

JHU Nolans on 33rd

[None]

Monday 12/4/2023

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 12/4/2023 Lunch | 100 1/2 cup | 2 2" Hotel Pan |
| Overproduction... | 28 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

Monday 12/4/2023

[None]
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------|
| Nolans on 33rd 12/4/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Nourish Chicken Pan Sauce

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

Ingredients & Instructions...

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

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

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

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

4. Keep warm and serve atop roasted chicken.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-----------------|
| Nolans on 33rd 12/4/2023 Lunch | 50 2 oz | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Nourish Parsley Carrots

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/4/2023 Lunch | 50 4 oz | 12.5 Pound |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Nourish Plant Based Perfect Burger

| | | |
|----------------|------------------|------------------|
| Cooking Time: | Serving Pan: | Yield: 3 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 3 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger3 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 12/4/2023Lunch | | 3 4 oz |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Nourish Whole Chicken

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

Ingredients & Instructions...

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

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

2) Cook to minimum internal temperature of 165 degrees F

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|----------|
| JHU Nolans on 33rd 12/4/2023 Lunch | For Use In Nourish Chicken Pan Sauce | 0.3 Each |
| Nolans on 33rd 12/4/2023 Lunch | 50 3 oz | 4 Each |
| Overproduction... | 7 3 oz | 1 Each |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

| | | |
|-----------------------|-------------------------|--|
| Cooking Time: | Serving Pan: | Yield: 12.5 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4.5 ounces cooked |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------|------------------------|
| - Gluten-Free Gemelli Pasta | 12.5 8 Oz |
| * Water | 6 1/4 Gallon |
| - Coarse Kosher Salt | 1/2 Cup 1/3 Tablespoon |

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------------|----------|
| Nolans on 33rd 12/4/2023 Lunch | 100 4.5 ounces cooked | 13 Pound |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Pasta Penne Plain Cooked

| | | |
|----------------|------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz portion |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|----------------------|
| - Penne Rigate Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------------|----------|
| Nolans on 33rd 12/4/2023 Lunch | 100 4 oz portion | 25 Pound |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Pasta Spaghetti Thin Plain Cooked

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------|----------------------|
| - 10" Thin Spaghetti Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/4/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

[None]

Monday 12/4/2023

Lunch

Peas Steamed

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

Ingredients & Instructions...

| | |
|-----------------|-------------|
| - Fz Green Peas | 16 1 Lb Bag |
| * Water | 1 Gallon |

1. Boil or steam peas 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 12/4/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Lunch

Broccoli Florets Steamed

| | | |
|-----------------------|-------------------------|---------------------------------|
| 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 (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Nolans on 33rd
12/4/2023 Lunch

100 1/2 cup

1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Lunch

BYOB Meatballs Oven Roasted

| | | |
|--------------------------------|-------------------------|-------------------------------|
| Cooking Time: 11-13 min | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: 375° | Serving Utensil: | Portions: 100 meatball |
| Internal Temp: 158 | | |

Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese 20 Pound

-

1. Preheat oven to 375° F.
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.
3. Bake frozen product for 11-13 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 12/4/2023 Lunch | 100 meatball | 2 Batch |

JHU Nolans on 33rd
Monday 12/4/2023

B.Y.O.B.
Lunch

BYOB Parmesan Cheese

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 serving |
| Cooking Temp: | Serving Utensil: | Portions: 6.25 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|---------------------|
| - Grated Parmesan Cheese | 1 1/2 Quart 1/4 Cup |
| - | |
| CCP: Hold or serve cold food at or below 40 degrees F | |

| Distribution... | Portions | Yield |
|-----------------------------------|------------|-------------|
| Nolans on 33rd 12/4/2023 Lunch | 6.25 Pound | 100 serving |

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

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

12/4/2023 Lunch

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

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 12/4/2023 Lunch | 6.25 Pound | 0.36 serving |

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Lunch

Quinoa Cooked

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

Ingredients & Instructions...

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

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

Nolans on 33rd
12/4/2023 Lunch

40 4 oz

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Lunch

Sauce Alfredo

| | | |
|-----------------------------|-------------------------|----------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1 3/4 Gallon 4 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: 100 2 oz |
| Internal Temp: 165 | | |

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

| | |
|------------------------------------|---------------------------|
| - Dairy-Free Margarine | 1 Pound |
| * Chopped Garlic | 1/4 Cup 1/8 Teaspoon |
| - Unbleached All Purpose Flour | 1 Pound |
| - Milk 2% .5 GAL | 1 1/2 Gallon |
| - Heavy Cream | 2 Quart 1/4 Cup |
| - Shrd Aged Asiago Cheese | 3.04 Pound |
| - Coarse Kosher Salt | 2 1/3 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon 3/8 Teaspoon |
| - Fresh Italian Parsley Chopped | 1/4 Cup 4 Tablespoon |

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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 12/4/2023 Lunch | 100 2 oz | 1 3/4 Gallon 4 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Monday 12/4/2023

Lunch

Sauce Marinara

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 3 1/2 Quart 1/2 Cup |
| Cooking Temp: MedH | Serving Utensil: | Portions: 101 2 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|----------------|
| - Extra Virgin Olive Oil | 2 1/4 Teaspoon |
| - Jumbo Yellow Onion Peeled & Diced 1/4" | 2.86 Ounce |
| - Coarse Kosher Salt | 1/2 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
| - Dried Sweet Basil Leaf | 1/2 Teaspoon |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 1.91 #10 Can |
| * Water | 2.86 Ounce |

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------------------|
| Nolans on 33rd 12/4/2023 Lunch | 100 2 oz | 3 1/2 Quart 1/2 Cup |
| Overproduction... | 2 2 oz | 3 2/3 Tablespoon |

JHU Nolans on 33rd

Monday 12/4/2023

Carvery
Lunch

Asparagus Grilled Carvery

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Jumbo Asparagus

14 Pound
- Extra Virgin Olive Oil

1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/4/2023 Lunch | | 100 3 Oz |

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

Lunch

Beans Black Seasoned Carvery

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 0.68 Can Batch |
| Cooking Temp: Med H | Serving Utensil: | Portions: (see below) |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|--|--------------|
| - Canola Oil | 1.4 Ounce |
| - Jumbo Yellow Onion Diced 3/8" | 5.44 Ounce |
| * Chopped Garlic | 0.68 Ounce |
| - Cnd Chipotle Peppers in Adobo Sauce | 0.68 Ounce |
| - Pepper Chili Green Diced | 2.72 Ounce |
| - Seasoned Black Beans | 4.76 Pound |
| - Coarse Kosher Salt | 5/8 Teaspoon |
| - Ground Cumin | 5/8 Teaspoon |
| - Tomato Plum (Roma) 25# Diced 1/4" | 4.08 Ounce |

1. Hydrate beans according to package directions.

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

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

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

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|----------------|
| JHU Nolans on 33rd 12/4/2023 Lunch | For Use In Pizza Veg Black Bean Avocado Feta | 0.68 Can Batch |

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

Lunch

Carvery Pasta Orzo Parmesan Basil

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Soy, Wheat

Ingredients & Instructions...

| | |
|--------------------------|--------------|
| - Orzo Pasta | 5 Pound |
| - Dairy-Free Margarine | 2 Cup |
| * Water | 4 Gallon |
| - Grated Parmesan Cheese | 3 Quart |
| - Dried Sweet Basil Leaf | 1 1/2 Quart |
| - Coarse Kosher Salt | 2 Teaspoon |
| - Ground Black Pepper | 2 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.

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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

12/4/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

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 12/4/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Monday 12/4/2023

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 12/4/2023 Lunch | For Use In Chicken Thigh Marinated Char Grilled | 0.07 Batch |

JHU Nolans on 33rd

Desserts

Monday 12/4/2023

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.

-

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

-

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

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

Nolans on 33rd
 12/4/2023 Lunch

100 Cookie

JHU Nolans on 33rd

Desserts

Monday 12/4/2023

Lunch

Pie Coconut Cream In House

| | | |
|----------------|------------------|------------------------|
| Cooking Time: | Serving Pan: | Yield: 10 Pie |
| Cooking Temp: | Serving Utensil: | Portions: 100 1/10 Pie |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Dairy, Eggs, Gluten, Tree Nuts, Wheat

Ingredients & Instructions...

| | |
|-----------------------------|------------------|
| - 9" Fz 3" Deep Pie Shell | 10 8 Oz Each |
| - Sugar | 1 Quart 1/2 Cup |
| - Coarse Kosher Salt | 1 1/2 Teaspoon |
| - Imitation Vanilla Extract | 1 1/3 Tablespoon |
| - Liquid Whole Egg | 1 1/2 Quart |
| - Milk 2% .5 GAL | 1 1/2 Gallon |
| - Organic Shredded Coconut | 2 Pound |

1. Bake pie shell according to package instructions until light brown
2. Add sugar, salt, vanilla, and eggs and mix together
3. Heat milk. Add hot milk to egg mixture, slowly at first, then more rapidly
4. Add shredded coconut. Mix together
5. Pour into partially baked pie shells
6. Bake at 450 degrees F for 15 minutes. The custard filling is done when a knife inserted halfway between the edge and center comes out clean
7. After cooling, cut each pie into 10 slices

CCP: Cool from 140 degrees F to 70 degrees within 2 hours. Cool from 70 degrees F to at or below 40 degrees F within an additional 4 hours for a total cooling time of 6 hours

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

| Distribution... | Portions | Yield |
|-----------------------------------|--------------|--------|
| Nolans on 33rd 12/4/2023 Lunch | 100 1/10 Pie | 10 Pie |

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Lunch

Appetizer Macaroni and Cheese Bites

| | | |
|----------------------------------|-------------------------|--------------------------------|
| Cooking Time: 4-6 minutes | Serving Pan: | Yield: 500 0.6 Oz Piece |
| Cooking Temp: 375 | Serving Utensil: | Portions: 100 5 Pieces |
| 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...

| | |
|-------------------------------|------------------|
| - Macaroni & Cheese Bites | 500 0.6 Oz Piece |
| - Fryer Oil Susquehanna Mills | 1.88 Pound |

Approx. 80 pieces per bag

-

1. Gather all ingredients

2. Deep fry frozen product at 350 degrees F for 2 minutes and 15 seconds to 2 minutes and 30 seconds.

-

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|------------------|
| Nolans on 33rd 12/4/2023 Lunch | 100 5 Pieces | 500 0.6 Oz Piece |

JHU Nolans on 33rd

Grill

Monday 12/4/2023

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 |

1. Gather all ingredients

2. Preheat deep fryer to 350 degrees F

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

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

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

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

Nolans on 33rd
12/4/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Monday 12/4/2023

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 12/4/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Monday 12/4/2023

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
12/4/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Monday 12/4/2023

Grill Lunch

Grill Hamburger

| | | |
|-----------------------------|-------------------------|----------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 50 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 50 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|--------|
| - Fz 4 oz Beef Patty | 50 Ea. |
| - Small Potato Bun | 50 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 12/4/2023 Lunch | | 50 Burger |

JHU Nolans on 33rd

Monday 12/4/2023

Grill 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 12/4/2023 Lunch | | 5 4 oz |

JHU Nolans on 33rd

Grill

Monday 12/4/2023

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 12/4/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Lunch

Vegetarian Nachos Supreme

| | | |
|-----------------------|-------------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 38.25 nachos |
| Cooking Temp: | Serving Utensil: | Portions: 100 5 oz |
| Internal Temp: | | |

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

| | |
|----------------------|----------------------|
| - Jumbo Yellow Onion | 3/4 Cup 3/4 Teaspoon |
|----------------------|----------------------|

Diced

| | |
|------------------------------|----------------|
| - Meatless Beef Sub Crumbles | 5.74 Pound |
| - Garlic Powder | 1 1/2 Teaspoon |
| - Dark Red Kidney Beans | 0.52 #10 Can |

Drained

| | |
|--------------------------------------|----------------------|
| - Cnd Tomato Sauce | 0.26 #10 Can |
| - Dark Chili Powder | 1 1/8 Teaspoon |
| - Vegan Worcestershire Sauce | 1 7/8 Teaspoon |
| - Cnd Cheddar Cheese Sauce | 1.3 #10 Can |
| - Cnd Slcd Jalapeno Peppers in Brine | 3/4 Cup 3/4 Teaspoon |
| - Cnd Pitted Ripe Olives | 1 1/2 Cup |

Diced

| | |
|--------------------|------------|
| - Tomatoes 6X6 25# | 4.59 Pound |
| Diced | |

Diced

| | |
|------------------------------------|-----------------|
| - Round Salted Corn Tortilla Chips | 2.39 Pound |
| - Sour Cream | 1 Quart 3/4 Cup |
| - Fz Pouch Guacamole | 2 1/2 Cup |

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

-

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

JHU Nolans on 33rd

Grill

Monday 12/4/2023

Lunch

Vegetarian Nachos Supreme

| | | | |
|----------------|-------|----------|--------------|
| Nolans on 33rd | | | |
| 12/4/2023 | Lunch | 100 5 oz | 38.25 nachos |

JHU Nolans on 33rd

Passport

Monday 12/4/2023

Lunch

Chicken Tuscan Garlic Stuffed

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

Pre-Prep Instructions...

Allergens: Dairy

Ingredients & Instructions...

| | |
|--|---------------------------|
| - Halal Boneless Skinless Chicken Breast | 50 Each |
| - Slcd WM Mozzarella Cheese | 50 Slice |
| - Julienne Sun Dried Tomato Strips | 1 1/2 Quart 1/4 Cup |
| - Extra Virgin Olive Oil | 1 1/2 Cup 1 Tablespoon |
| - Ground Italian Seasoning | 1 Cup 2/3 Tablespoon |
| - Heavy Cream | 1 1/2 Quart 1/4 Cup |
| * Chicken Stock | 3 Cup 2 Tablespoon |
| - Garlic Powder | 2 Tablespoon 1/4 Teaspoon |
| - Ground Italian Seasoning | 1/4 Cup 1/2 Teaspoon |
| - Grated Parmesan Cheese | 3 Cup 2 Tablespoon |
| - Fz Basil Pesto Sauce | 3 Cup 2 Tablespoon |

1. Preheat oven to 375 degrees F.

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

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

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

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

6. Warm Pesto sauce and pour over baked chicken.

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/4/2023 Lunch | | 100 4 oz |

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

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
12/4/2023 Lunch

100 Slice

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

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 12/4/2023 Lunch | For Use In Pizza Veg Black Bean Avocado Feta | 1 1/2 Cup 2 Tablespoon |

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

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 12/4/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

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 12/4/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Lunch

Pizza Veg Black Bean Avocado Feta

| | | |
|----------------------------|-------------------------|----------------------------|
| 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 |
| * Seasoned Black Beans | 4.88 Pound |
| - Shredded Part Skim Mozzarella Cheese | 3.25 Pound |
| - Feta Cheese Crumbles | 3.25 Pound |
| - Tomatoes 6X6 25# | 4.06 Pound |
| Sliced | |
| Diced 1/4" | |
| - Green Onion | 1.63 Pound |
| 1/4" Cut on a Bias | |
| - Fresh Cilantro | 13 Ounce |
| Chopped | |
| - Diced Avocado | 4.88 Pound |

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

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

3. Spread 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. Add seasoned black beans and diced tomato. Combine shredded mozzarella and crumbled feta together. Spread cheese blend 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. Top with chopped cilantro, sliced green onion, and diced avocado. Cut into **EIGHT (8)** even slices

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

Distribution...

