14/2023

Root Dinner

Root Corn on the Cob

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 140 Each |
| Cooking Temp: | Serving Utensil: | Portions: 140 Each |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------------|---------|
| - 3" Fz Yellow Sweet Corn on Cob | 140 Ea. |
|----------------------------------|---------|

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/14/2023 Dinner | | 140 Each |

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/14/2023

[All Meals]

Waffles

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 8 Waffle |
| Cooking Temp: | Serving Utensil: | Portions: 8 Waffle |
| Internal Temp: | | |

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

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

8 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 1/2 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 13 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------------|
| Nolans on 33rd 11/15/2023 Dinner | 13 8 oz | 1 1/2 Gallon 2 Cup |

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

Nourish Herb Roasted Pork Loin

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

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

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 50 4 OZ

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/15/2023 Dinner | | 50 4 oz |

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

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 & Instructions...

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

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

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

Pizza Buffalo Chicken Ranch

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

Ingredients & 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 |
| -diced | |
| - Sauce Buffalo Frank's | 2.34 Pound |
| -place in squirt bottle | |
| - 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 Dinner | 100 Slice | 12.5 Pizza |

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

Pizza Margherita

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

Ingredients & 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 Dinner | 100 Slice | 12.5 Pizza |

JHU Nolans on 33rd

[None]

Wednesday 11/15/2023

Dinner

Steamed Bok Choy

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

Ingredients & 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 Dinner | 50 1/2 cup | 1 2" Hotel Pan |
| Overproduction... | 14 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Dinner

Broccoli Florets Steamed

| | | |
|-----------------------|-------------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 2.35 2" Hotel Pan |
| Cooking Temp: | Serving Utensil: | Portions: 150 1/2 cup |
| Internal Temp: | | |

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

| | |
|-------------------------|--------------------|
| - Broccoli Florets 4/3# | 35.25 Pound |
| * Water | 1 Gallon 2 3/4 Cup |

1. Cut or trim broccoli as appropriate.**2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.**

-

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

150 1/2 cup

2.35 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Dinner

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 Dinner | 6.25 Pound | 5000 1 cup |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Dinner

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 Dinner | | 100 2 oz |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Dinner

Quinoa Cooked

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

Ingredients & Instructions...

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/15/2023 Dinner | | 40 4 oz |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Dinner

Salad Tabbouleh

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 100 1/2 cup |
| Internal Temp: 40 | | |

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

| | |
|---|--------------------|
| - Bulgur Wheat | 1 1/2 Gallon 3 Cup |
| - Fresh Italian Parsley | 8 Ounce |
| - Fresh Mint Chopped | 8 Ounce |
| - Tomatoes 6X6 25# Sliced | 12 Pound |
| - Lemon Juice | 1 1/4 Quart |
| - Extra Virgin Olive Oil | 1 1/2 Cup |
| - Green Onion | 1 Quart |
| - Ground Cumin | 1/4 Cup |
| - | |
| 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 Dinner

100 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/15/2023

Dinner

Sauce White Food Truck

| | | |
|-----------------------|-------------------------|-------------------------------------|
| Cooking Time: | Serving Pan: | Yield: 9 1/4 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 9 1/4 Gallon 2 Cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------|------------------------|
| - Light Mayonnaise | 2 1/4 Gallon 1 1/2 Cup |
| - Plain Yogurt | 2 1/4 Gallon 1 1/2 Cup |
| - White Wine Vinegar | 2 1/4 Quart 1/4 Cup |
| - Lemon Juice | 1 Gallon 2 3/4 Cup |
| - Garlic Powder | 3 Cup 2 Tablespoon |
| - Coarse Kosher Salt | 2 1/4 Quart 1/4 Cup |
| - Ground Black Pepper | 2 1/4 Quart 1/4 Cup |
| - Sour Cream | 2 1/4 Gallon 1 1/2 Cup |
| - Parsley Flakes | 1 Gallon 2 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 11/15/2023 Dinner | | 9 1/4 Gallon 2 Cup |

JHU Nolans on 33rd

Carvery

Wednesday 11/15/2023

Dinner

Nourish Roasted Tomatoes

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

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 Dinner

50 3 halves

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Dinner

French Fries Shoestring

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 41.5 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 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 | 10.38 Pound |
| - Fryer Oil Susquehanna Mills | 1.04 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.

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

Distribution...

Portions

Yield

| | | |
|-------------------|-------------|--------------|
| Nolans on 33rd | | |
| 11/15/2023 Dinner | 130 serving | 41.5 1/2 cup |

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Dinner

Grill Cheeseburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - American Cheese | 130 Slice |
| - Small Potato Bun | 130 Ea. |

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/15/2023 Dinner

130 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

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

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

-

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

Nolans on 33rd
11/15/2023 Dinner

130 4 oz

JHU Nolans on 33rd

Wednesday 11/15/2023

Grill
Dinner

Grill Hamburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - Small Potato Bun | 130 Ea. |
| - | |
| 1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun | |
| - | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/15/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Dinner

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 7 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------|
| Nolans on 33rd 11/15/2023 Dinner | | 7 4 oz |

JHU Nolans on 33rd

Grill

Wednesday 11/15/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

- | | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 26 5.33 Oz |
| - Small Potato Bun | 26 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-----------|
| Nolans on 33rd 11/15/2023 Dinner | | 26 Burger |

JHU Nolans on 33rd

Hot

Wednesday 11/15/2023

Dinner

Nourish Roasted Brussels Sprouts

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

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 Dinner | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Dinner

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 Dinner

50 .8 oz

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Dinner

Chicken Halal Food Truck

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 28.13 Pound |
| Cooking Temp: Grill | Serving Utensil: | Portions: 151 3 oz |
| Internal Temp: 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 Dinner | 150 3 oz | 28.13 Pound |
| Overproduction... | 0.67 3 oz | 2 Ounce |

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Dinner

Gyro Meat Beef Lamb

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 100 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: | | |

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 Dinner

100 4 oz

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Dinner

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 Dinner | | 150 serving |

JHU Nolans on 33rd

Passport

Wednesday 11/15/2023

Dinner

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 Dinner | For Use In Chicken Halal Food Truck | 0.09 Batch |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/15/2023

Dinner

Pasta Rigatoni & Broccoli

| | | |
|-----------------------------|-------------------------|---------------------------------|
| Cooking Time: 12 min | Serving Pan: | Yield: 4.69 2" Hotel Pan |
| Cooking Temp: 212° | Serving Utensil: | Portions: 150 8 oz |
| Internal Temp: 165 | | |

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

| | |
|-------------------------------|----------------------------|
| - Jumbo Yellow Onion | 6.3 Pound |
| Peeled & Julienned | |
| * Chopped Garlic | 12.31 Ounce |
| - Extra Virgin Olive Oil | 3 Cup 1 Tablespoon |
| * Mirepoix Stock | 3 3/4 Cup 3 1/3 Tablespoon |
| - Broccoli Florets 4/3# | 15.83 Pound |
| - Crushed Red Pepper | 1 Tablespoon 1/4 Teaspoon |
| - Coarse Kosher Salt | 2 3/8 Teaspoon |
| * Water | 15 3/4 Gallon 1 1/4 Cup |
| - Coarse Kosher Salt | 1 1/2 Cup 2 Tablespoon |
| - Rigatoni Pasta | 15.83 Pound |
| - Grated Parmesan Cheese | 3.15 Pound |
| - Fresh Basil | 6.45 Ounce |

Chiffonade

-

1. Gather all ingredients**2. Sauté onion and garlic in oil until tender.****3. Add vegetable stock, first-listed amount of salt, crushed red pepper, and broccoli to the pot with garlic and onions. Cook until broccoli is tender.****4. In steam kettle, boil water, add second-listed amount of salt, boil again, add pasta. Cook 5 minutes to al dente, stirring frequently.****5. Add pasta to the broccoli sauté. Stir in parmesan cheese, transfer to service vessel and garnish with basil.**

-

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 Dinner

150 8 oz

4.69 2" Hotel Pan

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/15/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/15/2023 Dinner | 130 slice | 17 Pizza |
| Overproduction... | 6 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/15/2023

Dinner

Sauce Pizza Oil Garlic Herb

| | | |
|--------------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 3 Cup 2 Tablespoon |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: 40 | | |

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---|--------------------------------|--------------------|
| JHU Nolans on 33rd 11/15/2023 Dinner | For Use In Pizza Margherita | 3 Cup 2 Tablespoon |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/15/2023

Dinner

Stock Mirepoix

| | | |
|----------------------------|-------------------------|--|
| Cooking Time: 5 min | Serving Pan: | Yield: 3 3/4 Cup 3 1/3 Tablespoon |
| Cooking Temp: Med H | Serving Utensil: | Portions: (see below) |
| Internal Temp: 185 | | |

