

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Beans Edamame Chilled

Cooking Time: 2 min Cooking Temp: Boil Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 6.25 Pound Portions: 100 1 Ounce
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Ingredients & Instructions...

* Water	6 1/4 Gallon
- Edamame	6.25 Pound

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1. Bring water to a boil. Add beans and blanch for 2 minutes.
 2. Remove from water and place into ice water bath for 2 minutes.
 3. Drain and 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.
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CCP: Hold or serve cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 1 Ounce	6.25 Pound

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Limes Citrus

Cooking Time: n/a	Serving Pan:	Yield: 4 Lime
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Limes 4 Ea.

Washed, Dried, Cut in 1/2, 1/8" Slices

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

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

3. Each half cut into small wedges.

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/27/2023 Lunch	For Use In Pad Thai GF	4 Lime

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 2 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 11/27/2023 Lunch		2 4 oz

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Pad Thai GF

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

Ingredients & Instructions...

* Thai Rice Noodles	16 Pound
Made in Advance & Reserved	
* Pad Thai Sauce	1 1/2 Quart
Made in Advance & Reserved	
- Canola Oil	1/2 Cup
- Jumbo Yellow Onion	2 Pound
- Liquid Whole Egg	2 Quart
- Julienne Carrots	2 Pound
- Bean Sprouts	2 Pound
- Green Onion	8 Ounce
Cut in 1" Sticks	
- Fresh Cilantro	4 Ounce
Chopped	
* Lime	4 Lime

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

2. PREPARE rice noodles as directed, drain and reserve. PREPARE sauce and reserve.

3. HEAT a large skillet or wok. ADD the oil, and onions STIR FRY for 2 minutes Move off to the side.

4. ADD liquid egg. STIR FRY and break into small pieces. COMBINE with onions, ADD carrots, bean sprouts, cooked noodles, and green onions STIR FRY for 1 minute than ADD the sauce and cook for another 2 minutes.

5. COOK until flavors are combined and GARNISH with chopped cilantro and limes.

SERVICE:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 4 oz Portion	2 Batch

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 100 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 100 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	50 Gallon
- Oyster Sauce	25 Gallon
* Water	25 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****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**

Nolans on 33rd
11/27/2023 Lunch

100 Gallon

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 1 1/2 Quart
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 1/2 Cup
* Water	1 1/2 Cup
- Key Lime Juice	1/2 Cup 4 Tablespoon
- Light Brown Sugar	1 1/2 Cup
- Fish Sauce	1/4 Cup 1/3 Tablespoon
- Sambal Oelek Chili Sauce Paste	3 Tablespoon
- Tamarind Concentrate	1/4 Cup 2 Tablespoon

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

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. 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}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/27/2023 Lunch	For Use In Pad Thai GF	1 1/2 Quart

JHU Nolans on 33rd

[None]

Monday 11/27/2023

Lunch

The Ultimate Grilled Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Sourdough Deli Bread	200 Ea.
- Dairy-Free Margarine	1 1/2 Quart 1/4 Cup
- Mild Cheddar Cheese	100 Slice
- Smoked Gouda Cheese	100 Slice
- Havarti Cheese	100 Slice

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

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

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

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

5. Once the cheese has melted, remove and cut in half diagonally to serve

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/27/2023 Lunch

100 Sandwich

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 18.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	18.75 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 3 oz	18.75 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Lo Mein Noodles

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

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

- 12.75" Fz Ckd Lo Mein Noodles	20 Pound
* Water	1 Gallon
- Roasted Sesame Oil	1 1/2 Cup

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- 1. Bring water to a boil.
- 2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.
- 3. Drain off excess liquid and add oil to keep noodles from sticking together.
- 4. Toss with Sesame Oil.
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CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP:** Hold or serve hot food at or above 140 degrees F.

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 1/2 cup	1 Batch

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

Ingredients & Instructions...

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

- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.

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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 11/27/2023 Lunch	6 1/4 Gallon	200 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 4.66 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

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

* Chopped Garlic	1 Cup 2 2/3 Tablespoon
- Sugar	2 1/4 Cup 1 1/3 Tablespoon
- Fresh Ginger Slice 1/4"	1 Cup 2 2/3 Tablespoon
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Canola Oil	1 Quart 1/2 Cup
- Sherry Cooking Wine	2 1/4 Cup 1 1/3 Tablespoon
* Water	2 1/4 Cup 1 1/3 Tablespoon
- Green Onion Bias Cut	1 Cup 2 2/3 Tablespoon
- Star Anise	93.2 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.****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**

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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 11/27/2023 Lunch	100 2 oz	4.66 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Scallions

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

Ingredients & Instructions...

- Green Onion

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch		6.25 Pound

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Shrimp Sauteed

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

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

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

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

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

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

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

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

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

Nolans on 33rd
11/27/2023 Lunch

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Squash Zucchini

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	6.25 Pound	0.36 serving

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

BYOB Steamed Broccoli

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

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

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

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

Nolans on 33rd		
11/27/2023 Lunch	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Monday 11/27/2023

Lunch

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 2.61 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Rice Wine Vinegar	1 3/4 Quart 3/4 Cup
- Sugar	1 3/4 Cup 3 1/3 Tablespoon
* Water	3 3/4 Cup 2 2/3 Tablespoon
- Fish Sauce	3 3/4 Cup 2 2/3 Tablespoon
- Key Lime Juice	3 3/4 Cup 2 2/3 Tablespoon
- Fresh Lemongrass	1 1/4 Cup
* Zest Lime	1/4 Cup 1 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
- Green Onion	1/4 Cup 1 Tablespoon
- Thai Chili Peppers Seeded & Sliced	15.66 Each

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 2 oz	2.61 Batch

JHU Nolans on 33rd

Broth & Bowl

Monday 11/27/2023

Lunch

Wok Rice Noodles Pad Thai

Cooking Time: 8 min	Serving Pan:	Yield: 16 Pound
Cooking Temp: 212°	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Rice Noodles	8 Pound
Boiled	
* Water	8 Gallon

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

2. Soak the dried rice noodles in lukewarm water for 30 minutes, or until they're limp but still firm to the touch. Drain the noodles thoroughly in a colander

3. Add softened noodles to boiling water and cook for about 5 minutes. Drain off excess liquid

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/27/2023 Lunch	For Use In Pad Thai GF	16 Pound

JHU Nolans on 33rd

Carvery

Monday 11/27/2023

Lunch

Chicken Thigh Marinated Char Grilled

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

Ingredients & Instructions...

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

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

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

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

Service:

Hold at 140 °F or higher {CCP}

Storage:

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

Reuse:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Monday 11/27/2023

Lunch

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 11/27/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Desserts

Monday 11/27/2023

Lunch

Cookies Oatmeal Raisin

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

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

- Oatmeal Raisin Cookie Dough 100 Ea.

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

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

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

Nolans on 33rd

11/27/2023 Lunch

100 Cookie

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Lunch

Cauliflower Bites Fried In House

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Wheat

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

Ingredients & Instructions...

- Milk 2% .5 GAL	1 Quart 1/2 Cup
- Liquid Whole Egg	2 1/2 Cup
- Cauliflower Florets	20 Pound

Cut large pieces in half.

- Unbleached All Purpose Flour	1 Gallon
- Coarse Kosher Salt	1/4 Cup
- Ground Black Pepper	1 Tablespoon
- Grated Parmesan Cheese	1 Quart
- Fryer Oil Susquehanna Mills	2 Pound

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1. Combine milk and eggs.**2. Dip cauliflower in milk and egg mixture; drain well.****3. Combine flour, salt, pepper, and cheese. Dredge cauliflower in flour mixture; shake off excess.****4. Fry in 375 degrees F deep fryer for 3 minutes or until golden brown. Drain on absorbent paper.**

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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
11/27/2023 Lunch

100 1/2 cup

2 Batch

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Lunch

French Fries Crinkle

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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1. Gather all ingredients**2. Preheat deep fryer to 350 degrees F****3. Fry from frozen for 3 to 3-1/2 minutes until lightly crispy**

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

Nolans on 33rd
11/27/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

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

Nolans on 33rd
11/27/2023 Lunch

100 4 oz

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Monday 11/27/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger	100 4 OZ
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1. Keep frozen prior to cooking.

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

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

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

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

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

Nolans on 33rd
11/27/2023 Lunch

100 4 oz

JHU Nolans on 33rd
Monday 11/27/2023

Grill
Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch		100 Burger

JHU Nolans on 33rd

Monday 11/27/2023

Hot Lunch

Meatballs Vegan

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

Ingredients & Instructions...

- Ckd Vegan Meatless Meatball Sub	6.25 Pound
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	6.25 Pound	6.25 serving

JHU Nolans on 33rd
Monday 11/27/2023

Pizza & Pasta
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	100 1 Ea
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Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 serving	100 Each

JHU Nolans on 33rd

Pizza & Pasta

Monday 11/27/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/27/2023 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Root

Monday 11/27/2023

Lunch

Vegetable Blend Italian

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

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

- Fz Italian Vegetable Blend	20 Pound
* Water	1 Gallon
- Dairy-Free Margarine	1 Pound

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

-

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

Nolans on 33rd		
11/27/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Nolans on 33rd

Waffle Bar

Monday 11/27/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/27/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 6.25 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 100 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	6 1/4 Gallon
- Edamame	6.25 Pound

-
- 1. Bring water to a boil. Add beans and blanch for 2 minutes.
- 2. Remove from water and place into ice water bath for 2 minutes.
- 3. Drain and 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 cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 1 Ounce	6.25 Pound

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Limes Citrus

Cooking Time: n/a	Serving Pan:	Yield: 4 Lime
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Limes 4 Ea.

Washed, Dried, Cut in 1/2, 1/8" Slices

-

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

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

3. Each half cut into small wedges.

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Lunch	For Use In Pad Thai GF	4 Lime

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 2 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 11/28/2023 Lunch		2 4 oz

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Pad Thai GF

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

Ingredients & Instructions...

* Thai Rice Noodles	16 Pound
Made in Advance & Reserved	
* Pad Thai Sauce	1 1/2 Quart
Made in Advance & Reserved	
- Canola Oil	1/2 Cup
- Jumbo Yellow Onion	2 Pound
- Liquid Whole Egg	2 Quart
- Julienne Carrots	2 Pound
- Bean Sprouts	2 Pound
- Green Onion	8 Ounce
Cut in 1" Sticks	
- Fresh Cilantro	4 Ounce
Chopped	
* Lime	4 Lime

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

2. PREPARE rice noodles as directed, drain and reserve. PREPARE sauce and reserve.

3. HEAT a large skillet or wok. ADD the oil, and onions STIR FRY for 2 minutes Move off to the side.

4. ADD liquid egg. STIR FRY and break into small pieces. COMBINE with onions, ADD carrots, bean sprouts, cooked noodles, and green onions STIR FRY for 1 minute than ADD the sauce and cook for another 2 minutes.