Portions

Yield

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Lunch

Pizza Veg Black Bean Avocado Feta

| | | |
|-------------------|-----------|----------|
| Nolans on 33rd | | |
| 12/4/2023 | Lunch | |
| | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Monday 12/4/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|-----------|
| JHU Nolans on 33rd 12/4/2023 Lunch | For Use In Pizza Veg Black Bean Avocado Feta | 3 1/4 Cup |

JHU Nolans on 33rd

Root

Monday 12/4/2023

Lunch

Bolognese Vegan

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

Ingredients & Instructions...

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

1. Gather all ingredients

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

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

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

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

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

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

Distribution...

Portions

Yield

JHU Nolans on 33rd
Monday 12/4/2023

Root
Lunch

Bolognese Vegan

| | | | |
|----------------|-------|-----------|-------------------|
| Nolans on 33rd | | | |
| 12/4/2023 | Lunch | 100 1 cup | 3.13 2" Hotel Pan |

JHU Nolans on 33rd

Root

Monday 12/4/2023

Lunch

Nourish Sauteed Spinach

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|--------------------|
| Nolans on 33rd 12/4/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Monday 12/4/2023

Lunch

Spinach Wilted with Tomatoes

| | | |
|-----------------------|-------------------------|------------------------------|
| 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...**

| | |
|--------------------------|--------------|
| - Spinach | 25 Pound |
| - Extra Virgin Olive Oil | 1 1/2 Cup |
| * Chopped Garlic | 1 1/2 Cup |
| - Coarse Kosher Salt | 1 Tablespoon |
| - Ground Black Pepper | 1/4 Cup |
| - Red Grape Tomatoes | 6 Pound |
| - Dairy-Free Margarine | 1 Cup |

1. Rinse spinach well in cold water. Remove stems from spinach and tear into smaller pieces.
2. In a large pot, heat olive oil and sauté minced garlic over medium heat for about 1 minute, but do not brown.
3. Add spinach, salt, and pepper to pot and toss with garlic oil.
4. Cover the pot and cook for 2 minutes. Uncover the pot, turn heat to high, and cook spinach for another minute, stirring occasionally until spinach is wilted.
5. Cut tomatoes in half. Toss spinach lightly with margarine and cherry tomatoes.

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

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

Distribution...**Portions****Yield**Nolans on 33rd
12/4/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Salad Bar

Monday 12/4/2023

Lunch

Beans Lentils Brown Cooked

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

Ingredients & Instructions...

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------|
| Nolans on 33rd 12/4/2023 Lunch | 50 1/2 cup | 25 Pound |

JHU Nolans on 33rd

Waffle Bar

Monday 12/4/2023

[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
12/4/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

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 12/5/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Lunch

Nourish Beets Yellow Roasted

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/5/2023 Lunch | 50 4 oz | 12.5 Pound |

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Lunch

Nourish Herb Roasted Turkey Breast

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 51.75 Each |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|-------------|
| - Netted SkOn Roast Whole Turkey Breast | 12.94 Pound |
| - Fresh Rosemary | 3.23 Pound |
| - Fresh Sage | 3.23 Pound |
| - Fresh Thyme | 3.23 Pound |
| - Fresh Italian Parsley | 3.23 Pound |

1. Season with salt only.**2. Cook to a minimum internal temperature of 165 degrees F for 15 seconds**

-

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

| Distribution... | Portions | Yield |
|---------------------------------------|--|--------------|
| JHU Nolans on 33rd 12/5/2023 Lunch | For Use In Nourish Turkey Pan Sauce | 1.75 Each |
| Nolans on 33rd 12/5/2023 Lunch | | 50 Each |

JHU Nolans on 33rd

Tuesday 12/5/2023

[None]
Lunch

Nourish Plant Based Perfect Burger

| | | |
|----------------|------------------|------------------|
| Cooking Time: | Serving Pan: | Yield: 3 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 3 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger3 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 12/5/2023Lunch | | 3 4 oz |

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Lunch

Nourish Turkey Pan Sauce

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

Ingredients & Instructions...

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

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

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

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

4. Keep warm and serve atop sliced turkey breast.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-----------------|
| Nolans on 33rd 12/5/2023 Lunch | 50 2 oz | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

| | | |
|-----------------------|-------------------------|--|
| Cooking Time: | Serving Pan: | Yield: 12.5 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4.5 ounces cooked |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------|------------------------|
| - Gluten-Free Gemelli Pasta | 12.5 8 Oz |
| * Water | 6 1/4 Gallon |
| - Coarse Kosher Salt | 1/2 Cup 1/3 Tablespoon |

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------------|----------|
| Nolans on 33rd 12/5/2023 Lunch | 100 4.5 ounces cooked | 13 Pound |

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Lunch

Pasta Penne Plain Cooked

| | | |
|-----------------------|-------------------------|-----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz portion |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|----------------------|
| - Penne Rigate Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

-

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------------|----------|
| Nolans on 33rd 12/5/2023 Lunch | 100 4 oz portion | 25 Pound |

JHU Nolans on 33rd

[None]

Tuesday 12/5/2023

Lunch

Pasta Spaghetti Thin Plain Cooked

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------|----------------------|
| - 10" Thin Spaghetti Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/5/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Tuesday 12/5/2023

[None]
Lunch

Peas Steamed

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

Ingredients & Instructions...

| | |
|---|-------------|
| - Fz Green Peas | 16 1 Lb Bag |
| * Water | 1 Gallon |
| - | |
| 1. Boil or steam peas 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 12/5/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Lunch

Broccoli Florets Steamed

| | | |
|-----------------------|-------------------------|---------------------------------|
| 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 (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/5/2023 Lunch

100 1/2 cup

1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Lunch

BYOB Meatballs Oven Roasted

| | | |
|--|--|--|
| Cooking Time: 11-13 min Cooking Temp: 375° Internal Temp: 158 | Serving Pan: Serving Utensil: | Yield: 2 Batch Portions: 100 meatball |
|--|--|--|

Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese 20 Pound

-

1. Preheat oven to 375° F.
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.
3. Bake frozen product for 11-13 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 12/5/2023 Lunch | 100 meatball | 2 Batch |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Lunch

BYOB Parmesan Cheese

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 serving |
| Cooking Temp: | Serving Utensil: | Portions: 6.25 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|---------------------|
| - Grated Parmesan Cheese | 1 1/2 Quart 1/4 Cup |
|--------------------------|---------------------|

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|-------------|
| Nolans on 33rd 12/5/2023 Lunch | 6.25 Pound | 100 serving |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

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

12/5/2023 Lunch

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

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 12/5/2023 Lunch | 6.25 Pound | 0.36 serving |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Lunch

Quinoa Cooked

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

Ingredients & Instructions...

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------|
| Nolans on 33rd 12/5/2023 Lunch | | 40 4 oz |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Lunch

Sauce Alfredo

| | | |
|-----------------------------|-------------------------|----------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1 3/4 Gallon 4 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: 100 2 oz |
| Internal Temp: 165 | | |

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

| | |
|------------------------------------|---------------------------|
| - Dairy-Free Margarine | 1 Pound |
| * Chopped Garlic | 1/4 Cup 1/8 Teaspoon |
| - Unbleached All Purpose Flour | 1 Pound |
| - Milk 2% .5 GAL | 1 1/2 Gallon |
| - Heavy Cream | 2 Quart 1/4 Cup |
| - Shrd Aged Asiago Cheese | 3.04 Pound |
| - Coarse Kosher Salt | 2 1/3 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon 3/8 Teaspoon |
| - Fresh Italian Parsley Chopped | 1/4 Cup 4 Tablespoon |

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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 12/5/2023 Lunch | 100 2 oz | 1 3/4 Gallon 4 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Tuesday 12/5/2023

Lunch

Sauce Marinara

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 3 1/2 Quart 1/2 Cup |
| Cooking Temp: MedH | Serving Utensil: | Portions: 101 2 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|----------------|
| - Extra Virgin Olive Oil | 2 1/4 Teaspoon |
| - Jumbo Yellow Onion Peeled & Diced 1/4" | 2.86 Ounce |
| - Coarse Kosher Salt | 1/2 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
| - Dried Sweet Basil Leaf | 1/2 Teaspoon |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 1.91 #10 Can |
| * Water | 2.86 Ounce |

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------------------|
| Nolans on 33rd 12/5/2023 Lunch | 100 2 oz | 3 1/2 Quart 1/2 Cup |
| Overproduction... | 2 2 oz | 3 2/3 Tablespoon |

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Lunch

Asparagus Grilled Carvery

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Jumbo Asparagus 14 Pound
- Extra Virgin Olive Oil 1/4 Cup

1. Grill asparagus 2 minutes on each side. Toss with oil.

2. Serve warm.

-

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/5/2023 Lunch | | 100 3 Oz |

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Lunch

Beans Black Seasoned Carvery

| | | |
|-----------------------------|-------------------------|------------------------------|
| 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 |
| - Seasoned Black Beans | 24.15 Pound |
| - Coarse Kosher Salt | 1 Tablespoon 1/2 Teaspoon |
| - Ground Cumin | 1 Tablespoon 1/2 Teaspoon |
| - Tomato Plum (Roma) 25# Diced 1/4" | 1.29 Pound |

1. Hydrate beans according to package directions.

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-------------|----------------|
| Nolans on 33rd 12/5/2023 Lunch | 100 1/2 cup | 3.45 Can Batch |

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

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 12/5/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Lunch

Nourish Ginger Thyme Glazed Carrots

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

Ingredients & Instructions...

| | |
|---|----------------|
| - Rainbow Carrots | 5 Pound |
| - Parsnip | 5 Pound |
| - Extra Virgin Olive Oil | 8 Ounce |
| - Light Brown Sugar | 8 Ounce |
| - Coarse Kosher Salt | 1 1/2 Teaspoon |
| - Fresh Ginger Minced | 2 Teaspoon |
| - Fresh Thyme | 1 Ounce |
| - | |
| 1. Wash, trim and peel carrots and parsnips. Cut carrots into 1-inch pieces. | |
| 2. Steam or boil carrots and parsnips until tender, but not soft. | |
| 3. Combine oil, sugar, salt, and ginger. Add to carrots and parsnips. Bake at 400 degree F for 15-20 minutes. Turn frequently. | |
| - | |
| CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F. | |

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------------|
| Nolans on 33rd 12/5/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

Lunch

Rice Spanish Carvery

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

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

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

1. Bring water to a boil. Add all ingredients, cover, and reduce heat to low.**2. Simmer rice for 25- 30 minutes, or until rice is tender and all water has been absorbed.****CCP: Cook to a minimum internal temperature of 140 degree F for 15 seconds****CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Nolans on 33rd
12/5/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Carvery

Tuesday 12/5/2023

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 12/5/2023 Lunch | For Use In Chicken Thigh Marinated Char Grilled | 0.07 Batch |

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Lunch

Chicken Tenders Buffalo

| | | |
|-----------------------|-------------------------|-----------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 2 each |
| Cooking Temp: | Serving Utensil: | Portions: 100 2 each |
| Internal Temp: | | |

Ingredients & Instructions...

- | | |
|---|----------|
| - Breaded Fritter Chicken Tenderloin Baked | 200 Ea. |
| - Sauce Buffalo Frank's | 1 Gallon |

1. Place chicken tenders in a single layer on greased baking sheet(s).
2. Bake tenders in oven at 350 degree F for 20-30 minutes, or until done.

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

3. Toss tenders lightly with buffalo sauce.

CCP: Hold or serve hot food at or above 135 degree F.

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/5/2023 Lunch | | 100 2 each |

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

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
12/5/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd
Tuesday 12/5/2023

Grill
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 12/5/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

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
12/5/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Tuesday 12/5/2023

Grill Lunch

Grill Hamburger

| | | |
|----------------------|------------------|---------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 20 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 20 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|--------|
| - Fz 4 oz Beef Patty | 20 Ea. |
| - Small Potato Bun | 20 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 12/5/2023 Lunch | | 20 Burger |

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

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 12/5/2023 Lunch | | 5 4 oz |

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

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 12/5/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Tuesday 12/5/2023

Lunch

Wrap Chicken Caesar

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

Ingredients & Instructions...

| | |
|---------------------------|--------------|
| - Romaine Lettuce | 16 Head |
| - Gourmet Caesar Dressing | 1 1/2 Gallon |
| - Ground Black Pepper | 1/4 Cup |
| - Grated Parmesan Cheese | 1 1/2 Cup |
| - 10" Flour Tortilla | 100 Ea. |
| - Dcd Chicken Breast | 11 Pound |

1. Cut or break lettuce into bite-sized pieces. Drain as dry as possible.

2. Mix lettuce with dressing, black pepper, and grated cheese. Portion salad into tortillas.

3. Chop chicken into bite-sized pieces. Portion 2 ounces of chicken over salad on tortilla. Roll tortilla and cut in half.

-

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

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

Nolans on 33rd
12/5/2023 Lunch

100 Sandwich

JHU Nolans on 33rd

Hot

Tuesday 12/5/2023

Lunch

Nourish Roasted Brussels Sprouts

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

Ingredients & Instructions...

| | |
|---------------------------|--------------------------|
| - Shaved Brussels Sprouts | 10 Pound |
| - Extra Virgin Olive Oil | 1/2 Cup |
| - Orange Juice | 1 Cup |
| - Dijon Mustard | 1/2 Cup 2 2/3 Tablespoon |
| - Ground Black Pepper | 2 Teaspoon |

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|--------------------|
| Nolans on 33rd 12/5/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Passport

Tuesday 12/5/2023

Lunch

Fajita Blend Veggies

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

Ingredients & Instructions...

| | |
|----------------------|-----------|
| - Green Bell Pepper | 4 Pound |
| - Red Bell Pepper | 4 Pound |
| Sliced Thin | |
| - Jumbo Yellow Onion | 3.2 Pound |

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

2. Peel and slice onion into 1" strips

3. Saute vegetable strips in oil until tender

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|--------------------------------------|------------|
| JHU Nolans on 33rd 12/5/2023 Lunch | For Use In Filling Fajitas Shrimp | 40 1/2 cup |

JHU Nolans on 33rd

Passport

Tuesday 12/5/2023

Lunch

Filling Fajita Vegetable Tofu

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

Pre-Prep Instructions...