Ingredients & Instructions...

| | |
|----------------------------|----------------------------|
| - Mirepoix Soup Base Paste | 2 1/4 Teaspoon |
| * Water | 3 3/4 Cup 3 1/3 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 11/15/2023 Dinner | For Use In Pasta Rigatoni & Broccoli | 3 3/4 Cup 3 1/3 Tablespoon |

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Dinner

Bolognese Vegan

| | | |
|-----------------------|-------------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 3.13 2" Hotel Pan |
| Cooking Temp: | Serving Utensil: | Portions: 100 1 cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---------------------------------|---------------------------|
| - 75/25 Extra Virgin Canola Oil | 1 1/2 Cup 1 Tablespoon |
| - Meatless Beef Sub Crumbles | 6.26 Pound |
| * Chopped Garlic | 1/4 Cup 2 Tablespoon |
| - Jumbo Yellow Onion | 6.26 Each |
| - Dark Chili Powder | 1 Tablespoon 1/8 Teaspoon |
| - Ground Italian Seasoning | 1/4 Cup 2 Tablespoon |
| - Cnd Tomato Paste | 1 Quart 1/2 Cup |
| - Coarse Kosher Salt | 1 Tablespoon 1/8 Teaspoon |
| - Ground Black Pepper | 3 Tablespoon 3/8 Teaspoon |
| * Stock Vegetable | 3 Quart 1/2 Cup |
| - Penne Rigate Pasta | 6.26 Pound |
| - Fresh Italian Parsley | 1/4 Cup 2 Tablespoon |
| - Vegan Grated Parmesan Cheese | 12.52 Ounce |
| - Lemon Juice | 3 Tablespoon 3/8 Teaspoon |

1. Gather all ingredients

2. Heat oil in a stock pot over medium-high heat. Place the meatless crumbles in a single layer and allow to cook undisturbed until the bottom starts to caramelize. Flip and continue cooking until all sides have caramelized

3. Add onion and garlic and cook until translucent and soft. Add chili powder, Italian seasoning, salt and pepper and cook until fragrant. Add the tomato paste and cook until slightly darkened and softened. Add the vegetable stock and allow the sauce to reduce for 10-15 minutes, or until the sauce has thickened

4. Boil pasta until al dente. Reserve 4 cups of the pasta water to help thin the sauce as needed

5. In a 12x20x2" pan, place the drained pasta on the bottom. Ladle the sauce over the pasta and start to mix. Use the reserved pasta water to help with the consistency of the sauce (pour a little at a time if too thick). Garnish with chopped parsley, vegan parmesan cheese, and a squeeze of lemon juice

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

Root

Wednesday 11/15/2023

Dinner

Bolognese Vegan

Nolans on 33rd
11/15/2023 Dinner

100 1 cup

3.13 2" Hotel Pan

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Dinner

Nourish Roasted Sweet Potato Cubes

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/15/2023 Dinner | | 50 1/2 cup |

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Dinner

Root Basmati Rice

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 15 minutes | Serving Pan: | Yield: 3 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 150 1/2 cup |
| Internal Temp: | | |

Ingredients & 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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|---------|
| Nolans on 33rd 11/15/2023 Dinner | 150 1/2 cup | 3 Batch |

JHU Nolans on 33rd

Root

Wednesday 11/15/2023

Dinner

Root Mushrooms & Onions Sauteed

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

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

- | | |
|------------------------------------|-----------|
| - Medium White Mushrooms Sliced | 26 Pound |
| - Jumbo Yellow Onion | 7.8 Pound |
| - Dairy-Free Margarine | 1 1/4 Cup |

1. Slice mushrooms, then wash. Do not wash until after slicing.**2. Thinly slice onions and sauté with mushroom slices in margarine until tender.**

-

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

-

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

130 1/2 cup

JHU Nolans on 33rd

Salad Bar

Wednesday 11/15/2023

Dinner

Beans Lentils Brown Cooked

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

Ingredients & Instructions...

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|--------------|
| Nolans on 33rd 11/15/2023 Dinner | 50 1/2 cup | 25 Pound |

JHU Nolans on 33rd

Soup

Wednesday 11/15/2023

Dinner

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 Dinner | | 75 6 oz ladle |

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/15/2023

[All Meals]

Waffles

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

Pre-Prep Instructions...**Allergens:** Dairy, Egg, Gluten, Soy, Wheat**Ingredients & 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
11/15/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Dal Red Lentil

| | | |
|-----------------------|-------------------------|-----------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 25 1/2 cup |
| Internal Temp: | | |

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

Dinner

Dal Red Lentil

Nolans on 33rd
11/16/2023 Dinner

25 1/2 cup

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 1/2 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 13 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------------|
| Nolans on 33rd 11/16/2023 Dinner | 13 8 oz | 1 1/2 Gallon 2 Cup |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Nourish Chicken Pan Sauce

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

Ingredients & Instructions...

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

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

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

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

4. Keep warm and serve atop roasted chicken.

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-----------------|
| Nolans on 33rd 11/16/2023 Dinner | 50 2 oz | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Nourish Mushroom Gravy

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

Ingredients & Instructions...

| | |
|----------------------------|------------------|
| - Extra Virgin Olive Oil | 1 2/3 Tablespoon |
| - Jumbo Yellow Onion | 1.88 Each |
| -chopped | |
| - Sliced Cremini Mushrooms | 15 Ounce |
| -roughly chopped | |
| - Ground Thyme | 1 Teaspoon |
| - Smoked Sweet Paprika | 1 Teaspoon |
| - Coarse Kosher Salt | 1 Teaspoon |
| * Mirepoix Stock | 3 3/4 Cup |
| - Cornstarch | 1 2/3 Tablespoon |
| - Water Tap | 1 2/3 Tablespoon |

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/16/2023 Dinner | | 15 2 oz |

JHU Nolans on 33rd

Thursday 11/16/2023

[None]
Dinner

Nourish Parsley Carrots

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

Ingredients & Instructions...

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

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

JHU Nolans on 33rd

Thursday 11/16/2023

[None]

Dinner

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 Burger

15 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 Dinner | | 15 4 oz |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Nourish Whole Chicken

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

Ingredients & Instructions...

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

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

2) Cook to minimum internal temperature of 165 degrees F

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

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

| Distribution... | Portions | Yield |
|---|---|----------|
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Nourish Chicken Pan Sauce | 0.3 Each |
| Nolans on 33rd 11/16/2023 Dinner | 50 3 oz | 4 Each |
| Overproduction... | 7 3 oz | 1 Each |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Pie Apple Lattice T&S

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 12 Pie |
| Cooking Temp: | Serving Utensil: | Portions: 108 Slice |
| Internal Temp: | | |

Ingredients & Instructions...

- Pie Apple Lattice 10" 12 38 Oz Pie

1. Thaw frozen pie in refrigeration for approximately 12 hours

2. Slice into 9 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 11/16/2023 Dinner | 100 Slice | 12 Pie |
| Overproduction... | 8 Slice | 1 Pie |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Pie Cherry Lattice T&S

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 7 Pie |
| Cooking Temp: | Serving Utensil: | Portions: 56 Slice |
| Internal Temp: | | |

Ingredients & Instructions...

- Pie Cherry Lattice 10" 7 38 Oz Pie

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 11/16/2023 Dinner | 50 Slice | 7 Pie |
| Overproduction... | 6 Slice | 1 Pie |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Pie Chocolate Cream T&S

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 6 Pie |
| Cooking Temp: | Serving Utensil: | Portions: 54 Slice |
| Internal Temp: | | |

Ingredients & Instructions...

- Chocolate Cream Pie 6 Ea.
Thawed

-

1. Thaw frozen pie in refrigeration for approximately 12 hours

2. Slice into 9 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 11/16/2023 Dinner | 50 Slice | 6 Pie |
| Overproduction... | 4 Slice | 1 Pie |

JHU Nolans on 33rd

Thursday 11/16/2023

[None]
Dinner

Pie Pumpkin T&S

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 15 Pie |
| Cooking Temp: | Serving Utensil: | Portions: 150 Slice |
| Internal Temp: | | |

Ingredients & Instructions...