5. COOK until flavors are combined and GARNISH with chopped cilantro and limes.

SERVICE:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 4 oz Portion	2 Batch

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 100 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 100 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	50 Gallon
- Oyster Sauce	25 Gallon
* Water	25 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****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**

Nolans on 33rd
11/28/2023 Lunch

100 Gallon

JHU Nolans on 33rd

[None]

Tuesday 11/28/2023

Lunch

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 1 1/2 Quart
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 1/2 Cup
* Water	1 1/2 Cup
- Key Lime Juice	1/2 Cup 4 Tablespoon
- Light Brown Sugar	1 1/2 Cup
- Fish Sauce	1/4 Cup 1/3 Tablespoon
- Sambal Oelek Chili Sauce Paste	3 Tablespoon
- Tamarind Concentrate	1/4 Cup 2 Tablespoon

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

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. 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}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Lunch	For Use In Pad Thai GF	1 1/2 Quart

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Lunch

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 18.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 3 oz	18.75 Pound

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Lunch

BYOB Lo Mein Noodles

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 12.75" Fz Ckd Lo Mein Noodles	20 Pound
* Water	1 Gallon
- Roasted Sesame Oil	1 1/2 Cup

1. Bring water to a boil.

2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.

3. Drain off excess liquid and add oil to keep noodles from sticking together.

4. Toss with Sesame Oil.

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 11/28/2023 Lunch	100 1/2 cup	1 Batch

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Lunch

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

Ingredients & Instructions...

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

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

2. Remove from heat and let stand covered 5 to 10 minutes.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	6 1/4 Gallon	200 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Lunch

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 4.66 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

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

* Chopped Garlic	1 Cup 2 2/3 Tablespoon
- Sugar	2 1/4 Cup 1 1/3 Tablespoon
- Fresh Ginger Slice 1/4"	1 Cup 2 2/3 Tablespoon
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Canola Oil	1 Quart 1/2 Cup
- Sherry Cooking Wine	2 1/4 Cup 1 1/3 Tablespoon
* Water	2 1/4 Cup 1 1/3 Tablespoon
- Green Onion Bias Cut	1 Cup 2 2/3 Tablespoon
- Star Anise	93.2 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinade and cook with each case of cut chicken eights.****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: 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
11/28/2023 Lunch

100 2 oz

4.66 42 oz Batch

JHU Nolans on 33rd
Tuesday 11/28/2023

B.Y.O.B.
Lunch

BYOB Scallions

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

Ingredients & Instructions...

- Green Onion	6.25 Pound
Chopped	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch		6.25 Pound

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Lunch

BYOB Shrimp Sauteed

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

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

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

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

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

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

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

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

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

Nolans on 33rd

11/28/2023 Lunch

100 3 oz

JHU Nolans on 33rd
Tuesday 11/28/2023

B.Y.O.B.
Lunch

BYOB Squash Zucchini

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	6.25 Pound	0.36 serving

JHU Nolans on 33rd
Tuesday 11/28/2023

B.Y.O.B.
Lunch

BYOB Steamed Broccoli

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 11/28/2023

Lunch

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 2.61 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Rice Wine Vinegar	1 3/4 Quart 3/4 Cup
- Sugar	1 3/4 Cup 3 1/3 Tablespoon
* Water	3 3/4 Cup 2 2/3 Tablespoon
- Fish Sauce	3 3/4 Cup 2 2/3 Tablespoon
- Key Lime Juice	3 3/4 Cup 2 2/3 Tablespoon
- Fresh Lemongrass	1 1/4 Cup
* Zest Lime	1/4 Cup 1 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
- Green Onion	1/4 Cup 1 Tablespoon
- Thai Chili Peppers Seeded & Sliced	15.66 Each
-	

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 2 oz	2.61 Batch

JHU Nolans on 33rd

Broth & Bowl

Tuesday 11/28/2023

Lunch

Wok Rice Noodles Pad Thai

Cooking Time: 8 min Cooking Temp: 212° Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 16 Pound Portions: (see below)
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Ingredients & Instructions...

- Rice Noodles	8 Pound
Boiled	
* Water	8 Gallon

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

2. Soak the dried rice noodles in lukewarm water for 30 minutes, or until they're limp but still firm to the touch. Drain the noodles thoroughly in a colander

3. Add softened noodles to boiling water and cook for about 5 minutes. Drain off excess liquid

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Lunch	For Use In Pad Thai GF	16 Pound

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Lunch

Carvery Rice Brown Cilantro

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

Ingredients & Instructions...

- Canola Oil	1 Cup
- Whole Grain Brown Rice	6 Pound
* Chopped Garlic	1/4 Cup
- Jumbo Yellow Onion Chopped	2 Pound
- Canned Diced Tomatoes	4 Pound
- Mirepoix Soup Base Paste	10 Ounce
* Water	1 1/2 Gallon
- Fresh Cilantro Minced	2 Ounce
1. Heat oil to 350 degree F in tilting or other large fry pan. 2. Add rice, garlic and onion to hot oil. Stir and cook until rice is slightly browned. 3. Add tomatoes, vegetable base and water to rice mixture. Bring to a boil. 4. Reduce heat to low. Cover and simmer until rice is tender and liquids are absorbed, 25-30 minutes. 5. Fold cilantro into rice mixture. - CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds CCP: Hold or serve hot food at or above 140 degree F.	

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Lunch

Chicken Thigh Marinated Char Grilled

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

Ingredients & Instructions...

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

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

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

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

Service:

Hold at 140 °F or higher {CCP}

Storage:

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

Reuse:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Tuesday 11/28/2023

Lunch

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 11/28/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Lunch

French Fries Waffle

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Season with salt and serve

-

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

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

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

Nolans on 33rd
11/28/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
11/28/2023 Lunch

100 4 oz

JHU Nolans on 33rd
Tuesday 11/28/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger	100 4 OZ
------------------------------	----------

-

1. Keep frozen prior to cooking.

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

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

-

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

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

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

Nolans on 33rd
11/28/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Grill

Tuesday 11/28/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch		100 Burger

JHU Nolans on 33rd

Passport

Tuesday 11/28/2023

Lunch

Chicken Tinga

Cooking Time:	Serving Pan:	Yield: 3.34 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 8oz
Internal Temp:		

Ingredients & Instructions...

- Rotisserie Chicken Seasoning	3/4 Cup 1 1/3 Tablespoon
* Water	1 1/2 Cup 2 2/3 Tablespoon
- Halal Bnls Sknls Chicken Thigh	3.34 Pound
- Rotisserie Chicken Seasoning	1/2 Cup 1/3 Tablespoon
- Extra Virgin Olive Oil	3.34 Ounce
- Coarse Kosher Salt	3.3 Ounce
- Ground Black Pepper	0.84 Ounce
- Jumbo Yellow Onion	0.84 Ounce
* Chopped Garlic	0.84 Ounce
- Bay Leaf	3.34 Leaf
- Cnd Chipotle Peppers in Adobo Sauce	10.02 Ounce
- Canned Marinara Sauce	3.34 #10 Can
- Dried Oregano Leaf	10.02 Ounce
- Fresh Italian Parsley	10.02 Ounce
- Extra Virgin Olive Oil	10.02 Ounce
* Chopped Garlic	12.53 Ounce
- Jumbo Yellow Onion	3.29 Pound
- Coarse Kosher Salt	3.3 Ounce
- Ground Black Pepper	2.51 Ounce
- Fresh Cilantro	13.36 Ounce

1. Gather all ingredients**2. Combine first-listed amount of rotisserie seasoning and water and brush over chicken****3. Cover and marinate for 2 hours****4. Sprinkle chicken with second-listed amount of rotisserie seasoning and bake in oven at 325 degrees F for 10-12 minutes in convection oven, or until done****5. In a large stock pot, heat first-listed amount of oil. Saute first-listed amounts of salt, black pepper, diced onions, garlic and bay leaf until onions sweat. Add chipotle.****6. Add marinara sauce to stock pot along with oregano and parsley. Simmer sauce for 30 minutes, stirring frequently. Purée sauce with immersion blender.****7. Adjust sauce to taste with salt and pepper.****8. Pour second-listed amount of oil to preheated flat top at 375 F. Add second-listed amounts of garlic and onion, cook until they begin to sweat. Add peppers and chicken. Season with second-listed amounts of salt and pepper.****9. When vegetables and chicken are seared and cooked, place in serving dish and garnish with cilantro**

JHU Nolans on 33rd
Tuesday 11/28/2023

Passport
Lunch

Chicken Tinga

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 11/28/2023 Lunch	100 8oz	3.34 Batch

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Bread Garlic Texas Toast

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

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

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

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

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

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

Nolans on 33rd
11/28/2023 Lunch

100 Slice

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/28/2023 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Pizza Meat Beef Cheese Steak

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	1.22 Pound
- Sldd Provolone Cheese	208 Slice
* Shredded Beef Steak Pizza Topping	6.5 Pound
* Roasted Diced Peppers Pizza Topping	2.03 Pound
* Roasted Diced Onion Pizza Topping	2.03 Pound
- Cnd Cheddar Cheese Sauce	3.25 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 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 11/28/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

- Extra Virgin Olive Oil	2 1/4 Cup 3 Tablespoon
- Garlic Powder	7/8 Teaspoon
- Onion Powder	7/8 Teaspoon
- Dried Oregano Leaf	1 Tablespoon 5/8 Teaspoon
- Dried Sweet Basil Leaf	7/8 Teaspoon
- Dried Thyme Leaf	1/2 Teaspoon
- Crushed Red Pepper	1/2 Teaspoon

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2 1/4 Cup 3 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Topping Pizza Meat Beef Steak Shredded

Cooking Time: 20 min	Serving Pan:	Yield: 0.97 Batch
Cooking Temp: MedH	Serving Utensil:	Portions: (see below)
Internal Temp: 158		

Ingredients & Instructions...

- Sliced Sirloin Beef	9.7 Pound
- Coarse Kosher Salt	2 7/8 Teaspoon
- Ground Black Pepper	2 7/8 Teaspoon

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

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

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 11/28/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	0.97 Batch

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Topping Pizza Veg Onions Dcd Roasted

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

Ingredients & Instructions...

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

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.03 Pound

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 11/28/2023

Lunch

Topping Pizza Veg Peppers Dcd Roasted

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

Ingredients & Instructions...

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

1. Gather ingredients and equipment as needed.

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

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

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/28/2023 Lunch	For Use In Pizza Meat Beef Cheese Steak	2.03 Pound

JHU Nolans on 33rd

Root

Tuesday 11/28/2023

Lunch

Seitan Tinga

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

Ingredients & Instructions...

- Seitan	13.33 Pound
- Garlic Cloves Chopped	13.33 Ounce
- Jumbo Yellow Onion	13.33 Pound
- Canned Marinara Sauce	3.34 #10 Can
- Cnd Chipotle Peppers in Adobo Sauce	10 Ounce
- Dried Oregano Leaf	10 Ounce
- Bay Leaf	3.34 Leaf
- Fresh Italian Parsley	10 Ounce
- Fresh Cilantro	13.33 Ounce
- Coarse Kosher Salt	6.7 Ounce
- Ground Black Pepper	3.33 Ounce
- Extra Virgin Olive Oil	13.33 Ounce

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

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

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

4. Adjust sauce to taste with salt and pepper.

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

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

7. Garnish with cilantro.

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/28/2023 Lunch

100 8oz

JHU Nolans on 33rd

Waffle Bar

Tuesday 11/28/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients**2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
11/28/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 6.25 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 100 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	6 1/4 Gallon
- Edamame	6.25 Pound

-
1. Bring water to a boil. Add beans and blanch for 2 minutes.
 2. Remove from water and place into ice water bath for 2 minutes.
 3. Drain and 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 cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 1 Ounce	6.25 Pound

JHU Nolans on 33rd

Wednesday 11/29/2023

[None]
Lunch

Carrots Steamed

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

Ingredients & Instructions...