Allergens: Soy

Ingredients & Instructions...

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

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

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

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

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

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

CCP: HOLD in clean preheated food warming unit set to 165°F for service. HOLD and SERVE food at 140°F or higher {CCP} & for no longer than 2 hours. Monitor and log temperatures every 60 minutes. {CCP} Use sanitized serving utensils at service and be sure to change every 30 minutes.

Distribution...

Portions

Yield

Nolans on 33rd
12/5/2023 Lunch

100 6 oz

JHU Nolans on 33rd

Passport

Tuesday 12/5/2023

Lunch

Filling Fajitas Shrimp

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 Fajitas |
| Cooking Temp: | Serving Utensil: | Portions: 100 fajita |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Shellfish

Ingredients & Instructions...

| | |
|------------------------------------|----------|
| - 90-110 Ct Tail Off Peeled Shrimp | 20 Pound |
| - Canola Oil | 2 Cup |
| * Fajita Blend Veggies | 10 Pound |
| - Canned Diced Tomatoes | 6 Pound |

-

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

-

CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds
 CCP: Hold or serve hot food at or above 140 degrees F

Distribution...

Portions

Yield

Nolans on 33rd
 12/5/2023 Lunch

100 fajita

100 Fajitas

JHU Nolans on 33rd

Passport

Tuesday 12/5/2023

Lunch

Spice Blend Fajita

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 12.58 Ounce |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: 70 | | |

Ingredients & Instructions...

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

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

2. Measure and incorporate all ingredients together.

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

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|--|--------------|
| JHU Nolans on 33rd 12/5/2023 Lunch | For Use In Filling Fajita Vegetable Tofu | 12.5 Ounce |
| JHU Nolans on 33rd 12/5/2023 Lunch | For Use In Vegetables Blend Fajita Peppers & Onions | 0.13 Ounce |

JHU Nolans on 33rd

Passport

Tuesday 12/5/2023

Lunch

Vegetables Blend Fajita Peppers & Onions

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

Ingredients & Instructions...

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

1. Gather all ingredients/equipment as needed for recipe**2. In a skillet over high heat, add canola oil. Add onions and sauté until golden brown.****3. Season with fajita seasoning.****4. Add peppers and sauté until done**

-

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|--------------|
| JHU Nolans on 33rd 12/5/2023 Lunch | For Use In Filling Fajita Vegetable Tofu | 3.12 Pound |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

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 12/5/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

Lunch

Pizza Meat Sausage Pork Peppers Onions

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

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 13 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 4.88 Pound |
| - Shredded Part Skim Mozzarella Cheese | 6.5 Pound |
| - Ground Sweet Mild Italian Pork Sausage | 3.25 Pound |

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

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

-

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

-

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------|
| Nolans on 33rd 12/5/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

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 12/5/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

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 12/5/2023 Lunch | For Use In Pizza Meat Sausage Pork Peppers Onions | 2.03 Pound |

JHU Nolans on 33rd

Pizza & Pasta

Tuesday 12/5/2023

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 12/5/2023 Lunch | For Use In Pizza Meat Sausage Pork Peppers Onions | 2.03 Pound |

JHU Nolans on 33rd

Tuesday 12/5/2023

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 12/5/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

Root

Tuesday 12/5/2023

Lunch

Salsa Black Bean Corn Avocado

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------|
| Nolans on 33rd 12/5/2023 Lunch | | 100 2 oz |

JHU Nolans on 33rd

Waffle Bar

Tuesday 12/5/2023

[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
12/5/2023 Lunch

6 Waffle

JHU Nolans on 33rd

Wednesday 12/6/2023

[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 12/6/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

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 12/6/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Nourish Chicken Pan Sauce

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

Ingredients & Instructions...

- | | |
|---|------------------------|
| * Herb Roasted Chicken | 3 Cup 2 Tablespoon |
| -reserve drippings from cooked chicken | |
| * Chicken Stock | 1 1/2 Gallon 1 Cup |
| - Cornstarch | 1 1/2 Cup 1 Tablespoon |
| -mix with water to create slurry | |
| - Water Tap | 1 1/2 Cup 1 Tablespoon |
| - Coarse Kosher Salt | 12.5 Pinch |
| - Ground Black Pepper | 12.5 Pinch |
| - | |
| 1. If not already done, strain drippings from roasted chicken through fine-mesh sieve and set aside. | |
| 2. Bring chicken drippings and chicken stock to a boil, reduce heat to medium-high and boil until mixture is reduced down to 2 cups - around 10 minutes. | |
| 3. Whisk in cornstarch slurry to boiling gravy. Cook, whisking constantly, until thickened - around 1-2 minutes. | |
| 4. Keep warm and serve atop roasted chicken. | |
| - | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------------|
| Nolans on 33rd 12/6/2023 Lunch | 100 2 oz | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Nourish Cilantro Tomato Chicken

| | | |
|----------------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 oz |
| Cooking Temp: 375 F | Serving Utensil: | Portions: 100 3 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- | | |
|--------------------------|-------------|
| - Whole Chicken Halal | 10 Each |
| -spatch-cocked | |
| - Fresh Cilantro | 1.67 Pound |
| -chopped | |
| - Tomato Plum (Roma) 25# | 20 Each |
| -chopped | |
| - Garlic Cloves | 13.33 Ounce |
| -chopped | |
| - Coarse Kosher Salt | 6.7 Ounce |
| - Ground Spanish Paprika | 10 Ounce |
| - Jumbo Yellow Onion | 6.67 Each |
| -sliced | |
| - Limes | 13.34 Ea. |
| -squeezed | |
| - Extra Virgin Olive Oil | 2.5 Pound |
- 1. Gather all ingredients. Preheat oven to 375 degrees F.**
 - 2. Spatch-Cocking - With a sharp knife remove the back spine from each chicken. Place chicken breasts up and firmly press down on breast bone, flattening chicken.**
 - 3. In a mixing bowl combine cilantro, garlic, lime juice, olive oil, salt, and paprika together.**
 - 4. Add tomatoes and onions to mixing bowl and toss. Place tomatoes and onions in 2 inch deep full pan and reserve oil mixture.**
 - 5. Rub remaining oil mixture generously onto chickens making sure every inch has mixture on it.**
 - 6. Place chickens in pan onto top of tomatoes and onions.**
 - 7. Roast in 375F oven for 30 minutes covered with foil.**
 - 8. Remove foil and baste chickens with pan juices.**
 - 9. Roast for an additional 20 minutes uncovered.**
 - 10. Place chickens in a serving dish whole to be presented on the line. Carve to order.**
- CCP: Cook to a minimum internal temperature of 165 degrees F.**
CCP: Hold or serve hot food at or above 150 degrees F

| | |
|---------------------|--------|
| JHU Nolans on 33rd | [None] |
| Wednesday 12/6/2023 | Lunch |

Nourish Cilantro Tomato Chicken

| Distribution... | Portions | Yield |
|--|----------|------------|
| Nolans on 33rd 12/6/2023 Lunch | | 100 3 oz |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Nourish Plant Based Perfect Burger

| | | |
|----------------|------------------|------------------|
| Cooking Time: | Serving Pan: | Yield: 3 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 3 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 3 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 12/6/2023 Lunch | | 3 4 oz |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Nourish Whole Chicken

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 0.68 Each |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|--------------|
| - Whole Chicken Halal | 2.03 Pound |
| - Coarse Kosher Salt | 2 Teaspoon |
| - Ground Spanish Paprika | 5/8 Teaspoon |
| - Fresh Rosemary | 2 Teaspoon |
| - Fresh Sage | 2 Teaspoon |
| - Fresh Thyme | 2 Teaspoon |
| - Fresh Italian Parsley | 2 Teaspoon |

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

2) Cook to minimum internal temperature of 165 degrees F

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|--------|
| JHU Nolans on 33rd 12/6/2023 Lunch | For Use In Nourish Chicken Pan Sauce | 1 Each |

| | | |
|--------------------------|--------|----------|
| Overproduction... | 4 3 oz | 0.3 Each |
|--------------------------|--------|----------|

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

| | | |
|----------------|------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 12.5 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4.5 ounces cooked |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------|------------------------|
| - Gluten-Free Gemelli Pasta | 12.5 8 Oz |
| * Water | 6 1/4 Gallon |
| - Coarse Kosher Salt | 1/2 Cup 1/3 Tablespoon |

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------------|----------|
| Nolans on 33rd 12/6/2023 Lunch | 100 4.5 ounces cooked | 13 Pound |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Pasta Penne Plain Cooked

| | | |
|----------------|------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz portion |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|----------------------|
| - Penne Rigate Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

-

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------------|----------|
| Nolans on 33rd 12/6/2023 Lunch | 100 4 oz portion | 25 Pound |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Pasta Spaghetti Thin Plain Cooked

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------|----------------------|
| - 10" Thin Spaghetti Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/6/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

[None]

Wednesday 12/6/2023

Lunch

Peas Steamed

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

Ingredients & Instructions...

| | |
|-----------------|-------------|
| - Fz Green Peas | 16 1 Lb Bag |
| * Water | 1 Gallon |

1. Boil or steam peas 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 12/6/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Lunch

Broccoli Florets Steamed

| | | |
|-----------------------|-------------------------|---------------------------------|
| 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 (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

Distribution...**Portions****Yield**Nolans on 33rd
12/6/2023 Lunch

100 1/2 cup

1.57 2" Hotel Pan

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Lunch

BYOB Meatballs Oven Roasted

| | | |
|--------------------------------|-------------------------|-------------------------------|
| Cooking Time: 11-13 min | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: 375° | Serving Utensil: | Portions: 100 meatball |
| Internal Temp: 158 | | |

Ingredients & Instructions...

- 1 oz Italian Beef Pork Meatball w/Cheese 20 Pound

-

1. Preheat oven to 375° F.
2. Line baking sheet with parchment paper and place meatballs in single layer on sheet.
3. Bake frozen product for 11-13 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 12/6/2023 Lunch | 100 meatball | 2 Batch |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Lunch

BYOB Parmesan Cheese

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 serving |
| Cooking Temp: | Serving Utensil: | Portions: 6.25 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|---------------------|
| - Grated Parmesan Cheese | 1 1/2 Quart 1/4 Cup |
|--------------------------|---------------------|

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|-------------|
| Nolans on 33rd 12/6/2023 Lunch | 6.25 Pound | 100 serving |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

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

12/6/2023 Lunch

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

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 12/6/2023 Lunch | 6.25 Pound | 0.36 serving |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Lunch

Sauce Alfredo

| | | |
|-----------------------------|-------------------------|----------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1 3/4 Gallon 4 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: 100 2 oz |
| Internal Temp: 165 | | |

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

| | |
|------------------------------------|---------------------------|
| - Dairy-Free Margarine | 1 Pound |
| * Chopped Garlic | 1/4 Cup 1/8 Teaspoon |
| - Unbleached All Purpose Flour | 1 Pound |
| - Milk 2% .5 GAL | 1 1/2 Gallon |
| - Heavy Cream | 2 Quart 1/4 Cup |
| - Shrd Aged Asiago Cheese | 3.04 Pound |
| - Coarse Kosher Salt | 2 1/3 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon 3/8 Teaspoon |
| - Fresh Italian Parsley Chopped | 1/4 Cup 4 Tablespoon |

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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 12/6/2023 Lunch | 100 2 oz | 1 3/4 Gallon 4 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Wednesday 12/6/2023

Lunch

Sauce Marinara

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 3 1/2 Quart 1/2 Cup |
| Cooking Temp: MedH | Serving Utensil: | Portions: 101 2 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|----------------|
| - Extra Virgin Olive Oil | 2 1/4 Teaspoon |
| - Jumbo Yellow Onion Peeled & Diced 1/4" | 2.86 Ounce |
| - Coarse Kosher Salt | 1/2 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
| - Dried Sweet Basil Leaf | 1/2 Teaspoon |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 1.91 #10 Can |
| * Water | 2.86 Ounce |

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------------------|
| Nolans on 33rd 12/6/2023 Lunch | 100 2 oz | 3 1/2 Quart 1/2 Cup |
| Overproduction... | 2 2 oz | 3 2/3 Tablespoon |

JHU Nolans on 33rd

Wednesday 12/6/2023

Carvery
Lunch

Asparagus Grilled Carvery

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Jumbo Asparagus

14 Pound
- Extra Virgin Olive Oil

1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/6/2023 Lunch | | 100 3 Oz |

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Lunch

Chicken Breast Curry

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

Ingredients & Instructions...

| | |
|--|----------------------|
| - Halal Boneless Skinless Chicken Breast | 28.75 Pound |
| - Coarse Kosher Salt | 2 1/3 Tablespoon |
| - Ground Black Pepper | 2 1/3 Tablespoon |
| - Garlic Powder | 1/4 Cup 1 Tablespoon |
| - Onion Powder | 1/4 Cup 1 Tablespoon |
| - Curry Powder | 1/2 Cup 2 Tablespoon |
| - Ground Turmeric | 1/4 Cup 1 Tablespoon |

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

2. Toss chicken in seasoning mixture to coat.

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

-

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/6/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

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 12/6/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Lunch

Lime Roasted Okra

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

Ingredients & Instructions...

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

-zest

-

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

-

Cook to a minimum internal temperature of 135 degrees F.