- Pie Pumpkin 10"15 43 Oz Pie
-
1. Thaw frozen pie in refrigeration for approximately 12 hours
2. Slice into 10 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 11/16/2023 Dinner | 150 Slice | 15 Pie |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Pizza Meat Pepperoni Peppers Mush Onions

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

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 13 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 4.88 Pound |
| - Shredded Part Skim Mozzarella Cheese | 6.5 Pound |
| - 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 Dinner | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Squash Medley Steamed

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

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 Dinner | 50 1/2 cup | 1 2" Hotel Pan |
| Overproduction... | 14 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

[None]

Thursday 11/16/2023

Dinner

Stock Mirepoix

| | | |
|----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 5 min | Serving Pan: | Yield: 2 3/4 Quart 3/4 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: (see below) |
| Internal Temp: 185 | | |

Ingredients & Instructions...

| | |
|----------------------------|---------------------------|
| - Mirepoix Soup Base Paste | 2 Tablespoon 3/4 Teaspoon |
| * Water | 2 3/4 Quart 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 11/16/2023 Dinner | For Use In Dal Red Lentil | 2 Quart 2 Tablespoon |
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Nourish Mushroom Gravy | 3 3/4 Cup |
| Overproduction... | 2 Tablespoon 1/4 Teaspoon | 2 Tablespoon 1/4 Teaspoon |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Dinner

BYOB Cucumbers Diced

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 6500 1 cup |
| Cooking Temp: | Serving Utensil: | Portions: 8.13 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|------------|
| - Cucumber | 8.13 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 Dinner | 8.13 Pound | 6500 1 cup |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Dinner

BYOB Feta Cheese Crumbles

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 130 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 2 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------|-------------|
| - Feta Cheese Crumbles | 16.25 Pound |
|------------------------|-------------|

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/16/2023 Dinner | | 130 2 oz |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Dinner

Salad Tabbouleh

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: 40 | | |

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

| | |
|------------------------------|------------------------|
| - Bulgur Wheat | 2 Gallon 3 Cup |
| - Fresh Italian Parsley | 10.4 Ounce |
| - Fresh Mint Chopped | 10.4 Ounce |
| - Tomatoes 6X6 25# Sliced | 15.6 Pound |
| - Lemon Juice | 1 1/2 Quart 1/2 Cup |
| - Extra Virgin Olive Oil | 1 3/4 Cup 3 Tablespoon |
| - Green Onion | 1 1/4 Quart |
| - Ground Cumin | 1/4 Cup 1 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 Dinner

130 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/16/2023

Dinner

Sauce White Food Truck

| | | |
|-----------------------|-------------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 8 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 8 Gallon 2 Cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------|----------------------------|
| - Light Mayonnaise | 2 Gallon 1/2 Cup |
| - Plain Yogurt | 2 Gallon 1/2 Cup |
| - White Wine Vinegar | 2 Quart 2 Tablespoon |
| - Lemon Juice | 1 Gallon 1/4 Cup |
| - Garlic Powder | 2 1/2 Cup 3 1/3 Tablespoon |
| - Coarse Kosher Salt | 2 Quart 2 Tablespoon |
| - Ground Black Pepper | 2 Quart 2 Tablespoon |
| - Sour Cream | 2 Gallon 1/2 Cup |
| - Parsley Flakes | 1 Gallon 1/4 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 Dinner | | 8 Gallon 2 Cup |

JHU Nolans on 33rd

Carvery

Thursday 11/16/2023

Dinner

Bean Green Casserole

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

Ingredients & Instructions...

| | |
|--------------------------|------------|
| - Green Beans | 25.5 Pound |
| * Water | 1 Gallon |
| - Portobello Mushroom | 1 Quart |
| - Jumbo Yellow Onion | 1 Cup |
| - Dairy-Free Margarine | 1/2 Cup |
| - Cream of Mushroom Soup | 4.25 Pound |
| - Milk 2% .5 GAL | 2 Cup |
| - Ground Black Pepper | 2 Teaspoon |
| - Fried Onions | 2 Quart |

1. Steam or boil green beans until tender. Drain off excess liquid.

2. Sauté drained mushrooms and diced onions in margarine.

3. Combine soup, milk, and pepper.

4. In a shallow baking pan, mix together soup mixture and sautéed mushrooms with green beans.

5. Sprinkle mixture with French fried onions and bake in oven at 325 degree F for 45 minutes.

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

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

| Distribution... | Portions | Yield |
|-----------------|----------|-------|
|-----------------|----------|-------|

| | | |
|-------------------------------------|-------------|----------------|
| Nolans on 33rd 11/16/2023 Dinner | 100 1/2 cup | 2 2" Hotel Pan |
|-------------------------------------|-------------|----------------|

| | | |
|--------------------------|------------|------------------|
| Overproduction... | 28 1/2 cup | 0.5 2" Hotel Pan |
|--------------------------|------------|------------------|

JHU Nolans on 33rd

Carvery

Thursday 11/16/2023

Dinner

Potatoes Mashed Garlic

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

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

- | | |
|-------------------------------------|----------|
| - Idaho Potato | 40 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| - Dairy-Free Margarine | 2 Cup |
| * Chopped Garlic | 1/2 Cup |
| - Milk 2% .5 GAL | 2 Gallon |
| - | |
1. Gather all ingredients
 2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water
 3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes
 4. Add milk and whip an additional 5 minutes
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

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

Nolans on 33rd
 11/16/2023 Dinner

200 1/2 cup

JHU Nolans on 33rd

Carvery

Thursday 11/16/2023

Dinner

Turkey Breast Roasted

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 28.13 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 150 3 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------|---------------------------|
| * Water | 3 1/4 Quart 1/2 Cup |
| - LS Chicken Soup Base Paste | 2 Tablespoon 3/4 Teaspoon |
| - Bnls Sknls Turkey Breast | 46.13 Pound |
| - Ground Black Pepper | 3 Tablespoon |

1. Mix water and chicken base together and pour over turkey. Season with pepper.
2. Bake in oven at 350 F for 2- 3 hours, or until done.
3. Let stand for 20 minutes before slicing.

CCP: Cook to a minimum internal temperature of 165 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 Dinner | 150 3 oz | 28.13 Pound |

JHU Nolans on 33rd

Carvery

Thursday 11/16/2023

Dinner

Wild Rice

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

Ingredients & Instructions...

| | |
|---|------------|
| - Coarse Kosher Salt | 2 Teaspoon |
| - Long Grain & Wild Rice Blend | 3 Pound |
| * Water | 1 Gallon |
| - | |
| 1. Gather all ingredients | |
| 2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 30-35 minutes with lid on the pan. | |
| 3. Remove from heat and let stand covered for 5-10 minutes | |
| - | |
| CCP: Cook to a minimum internal temperature of 140 degrees F | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|------------|---------|
| Nolans on 33rd 11/16/2023 Dinner | 50 1/2 cup | 1 Batch |

JHU Nolans on 33rd
Thursday 11/16/2023

Grill
Dinner

French Fries Steak

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|---|------------|
| - 3/8" Fz Steak Cut French Fries Baked | 32.5 Pound |
| - Fryer Oil Susquehanna Mills | 3.25 Pound |

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

2. Season with salt and serve

-

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

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

Nolans on 33rd
11/16/2023 Dinner

130 1/2 cup

JHU Nolans on 33rd
Thursday 11/16/2023

Grill
Dinner

Grill Cheeseburger

| | | |
|--|--|---|
| Cooking Time: 10 min Cooking Temp: CharG Internal Temp: 158 | Serving Pan: Serving Utensil: | Yield: 130 Burger Portions: 130 Burger |
|--|--|---|

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - American Cheese | 130 Slice |
| - Small Potato Bun | 130 Ea. |

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

CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds
CCP: Hold or serve hot food at or above 140 degrees F

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/16/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd
Thursday 11/16/2023

Grill
Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

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

1. Coat the chicken with olive oil, minced garlic, and seasoning blend

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

3 Place onto greased sheet trays. Bake chicken in pre-heated 350 degree F oven until done

-

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/16/2023 Dinner | | 130 4 oz |

JHU Nolans on 33rd
Thursday 11/16/2023

Grill
Dinner

Grill Hamburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - Small Potato Bun | 130 Ea. |
| - | |
| 1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun | |
| - | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/16/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Dinner

Grill Plant Based Perfect Burger

| | | |
|-----------------------|-------------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 26 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 26 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------|---------|
| - Plant Based Perfect Burger | 26 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 Dinner

26 4 oz

JHU Nolans on 33rd
Thursday 11/16/2023

Grill
Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

| | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 26 5.33 Oz |
| - Small Potato Bun | 26 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-----------|
| Nolans on 33rd 11/16/2023 Dinner | | 26 Burger |

JHU Nolans on 33rd

Grill

Thursday 11/16/2023

Dinner

Sliders Meatball

| | | |
|--------------------------|-------------------------|-----------------------------|
| Cooking Time: | Serving Pan: | Yield: 2.6 Batch |
| Cooking Temp: 350 | Serving Utensil: | Portions: 130 Slider |
| Internal Temp: | | |

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

| | |
|--|--------------|
| - 1 oz Italian Beef Pork Meatball w/Cheese | 130 Ea. |
| - Canned Marinara Sauce | 1.74 #10 Can |
| - Shredded Part Skim Mozzarella Cheese | 2.03 Pound |
| - Potato Cluster Rolls | 130 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 Dinner | 130 Slider | 2.6 Batch |

JHU Nolans on 33rd

Hot

Thursday 11/16/2023

Dinner

Nourish New Potatoes

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

Ingredients & Instructions...