- Coin Cut Carrots	16 Pound
* Water	1 Gallon
-	
1. Boil or steam carrots until heated. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch		100 1/2 cup

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Limes Citrus

Cooking Time: n/a	Serving Pan:	Yield: 4 Lime
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Limes 4 Ea.

Washed, Dried, Cut in 1/2, 1/8" Slices

-

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

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

3. Each half cut into small wedges.

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/29/2023 Lunch	For Use In Pad Thai GF	4 Lime

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 2 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

11/29/2023 Lunch

2 4 oz

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Pad Thai GF

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

Ingredients & Instructions...

* Thai Rice Noodles	16 Pound
Made in Advance & Reserved	
* Pad Thai Sauce	1 1/2 Quart
Made in Advance & Reserved	
- Canola Oil	1/2 Cup
- Jumbo Yellow Onion	2 Pound
- Liquid Whole Egg	2 Quart
- Julienne Carrots	2 Pound
- Bean Sprouts	2 Pound
- Green Onion	8 Ounce
Cut in 1" Sticks	
- Fresh Cilantro	4 Ounce
Chopped	
* Lime	4 Lime

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

2. PREPARE rice noodles as directed, drain and reserve. PREPARE sauce and reserve.

3. HEAT a large skillet or wok. ADD the oil, and onions STIR FRY for 2 minutes Move off to the side.

4. ADD liquid egg. STIR FRY and break into small pieces. COMBINE with onions, ADD carrots, bean sprouts, cooked noodles, and green onions STIR FRY for 1 minute than ADD the sauce and cook for another 2 minutes.

5. COOK until flavors are combined and GARNISH with chopped cilantro and limes.

SERVICE:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 4 oz Portion	2 Batch

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 100 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 100 Gallon
Internal Temp: 40		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- GF Tamari Soy Sauce	50 Gallon
- Oyster Sauce	25 Gallon
* Water	25 Gallon

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

2. Mix equal parts of soy sauces, oyster sauce, and water together.

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

Nolans on 33rd
11/29/2023 Lunch

100 Gallon

JHU Nolans on 33rd

[None]

Wednesday 11/29/2023

Lunch

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 1 1/2 Quart
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 1/2 Cup
* Water	1 1/2 Cup
- Key Lime Juice	1/2 Cup 4 Tablespoon
- Light Brown Sugar	1 1/2 Cup
- Fish Sauce	1/4 Cup 1/3 Tablespoon
- Sambal Oelek Chili Sauce Paste	3 Tablespoon
- Tamarind Concentrate	1/4 Cup 2 Tablespoon

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

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. 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}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/29/2023 Lunch	For Use In Pad Thai GF	1 1/2 Quart

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 18.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	18.75 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 3 oz	18.75 Pound

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

BYOB Lo Mein Noodles

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 12.75" Fz Ckd Lo Mein Noodles	20 Pound
* Water	1 Gallon
- Roasted Sesame Oil	1 1/2 Cup

1. Bring water to a boil.

2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.

3. Drain off excess liquid and add oil to keep noodles from sticking together.

4. Toss with Sesame Oil.

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 11/29/2023 Lunch	100 1/2 cup	1 Batch

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

Ingredients & Instructions...

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

- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 15 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	6 1/4 Gallon	200 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 4.66 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

* Chopped Garlic	1 Cup 2 2/3 Tablespoon
- Sugar	2 1/4 Cup 1 1/3 Tablespoon
- Fresh Ginger Slice 1/4"	1 Cup 2 2/3 Tablespoon
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Canola Oil	1 Quart 1/2 Cup
- Sherry Cooking Wine	2 1/4 Cup 1 1/3 Tablespoon
* Water	2 1/4 Cup 1 1/3 Tablespoon
- Green Onion Bias Cut	1 Cup 2 2/3 Tablespoon
- Star Anise	93.2 Ea.

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

2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.

3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.

4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.

NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.

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: 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
11/29/2023 Lunch

100 2 oz

4.66 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

BYOB Scallions

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

Ingredients & Instructions...

- Green Onion	6.25 Pound
Chopped	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch		6.25 Pound

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

BYOB Shrimp Sauteed

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

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

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

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

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

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

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

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

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

Nolans on 33rd

11/29/2023 Lunch

100 3 oz

JHU Nolans on 33rd

Wednesday 11/29/2023

BYOB Squash Zucchini

B.Y.O.B.
Lunch

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	6.25 Pound	0.36 serving

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

BYOB Steamed Broccoli

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

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

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

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

Nolans on 33rd		
11/29/2023 Lunch	100 1/2 cup	1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 11/29/2023

Lunch

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 2.61 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

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

- Rice Wine Vinegar	1 3/4 Quart 3/4 Cup
- Sugar	1 3/4 Cup 3 1/3 Tablespoon
* Water	3 3/4 Cup 2 2/3 Tablespoon
- Fish Sauce	3 3/4 Cup 2 2/3 Tablespoon
- Key Lime Juice	3 3/4 Cup 2 2/3 Tablespoon
- Fresh Lemongrass	1 1/4 Cup
* Zest Lime	1/4 Cup 1 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
- Green Onion	1/4 Cup 1 Tablespoon
- Thai Chili Peppers Seeded & Sliced	15.66 Each

1. Gather all ingredients**2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds****3. Remove from heat and chill until room temperature****4. Stir in cilantro, green onion and chiles****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 2 oz	2.61 Batch

Cooking Time: 8 min Cooking Temp: 212° Internal Temp: 40	Serving Pan: Serving Utensil:	Yield: 16 Pound Portions: (see below)
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Ingredients & Instructions...

-	Rice Noodles	8 Pound
	Boiled	
*	Water	8 Gallon

- Gather all ingredients/equipment as needed for recipe.
 - Soak the dried rice noodles in lukewarm water for 30 minutes, or until they're limp but still firm to the touch. Drain the noodles thoroughly in a colander
 - Add softened noodles to boiling water and cook for about 5 minutes. Drain off excess liquid
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/29/2023 Lunch	For Use In Pad Thai GF	16 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Lunch

Chicken Jerk Rubbed

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

Ingredients & Instructions...

- | | |
|--|------------|
| - Seasoning Jerk Blue Mountain | 1 Cup |
| - Halal Cut 8 Pieces Chicken | 25.5 Pound |
| - | |
| 1. Gather all ingredients | |
| 2. Sprinkle jerk seasoning over chicken. | |
| 3. Grill chicken on griddle or bake in oven at 325 degrees F for 10-12 minutes in convection oven, or until done | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 3 oz	100 serving

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Lunch

Chicken Thigh Marinated Char Grilled

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

Ingredients & Instructions...

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

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

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

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

Service:

Hold at 140 °F or higher {CCP}

Storage:

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

Reuse:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 4 oz	25 Pound

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Lunch

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 11/29/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.07 Batch

JHU Nolans on 33rd

Carvery

Wednesday 11/29/2023

Lunch

Wild Rice

Cooking Time: 15 minutes	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Coarse Kosher Salt	1 1/3 Tablespoon
- Long Grain & Wild Rice Blend	6 Pound
* Water	2 Gallon
-	
1. Gather all ingredients	
2. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 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 11/29/2023 Lunch	100 1/2 cup	2 Batch

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Lunch

French Fries Shoestring

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Season with salt and serve

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 serving	31.92 1/2 cup

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

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

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
11/29/2023 Lunch

100 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

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

Nolans on 33rd
11/29/2023 Lunch

100 4 oz

JHU Nolans on 33rd
Wednesday 11/29/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Wednesday 11/29/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

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

Nolans on 33rd
11/29/2023 Lunch

5 4 oz

JHU Nolans on 33rd

Wednesday 11/29/2023

Grill Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	20 5.33 Oz
- Small Potato Bun	20 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch		20 Burger

JHU Nolans on 33rd

Passport

Wednesday 11/29/2023

Lunch

Jerk Spiced Portobello Mushrooms

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

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

- Portobello Mushroom 50 Ea.
- Seasoning Jerk Blue Mountain 1 Cup 2/3 Tablespoon
- Oil Coconut Organic 1 Cup 2/3 Tablespoon

Melted

- Garlic Cloves 25 Clove

Minced

- Fresh Ginger 12.5 Ounce

Minced

- Green Onion 50 Each

Cut at an angle

-

1. Combine everything together in a bowl except the portobello mushrooms**2. Cut the portobello mushrooms into chunky strips, about 3 to 4 strips per mushroom****3. Place the strips of mushroom in the marinade and let them sit overnight refrigerated****4. Saute mushroom strips in oil until tender**

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
11/29/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd
Wednesday 11/29/2023

Passport
Lunch

Plantains Fried

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

Ingredients & Instructions...

- Fz Slcd Sweet Plantains	17 Pound
-	
1. Pre-heat enough oil at 350F	
2. Fry for 1-2 minutes, turning the pieces several times.	
3. Remove form oil and drain excess oil on paper towels.	
-	

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 1/2 cup	2 Batch

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pizza Meat Amatriciana

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 |
| - Onion Red Jumbo 25# | 4.06 Pound |
| Diced | |
| - Bacon | 1.63 Pound |
| - Fresh Oregano | 1/4 Cup 1/3 Tablespoon |
| Chopped | |
| - Fresh Basil | 3/4 Cup 1 Tablespoon |
| Chiffonade | |
| - | |
| 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 diced bacon, red onion, and oregano | |
| 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. Garnish with basil. Cut into EIGHT (8) even slices | |
| - | |
| 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 11/29/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 11/29/2023

Lunch

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/29/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Root

Wednesday 11/29/2023

Lunch

Root Beans Red Seasoned

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

Ingredients & Instructions...

- Canola Oil	6.9 Ounce
- Jumbo Yellow Onion Diced 3/8"	1.73 Pound
* Chopped Garlic	3.45 Ounce
- Cnd Chipotle Peppers in Adobo Sauce	3.45 Ounce
- Pepper Chili Green Diced	13.8 Ounce
- Dark Red Kidney Beans Drained	3.45 #10 Can
- Coarse Kosher Salt	1 Tablespoon 1/2 Teaspoon
- Ground Cumin	1 Tablespoon 1/2 Teaspoon
- Tomato Plum (Roma) 25# Diced 1/4"	1.29 Pound

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

2. Add all peppers, red beans, seasonings, and water. Fold in tomatoes.

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 11/29/2023 Lunch	100 1/2 cup	3.45 Can Batch

JHU Nolans on 33rd

Waffle Bar

Wednesday 11/29/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/29/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 6.25 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 100 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	6 1/4 Gallon
- Edamame	6.25 Pound

-
1. Bring water to a boil. Add beans and blanch for 2 minutes.
 2. Remove from water and place into ice water bath for 2 minutes.
 3. Drain and 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 cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	100 1 Ounce	6.25 Pound

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Limes Citrus

Cooking Time: n/a	Serving Pan:	Yield: 4 Lime
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Limes 4 Ea.

Washed, Dried, Cut in 1/2, 1/8" Slices

-

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

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

3. Each half cut into small wedges.

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Lunch	For Use In Pad Thai GF	4 Lime

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger

2 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 11/30/2023 Lunch		2 4 oz

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Pad Thai GF

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

Ingredients & Instructions...