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

| Distribution... | Portions | Yield |
|-----------------------------------|-------------|------------|
| Nolans on 33rd 12/6/2023 Lunch | 100 1/2 cup | 2.03 Batch |

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Lunch

Nourish Roasted Tomatoes

| | | |
|-------------------------------------|-------------------------|-------------------------------|
| Cooking Time: 2-1/2 to 3 Hrs | Serving Pan: | Yield: 100 3 halves |
| Cooking Temp: 275 F | Serving Utensil: | Portions: 100 3 halves |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|--------------|
| - Tomato Plum (Roma) 25# | 150 Each |
| - Extra Virgin Olive Oil | 2 Cup |
| - Coarse Kosher Salt | 2 Tablespoon |
| - Dried Sweet Basil Leaf | 1/2 Cup |

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

Nolans on 33rd

12/6/2023 Lunch

100 3 halves

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

Lunch

Rice Coconut

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

Ingredients & Instructions...

| | |
|-------------------------|------------------|
| - Coconut Milk | 1 Gallon |
| * Water | 1 Gallon |
| - Sugar | 1/2 Cup |
| - Coarse Kosher Salt | 1 1/3 Tablespoon |
| - Canola Oil | 1/4 Cup |
| - Long Grain White Rice | 6 Pound |

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

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

-

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/6/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Carvery

Wednesday 12/6/2023

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 12/6/2023 Lunch | For Use In Chicken Thigh Marinated Char Grilled | 0.07 Batch |

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Lunch

Appetizer Mozzarella Sticks

| | | |
|-----------------------|-------------------------|-------------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Sticks |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Sticks |
| 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...**

| | |
|-------------------------------|----------------|
| - Mozzarella Sticks | 13.05 4 Lb Bag |
| - Fryer Oil Susquehanna Mills | 5.22 Pound |

-

- 1. Gather all ingredients**
- 2. Add oil to deep fryer and set at 350 degrees F**
- 3. Cook mozzarella sticks in deep fryer at 350 degrees F for 1 minute and 45 seconds**

-

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
12/6/2023 Lunch

100 3 Sticks

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

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 12/6/2023 Lunch | 100 serving | 31.92 1/2 cup |

JHU Nolans on 33rd

Wednesday 12/6/2023

Grill 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 12/6/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

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

12/6/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Wednesday 12/6/2023

Grill Lunch

Grill Hamburger

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/6/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Wednesday 12/6/2023

Grill 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 12/6/2023 Lunch | | 5 4 oz |

JHU Nolans on 33rd

Grill

Wednesday 12/6/2023

Lunch

Grill Turkey Burger

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

Ingredients & Instructions...

- | | |
|---|------------|
| - 5.33 oz White Turkey Burger Patty | 25 5.33 Oz |
| - Small Potato Bun | 25 Ea. |
| - | |
| 1. Place turkey burger on grill and cook 8 minutes on one side. | |
| 2. Turn and grill other side 7 minutes or until done and a meat thermometer inserted in center of burger registers 165°F. | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-----------|
| Nolans on 33rd 12/6/2023 Lunch | | 25 Burger |

JHU Nolans on 33rd

Wednesday 12/6/2023

Grill
Lunch

Hot Dogs Beef

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/6/2023 Lunch | | 100 Each |

JHU Nolans on 33rd

Passport

Wednesday 12/6/2023

Lunch

Jamaican Style Curry Chickpeas

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

Ingredients & Instructions...

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

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

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

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

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

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

JHU Nolans on 33rd

Passport

Wednesday 12/6/2023

Lunch

Jamaican Style Curry Chickpeas

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-------------|
| Nolans on 33rd 12/6/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

Passport

Wednesday 12/6/2023

Lunch

Nourish Roasted Chickpeas

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 2.5 oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 2.5 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|------------------|
| - Garbanzo Beans | 15.63 Pound |
| Drained & Rinsed | |
| - Extra Virgin Olive Oil | 3 2/3 Tablespoon |
| - Coarse Kosher Salt | 2 2/3 Tablespoon |

1. Gather all ingredients

2. Preheat oven to 425 degrees F

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/6/2023 Lunch | | 100 2.5 oz |

JHU Nolans on 33rd
Wednesday 12/6/2023

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 12/6/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Lunch

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & 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 12/6/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Lunch

Pizza Veg Roasted Pepper White

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & Instructions...

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

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

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------|----------|
| Nolans on 33rd 12/6/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|--|-----------|
| JHU Nolans on 33rd 12/6/2023 Lunch | For Use In Pizza Veg Roasted Pepper White | 3 1/4 Cup |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

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 12/6/2023 Lunch | For Use In Pizza Veg Roasted Pepper White | 2.03 Pound |

JHU Nolans on 33rd

Pizza & Pasta

Wednesday 12/6/2023

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 12/6/2023 Lunch | For Use In Pizza Veg Roasted Pepper White | 2.03 Pound |

JHU Nolans on 33rd

Root

Wednesday 12/6/2023

Lunch

Nourish Brown Rice 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 |
| - Canned Diced Tomatoes | 4 Pound |
| - Mirepoix Soup Base Paste | 10 Ounce |
| * Water | 1 1/2 Gallon |
| - Fresh Cilantro | 2 Ounce |
| Minced | |

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

2. Add rice 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 12/6/2023 Lunch | 100 1/2 cup | 3 Gallon 2 Cup |

JHU Nolans on 33rd

Salad Bar

Wednesday 12/6/2023

Lunch

Beans Lentils Brown Cooked

| | | |
|--------------------------------|-------------------------|------------------------------|
| Cooking Time: 20-30 min | Serving Pan: | Yield: 50 Pound |
| Cooking Temp: MedH | Serving Utensil: | Portions: 100 1/2 cup |
| Internal Temp: 40 | | |

Ingredients & Instructions...

| | |
|-----------------|--------------------|
| - Brown Lentils | 16.18 Pound |
| * Water | 4 3/4 Gallon 3 Cup |

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------|
| Nolans on 33rd 12/6/2023 Lunch | 100 1/2 cup | 50 Pound |

JHU Nolans on 33rd

Soup

Wednesday 12/6/2023

[All Meals]

Soup Butternut Squash In House

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 83.1 1/2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 60 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------------|---------------------------|
| - Extra Virgin Olive Oil | 1/4 Cup 3 Tablespoon |
| - Butternut Squash | 6.93 Squash |
| * Water | 3 1/4 Cup 3 Tablespoon |
| * Stock Vegetable | 1 1/4 Gallon |
| * Chopped Garlic | 3/4 Cup 2 Tablespoon |
| - Jumbo Yellow Onion Diced | 3 1/4 Cup 3 Tablespoon |
| - Fresh Ginger Peeled & Minced | 1/4 Cup 3 Tablespoon |
| - Ground White Pepper | 1 Tablespoon 1/2 Teaspoon |

1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for

15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.

2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5

minutes on medium- high heat.

3. Add squash and the rest of the vegetable broth. Cook until tender.

4. Purée squash as needed to achieve desired soup consistency.

-

CCP: Hold at 140 °F or higher

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------|
| Nolans on 33rd 12/6/2023 Lunch | 60 8 oz | 83.1 1/2 Cup |

JHU Nolans on 33rd

Waffle Bar

Wednesday 12/6/2023

[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
12/6/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Cauliflower Steamed

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

Ingredients & Instructions...

| | |
|---------------|---------|
| - Cauliflower | 8 Pound |
| * Water | 2 Quart |

-

1. Boil or steam cauliflower until heated. Drain off excess liquid.

-

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/7/2023 Lunch | | 50 1/2 cup |

JHU Nolans on 33rd

Thursday 12/7/2023

[None]
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------|
| Nolans on 33rd 12/7/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Nourish Herb Roasted Pork Loin

| | | |
|----------------|------------------|-------------------|
| Cooking Time: | Serving Pan: | Yield: 1.11 Each |
| Cooking Temp: | Serving Utensil: | Portions: 90 3 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-------------------------|------------------|
| - Bnls Pork Loin | 11.1 Pound |
| - Coarse Kosher Salt | 3 1/3 Tablespoon |
| - Fresh Rosemary | 1.11 Ounce |
| - Fresh Sage | 1.11 Ounce |
| - Fresh Thyme | 1.11 Ounce |
| - Fresh Italian Parsley | 1.11 Ounce |

1) Season with salt only

2) Cook to a minimum internal temperature of 160 degrees F

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------|
| Nolans on 33rd 12/7/2023 Lunch | 50 3 oz | 1 Each |
| Overproduction... | 40 3 oz | 1 Each |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Nourish Mushroom Gravy

| | | |
|-----------------------|-------------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 50 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 50 2 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------|
| Nolans on 33rd 12/7/2023 Lunch | | 50 2 oz |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Nourish Plant Based Perfect Burger

| | | |
|----------------|------------------|------------------|
| Cooking Time: | Serving Pan: | Yield: 3 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 3 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger 3 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 12/7/2023 Lunch | | 3 4 oz |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

| | | |
|----------------|------------------|---------------------------------|
| Cooking Time: | Serving Pan: | Yield: 12.5 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4.5 ounces cooked |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------|------------------------|
| - Gluten-Free Gemelli Pasta | 12.5 8 Oz |
| * Water | 6 1/4 Gallon |
| - Coarse Kosher Salt | 1/2 Cup 1/3 Tablespoon |

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------------|----------|
| Nolans on 33rd 12/7/2023 Lunch | 100 4.5 ounces cooked | 13 Pound |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Pasta Penne Plain Cooked

| | | |
|----------------|------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz portion |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|----------------------|
| - Penne Rigate Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------------|----------|
| Nolans on 33rd 12/7/2023 Lunch | 100 4 oz portion | 25 Pound |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Pasta Spaghetti Thin Plain Cooked

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------|----------------------|
| - 10" Thin Spaghetti Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/7/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Peas Steamed

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

Ingredients & Instructions...

| | |
|-----------------|-------------|
| - Fz Green Peas | 16 1 Lb Bag |
| * Water | 1 Gallon |

1. Boil or steam peas 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 12/7/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Pie Key Lime T&S

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

Ingredients & Instructions...

- Pie Key Lime 10" 7 37 OZ

-

1. Thaw frozen pie in refrigeration for approximately 12 hours

2. Slice into 8 portions and serve

3. Do not hold thawed pies for more than 2 days

-

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-------|
| Nolans on 33rd 12/7/2023 Lunch | 50 Slice | 7 Pie |
| Overproduction... | 6 Slice | 1 Pie |

JHU Nolans on 33rd

[None]

Thursday 12/7/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

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

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

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|--------------------------------------|-----------------|
| JHU Nolans on 33rd 12/7/2023 Lunch | For Use In Nourish Mushroom Gravy | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Lunch

Broccoli Florets Steamed

| | | |
|-----------------------|-------------------------|---------------------------------|
| 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 (60 degree C).
CCP: Hold or serve hot food at or above 140 degrees F.

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

Nolans on 33rd
12/7/2023 Lunch

100 1/2 cup

1.57 2" Hotel Pan

BYOB Meatballs Oven Roasted

| | | |
|--------------------------------|-------------------------|-------------------------------|
| Cooking Time: 11-13 min | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: 375° | Serving Utensil: | Portions: 100 meatball |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|----------|
| - 1 oz Italian Beef Pork Meatball w/Cheese | 20 Pound |
| - | |
| 1. Preheat oven to 375° F. | |
| 2. Line baking sheet with parchment paper and place meatballs in single layer on sheet. | |
| 3. Bake frozen product for 11-13 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 | | |
| 12/7/2023 Lunch | 100 meatball | 2 Batch |

JHU Nolans on 33rd
Thursday 12/7/2023

B.Y.O.B.
Lunch

BYOB Parmesan Cheese

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 serving |
| Cooking Temp: | Serving Utensil: | Portions: 6.25 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|---------------------|
| - Grated Parmesan Cheese | 1 1/2 Quart 1/4 Cup |
| - | |
| CCP: Hold or serve cold food at or below 40 degrees F | |

| Distribution... | Portions | Yield |
|-----------------------------------|------------|-------------|
| Nolans on 33rd 12/7/2023 Lunch | 6.25 Pound | 100 serving |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

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

12/7/2023 Lunch

100 3 oz

JHU Nolans on 33rd
Thursday 12/7/2023

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 12/7/2023 Lunch | 6.25 Pound | 0.36 serving |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Lunch

Quinoa Cooked

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

Ingredients & Instructions...

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

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

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

2. Stir once. Cover then Cook 15 minutes.

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------|
| Nolans on 33rd 12/7/2023 Lunch | | 40 4 oz |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Lunch

Sauce Alfredo

| | | |
|-----------------------------|-------------------------|----------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1 3/4 Gallon 4 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: 100 2 oz |
| Internal Temp: 165 | | |

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

| | |
|------------------------------------|---------------------------|
| - Dairy-Free Margarine | 1 Pound |
| * Chopped Garlic | 1/4 Cup 1/8 Teaspoon |
| - Unbleached All Purpose Flour | 1 Pound |
| - Milk 2% .5 GAL | 1 1/2 Gallon |
| - Heavy Cream | 2 Quart 1/4 Cup |
| - Shrd Aged Asiago Cheese | 3.04 Pound |
| - Coarse Kosher Salt | 2 1/3 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon 3/8 Teaspoon |
| - Fresh Italian Parsley Chopped | 1/4 Cup 4 Tablespoon |

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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 12/7/2023 Lunch | 100 2 oz | 1 3/4 Gallon 4 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Thursday 12/7/2023

Lunch

Sauce Marinara

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 3 1/2 Quart 1/2 Cup |
| Cooking Temp: MedH | Serving Utensil: | Portions: 101 2 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|----------------|
| - Extra Virgin Olive Oil | 2 1/4 Teaspoon |
| - Jumbo Yellow Onion Peeled & Diced 1/4" | 2.86 Ounce |
| - Coarse Kosher Salt | 1/2 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
| - Dried Sweet Basil Leaf | 1/2 Teaspoon |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 1.91 #10 Can |
| * Water | 2.86 Ounce |

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------------------|
| Nolans on 33rd 12/7/2023 Lunch | 100 2 oz | 3 1/2 Quart 1/2 Cup |
| Overproduction... | 2 2 oz | 3 2/3 Tablespoon |

JHU Nolans on 33rd

Thursday 12/7/2023

Carvery
Lunch

Asparagus Grilled Carvery

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Jumbo Asparagus

14 Pound
- Extra Virgin Olive Oil

1/4 Cup
1. Grill asparagus 2 minutes on each side. Toss with oil.
2. Serve warm.
-
- CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds
- CCP: Hold or serve hot food at or above 140 degrees F.

| Distribution... | Portions | Yield |
|--------------------------------------|----------|----------|
| Nolans on 33rd 12/7/2023 Lunch | | 100 3 Oz |

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

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 12/7/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Lunch

Nourish Yellow Rice

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

Ingredients & Instructions...