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

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

2. Toss lightly with oil and salt.

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/16/2023 Dinner | | 50 1/2 cup |

JHU Nolans on 33rd
Thursday 11/16/2023

Passport
Dinner

Appetizer Falafel

| | | |
|-----------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 .8 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 .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 | 130 Ea. |
| Thawed | |
| - Fryer Oil Susquehanna Mills | 10.4 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
11/16/2023 Dinner

130 .8 oz

JHU Nolans on 33rd

Passport

Thursday 11/16/2023

Dinner

Chicken Halal Food Truck

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 24.38 Pound |
| Cooking Temp: Grill | Serving Utensil: | Portions: 131 3 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|--------------------------|
| - Halal Boneless Skinless Chicken Breast | 28.03 Pound |
| - Extra Virgin Olive Oil | 2 3/4 Cup |
| - Lemon Juice | 1/2 Cup 3 Tablespoon |
| * Garlic Powder Salt & Pepper Spice Blend | 2 2/3 Tablespoon |
| - Ground Turmeric | 1/4 Cup 3 1/3 Tablespoon |
| - Smoked Sweet Paprika | 1/4 Cup 3 1/3 Tablespoon |
| - Ground Coriander | 1/4 Cup 3 1/3 Tablespoon |
| - Dried Oregano Leaf | 1/4 Cup 3 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 11/16/2023 Dinner | 130 3 oz | 24.38 Pound |
| Overproduction... | 0.67 3 oz | 2 Ounce |

JHU Nolans on 33rd
Thursday 11/16/2023

Passport
Dinner

Gravy Turkey

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 150 servings |
| Cooking Temp: | Serving Utensil: | Portions: 150 2.6 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--|-----------------|
| * Water | 2 1/4 Gallon |
| - Turkey Gravy | 3 11.3 Oz Pouch |
| * Water | 3 Quart |
| - | |
| 1. Bring 3 quarts water to a boil. | |
| 2. Combine 1 quart cool water and 1 package of gravy mix in bowl. Mix with wire whisk until lump free. | |
| 3. Pour water and gravy mix blend into boiling water. Stir until gravy returns to boil. | |
| 4. Simmer one minute while stirring constantly. | |
| 5. Remove from heat. | |
| - | |
| CCP: Maintain internal temperature of 165 degrees F. | |

| Distribution... | Portions | Yield |
|-------------------------------------|------------|--------------|
| Nolans on 33rd 11/16/2023 Dinner | 150 2.6 oz | 150 servings |

JHU Nolans on 33rd

Passport

Thursday 11/16/2023

Dinner

Gyro Meat Beef Lamb

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Gyro Meat Beef Lamb Slcd 130 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
11/16/2023 Dinner

130 4 oz

JHU Nolans on 33rd
Thursday 11/16/2023

Passport
Dinner

Pita Passport

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 serving |
| Cooking Temp: | Serving Utensil: | Portions: 130 serving |
| Internal Temp: | | |

Ingredients & Instructions...

- Bread Pita White 7" Frozen 130 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 Dinner | | 130 serving |

JHU Nolans on 33rd

Passport

Thursday 11/16/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

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

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

| Distribution... | Portions | Yield |
|---|--|------------|
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Chicken Halal Food Truck | 0.07 Batch |

JHU Nolans on 33rd
Thursday 11/16/2023

Pizza & Pasta
Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|--------------|
| Nolans on 33rd 11/16/2023 Dinner | 130 slice | 17 Pizza |
| Overproduction... | 6 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/16/2023

Dinner

Pizza Veg Roasted Pepper White

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

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

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

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

-

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/16/2023 Dinner | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/16/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---|--|-----------|
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Pizza Veg Roasted Pepper White | 3 1/4 Cup |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/16/2023

Dinner

Topping Pizza Veg Mushrooms Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 2.03 Pound |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 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 Dinner | For Use In Pizza Meat Pepperoni Peppers Mush Onions | 2.03 Pound |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/16/2023

Dinner

Topping Pizza Veg Onions Dcd Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 4.06 Pound |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 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 Dinner | For Use In Pizza Meat Pepperoni Peppers Mush Onions | 2.03 Pound |
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Pizza Veg Roasted Pepper White | 2.03 Pound |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/16/2023

Dinner

Topping Pizza Veg Peppers Dcd Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 4.06 Pound |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 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 Dinner | For Use In Pizza Meat Pepperoni Peppers Mush Onions | 2.03 Pound |
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Pizza Veg Roasted Pepper White | 2.03 Pound |

JHU Nolans on 33rd
Thursday 11/16/2023

Root
Dinner

Cornbread

| | | |
|---|--|--|
| Cooking Time: 20-35 min Cooking Temp: 425 Internal Temp: | Serving Pan: Serving Utensil: | Yield: 1.39 12x18x2" baking pan Portions: (see below) |
|---|--|--|

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- | | |
|---|--------------------------------------|
| <ul style="list-style-type: none"> * Water - Add Water Cornbread Mix - | <p>1 3/4 Quart</p> <p>4.52 Pound</p> |
|---|--------------------------------------|
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

| | | |
|---|----------------------------------|--------------------------|
| JHU Nolans on 33rd 11/16/2023 Dinner | For Use In Stuffing Cornbread | 1.39 12x18x2" baking pan |
|---|----------------------------------|--------------------------|

JHU Nolans on 33rd

Root

Thursday 11/16/2023

Dinner

Kale Sauteed with Garlic

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

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

| | |
|--------------------------|------------------------|
| - Kale 24 CT | 32.5 Pound |
| - Extra Virgin Olive Oil | 1 3/4 Cup 3 Tablespoon |
| * Chopped Garlic | 1 3/4 Cup 3 Tablespoon |
| - Coarse Kosher Salt | 1 1/3 Tablespoon |
| - Ground Black Pepper | 1/4 Cup 1 Tablespoon |
| - Dairy-Free Margarine | 1 1/4 Cup |

1. Rinse kale in cold water to clean. Remove stems from kale and tear into smaller pieces.
2. In a large pot, heat olive oil and sauté garlic over medium heat for about 1 minute - do not over cook garlic.
3. Add kale to garlic and olive oil. Add salt and pepper. Cover pot and cook for 2 minutes on medium heat.
4. Uncover pot and turn heat to high. Cook kale for another minute or until all leaves are wilted. Stir occasionally.
5. Toss lightly with margarine.

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.**

-
Note: Recommended seasonings include basil, mace, marjoram, nutmeg, oregano, vinegar, herb de provence, salt free herb seasonings. Add 2 1/2 tablespoons seasoning of choice per 10 pounds.

| Distribution... | Portions | Yield |
|-------------------------------------|-----------------|----------------|
| Nolans on 33rd 11/16/2023 Dinner | 130 1/2 cup | 4 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Thursday 11/16/2023

Dinner

Nourish Braised Kale

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

Ingredients & Instructions...

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

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

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

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

5. Lightly toss with oil and salt.

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|------------|--------------------|
| Nolans on 33rd 11/16/2023 Dinner | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd
Thursday 11/16/2023

Root
Dinner

Root Basmati Rice

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 15 minutes | Serving Pan: | Yield: 2.6 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|--------------------|
| - Coarse Kosher Salt | 1 2/3 Tablespoon |
| - Basmati Rice | 7.8 Pound |
| * Water | 2 1/2 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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|-----------|
| Nolans on 33rd 11/16/2023 Dinner | 130 1/2 cup | 2.6 Batch |

JHU Nolans on 33rd

Root

Thursday 11/16/2023

Dinner

Stuffing Cornbread

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

| | |
|------------------------------|---------------------------|
| * Cornbread | 75 2x2 square |
| - Deli White Bread | 75 Slice |
| - Jumbo Yellow Onion | 2 Quart 2 Tablespoon |
| - Celery | 2 1/2 Quart |
| - Dairy-Free Margarine | 1 1/2 Cup 1 Tablespoon |
| - Herb Poultry Seasoning | 2 1/3 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon 1/8 Teaspoon |
| * Water | 2 Gallon 3 Cup |
| - LS Chicken Soup Base Paste | 1/4 Cup 1 Tablespoon |

1. Gather all ingredients. Preheat oven to 350 degrees F

2. Prepare cornbread according to separate recipe instructions. Chop cooled cornbread into small pieces

3. Cube white bread and add to cornbread

4. Saute diced onions and celery in margarine. Add to bread mixture

5. Add poultry seasoning and pepper to mixture

6. Combine water and soup base. Add just enough soup base to make bread moist. Let set for 10 minutes. Add more broth if necessary

7. Bake in oven at 350 degrees F for 45-60 minutes 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 |
|-------------------------------------|-------------|------------------|
| Nolans on 33rd 11/16/2023 Dinner | 150 1/2 cup | 2.5 2" Hotel Pan |
| Overproduction... | 10 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd
Thursday 11/16/2023

Waffle Bar
[All Meals]

Waffles

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & 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
 11/16/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Friday 11/17/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 1/2 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 13 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------------|
| Nolans on 33rd 11/17/2023 Dinner | 13 8 oz | 1 1/2 Gallon 2 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Dinner

BYOB Cucumbers Diced

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 6500 1 cup |
| Cooking Temp: | Serving Utensil: | Portions: 8.13 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

- Cucumber8.13 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 Dinner | 8.13 Pound | 6500 1 cup |

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Dinner

BYOB Feta Cheese Crumbles

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 130 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 2 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Feta Cheese Crumbles16.25 Pound
-
- CCP: Hold or serve cold food at or below 40 degrees F

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/17/2023 Dinner | | 130 2 oz |

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Dinner

Quinoa Cooked

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

Ingredients & Instructions...