* Thai Rice Noodles	16 Pound
Made in Advance & Reserved	
* Pad Thai Sauce	1 1/2 Quart
Made in Advance & Reserved	
- Canola Oil	1/2 Cup
- Jumbo Yellow Onion	2 Pound
- Liquid Whole Egg	2 Quart
- Julienne Carrots	2 Pound
- Bean Sprouts	2 Pound
- Green Onion	8 Ounce
Cut in 1" Sticks	
- Fresh Cilantro	4 Ounce
Chopped	
* Lime	4 Lime

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

2. PREPARE rice noodles as directed, drain and reserve. PREPARE sauce and reserve.

3. HEAT a large skillet or wok. ADD the oil, and onions STIR FRY for 2 minutes Move off to the side.

4. ADD liquid egg. STIR FRY and break into small pieces. COMBINE with onions, ADD carrots, bean sprouts, cooked noodles, and green onions STIR FRY for 1 minute than ADD the sauce and cook for another 2 minutes.

5. COOK until flavors are combined and GARNISH with chopped cilantro and limes.

SERVICE:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	100 4 oz Portion	2 Batch

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Potato Sweet Roasted and Brussels Sprouts

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

Ingredients & Instructions...

- Sweet Potato	16 Pound
-peeled and diced	
- Brussels Sprouts	16 Pound
-cut in half	
- Fresh Rosemary	1/2 Cup 2 2/3 Tablespoon
- Garlic Cloves	2 Tablespoon
-minced	
- Dairy-Free Margarine	2 Pound

1. Peel and dice the sweet potatoes.

2. Steam the sweet potatoes halfway. Let cool.

3. Mix the sweet potatoes, brussels sprouts, minced garlic, and margarine together.

4. Transfer the mixture to sheet pans and sprinkle with rosemary.

5. Bake at 350 degrees F for 30 to 45 minutes or until the vegetables are browned.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		100 4 oz

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 100 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 100 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	50 Gallon
- Oyster Sauce	25 Gallon
* Water	25 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****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**

Nolans on 33rd
11/30/2023 Lunch

100 Gallon

JHU Nolans on 33rd

[None]

Thursday 11/30/2023

Lunch

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 1 1/2 Quart
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 1/2 Cup
* Water	1 1/2 Cup
- Key Lime Juice	1/2 Cup 4 Tablespoon
- Light Brown Sugar	1 1/2 Cup
- Fish Sauce	1/4 Cup 1/3 Tablespoon
- Sambal Oelek Chili Sauce Paste	3 Tablespoon
- Tamarind Concentrate	1/4 Cup 2 Tablespoon

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

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. 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}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Lunch	For Use In Pad Thai GF	1 1/2 Quart

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 18.75 Pound
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	18.75 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	100 3 oz	18.75 Pound

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

BYOB Lo Mein Noodles

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

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 12.75" Fz Ckd Lo Mein Noodles	20 Pound
* Water	1 Gallon
- Roasted Sesame Oil	1 1/2 Cup

1. Bring water to a boil.

2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.

3. Drain off excess liquid and add oil to keep noodles from sticking together.

4. Toss with Sesame Oil.

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 11/30/2023 Lunch	100 1/2 cup	1 Batch

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

BYOB Rice White

Cooking Time:	Serving Pan:	Yield: 200 1/2 cup
Cooking Temp:	Serving Utensil:	Portions: 6 1/4 Gallon
Internal Temp:		

Ingredients & Instructions...

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

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

2. Remove from heat and let stand covered 5 to 10 minutes.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	6 1/4 Gallon	200 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 4.66 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

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

* Chopped Garlic	1 Cup 2 2/3 Tablespoon
- Sugar	2 1/4 Cup 1 1/3 Tablespoon
- Fresh Ginger Slice 1/4"	1 Cup 2 2/3 Tablespoon
- GF Tamari Soy Sauce	2 1/4 Quart 1/4 Cup
- Canola Oil	1 Quart 1/2 Cup
- Sherry Cooking Wine	2 1/4 Cup 1 1/3 Tablespoon
* Water	2 1/4 Cup 1 1/3 Tablespoon
- Green Onion Bias Cut	1 Cup 2 2/3 Tablespoon
- Star Anise	93.2 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinade and cook with each case of cut chicken eights.****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: 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
11/30/2023 Lunch

100 2 oz

4.66 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

BYOB Scallions

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

Ingredients & Instructions...

- Green Onion	6.25 Pound
Chopped	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		6.25 Pound

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

BYOB Shrimp Sauteed

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

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

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

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

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

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

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

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

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

Nolans on 33rd
11/30/2023 Lunch

100 3 oz

JHU Nolans on 33rd

Thursday 11/30/2023

B.Y.O.B.

Lunch

BYOB Squash Zucchini

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	6.25 Pound	0.36 serving

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

BYOB Steamed Broccoli

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
11/30/2023 Lunch

100 1/2 cup

1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Thursday 11/30/2023

Lunch

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 2.61 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 2 oz
Internal Temp:		

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Rice Wine Vinegar	1 3/4 Quart 3/4 Cup
- Sugar	1 3/4 Cup 3 1/3 Tablespoon
* Water	3 3/4 Cup 2 2/3 Tablespoon
- Fish Sauce	3 3/4 Cup 2 2/3 Tablespoon
- Key Lime Juice	3 3/4 Cup 2 2/3 Tablespoon
- Fresh Lemongrass	1 1/4 Cup
* Zest Lime	1/4 Cup 1 Tablespoon
- Fresh Cilantro	1/2 Cup 2 Tablespoon
- Green Onion	1/4 Cup 1 Tablespoon
- Thai Chili Peppers Seeded & Sliced	15.66 Each

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature

4. Stir in cilantro, green onion and chiles

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	100 2 oz	2.61 Batch

JHU Nolans on 33rd

Broth & Bowl

Thursday 11/30/2023

Lunch

Wok Rice Noodles Pad Thai

Cooking Time: 8 min	Serving Pan:	Yield: 16 Pound
Cooking Temp: 212°	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Rice Noodles	8 Pound
Boiled	
* Water	8 Gallon

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

2. Soak the dried rice noodles in lukewarm water for 30 minutes, or until they're limp but still firm to the touch. Drain the noodles thoroughly in a colander

3. Add softened noodles to boiling water and cook for about 5 minutes. Drain off excess liquid

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Lunch	For Use In Pad Thai GF	16 Pound

JHU Nolans on 33rd

Carvery

Thursday 11/30/2023

Lunch

Chicken Thigh Marinated Char Grilled

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

Ingredients & Instructions...

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

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

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

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

Service:

Hold at 140 °F or higher {CCP}

Storage:

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

Reuse:

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	150 4 oz	37.5 Pound

JHU Nolans on 33rd
Thursday 11/30/2023

Carvery
Lunch

Fish Salmon Citrus

Cooking Time:	Serving Pan:	Yield: 195 3 ounces
Cooking Temp:	Serving Utensil:	Portions: 195 3 ounces
Internal Temp:		

Ingredients & Instructions...

- Fresh Atlantic Salmon	48.75 Pound
Flaked	
- Green Onion	3 3/4 Cup 2 Tablespoon
- Oranges	46.8 Ea.
- Red Wine Vinegar	1 3/4 Cup 3 Tablespoon
- Coarse Kosher Salt	3 2/3 Tablespoon
- Ground Black Pepper	1/2 Cup 3 2/3 Tablespoon

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

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

3. Chop green onions and slice oranges into rounds.

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		195 3 ounces

JHU Nolans on 33rd

Carvery

Thursday 11/30/2023

Lunch

Spice Blend Garlic Powder Salt & Pepper

Cooking Time:	Serving Pan:	Yield: 0.12 Batch
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 11/30/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.12 Batch

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Lunch

French Fries Steak

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

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

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

2. Season with salt and serve

-

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

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

Nolans on 33rd
11/30/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		100 Burger

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

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

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		100 4 oz

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		100 Burger

JHU Nolans on 33rd

Thursday 11/30/2023

Grill

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger	10 4 OZ
-	
1. Keep frozen prior to cooking.	
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 11/30/2023 Lunch		10 4 oz

JHU Nolans on 33rd

Thursday 11/30/2023

Grill

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	16 5.33 Oz
- Small Potato Bun	16 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch		16 Burger

JHU Nolans on 33rd
Thursday 11/30/2023

Grill
Lunch

Sliders Meatball

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp: 350	Serving Utensil:	Portions: 100 Slider
Internal Temp:		

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

- | | |
|--|--------------|
| - 1 oz Italian Beef Pork Meatball w/Cheese | 100 Ea. |
| - Canned Marinara Sauce | 1.34 #10 Can |
| - Shredded Part Skim Mozzarella Cheese | 1.56 Pound |
| - Potato Cluster Rolls | 100 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 11/30/2023 Lunch	100 Slider	2 Batch

JHU Nolans on 33rd

Hot

Thursday 11/30/2023

Lunch

Ragout Eggplant & Chickpea

Cooking Time:	Serving Pan:	Yield: 4 1/2 Gallon 3 Cup
Cooking Temp:	Serving Utensil:	Portions: 100 3/4 cup
Internal Temp:		

Ingredients & Instructions...

- Eggplant Cubed	10 Pound
- Coarse Kosher Salt	2 2/3 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup
- Extra Virgin Olive Oil	1/2 Cup
- Red Bell Pepper Diced	1.5 Pound
- Yellow Bell Pepper Diced	16 Pound
- Green Bell Pepper Diced	1 1/2 Gallon
- Jumbo Yellow Onion	4.5 Pound
* Chopped Garlic	4 Ounce
- Ground Turmeric	2 Teaspoon
- Crushed Red Pepper	1/2 Teaspoon
- Cnd Tomato Puree	10 Ounce
* Water	2 Cup
- Canned Diced Tomatoes	4.5 Pound
- Garbanzo Beans Drained	7.5 Pound
- Dried Thyme Leaf	1 2/3 Tablespoon
- Coarse Kosher Salt	2 Tablespoon
- Parsley Flakes	3/4 Cup
- Dried Sweet Basil Leaf	2 Tablespoon
* Water	3 1/2 Quart

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

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

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

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

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

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

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

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

JHU Nolans on 33rd

Hot

Thursday 11/30/2023

Lunch

Ragout Eggplant & Chickpea

minutes).

-

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.

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

-

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

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

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

-

For Finger Foods: Serve soups and cereals in mug.

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	100 3/4 cup	4 1/2 Gallon 3 Cup

JHU Nolans on 33rd
Thursday 11/30/2023

Pizza & Pasta
Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	99 slice	13 Pizza
Overproduction...	5 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Thursday 11/30/2023

Lunch

Pizza Meat Porky Pie

Cooking Time: 8 min	Serving Pan:	Yield: 12 pizza
Cooking Temp: 550°	Serving Utensil:	Portions: 96 slice
Internal Temp: 165		

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

- Dough Pizza Supreme 22 oz	12 22 Oz Dough
- Cnd Italian Pizza Sauce	4.5 Pound
- Shredded Mild Cheddar Cheese	3 Pound
- Fthr Shrd Monterey Jack Cheese	3 Pound
- Ckd Seasoned No Sauce Pulled Pork	3 Pound

Thawed

- Ham Smoked Deli	3 Pound
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Diced

- Bacon	1.5 Pound
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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. Combine shredded cheddar and shredded Monterey Jack cheese together. Spread 8 oz cheese blend evenly over sauce. Top with pulled pork, diced ham, 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 11/30/2023 Lunch	96 slice	12 pizza

JHU Nolans on 33rd

Root

Thursday 11/30/2023

Lunch

Kale Sauteed with Garlic

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

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

- Kale 24 CT	25 Pound
- Extra Virgin Olive Oil	1 1/2 Cup
* Chopped Garlic	1 1/2 Cup
- Coarse Kosher Salt	1 Tablespoon
- Ground Black Pepper	1/4 Cup
- Dairy-Free Margarine	1 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 ½ tablespoons seasoning of choice per 10 pounds.