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

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|--------------------|
| Nolans on 33rd 12/7/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

Lunch

Peppers & Onions Sauteed

| | | |
|-----------------------|-------------------------|------------------------------|
| 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...**

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

1. Slice onions and green peppers and sauté in margarine until soft.**CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).****CCP: Hold or serve hot food at or above 140 degrees F.****Distribution...****Portions****Yield**Nolans on 33rd
12/7/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Carvery

Thursday 12/7/2023

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 12/7/2023 Lunch | For Use In Chicken Thigh Marinated Char Grilled | 0.07 Batch |

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Lunch

Beef Philly Steak

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

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

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

1. Gather all ingredients.

2. In a small bowl, combine mayonnaise and minced garlic. Cover and refrigerate.

3. Preheat oven to 500 degrees F.

4. Heat oil in a large skillet over medium heat. Sauté thinly sliced beef until lightly browned. Stir in thinly sliced peppers and thinly sliced onions. Season with salt and pepper. Sauté until vegetables are tender, and remove from heat.

5. Spread each hoagie bun generously with garlic mayonnaise and cheese sauce. Divide beef mixture into buns. Top with 1 slice Swiss Cheese and sprinkle with seasoning.

6. Place sandwiches on baking pan. Heat sandwiches in a preheated oven until cheese is melted or slightly browned.

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

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

Distribution...**Portions****Yield**Nolans on 33rd
12/7/2023 Lunch

100 Sandwich

JHU Nolans on 33rd
Thursday 12/7/2023

Grill
Lunch

Chicken Popcorn

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

Ingredients & Instructions...

| | |
|---|------------|
| - Popcorn Chicken | 5 5 Lb Bag |
| 1. Deep fry from frozen at 350 degrees F for 3-5 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 12/7/2023 Lunch | | 100 4 Oz |

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

Lunch

French Fries Steak

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

Pre-Prep Instructions...

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

Ingredients & Instructions...

- | | |
|---|-----------|
| - 3/8" Fz Steak Cut French Fries 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
12/7/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

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
12/7/2023 Lunch

100 Burger

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

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
12/7/2023 Lunch

100 4 oz

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 12/7/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

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
12/7/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Grill

Thursday 12/7/2023

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 12/7/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Thursday 12/7/2023

Passport
Lunch

Gyro Meat Beef Lamb

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

Ingredients & Instructions...

| | |
|--|----------|
| - Gyro Meat Beef Lamb Slcd | 100 4 oz |
| - | |
| 1. Gather all ingredients | |
| 2. Heat griddle to 350 degrees F | |
| 3. Remove way paper from portion. Place frozen portion on griddle. Cook each side for 2 minutes or until well done | |
| 4. Remove and serve | |
| CCP: Cook to a minimum internal temperature of 160 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/7/2023 Lunch | | 100 4 oz |

JHU Nolans on 33rd

Passport

Thursday 12/7/2023

Lunch

Passport Tzatziki Sauce

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

Ingredients & Instructions...

| | |
|-----------------------|---------------------------|
| - Plain Yogurt | 1 1/2 Quart 3/4 Cup |
| - Cucumber Chopped | 2.54 Pound |
| - Dried Dill Weed | 2 Tablespoon 3/4 Teaspoon |
| - Garlic Powder | 1 3/4 Teaspoon |

1. Combine all ingredients. Mix well.

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------|---------------------------|
| Nolans on 33rd 12/7/2023 Lunch | 50 2 oz | 2 1/2 Quart 1/2 Cup |
| Overproduction... | 0.31 2 oz | 1 Tablespoon 1/8 Teaspoon |

JHU Nolans on 33rd
Thursday 12/7/2023

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 |
|--------------------|----------|

| Distribution... | Portions | Yield |
|-----------------------------------|-------------|----------|
| Nolans on 33rd 12/7/2023 Lunch | 100 serving | 100 Each |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

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 12/7/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

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 12/7/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Lunch

Pizza Veg Mediterranean

| | | |
|----------------------------|-------------------------|----------------------------|
| 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 |
| - Feta Cheese Crumbles | 3.25 Pound |
| - Shredded Part Skim Mozzarella Cheese | 3.25 Pound |
| - Tomato Plum (Roma) 25# | 4.06 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Sliced Red Onion | 2.03 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Pitted Kalamata Olives | 2.03 Pound |
| Diced 1/4" | |
| Dice 1/4" | |
| - Spinach | 1.22 Pound |
| Julienned | |
| Julienne | |
| - | |
1. Remove dough from refrigerator. Proof at room temperature +/- 4 hours (time varies on temp).
Dough is guaranteed fresh for 6 days. Ensure it is not expired and that you are using oldest first - FIFO
 2. Stretch dough by hand or machine to 16 inches. Place on 16 inch pizza screen. **EVENLY DOCK DOUGH**
 3. Spread 2 oz of sauce evenly over dough, starting in the middle, working in a circular motion and leaving room for the crust around the edge
 4. Combine feta crumbles and shredded mozzarella together. Spread 8 oz cheese blend evenly over sauce. Top with diced red onion, diced Roma tomato, and diced Kalamata olives.
 5. Place pizza back in oven **DIRECTLY** on hearth, use screen only to transport pizza to the oven. Cook for ~10 minutes or until dough and cheese are golden brown. Spin frequently and check bottom to ensure no burning has taken place
 6. Remove pizza from oven and place on wooden paddle. Cut into **EIGHT (8)** even slices
 -
- CCP: Hold or serve hot food at or above 140 degrees F**

Distribution...

Portions

Yield

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Lunch

Pizza Veg Mediterranean

| | | | |
|-------------------|-------|-----------|----------|
| Nolans on 33rd | | | |
| 12/7/2023 | Lunch | 100 slice | 13 pizza |
| Overproduction... | | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Thursday 12/7/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---------------------------------------|--------------|
| JHU Nolans on 33rd 12/7/2023 Lunch | For Use In Pizza Veg Mediterranean | 3 1/4 Cup |

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Lunch

Nourish Braised Kale

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

Ingredients & Instructions...

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

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

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

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

5. Lightly toss with oil and salt.

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|--------------------|
| Nolans on 33rd 12/7/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Thursday 12/7/2023

Root Lunch

Nourish Roasted Sweet Potato Cubes

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/7/2023 Lunch | | 50 1/2 cup |

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Lunch

Nourish Seasoned Pinto Beans

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 1 2" Hotel Pan |
| Cooking Temp: Med H | Serving Utensil: | Portions: 64 1/2 cup |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---------------------------------------|------------|
| - Canola Oil | 4 Ounce |
| - Jumbo Yellow Onion | 1 Pound |
| - Cnd Chipotle Peppers in Adobo Sauce | 2 Ounce |
| - Pepper Chili Green Diced | 8 Ounce |
| - Pinto Beans | 2 #10 Can |
| - Coarse Kosher Salt | 2 Teaspoon |
| - Ground Cumin | 2 Teaspoon |
| - Tomato Plum (Roma) 25# | 12 Ounce |

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|------------------|
| Nolans on 33rd 12/7/2023 Lunch | 50 1/2 cup | 1 2" Hotel Pan |
| Overproduction... | 14 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Lunch

Potatoes Red Roasted

| | | |
|-----------------------|-------------------------|------------------------------|
| 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...**

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

1. Cut red potatoes into quarters. Steam or boil in water for 10 minutes, or until tender.**2. Drain off excess water and toss potatoes lightly with margarine, rosemary, and salt.****3. Bake in oven at 400 F for 35- 40 minutes, or until lightly browned and tender.**

-

CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C) for 15 seconds.**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**

Nolans on 33rd

12/7/2023 Lunch

100 1/2 cup

3 Gallon 2 Cup

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Lunch

Root Steamed Broccoli Florets

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

Ingredients & Instructions...

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

1. Cut or trim broccoli as appropriate.

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-------------|------------------|
| Nolans on 33rd 12/7/2023 Lunch | 100 1/2 cup | 2 2" Hotel Pan |
| Overproduction... | 28 1/2 cup | 0.5 2" Hotel Pan |

JHU Nolans on 33rd

Root

Thursday 12/7/2023

Lunch

Tofu Steaks Grilled

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

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

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

1. Gather all ingredients**2. Press the tofu for 30 minutes****3. Whisk together second-listed sesame oil, soy sauce, tomato paste, maple syrup, garlic, liquid smoke, garlic powder, onion powder, salt, and ground black pepper. Pour marinade into a shallow pan****4. Slice each tofu block into four rectangular steaks. Place the steaks in the marinade and let soak for 15 minutes****5. Heat grill to medium heat and brush with first-listed sesame oil****6. Cook steaks 3 minutes per side, for a total of 6 minutes****7. Brush grilled steaks lightly with leftover marinade****CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds****CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/7/2023 Lunch

100 Steak

JHU Nolans on 33rd

Soup

Thursday 12/7/2023

[All Meals]

Soup Butternut Squash In House

| | | |
|----------------|------------------|---------------------|
| Cooking Time: | Serving Pan: | Yield: 83.1 1/2 Cup |
| Cooking Temp: | Serving Utensil: | Portions: 60 8 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------------|---------------------------|
| - Extra Virgin Olive Oil | 1/4 Cup 3 Tablespoon |
| - Butternut Squash | 6.93 Squash |
| * Water | 3 1/4 Cup 3 Tablespoon |
| * Stock Vegetable | 1 1/4 Gallon |
| * Chopped Garlic | 3/4 Cup 2 Tablespoon |
| - Jumbo Yellow Onion Diced | 3 1/4 Cup 3 Tablespoon |
| - Fresh Ginger Peeled & Minced | 1/4 Cup 3 Tablespoon |
| - Ground White Pepper | 1 Tablespoon 1/2 Teaspoon |

1. Rub the olive oil onto butternut squash. Place squash in hotel pan with ½ cup water and roast for

15 minutes on each side at 375 degrees Fahrenheit. Remove from heat, allow to cool to touch, and peel. Cut into medium pieces. Set aside.

2. Put 1 tablespoon of vegetable broth in a pot. Add garlic, onions, ginger, and pepper. Sauté for 4-5

minutes on medium- high heat.

3. Add squash and the rest of the vegetable broth. Cook until tender.

4. Purée squash as needed to achieve desired soup consistency.

-

CCP: Hold at 140 °F or higher

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------|
| Nolans on 33rd 12/7/2023 Lunch | 60 8 oz | 83.1 1/2 Cup |

JHU Nolans on 33rd

Waffle Bar

Thursday 12/7/2023

[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
12/7/2023 Lunch

6 Waffle

JHU Nolans on 33rd

Friday 12/8/2023

[None]
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------|
| Nolans on 33rd 12/8/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Nourish Beef Eye Round

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 2.03 Each |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: | | |

Ingredients & Instructions...

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

1) Season with salt only

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

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|--------------------------------------|----------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Nourish Beef Pan Sauce | 0.2 Each |
| Nolans on 33rd 12/8/2023 Lunch | 50 3 oz | 2 Each |
| Overproduction... | 26 3 oz | 1 Each |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Nourish Beef Pan Sauce

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

Ingredients & Instructions...

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-----------------|
| Nolans on 33rd 12/8/2023 Lunch | 50 2 oz | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Nourish Mushroom Gravy

| | | |
|-----------------------|-------------------------|--------------------------|
| Cooking Time: | Serving Pan: | Yield: 50 2 oz |
| Cooking Temp: | Serving Utensil: | Portions: 50 2 oz |
| Internal Temp: | | |

Ingredients & Instructions...

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|---------|
| Nolans on 33rd 12/8/2023 Lunch | | 50 2 oz |

JHU Nolans on 33rd

Friday 12/8/2023

[None]
Lunch

Nourish Parsley Carrots

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/8/2023 Lunch | 50 4 oz | 12.5 Pound |

JHU Nolans on 33rd

Friday 12/8/2023

[None]
Lunch

Nourish Plant Based Perfect Burger

| | | |
|----------------|------------------|------------------|
| Cooking Time: | Serving Pan: | Yield: 3 4 oz |
| Cooking Temp: | Serving Utensil: | Portions: 3 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

- Plant Based Perfect Burger3 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 12/8/2023Lunch | | 3 4 oz |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Pasta GF Gemelli Chickpea Plain Cooked

| | | |
|-----------------------|-------------------------|--|
| Cooking Time: | Serving Pan: | Yield: 12.5 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4.5 ounces cooked |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------|------------------------|
| - Gluten-Free Gemelli Pasta | 12.5 8 Oz |
| * Water | 6 1/4 Gallon |
| - Coarse Kosher Salt | 1/2 Cup 1/3 Tablespoon |

1. Bring 8 cups of salted water to a boil

2. Add pasta, stir and simmer

3. Stir frequently, 7-10 minutes (expect foam)

4. Strain and rinse with water

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------------|----------|
| Nolans on 33rd 12/8/2023 Lunch | 100 4.5 ounces cooked | 13 Pound |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Pasta Penne Plain Cooked

| | | |
|----------------|------------------|----------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz portion |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------|----------------------|
| - Penne Rigate Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------------|----------|
| Nolans on 33rd 12/8/2023 Lunch | 100 4 oz portion | 25 Pound |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Pasta Spaghetti Thin Plain Cooked

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|----------------------------|----------------------|
| - 10" Thin Spaghetti Pasta | 25 Pound |
| - Water Tap | 25 Gallon |
| - Coarse Kosher Salt | 2 1/2 Cup |
| - Canola Oil | 1/2 Cup 2 Tablespoon |

1. Bring water (at least the listed amount) to a rapid boil.

2. Add Salt.

3. Add all pasta at once, stir with paddle every minute. Cook for HALF of recommended cook time on package, pasta should not be cooked through as it will finish when reheated.

4. Drain all water from kettle. Fill with cold water and 1 lexan full of ice. Stir with paddle until all ice is melted and pasta reaches 40 degrees.

5. Drain pasta completely of water, toss with canola oil and place in DRY lexan. Label and date. Place in walk-in.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/8/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Peas Steamed

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

Ingredients & Instructions...

| | |
|-----------------|-------------|
| - Fz Green Peas | 16 1 Lb Bag |
| * Water | 1 Gallon |

1. Boil or steam peas 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 12/8/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Soup Stock Beef Using Beef Base

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

Ingredients & Instructions...

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

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

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

STORAGE:

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

REUSE:

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

| Distribution... | Portions | Yield |
|---------------------------------------|--------------------------------------|-----------------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Nourish Beef Pan Sauce | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

[None]

Friday 12/8/2023

Lunch

Stock Mirepoix

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

Ingredients & Instructions...