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|---------|
| Nolans on 33rd 11/17/2023 Dinner | | 40 4 oz |

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Dinner

Salad Tabbouleh

| | | |
|-------------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: 40 | | |

Pre-Prep Instructions...

Allergens: Wheat

Ingredients & Instructions...

| | |
|------------------------------|------------------------|
| - Bulgur Wheat | 2 Gallon 3 Cup |
| - Fresh Italian Parsley | 10.4 Ounce |
| - Fresh Mint Chopped | 10.4 Ounce |
| - Tomatoes 6X6 25# Sliced | 15.6 Pound |
| - Lemon Juice | 1 1/2 Quart 1/2 Cup |
| - Extra Virgin Olive Oil | 1 3/4 Cup 3 Tablespoon |
| - Green Onion | 1 1/4 Quart |
| - Ground Cumin | 1/4 Cup 1 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 Dinner

130 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 11/17/2023

Dinner

Sauce White Food Truck

| | | |
|-----------------------|-------------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 8 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 8 Gallon 2 Cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------|----------------------------|
| - Light Mayonnaise | 2 Gallon 1/2 Cup |
| - Plain Yogurt | 2 Gallon 1/2 Cup |
| - White Wine Vinegar | 2 Quart 2 Tablespoon |
| - Lemon Juice | 1 Gallon 1/4 Cup |
| - Garlic Powder | 2 1/2 Cup 3 1/3 Tablespoon |
| - Coarse Kosher Salt | 2 Quart 2 Tablespoon |
| - Ground Black Pepper | 2 Quart 2 Tablespoon |
| - Sour Cream | 2 Gallon 1/2 Cup |
| - Parsley Flakes | 1 Gallon 1/4 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 Dinner | | 8 Gallon 2 Cup |

JHU Nolans on 33rd

Carvery

Friday 11/17/2023

Dinner

Rice Yellow

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

Ingredients & Instructions...

| | |
|------------------------------|----------------------------|
| - Jumbo Yellow Onion | 1 Quart |
| - Dairy-Free Margarine | 1 1/4 Cup 1 1/3 Tablespoon |
| - Ground Turmeric | 1/4 Cup 1 Tablespoon |
| - Long Grain White Rice | 6 Pound |
| - Ground Black Pepper | 1 1/3 Tablespoon |
| * Water | 2 Gallon |
| - LS Chicken Soup Base Paste | 1/4 Cup 2 Tablespoon |

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

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

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

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

-

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|----------------|
| Nolans on 33rd 11/17/2023 Dinner | 100 1/2 cup | 3 Gallon 2 Cup |

JHU Nolans on 33rd

Desserts

Friday 11/17/2023

Dinner

Cookies Chocolate Chip

| | | |
|------------------------------------|-------------------------|-----------------------------|
| Cooking Time: 12-15 minutes | Serving Pan: | Yield: 130 Cookie |
| Cooking Temp: 375 | Serving Utensil: | Portions: 130 Cookie |
| Internal Temp: | | |

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 130 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 Dinner

130 Cookie

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Dinner

Grill Cheeseburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - American Cheese | 130 Slice |
| - Small Potato Bun | 130 Ea. |

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/17/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

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

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

-

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

Nolans on 33rd

11/17/2023 Dinner

130 4 oz

JHU Nolans on 33rd

Friday 11/17/2023

Grill
Dinner

Grill Hamburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - Small Potato Bun | 130 Ea. |
| - | |
| 1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun | |
| - | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/17/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Dinner

Grill Plant Based Perfect Burger

| | | |
|-----------------------|-------------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 26 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 26 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 26 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 Dinner | | 26 4 oz |

JHU Nolans on 33rd
Friday 11/17/2023

Grill
Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

| | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 26 5.33 Oz |
| - Small Potato Bun | 26 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-----------|
| Nolans on 33rd 11/17/2023 Dinner | | 26 Burger |

JHU Nolans on 33rd

Grill

Friday 11/17/2023

Dinner

Tater Tots

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 20 minutes | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: 400 | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|------------|
| - Tater Nuggets | 32.5 Pound |
| - Fryer Oil Susquehanna Mills | 3.25 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 Dinner

130 1/2 cup

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Dinner

Appetizer Falafel

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 130 .8 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 .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 | 130 Ea. |
| Thawed | |
| - Fryer Oil Susquehanna Mills | 10.4 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
11/17/2023 Dinner

130 .8 oz

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Dinner

Chicken Halal Food Truck

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 24.38 Pound |
| Cooking Temp: Grill | Serving Utensil: | Portions: 131 3 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|--------------------------|
| - Halal Boneless Skinless Chicken Breast | 28.03 Pound |
| - Extra Virgin Olive Oil | 2 3/4 Cup |
| - Lemon Juice | 1/2 Cup 3 Tablespoon |
| * Garlic Powder Salt & Pepper Spice Blend | 2 2/3 Tablespoon |
| - Ground Turmeric | 1/4 Cup 3 1/3 Tablespoon |
| - Smoked Sweet Paprika | 1/4 Cup 3 1/3 Tablespoon |
| - Ground Coriander | 1/4 Cup 3 1/3 Tablespoon |
| - Dried Oregano Leaf | 1/4 Cup 3 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 11/17/2023 Dinner | 130 3 oz | 24.38 Pound |
| Overproduction... | 0.67 3 oz | 2 Ounce |

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Dinner

Gyro Meat Beef Lamb

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Gyro Meat Beef Lamb Slcd 130 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 Dinner

130 4 oz

JHU Nolans on 33rd
Friday 11/17/2023

Passport
Dinner

Pita Passport

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 serving |
| Cooking Temp: | Serving Utensil: | Portions: 130 serving |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------|---------|
| - Bread Pita White 7" Frozen | 130 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 Dinner | | 130 serving |

JHU Nolans on 33rd

Passport

Friday 11/17/2023

Dinner

Spice Blend Garlic Powder Salt & Pepper

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

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 11/17/2023 Dinner | For Use In Chicken Halal Food Truck | 0.07 Batch |

JHU Nolans on 33rd
Friday 11/17/2023

Pizza & Pasta
Dinner

Bread Garlic Knots

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 Each |
| Cooking Temp: | Serving Utensil: | Portions: 130 serving |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------|----------|
| - Roll Garlic Knot | 130 1 Ea |
|--------------------|----------|

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|----------|
| Nolans on 33rd 11/17/2023 Dinner | 130 serving | 130 Each |

JHU Nolans on 33rd

Pizza & Pasta

Friday 11/17/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/17/2023 Dinner | 130 slice | 17 Pizza |
| Overproduction... | 6 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Friday 11/17/2023

Dinner

Pizza Pepperoni

| | | |
|-------------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 17 pizza |
| Cooking Temp: 425 | Serving Utensil: | Portions: 136 slice |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |
| - Slcd Pork Beef Pepperoni | 340 Slice |

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 Dinner | 130 slice | 17 pizza |
| Overproduction... | 6 slice | 1 pizza |

JHU Nolans on 33rd

Root

Friday 11/17/2023

Dinner

Rice White

| | | |
|-----------------------|-------------------------|--------------------------------|
| Cooking Time: | Serving Pan: | Yield: 0.5 2" Hotel Pan |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

Ingredients & Instructions...