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

Nolans on 33rd		
11/30/2023 Lunch	100 1/2 cup	3 Gallon 2 Cup

JHU Nolans on 33rd
Thursday 11/30/2023

Root
Lunch

Pilaf Quinoa Pepper

Cooking Time:	Serving Pan:	Yield: 1.96 Batch
Cooking Temp:	Serving Utensil:	Portions: 90 1/2 cup
Internal Temp:		

Ingredients & Instructions...

- Canola Oil	1/4 Cup 4 Tablespoon
- Peeled Shallot	5.88 Ounce
* Chopped Garlic	1/4 Cup 1 Tablespoon
- Red Quinoa	2 1/4 Quart 3/4 Cup
- Mirepoix Soup Base Paste	1/4 Cup 1/3 Tablespoon
* Water	1 1/4 Gallon
- Bay Leaf	7.84 Leaf
- Fresh Thyme	7.84 Sprig
- Coarse Kosher Salt	1 2/3 Tablespoon
- Red Bell Pepper Sliced Thin	3.31 Pound
- Yellow Bell Pepper Diced	3.31 Pound
- Coarse Kosher Salt	2 Teaspoon
- Ground Black Pepper	1 1/3 Tablespoon

1. Prepare broth by mixing soup base and water.

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

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

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

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

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

-

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

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

-

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

Distribution...	Portions	Yield
Nolans on 33rd 11/30/2023 Lunch	90 1/2 cup	1.96 Batch

JHU Nolans on 33rd
Thursday 11/30/2023

Root
Lunch

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 11/30/2023 Lunch	For Use In Soup Albondigas In House	0.5 2" Hotel Pan
Overproduction...	15 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Soup

Thursday 11/30/2023

Lunch

Soup Albondigas In House

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

Ingredients & Instructions...

- Jumbo Yellow Onion	2.6 Each
* Chopped Garlic	2 2/3 Tablespoon
- 80/20 Ground Beef	6.25 Pound
- Parsley Flakes	1/2 Cup 1/3 Tablespoon
- Dark Chili Powder	1/2 Cup 1/3 Tablespoon
- Canola Oil	1 Cup 2/3 Tablespoon
* Beef Stock Using Beef Base	1 1/2 Gallon 1 Cup
- Canned Diced Tomatoes	2.09 #10 Can
- Mushrooms Drained & Sliced	1 Quart 2 2/3 Tablespoon
- Jalapeno Pepper Diced	1 Cup 2/3 Tablespoon
* Rice White	2 Quart 1/4 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 11/30/2023 Lunch		100 6 oz ladle

JHU Nolans on 33rd

Soup

Thursday 11/30/2023

Lunch

Soup Stock Beef Using Beef Base

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

Ingredients & Instructions...

* Water	1 1/2 Gallon 1 Cup
- LS Beef Soup Base Paste	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 11/30/2023 Lunch	For Use In Soup Albondigas In House	1 1/2 Gallon 1 Cup

JHU Nolans on 33rd
Thursday 11/30/2023

Waffle Bar
[All Meals]

Waffles

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

Pre-Prep Instructions...

Allergens: Dairy, Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
 11/30/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Beans Edamame Chilled

Cooking Time: 2 min	Serving Pan:	Yield: 7.5 Pound
Cooking Temp: Boil	Serving Utensil:	Portions: 120 1 Ounce
Internal Temp: 40		

Ingredients & Instructions...

* Water	7 1/2 Gallon
- Edamame	7.5 Pound

-
- 1. Bring water to a boil. Add beans and blanch for 2 minutes.
- 2. Remove from water and place into ice water bath for 2 minutes.
- 3. Drain and 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 cold food at or below 40 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 1 Ounce	7.5 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Fish Catfish Breaded Cornmeal

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

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

- Buttermilk	1 3/4 Quart
- Unbleached All Purpose Flour	3.6 Pound
- Yellow Cornmeal	7.2 Pound
- Coarse Kosher Salt	3 Tablespoon 5/8 Teaspoon
- Ground White Pepper	1 2/3 Tablespoon
- Chesapeake Catfish	43.2 Pound

1. Soak fish in buttermilk.**2. Mix flour, cornmeal, salt, and pepper. Dip soaked fish fillets into cornmeal-flour mixture, thoroughly coating each piece****2. Fry in deep fat at 360 degrees F for 4 to 5 minutes or until fish is golden brown****CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/1/2023 Lunch

120 3 Oz

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Green Beans Steamed

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

Ingredients & Instructions...

- Green Beans	16 Pound
* Water	1 Gallon

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 1/2 cup	2 2" Hotel Pan
Overproduction...	8 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

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

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Limes Citrus

Cooking Time: n/a	Serving Pan:	Yield: 4.8 Lime
Cooking Temp: n/a	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Limes 4.8 Ea.

Washed, Dried, Cut in 1/2, 1/8" Slices

-

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

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

3. Each half cut into small wedges.

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pad Thai GF	4.8 Lime

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Nourish Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 2 4 OZ

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		2 4 oz

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Pad Thai GF

Cooking Time: 10 min	Serving Pan:	Yield: 2.4 Batch
Cooking Temp: Wok	Serving Utensil:	Portions: 120 4 oz Portion
Internal Temp: 165		

Ingredients & Instructions...

* Thai Rice Noodles	19.2 Pound
Made in Advance & Reserved	
* Pad Thai Sauce	1 3/4 Quart
Made in Advance & Reserved	
- Canola Oil	1/2 Cup 2 Tablespoon
- Jumbo Yellow Onion	2.4 Pound
- Liquid Whole Egg	2 1/4 Quart 1/2 Cup
- Julienne Carrots	2.4 Pound
- Bean Sprouts	2.4 Pound
- Green Onion	9.6 Ounce
Cut in 1" Sticks	
- Fresh Cilantro	4.8 Ounce
Chopped	
* Lime	4.8 Lime

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

2. PREPARE rice noodles as directed, drain and reserve. PREPARE sauce and reserve.

3. HEAT a large skillet or wok. ADD the oil, and onions STIR FRY for 2 minutes Move off to the side.

4. ADD liquid egg. STIR FRY and break into small pieces. COMBINE with onions, ADD carrots, bean sprouts, cooked noodles, and green onions STIR FRY for 1 minute than ADD the sauce and cook for another 2 minutes.

5. COOK until flavors are combined and GARNISH with chopped cilantro and limes.

SERVICE:

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 4 oz Portion	2.4 Batch

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Ratatouille with Tofu

Cooking Time: 45 min	Serving Pan:	Yield: 30 Pound
Cooking Temp: 350°	Serving Utensil:	Portions: 120 4 oz Portion
Internal Temp: 140		

Ingredients & Instructions...

- Extra Virgin Olive Oil	1 1/2 Cup 1 Tablespoon
- Jumbo Yellow Onion Peeled & Diced 1/4"	4.85 Pound
* Chopped Garlic	3 Tablespoon 3/4 Teaspoon
- Eggplant Diced 1/2"	4.85 Pound
- Red Bell Pepper Diced 1/2"	4.85 Pound
- Yellow Squash Diced 1/2"	4.85 Pound
- Zucchini Diced 1/2"	4.85 Pound
- Tomato Plum (Roma) 25# Diced 1/2"	6.35 Pound
- Ground Black Pepper	1 2/3 Tablespoon
- Coarse Kosher Salt	3 Tablespoon 3/4 Teaspoon
- Crushed Red Pepper	1 2/3 Tablespoon
- Dried Thyme Leaf	1/4 Cup 2 Tablespoon
- Firm Tofu Diced 1/2"	12.69 Pound
- Fresh Basil Chiffonade	3.46 Ounce

1. Gather all ingredients/equipment as needed for recipe. Preheat a skillet to the highest possible setting and add oil.

2. Quickly sauté onions and garlic in small batches, seasoning each batch with the dry spices, salt, and pepper.

3. Mix the sautéed onions and garlic with the other vegetables & tofu then roast at 400-425°F for about 30 minutes, until golden brown, Cook until temperature reaches 140°F {CCP}.

4. Stir in basil and serve at 140°F (CCP) or above. Taste and adjust seasoning if necessary

HOT FOOD SERVICE:

TRANSFER food into the proper sized metal serving vessel, **COVER & HOLD** in clean preheated food warming unit set to 165°F for service. **HOLD and SERVE** food at 140°F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {SOP} Take corrective actions immediately if temperatures fall outside of any established parameters. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes. {SOP}

JHU Nolans on 33rd	[None]
Friday 12/1/2023	Lunch

Ratatouille with Tofu

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 4 oz Portion	30 Pound

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Sauce Oyster Blend

Cooking Time: n/a	Serving Pan:	Yield: 120 Gallon
Cooking Temp: n/a	Serving Utensil:	Portions: 120 Gallon
Internal Temp: 40		

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

- GF Tamari Soy Sauce	60 Gallon
- Oyster Sauce	30 Gallon
* Water	30 Gallon

1. Gather all ingredients/equipment as needed for recipe.**2. Mix equal parts of soy sauces, oyster sauce, and water together.****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**

Nolans on 33rd
12/1/2023 Lunch

120 Gallon

JHU Nolans on 33rd

[None]

Friday 12/1/2023

Lunch

Sauce Pad Thai

Cooking Time: 5 min	Serving Pan:	Yield: 1 3/4 Quart
Cooking Temp: Med H	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- GF Tamari Soy Sauce	1 3/4 Cup
* Water	1 3/4 Cup
- Key Lime Juice	3/4 Cup 2 1/3 Tablespoon
- Light Brown Sugar	1 3/4 Cup
- Fish Sauce	1/4 Cup 1 Tablespoon
- Sambal Oelek Chili Sauce Paste	3 2/3 Tablespoon
- Tamarind Concentrate	1/4 Cup 3 Tablespoon

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

2.. In a stainless steel bowl whisk add all the ingredients and whisk until the brown sugar is dissolved and the ingredients are fully incorporated.

STORAGE:

3. 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}

Note: Original Recipe Yield = 7.85 Cup

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pad Thai GF	1 3/4 Quart

JHU Nolans on 33rd
Friday 12/1/2023

B.Y.O.B.
Lunch

B.Y.O.B. Tofu

Cooking Time:	Serving Pan:	Yield: 22.5 Pound
Cooking Temp:	Serving Utensil:	Portions: 120 3 oz
Internal Temp:		

Ingredients & Instructions...

- Firm Tofu	22.5 Pound
Cubed	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 3 oz	22.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Lo Mein Noodles

Cooking Time:	Serving Pan:	Yield: 1.2 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

Allergens: Gluten, Soy, Wheat

Ingredients & Instructions...