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

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

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|--------------------------------------|-----------------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Nourish Mushroom Gravy | 3 Quart 1/2 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Lunch

Broccoli Florets Steamed

| | | |
|-----------------------|-------------------------|---------------------------------|
| 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 (60 degree C). | |
| CCP: Hold or serve hot food at or above 140 degrees F. | |

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|-------------------|
| Nolans on 33rd 12/8/2023 Lunch | 100 1/2 cup | 1.57 2" Hotel Pan |

BYOB Meatballs Oven Roasted

| | | |
|--------------------------------|-------------------------|-------------------------------|
| Cooking Time: 11-13 min | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: 375° | Serving Utensil: | Portions: 100 meatball |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|----------|
| - 1 oz Italian Beef Pork Meatball w/Cheese | 20 Pound |
| - | |
| 1. Preheat oven to 375° F. | |
| 2. Line baking sheet with parchment paper and place meatballs in single layer on sheet. | |
| 3. Bake frozen product for 11-13 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 | | |
| 12/8/2023 Lunch | 100 meatball | 2 Batch |

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Lunch

BYOB Parmesan Cheese

| | | |
|----------------|------------------|----------------------|
| Cooking Time: | Serving Pan: | Yield: 100 serving |
| Cooking Temp: | Serving Utensil: | Portions: 6.25 Pound |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|--------------------------|---------------------|
| - Grated Parmesan Cheese | 1 1/2 Quart 1/4 Cup |
|--------------------------|---------------------|

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|-------------|
| Nolans on 33rd 12/8/2023 Lunch | 6.25 Pound | 100 serving |

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

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

12/8/2023 Lunch

100 3 oz

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

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 12/8/2023 Lunch | 6.25 Pound | 0.36 serving |

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Lunch

Sauce Alfredo

| | | |
|-----------------------------|-------------------------|----------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1 3/4 Gallon 4 Cup |
| Cooking Temp: Med H | Serving Utensil: | Portions: 100 2 oz |
| Internal Temp: 165 | | |

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

| | |
|------------------------------------|---------------------------|
| - Dairy-Free Margarine | 1 Pound |
| * Chopped Garlic | 1/4 Cup 1/8 Teaspoon |
| - Unbleached All Purpose Flour | 1 Pound |
| - Milk 2% .5 GAL | 1 1/2 Gallon |
| - Heavy Cream | 2 Quart 1/4 Cup |
| - Shrd Aged Asiago Cheese | 3.04 Pound |
| - Coarse Kosher Salt | 2 1/3 Tablespoon |
| - Ground Black Pepper | 1 Tablespoon 3/8 Teaspoon |
| - Fresh Italian Parsley Chopped | 1/4 Cup 4 Tablespoon |

1. In a heavy sauce pan or kettle, melt margarine, add garlic and sweat quickly. Add flour quickly and stir until smooth. Cook 5 min.

2. Slowly add milk while whisking to avoid lumps. Bring to a simmer and add the heavy cream, salt, and pepper.

3. Simmer until the mixture begins to thicken, about 15 minutes. Add cheese and cook until done. Stir in parsley at service for garnish.

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 12/8/2023 Lunch | 100 2 oz | 1 3/4 Gallon 4 Cup |

JHU Nolans on 33rd

B.Y.O.B.

Friday 12/8/2023

Lunch

Sauce Marinara

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 30 min | Serving Pan: | Yield: 3 1/2 Quart 1/2 Cup |
| Cooking Temp: MedH | Serving Utensil: | Portions: 101 2 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|---|----------------|
| - Extra Virgin Olive Oil | 2 1/4 Teaspoon |
| - Jumbo Yellow Onion Peeled & Diced 1/4" | 2.86 Ounce |
| - Coarse Kosher Salt | 1/2 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
| - Dried Sweet Basil Leaf | 1/2 Teaspoon |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 1.91 #10 Can |
| * Water | 2.86 Ounce |

1. Gather all ingredients/equipment as needed for recipe. Wash hands with warm soapy water & wear disposable gloves {SOP} Heat a kettle and add oil.

2. Add onions, salt, pepper and dried basil.

3. Sauté for 5-10 minutes until onions begin to caramelize.

4. Add remaining ingredients and bring to a boil.

5. Turn down to a simmer and cook 20 minutes and until the internal temperature reaches 165°F {CCP}

CCP: HOLD and SERVE food at 140°F or higher

CCP: Store at 40°F or below. {CCP}

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

| Distribution... | Portions | Yield |
|-----------------------------------|---------------|-------------------------|
| Nolans on 33rd 12/8/2023 Lunch | 100 2 oz | 3 1/2 Quart 1/2 Cup |
| Overproduction... | 2 2 oz | 3 2/3 Tablespoon |

JHU Nolans on 33rd

Friday 12/8/2023

Carvery
Lunch

Asparagus Grilled Carvery

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Oz |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|---|----------|
| - Jumbo Asparagus | 14 Pound |
| - Extra Virgin Olive Oil | 1/4 Cup |
| 1. Grill asparagus 2 minutes on each side. Toss with oil. | |
| 2. Serve warm. | |
| - | |
| CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F. | |

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/8/2023 Lunch | | 100 3 Oz |

JHU Nolans on 33rd

Carvery

Friday 12/8/2023

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 12/8/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Friday 12/8/2023

Lunch

Halal BBQ Roasted Chicken

| | | |
|-----------------------------|-------------------------|---------------------------|
| Cooking Time: 25 min | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: 425° | Serving Utensil: | Portions: 100 4 oz |
| Internal Temp: 165 | | |

Ingredients & Instructions...

| | |
|------------------------------|---------------------------|
| - Halal Cut 8 Pieces Chicken | 30 Pound |
| - Ground Black Pepper | 1 7/8 Teaspoon |
| - Coarse Kosher Salt | 1 Tablespoon 3/4 Teaspoon |
| - BBQ Sauce | 2 1/2 Quart |

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/8/2023 Lunch | 100 4 oz | 25 Pound |

JHU Nolans on 33rd

Carvery

Friday 12/8/2023

Lunch

Macaroni & Cheese 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: Dairy, Gluten, Soy, Wheat****Ingredients & Instructions...**

| | |
|--------------------------------|--------------|
| - Elbow Macaroni Pasta | 9 Pound |
| * Water | 8 Gallon |
| - Dairy-Free Margarine | 3 Cup |
| - Unbleached All Purpose Flour | 1 Quart |
| - Milk 2% .5 GAL | 2 Gallon |
| - Ground Mustard | 2 Tablespoon |
| - Coarse Kosher Salt | 2 Tablespoon |
| - Shredded Mild Cheddar Cheese | 8 Pound |

1. Cook macaroni in boiling water. Drain and pour into baking pan.**2. Melt margarine in saucepan. Stir in flour to make a paste. Gradually add milk, mustard, and salt, stirring constantly to form a white sauce.****3. Add cheese to white sauce. Pour over macaroni and mix well.****4. Bake in oven at 350 F for 35 minutes.**

-

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

Nolans on 33rd

12/8/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Friday 12/8/2023

Carvery
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 12/8/2023 Lunch | For Use In Chicken Thigh Marinated Char Grilled | 0.07 Batch |

JHU Nolans on 33rd

Desserts

Friday 12/8/2023

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

12/8/2023 Lunch

100 Cookie

JHU Nolans on 33rd

Fresh

Friday 12/8/2023

Lunch

Rice Brown

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

Ingredients & Instructions...

| | |
|--------------------------|-----------------|
| - Coarse Kosher Salt | 1 3/4 Teaspoon |
| - Whole Grain Brown Rice | 2.65 Pound |
| * Water | 2 Quart 1/4 Cup |

-
- 1. Add salt and rice to boiling water. Stir and cover tightly. Cook on low heat for 45- 50 minutes.
- 2. Remove from heat and let stand covered 5 to 10 minutes.
-

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---------------------------------------|--------------------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Sausage Jambalaya Vegan | 1 1/4 Gallon 1 Cup |

JHU Nolans on 33rd

Grill

Friday 12/8/2023

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 12/8/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Friday 12/8/2023

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
12/8/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Friday 12/8/2023

Grill Lunch

Grill Hamburger

| | | |
|----------------------|------------------|---------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 20 Burger |
| Cooking Temp: CharG | Serving Utensil: | Portions: 20 Burger |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|---|--------|
| - Fz 4 oz Beef Patty | 20 Ea. |
| - Small Potato Bun | 20 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 12/8/2023 Lunch | | 20 Burger |

JHU Nolans on 33rd

Grill

Friday 12/8/2023

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 12/8/2023 Lunch | | 5 4 oz |

JHU Nolans on 33rd

Grill

Friday 12/8/2023

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 12/8/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Friday 12/8/2023

Lunch

Sandwich Tuna Melt

| | | |
|-----------------------|-------------------------|-------------------------------|
| Cooking Time: | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 100 Sandwich |
| Internal Temp: | | |

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

| | |
|---|-----------|
| - Pouch White Albacore Tuna Fish | 12 Pound |
| - Gourmet Mayonnaise | 3 Cup |
| - Cnd Sweet Pickle Relish | 2 Cup |
| - American Cheese | 100 Slice |
| - Deli White Bread | 200 Slice |
| - Dairy-Free Margarine | 1 Quart |
| 1. Gather all ingredients | |
| 2. Combine tuna, mayonnaise, and relish | |
| 3. Spread a #12 scoop of tuna mixture on one slice of bread. Top with cheese and cover with another slice of bread | |
| 4. Spread margarine on outside of bread. Grill sandwiches until cheese melts and bread browned on both sides | |
| - | |

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 12/8/2023 Lunch | 100 Sandwich | 2 Batch |

JHU Nolans on 33rd

Friday 12/8/2023

Grill
Lunch

Tater Tots

| | | |
|---------------------------------|-------------------------|------------------------------|
| Cooking Time: 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...

| | |
|--|-----------|
| - Tater Nuggets | 25 Pound |
| - Fryer Oil Susquehanna Mills | 2.5 Pound |
| 1. Gather all ingredients | |
| 2. Preheat deep fryer to 350 degrees F. | |
| 3. Fry from frozen for 2 minutes, or until golden brown and crispy | |
| - | |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

| Distribution... | Portions | Yield |
|-----------------------------------|----------|-------------|
| Nolans on 33rd 12/8/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

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
12/8/2023 Lunch

100 Slice

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

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 12/8/2023 Lunch | For Use In Pizza Vegan Broccoli & Mushroom | 1 1/2 Cup 2 Tablespoon |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

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 12/8/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Lunch

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & 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 12/8/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Lunch

Pizza Vegan Broccoli & Mushroom

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

Ingredients & Instructions...

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

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

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------|----------|
| Nolans on 33rd 12/8/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Lunch

Sauce Pizza Oil Garlic Herb

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

Ingredients & Instructions...

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|-----------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Pizza Vegan Broccoli & Mushroom | 3 1/4 Cup |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Lunch

Spice Blend Pizza Seasoning

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

Ingredients & Instructions...

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

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

2. Mix all spices together.

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|--------------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Pizza Vegan Broccoli & Mushroom | 1.38 Ounce |

JHU Nolans on 33rd

Pizza & Pasta

Friday 12/8/2023

Lunch

Topping Pizza Veg Mushrooms Roasted

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

Ingredients & Instructions...

| | |
|--------------------------------------|------------------|
| - Sld White Mushrooms Sliced 1/8" | 4.23 Pound |
| - Extra Virgin Olive Oil | 1 1/3 Tablespoon |
| - Coarse Kosher Salt | 1 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |

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

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

| Distribution... | Portions | Yield |
|---------------------------------------|---|------------|
| JHU Nolans on 33rd 12/8/2023 Lunch | For Use In Pizza Vegan Broccoli & Mushroom | 3.25 Pound |

JHU Nolans on 33rd

Root

Friday 12/8/2023

Lunch

Collard Greens Southern Style Vegan

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

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

| | |
|-----------------------------|------------------------|
| - Extra Virgin Olive Oil | 1/4 Teaspoon |
| - Dairy-Free Margarine | 1/4 Teaspoon |
| - Jumbo Yellow Onion | 0.05 Each |
| Chopped | |
| - Crushed Red Pepper | 1/8 Teaspoon |
| - Garlic Cloves | 0.1 Clove |
| Finely Chopped | |
| - Collard Greens | 1.6 Ounce |
| Chopped | |
| - Mirepoix Soup Base Paste | 1/8 Teaspoon |
| * Water | 1/4 Cup 2/3 Tablespoon |
| - Tomatoes 6X6 25# | 0.2 Each |
| Seeded & Chopped | |
| - Coarse Kosher Salt | 1/4 Teaspoon |
| - Ground Black Pepper | 1/8 Teaspoon |

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

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

3. Add collard greens and cook another minute

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

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

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

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

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

Distribution...

Portions

Yield

Nolans on 33rd
12/8/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Root

Friday 12/8/2023

Lunch

Nourish Brown Rice Cilantro

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

Ingredients & Instructions...

| | |
|----------------------------|---------|
| - Canola Oil | 1/2 Cup |
| - Whole Grain Brown Rice | 3 Pound |
| - Canned Diced Tomatoes | 2 Pound |
| - Mirepoix Soup Base Paste | 5 Ounce |
| * Water | 3 Quart |
| - Fresh Cilantro | 1 Ounce |
| Minced | |

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

2. Add rice 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 12/8/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Friday 12/8/2023

Lunch

Nourish Smashed Fingerling Potatoes

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

Ingredients & Instructions...