- | | |
|-----------------------------|----------------|
| - Coarse Kosher Salt | 1 1/4 Teaspoon |
| - Parboiled Long Grain Rice | 1.92 Pound |
| * Water | 2 1/2 Quart |
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 | 8 Ounce |
|-------------------------|---------|

| Distribution... | Portions | Yield |
|---|--|------------------|
| JHU Nolans on 33rd 11/17/2023 Dinner | For Use In Soup Albondigas In House | 0.5 2" Hotel Pan |
| Overproduction... | 10 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

Root

Friday 11/17/2023

Dinner

Root Basmati Rice

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 15 minutes | Serving Pan: | Yield: 2.6 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|--------------------|
| - Coarse Kosher Salt | 1 2/3 Tablespoon |
| - Basmati Rice | 7.8 Pound |
| * Water | 2 1/2 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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|-----------|
| Nolans on 33rd 11/17/2023 Dinner | 130 1/2 cup | 2.6 Batch |

JHU Nolans on 33rd

Soup

Friday 11/17/2023

Dinner

Soup Albondigas In House

| | | |
|-----------------------|-------------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 6 oz ladle |
| Cooking Temp: | Serving Utensil: | Portions: 130 6 oz ladle |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---------------------------------|----------------------------|
| - Jumbo Yellow Onion | 3.39 Each |
| * Chopped Garlic | 3 2/3 Tablespoon |
| - 80/20 Ground Beef | 8.13 Pound |
| - Parsley Flakes | 1/2 Cup 3 Tablespoon |
| - Dark Chili Powder | 1/2 Cup 3 Tablespoon |
| - Canola Oil | 1 1/4 Cup 1 2/3 Tablespoon |
| * Beef Stock Using Beef Base | 2 Gallon 1/2 Cup |
| - Canned Diced Tomatoes | 2.71 #10 Can |
| - Mushrooms Drained & Sliced | 1 1/4 Quart 1/4 Cup |
| - Jalapeno Pepper Diced | 1 1/4 Cup 1 2/3 Tablespoon |
| * Rice White | 2 1/2 Quart 3/4 Cup |

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 Dinner | | 130 6 oz ladle |

JHU Nolans on 33rd

Soup

Friday 11/17/2023

Dinner

Soup Stock Beef Using Beef Base

| | | |
|----------------------------|-------------------------|--------------------------------|
| Cooking Time: 5 min | Serving Pan: | Yield: 2 Gallon 1/2 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: (see below) |
| Internal Temp: 185 | | |

Ingredients & Instructions...

| | |
|---------------------------|------------------|
| * Water | 2 Gallon 1/2 Cup |
| - LS Beef Soup Base Paste | 6.5 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 Dinner | For Use In Soup Albondigas In House | 2 Gallon 1/2 Cup |

JHU Nolans on 33rd

Waffle Bar

Friday 11/17/2023

[All Meals]

Waffles

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

Pre-Prep Instructions...**Allergens:** Dairy, Egg, Gluten, Soy, Wheat**Ingredients & 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
11/17/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Dinner

Curry Eggplant and Green Bean

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 1.92 Batch |
| Cooking Temp: MedH | Serving Utensil: | Portions: 131 4 oz portion |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|--|--------------------------|
| - Extra Virgin Olive Oil | 1/4 Cup 3 2/3 Tablespoon |
| * Zest Lime | 1/4 Cup 2/3 Tablespoon |
| - Coconut Milk | 9.6 Pound |
| - Chinese Eggplant Diced 1/2" | 3.84 Pound |
| - Carrot Jumbo 50# Sliced Thin on Bias | 1.92 Pound |
| - Firm Tofu Cubed | 9.6 Pound |
| - Green Beans | 3.84 Pound |
| - Cnd Slcd Bamboo Shoots | 1.92 Pound |
| - Straw Mushroom | 1.92 Pound |
| - Cnd Baby Corn Drained | 1.92 Pound |
| - Sugar | 1/4 Cup 3 2/3 Tablespoon |
| - GF Tamari Soy Sauce | 1/4 Cup 3 2/3 Tablespoon |
| - Fresh Thai Basil Chiffonade then Cut Small | 3.84 Ounce |
| - Limes - juice 1 whole lime per batch (2 tablespoons of juice per batch) | 1.92 Ea. |
| - Fresh Cilantro Chopped and Reserved for Garnish | 3.84 Ounce |
| - Green Onion Bias Cut 1/4" & Reserved for Garnish | 3.84 Ounce |

1. Gather all ingredients/equipment as needed for recipe.**2. Heat oil in a heavy pot over medium heat Add oil and heat to a simmer. And lime zest (reserve whole limes for juice) and stirring frequently for 30 seconds.****3. Add coconut milk and simmer, uncovered, stirring occasionally, until boil.****4. Add eggplant, carrot, tofu and cook for 2-4 minute then add green beans, bamboo shoot, straw mushroom and baby corn and mix well.****5. Add soy sauce and sugar mix well, and simmer, stirring, until just cooked through, Cook until temperature reaches 140 °F {CCP}. Check temperature with a clean, sanitized, calibrated thermometer. {SOP}****6. Remove from heat. Stir in Thai Basil and Lime Juice. Check seasoning and adjust.**

| | |
|---------------------|--------|
| JHU Nolans on 33rd | [None] |
| Saturday 11/18/2023 | Dinner |

Curry Eggplant and Green Bean

7. Ladle curry over rice. Garnish with fresh cilantro and green onion

| Distribution... | Portions | Yield |
|---------------------------------------|--------------------|--------------|
| Nolans on 33rd 11/18/2023 Dinner | 130 4 oz portion | 1.92 Batch |

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 1/2 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 13 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------------|
| Nolans on 33rd 11/18/2023 Dinner | 13 8 oz | 1 1/2 Gallon 2 Cup |

JHU Nolans on 33rd

[None]

Saturday 11/18/2023

Dinner

SE Butter Chicken

| | | |
|----------------|------------------|-----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

| | |
|---|----------------------------|
| - Unsalted Butter Melted | 2 1/2 Quart 3/4 Cup |
| - Jumbo Yellow Onion Minced | 10.83 Each |
| - Garlic Cloves Minced | 1/2 Cup 3 Tablespoon |
| - Cnd Tomato Sauce | 10.16 Pound |
| - Heavy Cream | 2 Gallon 1/2 Cup |
| - Coarse Kosher Salt | 1/4 Cup 3 Tablespoon |
| - Ground Cayenne Pepper | 3 2/3 Tablespoon |
| - Garam Masala Seasoning | 3 2/3 Tablespoon |
| - Halal Boneless Skinless Chicken Breast Cut into Bite-Sized Pieces | 16.25 Pound |
| - Canola Oil | 1 1/4 Cup 1 2/3 Tablespoon |
| - Seasoning Tandoori Masala | 1 1/4 Cup 1 2/3 Tablespoon |

1. Preheat oven to 375 degrees F.

2. Melt 2 Tbsp butter in a skillet over medium heat. Stir in onion and garlic, and cook slowly until the onion caramelizes to a dark brown, about 15 minutes.

3. Meanwhile, combine cream, tomato sauce, remaining butter, salt, cayenne pepper, and garam masala in a saucepan over medium-high heat; bring to a simmer. Reduce heat to medium-low, cover, and simmer, stirring occasionally, for 30 minutes. Stir in caramelized onions.

4. While the sauce is simmering, toss chicken with vegetable oil until coated. Season with tandoori masala and spread out onto a baking sheet.

5. Bake chicken in the preheated oven until no longer pink in the center, about 12 minutes.

6. Add cooked chicken to the sauce and simmer for 5 minutes 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
Saturday 11/18/2023

[None]
Dinner

SE Butter Chicken

Nolans on 33rd
11/18/2023 Dinner

130 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Dinner

French Fries Sweet Potato

| | | |
|------------------------------------|-------------------------|------------------------------|
| Cooking Time: 25-30 minutes | Serving Pan: | Yield: 130 1/2 cup |
| Cooking Temp: 375 | Serving Utensil: | Portions: 130 1/2 cup |
| Internal Temp: | | |

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-----------------------------------|------------|
| - Straight Cut Sweet Potato Fries | 32.5 Pound |
| Baked | |
| - Fryer Oil Susquehanna Mills | 3.25 Pound |
| - | |

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

2. Season with salt and serve

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

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

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

Nolans on 33rd
11/18/2023 Dinner

130 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Dinner

Grill Cheeseburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - American Cheese | 130 Slice |
| - Small Potato Bun | 130 Ea. |

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/18/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

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

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

-

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|----------|
| Nolans on 33rd 11/18/2023 Dinner | | 130 4 oz |

Grill Hamburger

| | | |
|----------------------|------------------|----------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - Small Potato Bun | 130 Ea. |
| - | |
| 1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun | |
| - | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/18/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Dinner

Grill Plant Based Perfect Burger

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 130 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 Dinner | | 130 4 oz |

JHU Nolans on 33rd
Saturday 11/18/2023

Grill
Dinner

Grill Turkey Burger

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|-------------|
| - 5.33 oz White Turkey Burger Patty | 130 5.33 Oz |
| - Small Potato Bun | 130 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 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Saturday 11/18/2023

Dinner

Wings Chicken BBQ

| | | |
|---|--|---|
| Cooking Time: 25-30 minutes Cooking Temp: 350 Internal Temp: | Serving Pan: Serving Utensil: | Yield: 130 Each Portions: 130 Each |
|---|--|---|

Ingredients & Instructions...