- 12.75" Fz Ckd Lo Mein Noodles	24 Pound
* Water	1 Gallon 3 1/4 Cup
- Roasted Sesame Oil	1 3/4 Cup

- 1. Bring water to a boil.
- 2. Place noodles into boiling water. Turn water down to a simmer and cook for 6-7 minutes or until tender.
- 3. Drain off excess liquid and add oil to keep noodles from sticking together.
- 4. Toss with Sesame Oil.

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 1/2 cup	1.2 Batch

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Rice White

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	7 1/2 Gallon	240 1/2 cup

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Sauce Marinade Soy Ginger

Cooking Time:	Serving Pan:	Yield: 5.59 42 oz Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

* Chopped Garlic	1 1/4 Cup 2 1/3 Tablespoon
- Sugar	2 3/4 Cup
- Fresh Ginger Slice 1/4"	1 1/4 Cup 2 1/3 Tablespoon
- GF Tamari Soy Sauce	2 3/4 Quart
- Canola Oil	1 1/4 Quart 1/2 Cup
- Sherry Cooking Wine	2 3/4 Cup
* Water	2 3/4 Cup
- Green Onion Bias Cut	1 1/4 Cup 2 1/3 Tablespoon
- Star Anise	111.8 Ea.

1. Gather all ingredients/equipment as needed for recipe.**2. In pot on Med High Heat Add sugar and stir it very carefully for 20 seconds with your spoon to make sure it doesn't burn. It will turn dark brown.****3. Turn up the flame, and add ginger and garlic. Stir-fry everything for another 1 1/2 minutes until fragrance fully develops.****4. Toss the green onions and star anise, wine, oil, & soy sauce. Bring the liquid to a boil and let it cook for 3 minutes, without stirring. NOTE: 0.5 oz whole star anise = about 20 pieces. Add water, and bring it to a boil over high flame. The sauce is now ready for simmering.****NOTE: Each batch recipe of 42 oz is enough to simmer about 10 lbs of boneless meat or use to marinate and cook with each case of cut chicken eights.****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: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve cold food at or below 40 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/1/2023 Lunch

120 2 oz

5.59 42 oz Batch

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Scallions

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

Ingredients & Instructions...

- Green Onion	7.5 Pound
Chopped	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		7.5 Pound

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Shrimp Sauteed

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

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

- Peeled & Deveined Tail Off White Shrimp	24 Pound
- Garlic Powder	2 Tablespoon
- Coarse Kosher Salt	1/2 Cup
- Ground Black Pepper	1 Tablespoon
- Canola Oil	1 Quart 1/2 Cup

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

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

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

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

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

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

Nolans on 33rd

12/1/2023 Lunch

120 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Squash Zucchini

Cooking Time:	Serving Pan:	Yield: 0.43 serving
Cooking Temp:	Serving Utensil:	Portions: 7.56 Pound
Internal Temp:		

Ingredients & Instructions...

- Zucchini	0.43 20 Lb
Sliced, Diced	
-	
CCP: Hold or serve cold food at or below 40 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	7.5 Pound	0.43 serving

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

BYOB Steamed Broccoli

Cooking Time:	Serving Pan:	Yield: 1.88 2" Hotel Pan
Cooking Temp:	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

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

- Broccoli Florets 4/3#	28.2 Pound
* Water	3 3/4 Quart
1. Cut or trim broccoli as appropriate.	
2. Cook broccoli in boiling water or steamer until desired tenderness is reached. Drain off excess liquid.	
-	
CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F.	

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

Nolans on 33rd		
12/1/2023 Lunch	120 1/2 cup	1.88 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/1/2023

Lunch

Sauce Lemongrass

Cooking Time:	Serving Pan:	Yield: 3.13 Batch
Cooking Temp:	Serving Utensil:	Portions: 120 2 oz
Internal Temp:		

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

- Rice Wine Vinegar	2 1/4 Quart 1/4 Cup
- Sugar	2 1/4 Cup 2 Tablespoon
* Water	1 Quart 1/2 Cup
- Fish Sauce	1 Quart 1/2 Cup
- Key Lime Juice	1 Quart 1/2 Cup
- Fresh Lemongrass	1 1/2 Cup 1 Tablespoon
* Zest Lime	1/4 Cup 2 Tablespoon
- Fresh Cilantro	3/4 Cup 1/3 Tablespoon
- Green Onion	1/4 Cup 2 Tablespoon
- Thai Chili Peppers Seeded & Sliced	18.78 Each
-	

1. Gather all ingredients

2. Combine vinegar, sugar, water, fish sauce, and lime juice in saucepan and bring to a boil. Add the lemongrass and lime zest and simmer for 30 seconds

3. Remove from heat and chill until room temperature**4. Stir in cilantro, green onion and chiles****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 2 oz	3.13 Batch

JHU Nolans on 33rd

Broth & Bowl

Friday 12/1/2023

Lunch

Wok Rice Noodles Pad Thai

Cooking Time: 8 min	Serving Pan:	Yield: 19.2 Pound
Cooking Temp: 212°	Serving Utensil:	Portions: (see below)
Internal Temp: 40		

Ingredients & Instructions...

- Rice Noodles	9.6 Pound
Boiled	
* Water	9 1/2 Gallon 2 Cup

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

2. Soak the dried rice noodles in lukewarm water for 30 minutes, or until they're limp but still firm to the touch. Drain the noodles thoroughly in a colander

3. Add softened noodles to boiling water and cook for about 5 minutes. Drain off excess liquid

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pad Thai GF	19.2 Pound

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Lunch

Chicken Thigh Marinated Char Grilled

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

Ingredients & Instructions...

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

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

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

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

Service:

Hold at 140 °F or higher {CCP}

Storage:

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

Reuse:

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 4 oz	30 Pound

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Lunch

Fish Swai Baked

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

Pre-Prep Instructions...

Allergens: Fish

Ingredients & Instructions...

- Swai	30 Pound
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	1/4 Cup 3 Tablespoon
- Old Bay	1/4 Cup 3 Tablespoon
- Fresh Italian Parsley	2 1/3 Tablespoon
- Lemons 12 CT	14.4 Each
Sliced into Half Moon	
-	
1. Place fish in a single layer on greased sheet pan(s).	
2. Bake fish in oven at 400 degrees F for 8-10 minutes.	
3. Sprinkle with salt, black pepper, and Old Bay.	
4. Return fish to oven and continue cooking for an additional 2-3 minutes, or until done. Garnish with parsley and lemon wedge.	
-	
CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		120 3 oz

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Lunch

Spice Blend Garlic Powder Salt & Pepper

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

Ingredients & Instructions...

- Coarse Kosher Salt	1 Tablespoon 3/4 Teaspoon
- Ground Black Pepper	1 Tablespoon 3/4 Teaspoon
- Garlic Powder	1 Tablespoon 3/4 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Chicken Thigh Marinated Char Grilled	0.1 Batch

JHU Nolans on 33rd

Carvery

Friday 12/1/2023

Lunch

Tomatoes Roasted Roma

Cooking Time: 2-1/2 to 3 Hrs	Serving Pan:	Yield: 120 3 halves
Cooking Temp: 275 F	Serving Utensil:	Portions: 120 3 halves
Internal Temp:		

Ingredients & Instructions...

- Tomato Plum (Roma) 25#	180 Each
- Extra Virgin Olive Oil	2 1/4 Cup 2 Tablespoon
* Chopped Garlic	3 Tablespoon 5/8 Teaspoon
- Coarse Kosher Salt	2 1/3 Tablespoon
- Ground Black Pepper	2 1/3 Tablespoon
- Dried Sweet Basil Leaf	1/2 Cup 2 Tablespoon

1. Gather all ingredients

2. Cut tomatoes in half lengthwise

3. Combine olive oil, garlic, salt, pepper, and chopped basil in a bowl. Toss tomato halves to coat

4. Spread tomato halves in a single layer on lined sheet trays cut-side down

5. Bake in oven at 275 degrees for 2-1/2 to 3 hours

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		120 3 halves

JHU Nolans on 33rd

Desserts

Friday 12/1/2023

Lunch

Cookies Chocolate Chip

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

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 120 Ea.
Baked

-

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

-

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

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

Nolans on 33rd
 12/1/2023 Lunch

120 Cookie

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Lunch

Grill Black Bean Burger

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

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 20 Ea.

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		20 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- American Cheese	120 Slice
- Small Potato Bun	120 Ea.

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/1/2023 Lunch

120 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Lunch

Grill Chicken Breast

Cooking Time: 30 min	Serving Pan:	Yield: 145 4 oz
Cooking Temp: Grill	Serving Utensil:	Portions: (see below)
Internal Temp: 165		

Ingredients & Instructions...

- Halal Boneless Skinless Chicken Breast	36.25 Pound
- Extra Virgin Olive Oil	1 1/4 Quart 1/4 Cup
- Garlic Cloves	10.88 Clove
Minced	
- Ground Italian Seasoning	1/4 Cup 3 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
JHU Nolans on 33rd 12/2/2023 Lunch	For Use In Pizza Buffalo Chicken Ranch	25 4 oz
Nolans on 33rd 12/1/2023 Lunch		120 4 oz

JHU Nolans on 33rd

Friday 12/1/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

- Fz 4 oz Beef Patty	120 Ea.
- Small Potato Bun	120 Ea.
-	
1. Grill hamburger patties until they are 158 degrees F. Place grilled patty on bun	
-	
CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		120 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 6 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		6 4 oz

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	24 5.33 Oz
- Small Potato Bun	24 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch		24 Burger

JHU Nolans on 33rd

Grill

Friday 12/1/2023

Lunch

Tater Tots

Cooking Time: 20 minutes	Serving Pan:	Yield: 120 1/2 cup
Cooking Temp: 400	Serving Utensil:	Portions: 120 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-------------------------------|----------|
| - Tater Nuggets | 30 Pound |
| - Fryer Oil Susquehanna Mills | 3 Pound |

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

-

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

Nolans on 33rd
12/1/2023 Lunch

120 1/2 cup

JHU Nolans on 33rd

Passport

Friday 12/1/2023

Lunch

Passport Pasta Orzo Parmesan Basil

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Orzo Pasta	6 Pound
- Dairy-Free Margarine	2 1/4 Cup 2 Tablespoon
* Water	4 3/4 Gallon
- Grated Parmesan Cheese	3 1/2 Quart 1/4 Cup
- Dried Sweet Basil Leaf	1 3/4 Quart
- Coarse Kosher Salt	2 3/8 Teaspoon
- Ground Black Pepper	2 1/3 Tablespoon

1. Sauté orzo in margarine until slightly browned.

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

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

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd

12/1/2023 Lunch

120 1/2 cup

3 3/4 Gallon

JHU Nolans on 33rd
Friday 12/1/2023

Pizza & Pasta
Lunch

Bread Garlic Knots

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

Ingredients & Instructions...

- Roll Garlic Knot	120 1 Ea
--------------------	----------

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 serving	120 Each

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

* Chopped Garlic	1 3/4 Cup 2 Tablespoon
- Extra Virgin Olive Oil	1/2 Cup 2 Tablespoon
-	
1. Gather all ingredients	
2. Sautee garlic in olive oil for 15-30 seconds or until golden	

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	1 3/4 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 slice	15 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Lunch

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Lunch

Pizza Vegan Broccoli & Mushroom

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

Ingredients & Instructions...

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 slice	15 pizza

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	3 3/4 Cup

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Lunch

Spice Blend Pizza Seasoning

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

Ingredients & Instructions...