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

1. Clean potatoes and toss with remaining ingredients.

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

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

4. Transfer to a bowl and smash

-

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|------------|--------------------|
| Nolans on 33rd 12/8/2023 Lunch | 50 1/2 cup | 1 1/2 Gallon 1 Cup |

JHU Nolans on 33rd

Root

Friday 12/8/2023

Lunch

Nourish Spinach Wilted with Tomatoes

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------|
| Nolans on 33rd 12/8/2023 Lunch | | 50 1/2 cup |

JHU Nolans on 33rd

Friday 12/8/2023

Root Lunch

Root Corn on the Cob

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

Ingredients & Instructions...

| | |
|----------------------------------|---------|
| - 3" Fz Yellow Sweet Corn on Cob | 100 Ea. |
|----------------------------------|---------|

| Distribution... | Portions | Yield |
|-----------------------------------|----------|----------|
| Nolans on 33rd 12/8/2023 Lunch | | 100 Each |

JHU Nolans on 33rd

Root

Friday 12/8/2023

Lunch

Sausage Jambalaya Vegan

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 5.29 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 100 6 oz |
| Internal Temp: | | |

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

| | |
|---|--------------------------|
| * Brown Rice | 1 1/4 Gallon 1 Cup |
| * Stock Vegetable | 2 1/2 Quart 1/2 Cup |
| - Vegan Bratwurst Sausage | 5.29 Pound |
| - Mexican Chipotle Vegan Sausage | 5.29 Pound |
| - Black Beans Drained & Rinsed | 1 1/4 Quart 1/4 Cup |
| - Jalapeno Pepper Seeded & Diced | 10.58 Ea. |
| - Green Bell Pepper Diced 1/2" | 5.29 Pound |
| - Jumbo Yellow Onion Diced 1/2" | 5.29 Pound |
| - Fresh Oregano | 1/2 Cup 3 Tablespoon |
| - Cnd Conc Extra Heavy Crushed Tomatoes | 5.29 Pound |
| * Chopped Garlic | 1/2 Cup 3 Tablespoon |
| - Fresh Italian Parsley | 1/4 Cup 1 1/3 Tablespoon |
| - Ground Cayenne Pepper | 1 2/3 Tablespoon |
| - Coarse Kosher Salt | 1 2/3 Tablespoon |
| - Ground Black Pepper | 1 2/3 Tablespoon |
| - Ground Cajun Seasoning | 1 2/3 Tablespoon |
| - Dark Chili Powder | 1 2/3 Tablespoon |
| - Ground Cumin | 1 2/3 Tablespoon |

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

JHU Nolans on 33rd
Friday 12/8/2023

Root
Lunch

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

| Distribution... | Portions | Yield |
|--------------------------------------|------------|--------------|
| Nolans on 33rd 12/8/2023 Lunch | 100 6 oz | 5.29 Batch |

JHU Nolans on 33rd

Salad Bar

Friday 12/8/2023

Lunch

Beans Lentils Brown Cooked

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

Ingredients & Instructions...

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

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

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------------|--------------|
| Nolans on 33rd 12/8/2023 Lunch | 50 1/2 cup | 25 Pound |

JHU Nolans on 33rd

Soup

Friday 12/8/2023

[All Meals]

Soup Chicken Noodle In House

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

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

| | |
|--------------------------------|----------------------------|
| - LS Chicken Soup Base Paste | 1/2 Cup 2 2/3 Tablespoon |
| * Water | 4 Gallon 1 1/3 Tablespoon |
| - Jumbo Yellow Onion | 5.34 Each |
| Chopped 1/4" | |
| - Celery | 1.34 Stalk |
| Chopped 1/4" | |
| - 1/2" Wide Curly Egg Noodles | 3.34 Pound |
| - Dairy-Free Margarine | 1 Quart 1/4 Teaspoon |
| - Unbleached All Purpose Flour | 2 1/2 Cup 2 2/3 Tablespoon |
| - Coarse Kosher Salt | 1 Tablespoon 3/8 Teaspoon |
| - Dcd Chicken Breast | 4.01 Pound |

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 minutes.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/8/2023 Lunch | 100 8 oz | 2.67 Batch |

JHU Nolans on 33rd

Waffle Bar

Friday 12/8/2023

[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
12/8/2023 Lunch

6 Waffle

JHU Nolans on 33rd

Saturday 12/9/2023

[None]
Lunch

Bratwurst Beyond Vegan

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

Ingredients & Instructions...

- Vegan Bratwurst Sausage2 11 Lb Box
-
1. Pre-heat covered grill to 500 degrees F (when covered)
2. Lightly brush sausages with oil
3. Grill for about 6 minutes, turning halfway 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 12/9/2023Lunch | | 100 Each |

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Lunch

Fish Catfish Breaded Cornmeal

| | | |
|-----------------------|-------------------------|---------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 3 Oz |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 Oz |
| Internal Temp: | | |

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

| | |
|--------------------------------|------------------|
| - Buttermilk | 1 1/2 Quart |
| - Unbleached All Purpose Flour | 3 Pound |
| - Yellow Cornmeal | 6 Pound |
| - Coarse Kosher Salt | 2 2/3 Tablespoon |
| - Ground White Pepper | 1 1/3 Tablespoon |
| - Chesapeake Catfish | 36 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
12/9/2023 Lunch

100 3 Oz

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

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 12/9/2023 Lunch | 100 1/2 cup | 2 2" Hotel Pan |

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

JHU Nolans on 33rd

Saturday 12/9/2023

[None]
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|--------------|
| Nolans on 33rd 12/9/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Saturday 12/9/2023

Lunch

Wrap BLT

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

Ingredients & Instructions...

| | |
|--|-------------|
| - Tomatoes 6X6 25# | 300 slice |
| Sliced | |
| - Green Leaf Lettuce | 6.25 Pound |
| * Bacon | 400 1 slice |
| Crumbled | |
| - Light Mayonnaise | 6.25 Pound |
| - Deli 12" Tomato Basil Flour Tortilla | 100 Ea. |

1. Gather all ingredients

2. Cook bacon according to recipe instructions.

3. Spread mayonnaise on wrap.

4. Place bacon, lettuce, and sliced tomato into wrap and fold in and roll.

-

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

Distribution...

Portions

Yield

Nolans on 33rd

12/9/2023 Lunch

100 Wrap

JHU Nolans on 33rd

Carvery

Saturday 12/9/2023

Lunch

Carrots Baby Maple Glazed

| | | |
|-----------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 5 1/4 Gallon |
| Cooking Temp: | Serving Utensil: | Portions: 100 1/2 cup |
| Internal Temp: | | |

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

| | |
|------------------------|----------------------|
| - Peeled Baby Carrots | 20.97 Pound |
| - Dairy-Free Margarine | 2.1 Pound |
| * Chopped Garlic | 1/4 Cup 5/8 Teaspoon |
| - Light Brown Sugar | 1 Quart 3 Tablespoon |

1. Steam baby carrots with unlisted water until just tender.

2. Melt margarine and mix with chopped garlic and brown sugar.

3. In a large frying pan, sauté carrots in butter mix for 5 minutes, or until brown sugar begins to caramelize.

4. Season carrots to taste with salt and pepper.

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 12/9/2023 Lunch | 100 1/2 cup | 5 1/4 Gallon |

JHU Nolans on 33rd

Carvery

Saturday 12/9/2023

Lunch

Potatoes Mashed Garlic

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

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

| | |
|---|----------|
| - Idaho Potato | 20 Pound |
| Washed, Dried, Peeled, Cut 1" Cubes | |
| - Dairy-Free Margarine | 1 Cup |
| * Chopped Garlic | 1/4 Cup |
| - Milk 2% .5 GAL | 1 Gallon |
| - | |
| 1. Gather all ingredients | |
| 2. Peel potatoes. Steam or boil potatoes until tender. Drain off excess water | |
| 3. Mix potatoes in a mixer until soft. Add margarine and garlic. Whip on high for 5 minutes | |
| 4. Add milk and whip an additional 5 minutes | |
| - | |
| CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds | |
| CCP: Hold or serve hot food at or above 140 degrees F | |

Distribution...**Portions****Yield**Nolans on 33rd
12/9/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Lunch

Bacon

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

Ingredients & Instructions...

- | | |
|---------|------------|
| - Bacon | 1600 Slice |
|---------|------------|
- 1. Oven method: Arrange bacon slices in a single later on sheet pans. Bake in oven at 400 F until crispy, about 6-10 minutes**
 - 2. Frying pan method: Arrange bacon slices in a single layer on a grill tip or in a frying pan. Remove from heat when crispy**
 - 3. Both methods: Remove bacon from grease by placing in a perforated steam table pan or on paper towels. Serve warm**
-
- CCP: Cook to a minimum internal temperature of 145 degrees F for 15 seconds**
CCP: Hold or serve hot food at or above 140 degrees F

| Distribution... | Portions | Yield |
|---------------------------------------|------------------------|----------|
| JHU Nolans on 33rd 12/9/2023 Lunch | For Use In Wrap BLT | 40 Pound |

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

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
12/9/2023 Lunch

100 1/2 cup

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

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
12/9/2023 Lunch

100 Burger

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

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 12/9/2023 Lunch | | 100 4 oz |

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 12/9/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Saturday 12/9/2023

Grill
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 12/9/2023 Lunch | | 100 4 oz |

JHU Nolans on 33rd
Saturday 12/9/2023

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 12/9/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Saturday 12/9/2023

Lunch

Shrimp Popcorn Fried

| | | |
|----------------|------------------|--------------------|
| Cooking Time: | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 100 3 oz |
| Internal Temp: | | |

Pre-Prep Instructions...

Allergens: Gluten, Shellfish, Wheat

Ingredients & Instructions...

| | |
|------------------------------------|----------|
| - 65-100 Ct Breaded Popcorn Shrimp | 34 Pound |
| - Canola Oil | 1 Quart |

1. Heat vegetable oil to 375 degrees F.

2. Deep fry shrimp for 3-5 minutes, or until shrimp float to the top. Drain off excess oil.

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 12/9/2023 Lunch | 100 3 oz | 2 Batch |

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & 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 12/9/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Lunch

Pizza Meat Chicken Bacon Ranch BBQ

| | | |
|----------------------------|-------------------------|----------------------------|
| 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 |
| - Sweet BBQ Sauce | 4.88 Pound |
| - Shrd Mozzarella Provolone 5 Cheese Blend | 6.5 Pound |
| * Grilled Chicken Breast Pizza Topping | 3.25 Pound |
| - Bacon | 2.44 Pound |
| - Buttermilk Ranch Dressing | 1.63 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese blend evenly over sauce. Top with chicken and diced bacon

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

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

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

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

| Distribution... | Portions | Yield |
|-----------------------------------|-----------|----------|
| Nolans on 33rd 12/9/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Lunch

Pizza Pepperoni

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & 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 12/9/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Saturday 12/9/2023

Lunch

Topping Pizza Meat Chicken Breast Grilled

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 25 min | Serving Pan: | Yield: 0.33 batch |
| Cooking Temp: 350° | Serving Utensil: | Portions: (see below) |
| Internal Temp: 165 | | |

Ingredients & Instructions...

- | | |
|--|------------------|
| - Halal Boneless Skinless Chicken Breast | 3.3 Pound |
| Grilled | |
| - Canola Oil | 1 1/3 Tablespoon |
| - Lemon Juice | 1 1/3 Tablespoon |
| - Garlic Powder | 3/8 Teaspoon |
| - Coarse Kosher Salt | 3/8 Teaspoon |
| - Ground Black Pepper | 3/8 Teaspoon |
1. Gather all ingredients/equipment as needed for recipe. If needed thaw chicken in a refrigerator at 40 degrees or lower 24 hours ahead. {CCP}
 2. In large bowl or metal container combine oil, garlic, lemon juice, salt and black pepper and whisk together.
 3. Place breasts into metal pans and add the seasoning lemon juice and oil mixture to coat the chicken well.
 4. CHILL RAPIDLY in blast chiller until temperature reaches 40° TRANSFER to the proper storage container, cover, label and date.{SOP} Move product to cooler for later use Store @40°F or below.{CCP}
 5. On the next day, grill chicken on char grill marking both sides of the chicken. Lay onto sheet trays covered with parchment paper sheets and finish in oven at 350F, Cook until internal temperature reaches 165°F for 15 seconds {CCP}

SERVICE:

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

| Distribution... | Portions | Yield |
|---------------------------------------|--|------------|
| JHU Nolans on 33rd 12/9/2023 Lunch | For Use In Pizza Meat Chicken Bacon Ranch BBQ | 0.33 batch |

JHU Nolans on 33rd

Soup

Saturday 12/9/2023

[All Meals]

Soup Chicken Noodle In House

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

Pre-Prep Instructions...

Allergens: Egg, Gluten, Soy, Wheat

Ingredients & Instructions...

| | |
|--------------------------------|----------------------------|
| - LS Chicken Soup Base Paste | 1/2 Cup 2 2/3 Tablespoon |
| * Water | 4 Gallon 1 1/3 Tablespoon |
| - Jumbo Yellow Onion | 5.34 Each |
| Chopped 1/4" | |
| - Celery | 1.34 Stalk |
| Chopped 1/4" | |
| - 1/2" Wide Curly Egg Noodles | 3.34 Pound |
| - Dairy-Free Margarine | 1 Quart 1/4 Teaspoon |
| - Unbleached All Purpose Flour | 2 1/2 Cup 2 2/3 Tablespoon |
| - Coarse Kosher Salt | 1 Tablespoon 3/8 Teaspoon |
| - Dcd Chicken Breast | 4.01 Pound |

1. Prepare stock by whisking soup base into water.
2. Cook chopped onions, chopped celery, and noodles in stock until tender.
3. Heat margarine in a skillet. Add flour and salt. Blend to make a roux.
4. Stir the roux into the soup and cook until slightly thickened.
5. Add chicken. Simmer on low for 30 minutes.

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

| Distribution... | Portions | Yield |
|-----------------------------------|----------|------------|
| Nolans on 33rd 12/9/2023 Lunch | 100 8 oz | 2.67 Batch |

JHU Nolans on 33rd

Waffle Bar

Saturday 12/9/2023

[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
12/9/2023 Lunch

6 Waffle

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Lunch

Chili Enchilada

| | | |
|---------------------------|-------------------------|------------------------------|
| Cooking Time: 1.30 | Serving Pan: | Yield: 2 Batch |
| Cooking Temp: | Serving Utensil: | Portions: 100 Serving |
| Internal Temp: | | |

*Pre-Prep Instructions...***HACCP- Standard Operating Procedure- Use handwashing procedures before starting recipe.***Ingredients & Instructions...*

| | |
|------------------------------------|----------------------------|
| - Extra Virgin Olive Oil | 1 1/4 Cup 1 1/3 Tablespoon |
| - Sliced Red Onion Diced 1/4" | 4 Pound |
| - Red Bell Pepper Diced | 7 Pound |
| - Cremini Mushrooms Diced | 5.5 Pound |
| * Chopped Garlic | 1 Cup |
| - Dark Red Kidney Beans Drained | 2 #10 Can |
| - Black Beans Drained | 4 #10 Can |
| - Vegetarian Refried Pinto Beans | 1 112 Oz Can |
| - Canned Diced Tomatoes | 2 #10 Can |
| * Stock Vegetable | 1 1/4 Gallon |
| - Cnd Tomato Sauce | 3 1/2 Quart |
| - Ground Cumin | 1/4 Cup 3 Tablespoon |
| - Ground Spanish Paprika | 1/4 Cup 3 Tablespoon |
| - Ground Oregano | 1/4 Cup 3 Tablespoon |
| - Dark Chili Powder | 1/4 Cup 3 Tablespoon |
| - Coarse Kosher Salt | 1/4 Cup 3 Tablespoon |
| - Ground Black Pepper | 1/4 Cup 3 Tablespoon |

Over medium heat, in a large steam kettle or pot, add oil, sauté chopped onion, peppers, mushrooms and garlic for 5 minutes. Add stock, cumin, paprika, oregano, chili powder, salt and pepper. Cook for 30 minutes, until the vegetables are soft.