- | | |
|--|--------------|
| - Organic 1&2 Joint Chicken Wings | 130 Each |
| - BBQ Sauce | 1 1/4 Gallon |
| - | |
| 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 Dinner | | 130 Each |

JHU Nolans on 33rd

Passport

Saturday 11/18/2023

Dinner

Indian Style Basmati Rice

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 35 min | Serving Pan: | Yield: 4 Gallon 1 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 130 1/2 Cup |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------------|----------------------|
| - Basmati Rice | 1 1/2 Gallon |
| - Canola Oil | 2 Cup 1/3 Tablespoon |
| - Cinnamon Stick | 16.25 Ea. |
| - Spice Cardamom Whole Green Pods | 32.5 Pod |
| - Whole Cloves | 32.5 Ea. |
| - Cumin Seeds | 1 Cup 3/4 Teaspoon |
| - Coarse Kosher Salt | 1/4 Cup 1 Tablespoon |
| * Water | 2 1/2 Gallon |
| - Jumbo Yellow Onion | 8.13 Each |

1. Gather all ingredients
2. Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes
3. Heat the oil in a large pot or saucepan over medium heat
4. Add the cinnamon, cardamom, cloves, and cumin seed
5. Cook and stir for about a minute, then add the onion to the pot. Saute the onion until rich golden brown, about 10 minutes
6. Drain the water from the rice, and stir into the pot. Cook and stir the rice for a few minutes, until lightly toasted
7. Add salt and water to the pot, and bring to a boil. Cover, and reduce heat to low
8. Simmer for about 15 minutes, or until all of the water has been absorbed
9. Let stand for 5 minutes, then fluff with a fork before serving

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|----------------|
| Nolans on 33rd 11/18/2023 Dinner | 130 1/2 Cup | 4 Gallon 1 Cup |

JHU Nolans on 33rd

Pizza & Pasta

Saturday 11/18/2023

Dinner

Bread Garlic Texas Toast

| | | |
|-----------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 Slice |
| Cooking Temp: | Serving Utensil: | Portions: 130 Slice |
| Internal Temp: | | |

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

| | |
|------------------------|------------------------|
| - Dairy-Free Margarine | 3 3/4 Cup 2 Tablespoon |
| - Garlic Powder | 2 1/2 Cup 2 Tablespoon |
| - Texas Toast Bread | 130 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 Dinner

130 Slice

JHU Nolans on 33rd

Pizza & Pasta

Saturday 11/18/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/18/2023 Dinner | 130 slice | 17 Pizza |
| Overproduction... | 6 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Saturday 11/18/2023

Dinner

Pizza Meat Sausage Pork

| | | |
|----------------------------|-------------------------|----------------------------|
| Cooking Time: 8 min | Serving Pan: | Yield: 17 pizza |
| Cooking Temp: 550° | Serving Utensil: | Portions: 136 slice |
| Internal Temp: 165 | | |

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

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |
| - Ground Sweet Mild Italian Pork Sausage | 8.5 Pound |

Cooked to a minimum internal temperature of 165 degrees F for 15 seconds

-

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 8 oz of cooked Italian sausage****5. Place pizza back in oven DIRECTLY on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place****6. Remove pizza from oven and place on wooden paddle. Cut into EIGHT (8) even slices**

-

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/18/2023 Dinner | 130 slice | 17 pizza |
| Overproduction... | 6 slice | 1 pizza |

JHU Nolans on 33rd

Root

Saturday 11/18/2023

Dinner

Root Greens Swiss Chard Braised

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

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

| | |
|--------------------------|----------------------|
| - Red Swiss Chard | 39 Pound |
| - Cnd Red Pimiento | 1/2 Cup 2 Tablespoon |
| * Chopped Garlic | 1 1/4 Cup |
| - Extra Virgin Olive Oil | 1 1/4 Cup |
| - Dairy-Free Margarine | 1/2 Cup 2 Tablespoon |
| - Coarse Kosher Salt | 2 5/8 Teaspoon |

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

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

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

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

5. Lightly toss with margarine and salt.

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|----------------|
| Nolans on 33rd 11/18/2023 Dinner | 130 1/2 cup | 4 Gallon 1 Cup |

JHU Nolans on 33rd

Waffle Bar

Saturday 11/18/2023

[All Meals]

Waffles

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

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & 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
11/18/2023 Dinner

7 Waffle

JHU Nolans on 33rd

[None]

Sunday 11/19/2023

Dinner

Lemonade Blue Jay

| | | |
|-----------------------|-------------------------|----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 1 1/2 Gallon 2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 13 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|--------------------|
| Nolans on 33rd 11/19/2023 Dinner | 13 8 oz | 1 1/2 Gallon 2 Cup |

JHU Nolans on 33rd

Carvery

Sunday 11/19/2023

Dinner

Chicken Herb Lemon Carvery

| | | |
|----------------|------------------|-------------------|
| Cooking Time: | Serving Pan: | Yield: 130 3oz |
| Cooking Temp: | Serving Utensil: | Portions: 130 3oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|------------------------------|------------------------|
| - Ground Italian Seasoning | 1 1/4 Cup |
| * Water | 3 3/4 Cup 2 Tablespoon |
| - LS Chicken Soup Base Paste | 1 2/3 Tablespoon |
| - GF Tamari Soy Sauce | 1/4 Cup 1 Tablespoon |
| - Parsley Flakes | 1/2 Cup 2 Tablespoon |
| - Lemon Juice | 1 1/4 Cup |
| - Halal Cut 8 Pieces Chicken | 49.4 Pound |

1. Combine all ingredients, except chicken.
2. Place chicken in a single layer on sheet pan(s).
3. Pour seasoning mixture over chicken, then cover pan(s).
4. Bake in oven at 350 degree F for 1-1½ hours, or until done.

CCP: Cook to a minimum internal temperature of 165 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 Dinner | | 130 3oz |

JHU Nolans on 33rd
Sunday 11/19/2023

Deli
Dinner

Chips Potato Homemade

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

Ingredients & Instructions...

| | |
|---|------------|
| - Sliced Potatoes | 28.6 Pound |
| 1. Preheat fryer to 375°F. | |
| 2. Fill fryer basket no more than half full. | |
| 3. Deep fry for 6 minutes. | |
| 4. Season as desired. May serve hot or cold. | |
| - | |
| CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds. | |
| CCP: Hold or serve hot food at or above 140 degree F. | |

| Distribution... | Portions | Yield |
|-------------------------------------|-------------|----------------|
| Nolans on 33rd 11/19/2023 Dinner | 130 1/2 cup | 4 Gallon 1 Cup |

JHU Nolans on 33rd

Deli

Sunday 11/19/2023

Dinner

Southwest Chicken Sub

| | | |
|----------------|------------------|------------------------|
| Cooking Time: | Serving Pan: | Yield: 130 Sandwich |
| Cooking Temp: | Serving Utensil: | Portions: 130 Sandwich |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Pork, Wheat

Ingredients & Instructions...

| | |
|--|-------------|
| - 7" Sub Roll | 130 Ea. |
| - Halal Boneless Skinless Chicken Breast | 24.38 Pound |
| - Bacon | 260 Slice |
| - .75 oz Sld Pepper Jack Cheese | 260 Slice |
| - Chipotle Mayonnaise | 16.25 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 Dinner

130 Sandwich

JHU Nolans on 33rd

Desserts

Sunday 11/19/2023

Dinner

Cookie Snickerdoodle

| | | |
|------------------------------------|-------------------------|-----------------------------|
| Cooking Time: 12-15 minutes | Serving Pan: | Yield: 130 Cookie |
| Cooking Temp: 350 | Serving Utensil: | Portions: 130 Cookie |
| Internal Temp: | | |

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

| | |
|-----------------------------|------------------------|
| - Light Brown Sugar | 1 3/4 Cup 3 Tablespoon |
| - Ground Cinnamon | 1/4 Cup 1 Tablespoon |
| - Frozen Sugar Cookie Dough | 130 Ea. |
| - | |

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine brown sugar and cinnamon. Mix well
4. Roll sugar cookies in cinnamon sugar mixture
5. Lay out cookies on greased sheet pans about 1 inch apart
6. Sprinkle cinnamon over cookie dough
7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
8. Let cool and serve