- Garlic Powder	2 7/8 Teaspoon
- Onion Powder	2 7/8 Teaspoon
- Dried Oregano Leaf	3 2/3 Tablespoon
- Dried Sweet Basil Leaf	2 7/8 Teaspoon
- Dried Thyme Leaf	1 1/2 Teaspoon
- Crushed Red Pepper	1 1/2 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	1.59 Ounce

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/1/2023

Lunch

Topping Pizza Veg Mushrooms Roasted

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

Ingredients & Instructions...

- Sld White Mushrooms Sliced 1/8"	4.88 Pound
- Extra Virgin Olive Oil	1 1/3 Tablespoon
- Coarse Kosher Salt	1 1/8 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 Lunch	For Use In Pizza Vegan Broccoli & Mushroom	3.75 Pound

JHU Nolans on 33rd

Soup

Friday 12/1/2023

[All Meals]

Soup Gumbo Chicken Sausage Shrimp GF In House

Cooking Time: 60 min	Serving Pan:	Yield: 90 8 oz
Cooking Temp: Med	Serving Utensil:	Portions: 120 6 oz Ladle
Internal Temp: 165		

Ingredients & Instructions...

- Canola Oil	9 Ounce
- Halal Bnls Sknls Chicken Thigh	13.5 Pound
- Jumbo Yellow Onion Peeled & Diced 1/4"	1.69 Pound
- Red Bell Pepper Diced 1/4"	1.69 Pound
- Celery Diced 1/4"	1.69 Pound
* Chopped Garlic	9 Ounce
- Dried Thyme Leaf	1 1/3 Tablespoon
- Ground Cayenne Pepper	1 1/8 Teaspoon
* GF Cajun Seasoning Spice Blend	2.25 Ounce
- Coarse Kosher Salt	6.8 Ounce
* Chicken Stock	13.5 Pound
- Bay Leaf	7.2 Leaf
- 5 oz 7" Andouille Pork Sausage Link Sliced Bias	4.5 Pound
- 90-110 Ct Tail Off Peeled Shrimp	4.5 Pound
- Okra	2.25 Pound
- Fresh Italian Parsley	1.13 Pound
- Cornstarch	2.25 Pound
* Water	1.13 Pound
- Green Onion Sliced Thin	1.13 Pound

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

2. In a pot on the stove top, heat oil over medium-high heat until shimmering. Add chicken and cook, tossing occasionally until browned, about 10 minutes. Remove chicken and reserve.

3. In the same pot cook onions, bell pepper, celery, garlic, thyme, cayenne, cajun seasoning, and salt until vegetables soften, 8 to 10 minutes. Add stock. Add bay leaves and return chicken and juices back into the pot. Bring to a boil, cover and reduce heat to low. Simmer until chicken is cooked through. Stir in sausage and cook until tender.

4. Create a slurry with the cornstarch and water. Add slurry to pot, mixing constantly to avoid lumps. Add in okra and shrimp. Cook till shrimp is pink and mixture has thickened. Fold in parsley and serve with rice. GARNISH with Green Onions. Hold and Serve hot 140F{CCP}

JHU Nolans on 33rd

Soup

Friday 12/1/2023

[All Meals]

Soup Gumbo Chicken Sausage Shrimp GF In House

Distribution...	Portions	Yield
Nolans on 33rd 12/1/2023 Lunch	120 6 oz Ladle	90 8 oz

JHU Nolans on 33rd

Soup

Friday 12/1/2023

[All Meals]

Spice Blend Cajun Seasoning GF

Cooking Time:	Serving Pan:	Yield: 2.25 Ounce
Cooking Temp:	Serving Utensil:	Portions: (see below)
Internal Temp: 70		

Ingredients & Instructions...

- Coarse Kosher Salt	2 7/8 Teaspoon
- Garlic Powder	1 1/3 Tablespoon
- Ground Spanish Paprika	2 2/3 Tablespoon
- Ground Black Pepper	2 Teaspoon
- Onion Powder	1 5/8 Teaspoon
- Ground Cayenne Pepper	1 3/4 Teaspoon
- Crushed Red Pepper	7/8 Teaspoon
- Ground Spanish Paprika	1/4 Teaspoon
- Ground Thyme	1/2 Teaspoon
- Ground Oregano	5/8 Teaspoon

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

2. Mix all spices together.

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/1/2023 [All Meals]	For Use In Soup Gumbo Chicken Sausage Shrimp GF In House	2.25 Ounce

JHU Nolans on 33rd

Waffle Bar

Friday 12/1/2023

[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
12/1/2023 Lunch

7 Waffle

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

[None]

Saturday 12/2/2023

Lunch

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 12/2/2023 Lunch	100 Slice	12.5 Pizza

JHU Nolans on 33rd

Carvery

Saturday 12/2/2023

Lunch

Pork Pulled BBQ

Cooking Time:	Serving Pan:	Yield: 2 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 3 oz
Internal Temp:		

Ingredients & Instructions...

- Ckd Seasoned No Sauce Pulled Pork	22 Pound
- Kansas City BBQ Sauce	3 Cup
* Water	1 Cup

-
- 1. Combine BBQ sauce and water.
- 2. Pour seasoning mixture over pulled pork.
- 3. Bake at 275 degrees F 15-20 minutes.
-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch	100 3 oz	2 Batch

JHU Nolans on 33rd

Carvery

Saturday 12/2/2023

Lunch

Salad Potato Carvery

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

Pre-Prep Instructions...

Allergens: Egg

Ingredients & Instructions...

- Idaho Potato	20 Pound
Washed, Dried, Peeled, Cut 1" Cubes	
- Canola Oil	1 Cup
- Apple Cider Vinegar	1 Cup
- Lemon Juice	2 Tablespoon
- Mustard Yellow Dispenser Pouch	1/4 Cup
- Coarse Kosher Salt	2 Tablespoon
- Ground Black Pepper	1 Teaspoon
- Peeled Hard Cooked Egg	24 Ea.
- Celery	2.5 Pound
- Jumbo Yellow Onion	4 Each
- Gourmet Mayonnaise	1 Quart

1. Peel, dice, and cook potatoes in steamer for 10 to 15 minutes, or until soft. Drain off excess liquid.

2. Make a marinade of oil, vinegar, lemon juice, and seasonings.

3. Add marinade to warm potatoes and mix gently. Marinate in refrigerator until cold. Cool from 140 degree F to 70 degree F within 2 hours; 70 degree F to at or below 40 degree F in an additional 4 hours for a total cooling time of 6 hours.

4. Add diced eggs, celery, and onions to potato marinade and mix lightly.

5. Add mayonnaise, mixing carefully to blend.

-

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

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

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

JHU Nolans on 33rd

Desserts

Saturday 12/2/2023

Lunch

Cookies Chocolate Chip

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

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

- 1.5 oz Fz Gourmet Choc Chip Cookie Dough 100 Ea.

Baked

-

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

-

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

Nolans on 33rd

12/2/2023 Lunch

100 Cookie

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Lunch

French Fries Sweet Potato

Cooking Time: 25-30 minutes	Serving Pan:	Yield: 100 1/2 cup
Cooking Temp: 375	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|-----------------------------------|-----------|
| - Straight Cut Sweet Potato Fries | 25 Pound |
| - Baked | |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |
| - | |

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

2. Season with salt and serve

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

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

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

Nolans on 33rd
12/2/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Saturday 12/2/2023

Grill Lunch

Grill Black Bean Burger

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

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub25 Ea.
-
1. Pre-heat grill to medium-high heat. Cook for approximately 5-7 minutes on each side. Do not flip the burger until it is charred
-
- CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023Lunch		25 Burger

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

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

Nolans on 33rd
12/2/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Saturday 12/2/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 5 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch		5 4 oz

JHU Nolans on 33rd

Grill

Saturday 12/2/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- 5.33 oz White Turkey Burger Patty	20 5.33 Oz
- Small Potato Bun	20 Ea.
-	
1. Place turkey burger on grill and cook 8 minutes on one side.	
2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F.	
-	
CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds	
CCP: Hold or serve hot food at or above 140 degrees F	

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch		20 Burger

JHU Nolans on 33rd

Passport

Saturday 12/2/2023

Lunch

Quesadilla Chicken

Cooking Time: 20 minutes	Serving Pan:	Yield: 2 Batch
Cooking Temp: 400	Serving Utensil:	Portions: 100 Quesadilla
Internal Temp:		

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

- Dcd Chicken Breast	10 Pound
- Fthr Shrd Monterey Jack Cheese	7 Pound
- Pepper Chili Green Diced	1 1/4 Quart
- Jumbo Yellow Onion	2 Cup
- Sour Cream	1 Quart
- 6" Flour Tortilla	100 Ea.
- Sour Cream	1 1/2 Cup

For topping

-

1. Gather all ingredients**2. Preheat oven to 400 degrees F****3. Combine cooked chicken with cheese, peppers, diced onions, and sour cream****4. Measure a #8 scoop into center of each tortilla****5. Bake in oven at 400 degrees F for 20 minutes****6. Top with sour cream and serve warm**

-

CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/2/2023 Lunch

100 Quesadilla

2 Batch

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/2/2023

Lunch

Bread Garlic Texas Toast

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

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

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

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

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

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

Nolans on 33rd
12/2/2023 Lunch

100 Slice

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/2/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/2/2023

Lunch

Pizza Meat Sausage Pork

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
- Cnd Italian Pizza Sauce	4.88 Pound
- Shredded Part Skim Mozzarella Cheese	6.5 Pound
- Ground Sweet Mild Italian Pork Sausage	6.5 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 12/2/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Root

Saturday 12/2/2023

Lunch

Cornbread

Cooking Time: 20-35 min	Serving Pan:	Yield: 1.86 12x18x2" baking pan
Cooking Temp: 425	Serving Utensil:	Portions: 100 2x2 square
Internal Temp:		

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

* Water	2 1/4 Quart 1/2 Cup
- Add Water Cornbread Mix	6.05 Pound
-	

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch	100 2x2 square	1.86 12x18x2" baking pan

JHU Nolans on 33rd

Root

Saturday 12/2/2023

Lunch

Ribs Seitan

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

Ingredients & Instructions...

- Seitan	15.63 Pound
- BBQ Sauce	3 Gallon 2 Cup

1. Gather all ingredients

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

3. Generously brush the top with barbecue sauce

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

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

6. Remove and serve warm

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

Distribution...	Portions	Yield
Nolans on 33rd 12/2/2023 Lunch		100 Rib

JHU Nolans on 33rd

Root

Saturday 12/2/2023

Lunch

Root Beans Baked

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

Ingredients & Instructions...

- Great Northern Beans	8 Pound
* Water	3 Gallon
- Jumbo Yellow Onion	1 Cup
- Coarse Kosher Salt	2 Tablespoon
- Light Brown Sugar	1 Cup
- Ground Mustard	2 Teaspoon
- White Vinegar	2 2/3 Tablespoon
- Light Molasses	1 1/2 Cup
- Ketchup	1 Quart

1. Soak beans overnight in water. Drain beans and cover with fresh water. Boil for 10 minutes, then reduce heat and simmer for 1 hour.

2. Dice onions. Add salt, brown sugar, mustard, vinegar, molasses, ketchup, and onion to beans. Bake in oven at 350 degree F for 3-4 hours, or until beans are tender and sauce thickens.

-

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

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

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

JHU Nolans on 33rd

Saturday 12/2/2023

Root Lunch

Root Corn Steamed

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...