2. Add the kidney beans, black beans, refried beans and enchilada sauce, and continue to cook for 1 hour. Until chili is thick and vegetables and beans are soft.

| Distribution... | Portions | Yield |
|------------------------------------|-------------|---------|
| Nolans on 33rd 12/10/2023 Lunch | 100 Serving | 2 Batch |

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Lunch

Corn Mexican Street

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

Pre-Prep Instructions...

Allergens: Dairy, Eggs

Ingredients & Instructions...

| | |
|----------------------------------|------------------|
| - 3" Fz Yellow Sweet Corn on Cob | 100 Ea. |
| - Sour Cream | 1 1/4 Quart |
| - Gourmet Mayonnaise | 1 1/4 Quart |
| - Cheese Cotija Grated REF | 2 1/2 Quart |
| * Chopped Garlic | 3 1/3 Tablespoon |
| - Coarse Kosher Salt | 3 1/3 Tablespoon |
| - Limes | 10 Ea. |
| - Fresh Cilantro | 2 1/2 Cup |
| - Ground Chili Seasoning | 1 2/3 Tablespoon |

1. Gather all ingredients. Preheat the grill to 400 degrees F

2. Lightly spray each corn on the cob with cooking spray

3. Place each corn on the cob on the grill and grill for about 12 minutes, turning 1/4 turn every 3 minutes

4. Zest the lime and squeeze out all of the lime juice

5. Mix together sour cream, mayonnaise, cotija cheese, garlic, lime zest, lime juice, and chopped cilantro

6. Top each corn on the cob with the cheese mixture and garnish with chili powder

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

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

Distribution...

Portions

Yield

Nolans on 33rd

12/10/2023 Lunch

100 Ear

JHU Nolans on 33rd

Sunday 12/10/2023

[None]
Lunch

Lemonade Blue Jay

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

Ingredients & Instructions...

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

| Distribution... | Portions | Yield |
|------------------------------------|----------|--------------|
| Nolans on 33rd 12/10/2023 Lunch | 10 8 oz | 1 1/4 Gallon |

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Lunch

Spice Blend Fajita

| | | |
|--------------------------|-------------------------|------------------------------|
| Cooking Time: | Serving Pan: | Yield: 4.77 Ounce |
| Cooking Temp: | Serving Utensil: | Portions: (see below) |
| Internal Temp: 70 | | |

Ingredients & Instructions...

| | |
|-----------------------------|---------------------------|
| - Dried Ancho Chile Peppers | 1/4 Cup 1 1/3 Tablespoon |
| - Coarse Kosher Salt | 2 Tablespoon 1/8 Teaspoon |
| - Ground Spanish Paprika | 2 Tablespoon 1/8 Teaspoon |
| - Sugar | 1 1/3 Tablespoon |
| - Onion Powder | 1 1/3 Tablespoon |
| - Dried Oregano Leaf | 1 1/3 Tablespoon |
| - Garlic Powder | 2 Teaspoon |
| - Ground Cayenne Pepper | 2 Teaspoon |
| - Ground Cumin | 2 Teaspoon |

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

2. Measure and incorporate all ingredients together.

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

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

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

| Distribution... | Portions | Yield |
|--|--|--------------|
| JHU Nolans on 33rd 12/10/2023 Lunch | For Use In Vegetables Blend Fajita Peppers & Onions | 0.15 Ounce |
| Overproduction... | 3/4 Cup 4 Tablespoon | 4.62 Ounce |

JHU Nolans on 33rd

[None]

Sunday 12/10/2023

Lunch

Vegetables Blend Fajita Peppers & Onions

| | | |
|-----------------------|-------------------------|-----------------------------------|
| Cooking Time: | Serving Pan: | Yield: 6.25 Pound |
| Cooking Temp: | Serving Utensil: | Portions: 100 1 oz Portion |
| Internal Temp: | | |

Ingredients & Instructions...

| | |
|-----------------------------------|----------------|
| - Canola Oil | 1 1/2 Teaspoon |
| - Jumbo Yellow Onion Julienned | 5 Pound |
| * Fajita Spice Blend | 1 1/2 Teaspoon |
| - Red Bell Pepper Julienned | 1.25 Pound |
| - Green Bell Pepper Julienned | 1.25 Pound |

1. Gather all ingredients/equipment as needed for recipe**2. In a skillet over high heat, add canola oil. Add onions and sauté until golden brown.****3. Season with fajita seasoning.****4. Add peppers and sauté until done**

-

CCP: Cook to a minimum internal temperature of 140 degrees F for 15 seconds**CCP: Hold or serve hot food at or above 140 degrees F****Distribution...****Portions****Yield**Nolans on 33rd
12/10/2023 Lunch

100 1 oz Portion

6.25 Pound

JHU Nolans on 33rd

Carvery

Sunday 12/10/2023

Lunch

Rice Yellow

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

Ingredients & Instructions...

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

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

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

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

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

-

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

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

| Distribution... | Portions | Yield |
|------------------------------------|-------------|----------------|
| Nolans on 33rd 12/10/2023 Lunch | 100 1/2 cup | 3 Gallon 2 Cup |

JHU Nolans on 33rd

Sunday 12/10/2023

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 12/10/2023 Lunch | 100 1/2 cup | 3 Gallon 2 Cup |

JHU Nolans on 33rd

Desserts

Sunday 12/10/2023

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
12/10/2023 Lunch

100 Cookie

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Lunch

Appetizer Egg Roll Fried

| | | |
|--------------------------|-------------------------|-------------------------------|
| Cooking Time: | Serving Pan: | Yield: 100 Egg Roll |
| Cooking Temp: 425 | Serving Utensil: | Portions: 100 Egg Roll |
| Internal Temp: | | |

Pre-Prep Instructions...**Allergens: Soy, Sesame, Wheat, Gluten*****The included ingredient of fryer oil is only for nutritional purposes. Please do not incorporate into recipe preparation.****Ingredients & Instructions...**

| | |
|-------------------------------|---------|
| - Frozen Vegetable Egg Rolls | 100 Ea. |
| - Fryer Oil Susquehanna Mills | 8 Ounce |

-
- 1. Gather all ingredients**
- 2. Preheat deep fryer to 375 degrees F**
- 3. Deep fry from frozen for 3 to 5 minutes until golden brown or an internal temperature of 165 degrees F is reached**
-

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
12/10/2023 Lunch

100 Egg Roll

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

Lunch

Burger Brunch

| | | |
|-----------------------------|-------------------------|-------------------------------|
| Cooking Time: 10 min | Serving Pan: | Yield: 100 1 burger |
| Cooking Temp: | Serving Utensil: | Portions: 100 1 burger |
| Internal Temp: | | |

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

| | |
|----------------------|----------------|
| - English Muffin | 100 Each |
| - Fz 4 oz Beef Patty | 100 4 Oz Patty |
| - American Cheese | 100 Slice |
| - Canadian Bacon | 100 Slice |
| - Large Egg | 100 Ea. |

1. Slice Canadian bacon on deli slicer. Place evenly on parchment lined sheet pans. Bake at 350 degrees F for 10 minutes. Set aside.

2. Grill burger patties on flattop until 160 degrees F internal temperature, flipping once, and seasoning both sides with salt and pepper. Set aside.

3. Apply even layer of cooking oil on flattop, crack eggs and cook 3-5 minutes, flipping once, and seasoning both sides with salt and pepper. Place one slice of American cheese on each egg until melted. Set aside.

4. Split English muffins in half and toast on flattop grill. Set aside.

5. Assemble sandwich starting with bottom half of English muffin, burger patty, Canadian bacon, fried egg/cheese, and lastly the top half of English muffin.

*Have hot sauce, jelly, mayonnaise, mustard, ketchup nearby as topping options

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

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

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

Nolans on 33rd
12/10/2023 Lunch

100 1 burger

JHU Nolans on 33rd
Sunday 12/10/2023

Grill
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 12/10/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

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
12/10/2023 Lunch

100 4 oz

JHU Nolans on 33rd

Sunday 12/10/2023

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 12/10/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Sunday 12/10/2023

Grill 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 12/10/2023 Lunch | | 100 4 oz |

JHU Nolans on 33rd

Grill

Sunday 12/10/2023

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 12/10/2023 Lunch | | 100 Burger |

JHU Nolans on 33rd

Passport

Sunday 12/10/2023

Lunch

Pork Carnitas

| | | |
|-----------------------------|-------------------------|-----------------------------------|
| Cooking Time: 2.5 hr | Serving Pan: | Yield: 25 Pound |
| Cooking Temp: 400° | Serving Utensil: | Portions: 100 4 oz Portion |
| Internal Temp: 155 | | |

Ingredients & Instructions...

| | |
|--|------------------------|
| - .25" Trimmed Boston Butt Pork | 30.39 Pound |
| - Coarse Kosher Salt | 3/4 Cup 2/3 Tablespoon |
| - Dried Oregano Leaf | 3/4 Cup 2/3 Tablespoon |
| - Ground Cumin | 2 2/3 Tablespoon |
| - Canola Oil | 1 3/4 Cup |
| - Jumbo Yellow Onion Peeled & Julienned | 5.05 Pound |
| * Chopped Garlic | 15.87 Ounce |
| - Jalapeno Pepper Chopped | 10 Ea. |
| - Oranges Halved | 5 Ea. |
| - Bay Leaf | 26.93 Leaf |
| * Chicken Stock | 1 Gallon 1/4 Cup |

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

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

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

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

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

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

HOT FOOD SERVICE:

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

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

JHU Nolans on 33rd
Sunday 12/10/2023

Passport
Lunch

Pork Carnitas

| | | | |
|------------------------------|-------|------------------|----------|
| Nolans on 33rd 12/10/2023 | Lunch | 100 4 oz Portion | 25 Pound |
|------------------------------|-------|------------------|----------|

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Lunch

Pizza Cheese

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

Pre-Prep Instructions...

Allergens: Dairy, Gluten, Wheat

Ingredients & 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 12/10/2023 Lunch | 100 slice | 13 Pizza |
| Overproduction... | 4 slice | 1 Pizza |

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Lunch

Pizza Meatlovers Supreme with Bacon

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

Ingredients & Instructions...

| | |
|--|----------------|
| - Dough Pizza Supreme 22 oz | 13 22 Oz Dough |
| - Cnd Italian Pizza Sauce | 4.88 Pound |
| - Shredded Part Skim Mozzarella Cheese | 6.5 Pound |
| - Slcd Pork Beef Pepperoni | 260 Slice |
| * Ground Beef Burger Pizza Topping Cooked & Drained | 1.63 Pound |
| - Ham Smoked Deli Diced 1/4" | 1.63 Pound |
| - Ground Sweet Mild Italian Pork Sausage | 1.63 Pound |
| CCP: Cook to a minimum internal temperature of 165 degrees F for 15 seconds | |
| - Bacon | 1.63 Pound |

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

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

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

4. Spread 8 oz mozzarella cheese evenly over sauce. Top with pepperoni, beef burger, diced ham, crumbled sausage, and diced bacon

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

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

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

| Distribution... | Portions | Yield |
|------------------------------------|-----------|----------|
| Nolans on 33rd 12/10/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

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 12/10/2023 Lunch | 100 slice | 13 pizza |
| Overproduction... | 4 slice | 1 pizza |

JHU Nolans on 33rd

Pizza & Pasta

Sunday 12/10/2023

Lunch

Topping Pizza Meat Beef Ground Burger

| | | |
|-----------------------------|-------------------------|------------------------------|
| Cooking Time: 20 min | Serving Pan: | Yield: 1.63 Pound |
| Cooking Temp: MedH | Serving Utensil: | Portions: (see below) |
| Internal Temp: 158 | | |

Ingredients & Instructions...

| | |
|-------------------------|----------------|
| - MVP Ground Beef 80/20 | 2.32 Pound |
| - Coarse Kosher Salt | 1 3/8 Teaspoon |
| - Ground Black Pepper | 3/4 Teaspoon |

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

2. Depending on batch size: Brown beef in tilt skillet, steam kettle/ frying pan. Drain off all of the fat.

3. Season with Salt and Pepper cook over medium heat until beef reaches a minimum internal temperature of 158F. {CCP}

STORAGE:

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

REUSE:

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

| Distribution... | Portions | Yield |
|--|---|------------|
| JHU Nolans on 33rd 12/10/2023 Lunch | For Use In Pizza Meatlovers Supreme with Bacon | 1.63 Pound |

JHU Nolans on 33rd

Root

Sunday 12/10/2023

Lunch

Root Squash Zucchini

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

Ingredients & Instructions...

| | |
|-----------------------|--------------|
| - Zucchini | 24 Pound |
| Sliced, Diced | |
| - Canola Oil | 1 Cup |
| - Coarse Kosher Salt | 2 Tablespoon |
| - Ground Black Pepper | 2 Tablespoon |

-

1. Wash and slice zucchini.
2. Heat vegetable oil and sauté zucchini until done.
3. Season with salt and pepper to taste.

-

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 12/10/2023 Lunch | | 100 1/2 cup |

JHU Nolans on 33rd

Soup

Sunday 12/10/2023

Lunch

Soup Chowder Corn Vegan In House

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

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

| | |
|----------------------------------|----------------------|
| - Jumbo Yellow Onion Diced | 2.19 Pound |
| - Celery Diced Fine | 15 Ounce |
| * Chopped Garlic | 1/4 Cup 1/2 Teaspoon |
| - Unbleached All Purpose Flour | 15 Ounce |
| * Water | 2 Gallon 3 Cup |
| - Mirepoix Soup Base Paste | 1/4 Cup 2 Tablespoon |
| - Idaho Potato Peeled & Diced | 10 Pound |
| - Fz Corn | 8.75 Pound |
| - Soy Milk Sub | 2 1/2 Cup |
| - Ground White Pepper | 2 1/2 Teaspoon |
| - Onion Powder | 2 1/2 Teaspoon |

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

-

CCP: Cook to a minimum internal temperature of 140 degrees F (60 degree C).**CCP: Hold or serve hot food at or above 140 degree F.****Distribution...****Portions****Yield**Nolans on 33rd
12/10/2023 Lunch

100 6 oz ladle

JHU Nolans on 33rd

Waffle Bar

Sunday 12/10/2023

[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
12/10/2023 Lunch

6 Waffle