Distribution...**Portions****Yield**Nolans on 33rd
11/19/2023 Dinner

130 Cookie

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Dinner

Grill Cheeseburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - American Cheese | 130 Slice |
| - Small Potato Bun | 130 Ea. |

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/19/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Dinner

Grill Chicken Breast

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 130 4 oz |
| Cooking Temp: Grill | Serving Utensil: | Portions: 130 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

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

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

-

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

Nolans on 33rd
11/19/2023 Dinner

130 4 oz

JHU Nolans on 33rd

Sunday 11/19/2023

Grill
Dinner

Grill Hamburger

| | | |
|-----------------------------|-------------------------|-----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 130 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 130 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|---------|
| - Fz 4 oz Beef Patty | 130 Ea. |
| - Small Potato Bun | 130 Ea. |
| - | |
| 1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun | |
| - | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|------------|
| Nolans on 33rd 11/19/2023 Dinner | | 130 Burger |

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Dinner

Grill Plant Based Perfect Burger

| | | |
|-----------------------|-------------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 26 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 26 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 26 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 Dinner | | 26 4 oz |

JHU Nolans on 33rd

Grill

Sunday 11/19/2023

Dinner

Grill Turkey Burger

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

Ingredients & Instructions...

- | | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 26 5.33 Oz |
| - Small Potato Bun | 26 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-------------------------------------|----------|-----------|
| Nolans on 33rd 11/19/2023 Dinner | | 26 Burger |

JHU Nolans on 33rd

Passport

Sunday 11/19/2023

Dinner

Passport Broccoli Roasted

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 0.95 Batch |
| Cooking Temp: 375° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 145 | | |

Ingredients & Instructions...

| | |
|-------------------------------|--------------|
| - Broccoli Florets 4/3# | 6.65 Pound |
| Trimmed, Cut in Small Florets | |
| - Canola Oil | 1 Ounce |
| - Coarse Kosher Salt | 1 Teaspoon |
| - Ground Black Pepper | 1/2 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 Dinner | For Use In Pizza Meat White Garlic Bacon Broccoli | 0.95 Batch |

JHU Nolans on 33rd
Sunday 11/19/2023

Pizza & Pasta
Dinner

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

| | |
|---|--------------------------|
| * Chopped Garlic | 2 Cup 2 Tablespoon |
| - Extra Virgin Olive Oil | 1/2 Cup 3 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 Dinner | For Use In Pizza Meat White Garlic Bacon Broccoli | 2 Cup 2 Tablespoon |

JHU Nolans on 33rd

Pizza & Pasta

Sunday 11/19/2023

Dinner

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 6.38 Pound |
| - Shredded Part Skim Mozzarella Cheese | 8.5 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

| Distribution... | Portions | Yield |
|-------------------------------------|-----------|----------|
| Nolans on 33rd 11/19/2023 Dinner | 130 slice | 17 Pizza |
| Overproduction... | 6 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Sunday 11/19/2023

Dinner

Pizza Meat White Garlic Bacon Broccoli

| | | |
|----------------------------|-------------------------|----------------------------|
| Cooking Time: 8 min | Serving Pan: | Yield: 17 pizza |
| Cooking Temp: 550° | Serving Utensil: | Portions: 136 slice |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|--|--------------------|
| - Dough Pizza Supreme 22 oz | 17 22 Oz Dough |
| * Oil Garlic Herb Pizza Sauce | 2.13 Pound |
| * Minced Garlic Sauteed in Olive Oil | 2 Cup 2 Tablespoon |
| - Shredded Part Skim Mozzarella Cheese | 4.25 Pound |
| - Shrd Mild Cheddar Cheese | 4.25 Pound |
| * Roasted Broccoli Passport | 6.38 Pound |
| - Bacon | 4.25 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 Dinner | 130 slice | 17 pizza |
| Overproduction... | 6 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Sunday 11/19/2023

Dinner

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---|--|-----------------|
| JHU Nolans on 33rd 11/19/2023 Dinner | For Use In Pizza Meat White Garlic Bacon Broccoli | 1 Quart 1/4 Cup |

JHU Nolans on 33rd

Root

Sunday 11/19/2023

Dinner

Asparagus Grilled with Roasted Tomatoes

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

Ingredients & Instructions...

| | |
|---------------------------------|------------------------|
| - Jumbo Asparagus | 36.4 Pound |
| - Red Grape Tomatoes | 11.7 Pound |
| - Extra Virgin Olive Oil | 1/2 Cup 2 Tablespoon |
| - Balsamic Vinaigrette Dressing | 3 3/4 Cup 2 Tablespoon |

1. Cut tomatoes in half. Cut or trim asparagus as appropriate.

2. Toss tomatoes with oil; spread onto bottom of parchment paper-lined sheet pan. Bake in 300 degree F oven 30-40 minutes or until roasted.

3. Grill asparagus 2 minutes on each side. Toss with tomatoes and dressing.

4. Serve warm.

-

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 11/19/2023 Dinner | 130 1/2 cup | 4 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Sunday 11/19/2023

Dinner

Squash Butternut Baked

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

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

| | |
|------------------------|--------------|
| - Butternut Squash | 25 Pound |
| - Dairy-Free Margarine | 1 Pound |
| - Coarse Kosher Salt | 2 Tablespoon |
| - Ground Black Pepper | 2 Tablespoon |

-
- 1. Preheat oven to 350 degrees F.
- 2. Clean squash.
- 3. Place squash in hotel pans and top with melted margarine.
- 4. Add salt and pepper to taste.
- 5. Bake at 350 degrees F until fork tender.
-

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

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

Nolans on 33rd
11/19/2023 Dinner

100 1/2 cup

JHU Nolans on 33rd

Root

Sunday 11/19/2023

Dinner

Tofu Steaks Grilled

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

Pre-Prep Instructions...

Allergens: Sesame, Soy

Ingredients & Instructions...

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

1. Gather all ingredients

2. Press the tofu for 30 minutes

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

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

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

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

7. Brush grilled steaks lightly with leftover marinade

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/19/2023 Dinner

100 Steak

JHU Nolans on 33rd

Soup

Sunday 11/19/2023

[All Meals]

Soup Bean Black Vegan In House

| | | |
|-----------------------------|-------------------------|----------------------------|
| Cooking Time: 45 min | Serving Pan: | Yield: 8 1/4 Gallon |
| Cooking Temp: MedH | Serving Utensil: | Portions: 142 8 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|--|----------------------|
| - Canola Oil | 1/2 Cup 3 Tablespoon |
| - Onion Red Jumbo 25# Peeled & Diced 1/4" | 5.49 Pound |
| - Carrot Jumbo 50# Diced 1/4" | 2.75 Pound |
| - Red Bell Pepper Diced 1/4" | 2.75 Pound |
| * Chopped Garlic | 5.49 Ounce |
| - Jalapeno Pepper Seeded & Diced 1/4" | 4.12 Ounce |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 2.75 #10 Can |
| * Mirepoix Stock Made in Advance & Reserved | 4 Gallon 2 Cup |
| - Ground Oregano | 1/4 Cup 2 Tablespoon |
| - Black Beans Drained & Rinsed | 2.75 #10 Can |
| - Ground Cumin | 1/4 Cup 2 Tablespoon |
| - Coarse Kosher Salt | 1/4 Cup 2 Tablespoon |
| - Ground Cayenne Pepper | 2 3/4 Teaspoon |
| - Fresh Cilantro Chopped | 2.75 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 Dinner | 130 8 oz | 8 1/4 Gallon |
| Overproduction... | 12 8 oz | 3 Quart 3 Tablespoon |

JHU Nolans on 33rd

Soup

Sunday 11/19/2023

[All Meals]

Stock Mirepoix

| | | |
|----------------------------|-------------------------|------------------------------|
| Cooking Time: 5 min | Serving Pan: | Yield: 4 Gallon 2 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: (see below) |
| Internal Temp: 185 | | |

Ingredients & Instructions...

| | |
|----------------------------|------------------------|
| - Mirepoix Soup Base Paste | 3/4 Cup 1/3 Tablespoon |
| * Water | 4 Gallon 2 Cup |

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

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

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

| Distribution... | Portions | Yield |
|--|--|----------------|
| JHU Nolans on 33rd 11/19/2023 [All Meals] | For Use In Soup Bean Black Vegan In House | 4 Gallon 2 Cup |

JHU Nolans on 33rd

Waffle Bar

Sunday 11/19/2023

[All Meals]

Waffles

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

Pre-Prep Instructions...**Allergens: Dairy, Egg, Gluten, Soy, Wheat****Ingredients & 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
11/19/2023 Dinner

7 Waffle