- Fz Corn	16 1 Lb Bag
* Water	1 Gallon

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

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

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

JHU Nolans on 33rd

Soup

Saturday 12/2/2023

[All Meals]

Soup Bean Black Vegan In House

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

Ingredients & Instructions...

- Canola Oil	1/2 Cup 1/3 Tablespoon
- Onion Red Jumbo 25# Peeled & Diced 1/4"	4.23 Pound
- Carrot Jumbo 50# Diced 1/4"	2.11 Pound
- Red Bell Pepper Diced 1/4"	2.11 Pound
* Chopped Garlic	4.23 Ounce
- Jalapeno Pepper Seeded & Diced 1/4"	3.17 Ounce
- Cnd Conc Extra Heavy Crushed Tomatoes	2.12 #10 Can
* Mirepoix Stock Made in Advance & Reserved	3 Gallon 2 3/4 Cup
- Ground Oregano	1/4 Cup 5/8 Teaspoon
- Black Beans Drained & Rinsed	2.12 #10 Can
- Ground Cumin	1/4 Cup 5/8 Teaspoon
- Coarse Kosher Salt	1/4 Cup 5/8 Teaspoon
- Ground Cayenne Pepper	2 1/8 Teaspoon
- Fresh Cilantro Chopped	2.11 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

Saturday 12/2/2023

[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 12/2/2023 Lunch	100 8 oz	6 1/4 Gallon 1 Cup
Overproduction...	10 8 oz	2 1/2 Quart 1/2 Cup

JHU Nolans on 33rd

Soup

Saturday 12/2/2023

[All Meals]

Stock Mirepoix

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

Ingredients & Instructions...

- Mirepoix Soup Base Paste	1/2 Cup 1 2/3 Tablespoon
* Water	3 Gallon 2 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 12/2/2023 [All Meals]	For Use In Soup Bean Black Vegan In House	3 Gallon 2 3/4 Cup

JHU Nolans on 33rd

Waffle Bar

Saturday 12/2/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients

2. Beat eggs and water together

3. Add waffle mix and mix well

4. Stir in melted margarine and mix thoroughly

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

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

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

Distribution...**Portions****Yield**Nolans on 33rd
12/2/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Lunch

Chicken Baked 8 Way

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

Ingredients & Instructions...

- Halal Cut 8 Pieces Chicken	38 Pound
- Canola Oil	2 Cup
- Garlic Powder	1/4 Cup
- Ground Black Pepper	2 Tablespoon

1. Gather all ingredients**2. Place chicken in roasting pans. Brush chicken with oil****3. Combine garlic powder and black pepper. Sprinkle over chicken****4. Bake at 350 degrees F for 50-60 minutes, or until done****Note:****For 3 oz meat portions: 1 breast, or 1 thigh and 1 drumstick, or 1 thigh and 1 wing****CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F**

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

JHU Nolans on 33rd

[None]

Sunday 12/3/2023

Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch	10 8 oz	1 1/4 Gallon

JHU Nolans on 33rd

Carvery

Sunday 12/3/2023

Lunch

Blend Vegetable California Normandy

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

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

- Fz California Normandy Vegetable Blend	20 Pound
* Water	1 Gallon
- Dairy-Free Margarine	1 Pound

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

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

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

JHU Nolans on 33rd

Sunday 12/3/2023

Deli Lunch

Chips Potato Homemade

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

Ingredients & Instructions...

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

2. Fill fryer basket no more than half full.

3. Deep fry for 6 minutes.

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

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

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

JHU Nolans on 33rd

Desserts

Sunday 12/3/2023

Lunch

Cookie Snickerdoodle

Cooking Time: 12-15 minutes	Serving Pan:	Yield: 100 Cookie
Cooking Temp: 350	Serving Utensil:	Portions: 100 Cookie
Internal Temp:		

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

- Light Brown Sugar	1 1/2 Cup
- Ground Cinnamon	1/4 Cup
- Frozen Sugar Cookie Dough	100 Ea.

-

1. Gather all ingredients
2. Preheat oven to 350 degrees F
3. Combine brown sugar and cinnamon. Mix well
4. Roll sugar cookies in cinnamon sugar mixture
5. Lay out cookies on greased sheet pans about 1 inch apart
6. Sprinkle cinnamon over cookie dough
7. Bake in oven at 350 degrees F for 12-15 minutes, or until lightly browned
8. Let cool and serve

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

Nolans on 33rd
12/3/2023 Lunch

100 Cookie

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Lunch

Grill Black Bean Burger

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

Ingredients & Instructions...

- 3.4 oz Black Bean Beef Sub 25 Ea.

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

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

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

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

Nolans on 33rd
12/3/2023 Lunch

25 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Lunch

Grill Cheeseburger

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

Ingredients & Instructions...

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Lunch

Grill Chicken Breast

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

Ingredients & Instructions...

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

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

-

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

Nolans on 33rd

12/3/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Sunday 12/3/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Lunch

Grill Plant Based Perfect Burger

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

Ingredients & Instructions...

- Plant Based Perfect Burger 100 4 OZ

1. Keep frozen prior to cooking.

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch		100 4 oz

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch		100 Burger

JHU Nolans on 33rd

Grill

Sunday 12/3/2023

Lunch

Wings Chicken BBQ

Cooking Time: 25-30 minutes Cooking Temp: 350 Internal Temp:	Serving Pan: Serving Utensil:	Yield: 100 Each Portions: 100 Each
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Ingredients & Instructions...

- Organic 1&2 Joint Chicken Wings	100 Each
- BBQ Sauce	1 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 12/3/2023 Lunch		100 Each

JHU Nolans on 33rd

Passport

Sunday 12/3/2023

Lunch

Passport Broccoli Roasted

Cooking Time: 10 min	Serving Pan:	Yield: 0.73 Batch
Cooking Temp: 375°	Serving Utensil:	Portions: (see below)
Internal Temp: 145		

Ingredients & Instructions...

- Broccoli Florets 4/3#	5.11 Pound
Trimmed, Cut in Small Florets	
- Canola Oil	0.7 Ounce
- Coarse Kosher Salt	3/4 Teaspoon
- Ground Black Pepper	3/8 Teaspoon

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

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

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

4. Roast on sheet trays for 10 minutes at 375 degrees F or until done

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/3/2023 Lunch	For Use In Pizza Meat White Garlic Bacon Broccoli	0.73 Batch

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Lunch

Garlic Minced Sauteed in Olive Oil

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

Ingredients & Instructions...

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

-

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/3/2023 Lunch	For Use In Pizza Meat White Garlic Bacon Broccoli	1 1/2 Cup 2 Tablespoon

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch	100 slice	13 Pizza
Overproduction...	4 slice	1 Pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Lunch

Pizza Meat White Garlic Bacon Broccoli

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
- Shredded Part Skim Mozzarella Cheese	3.25 Pound
- Shredded Mild Cheddar Cheese	3.25 Pound
* Roasted Broccoli Passport	4.88 Pound
- Bacon	3.25 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 12/3/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Lunch

Pizza Pepperoni

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

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

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

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

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

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

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

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

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

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch	100 slice	13 pizza
Overproduction...	4 slice	1 pizza

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/3/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

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

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

Distribution...	Portions	Yield
JHU Nolans on 33rd 12/3/2023 Lunch	For Use In Pizza Meat White Garlic Bacon Broccoli	3 1/4 Cup

JHU Nolans on 33rd

Root

Sunday 12/3/2023

Lunch

Rice White

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

Ingredients & Instructions...

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch	100 1/2 cup	2 2" Hotel Pan
Overproduction...	28 1/2 cup	0.5 2" Hotel Pan

JHU Nolans on 33rd

Root

Sunday 12/3/2023

Lunch

Root Pasta Noodles Sesame

Cooking Time:	Serving Pan:	Yield: 6.25 Batch
Cooking Temp:	Serving Utensil:	Portions: 100 1/2 cup
Internal Temp:		

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

- Fresh Cilantro	3 Cup 2 Tablespoon
- Fresh Basil	3 Cup 2 Tablespoon
- Green Onion	12.5 Each
- Red Bell Pepper Sliced Thin	12.5 Ea.
- Yellow Bell Pepper Diced	12.5 Ea.
- Julienne Carrots	2.08 Pound
- Buckwheat Soba Noodles	6.25 Pound
- Rice Wine Vinegar	1 1/2 Quart 1/4 Cup
- Extra Virgin Olive Oil	1/4 Cup 2 Tablespoon
- Roasted Sesame Oil	3/4 Cup 1/3 Tablespoon
* Chopped Garlic	3/4 Cup 1/3 Tablespoon
- GF Tamari Soy Sauce	3/4 Cup 1/3 Tablespoon
- Light Brown Sugar	3/4 Cup 1/3 Tablespoon

1. Gather all ingredients**2. Defrost noodles under running water or blanch in hot water for 1-2 minutes. Remove and drain excess water****3. Combine chopped cilantro, chopped basil, sliced green onion, diced peppers, shredded carrots, and noodles in a large bowl****4. Blend vinegar, olive oil, sesame oil, garlic, soy sauce, and brown sugar in a medium bowl****5. Pour dressing over salad and toss to coat****Cool from 140 degrees F to 70 degrees F within 2 hours; 70 degrees F to at or below 40 degrees F in an additional 4 hours for a total cooling time of 6 hours****CCP: Cook to a minimum internal temperature of 140 degrees F****CCP: Hold or serve cold food at or below 40 degrees F**

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch	100 1/2 cup	6.25 Batch

JHU Nolans on 33rd

Root

Sunday 12/3/2023

Lunch

Tofu Fried Crispy Plain

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

Ingredients & Instructions...

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

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

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

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

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

SERVICE:

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

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

JHU Nolans on 33rd

Soup

Sunday 12/3/2023

Lunch

Soup Cream of Mushroom In House

Cooking Time:	Serving Pan:	Yield: 215.41 6 oz ladle
Cooking Temp:	Serving Utensil:	Portions: 100 8 oz
Internal Temp:		

Pre-Prep Instructions...

Allergen: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

- Portobello Mushroom	8.62 Pound
- Jumbo Yellow Onion	1 1/2 Quart 1/4 Cup
- Dairy-Free Margarine	1 1/2 Quart 1/4 Cup
- Unbleached All Purpose Flour	3 3/4 Quart
- Mirepoix Soup Base Paste	3/4 Cup 2/3 Tablespoon
* Water	2 1/4 Gallon 2 3/4 Cup
- Milk 2% .5 GAL Warm	5 1/4 Gallon 2 Cup
- Ground Thyme	1 2/3 Tablespoon
-	

1. Saute mushrooms and onion in margarine.

2. Add flour. Cook for 5 minutes, stirring constantly (do not brown).

3. Add vegetable soup base and water, stirring until smooth.

4. Add warm milk and thyme.

-

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

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

Distribution...	Portions	Yield
Nolans on 33rd 12/3/2023 Lunch	100 8 oz	215.41 6 oz ladle

JHU Nolans on 33rd

Waffle Bar

Sunday 12/3/2023

[All Meals]

Waffles

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

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

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

1. Gather all ingredients**2. Beat eggs and water together****3. Add waffle mix and mix well****4. Stir in melted margarine and mix thoroughly****5. Pour 1/4 cup batter into waffle machine. Remove when golden brown****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
12/3/2023 Lunch

6 Waffle