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RECIPE GUIDE

Flavorful Ideas for Feeding the Future

K-12 Compliant

VERSION
1.0





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Pasta Pizza Bake

SERVING SIZE: 1 PIECE

| YIELD: 24.00

| CATEGORY: LUNCH ENTREE

| RECIPE #: 2130982



QUANTITY

INGREDIENTS

1 lbs., 8 oz.	Pasta, Macaroni, Whole Grain-Rich Blend, Dry, 20#, USDA, 110501
1/4 c.	Oil, canola
1 tsp.	Spices, garlic powder
1 1/2 tsp.	Salt, table
1 3/4 c.	Egg, Liquid, Whole, Frozen, Carton, 12/2#, USDA, 110845
1/2 #10 can	Redpack Nutritionally Enhanced Spaghetti Sauce, Canned, 6/106oz, 39.75#, RPKMA9E
2 lbs.	Cheese, Mozzarella, Shredded, 30#, USDA, 100021
4 oz.	Pepperoni, beef and pork, sliced

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Pasta Pizza Bake

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Prepare pasta according to package directions. Drain pasta and allow to cool slightly. Mix with oil, egg, salt and garlic powder.
2. Pour into full 2.5" deep steamable pan that has been coated with cooking spray. Bake at 350° for ten minutes.
3. Remove from oven. Top with 6 cups Redpack Nutritionally Enhanced Spaghetti Sauce. Top with shredded mozzarella cheese.
4. Top with pepperoni slices. Bake 15-20 minutes at 350° or until cheese is melted and bubbly.
5. Cut 4x6 for 24 servings per pan.

Pepperoni does not contribute towards the M/MA so this can be a vegetarian dish without it and still meet 2 oz M/MA.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 24

Serving Size: 1 piece (156 gm)

Amount Per Serving

Calories		321.931
	% Daily Value*	
Total Fat	17.519g	26.952%
Saturated Fat	8.575g	42.873%
Trans Fat	0.081g	
Cholesterol	121.917mg	40.639%
Sodium	545.876mg	22.745%
Total Carbohydrates	28.293g	9.431%
Dietary Fiber	3.621g	14.486%
Total Sugars	6.120g	
<i>Includes 2.003g of Added Sugars</i>		
Protein	16.198g	32.396%

VitaminA	0.000*	
VitaminC	0.002*	0.003%
VitaminD	0.061*	0.307%
Calcium	23.335*	2.333%
Iron	1.598*	8.88%
Potassium	493.152*	10.493%

Saturated Fat % of Calories	23.972%
Added Sugar % of Calories	2.489%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	1 oz
Red/Orange	0.25 cups

Allergens

Milk
Wheat

Attributes

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Chunky Taco Soup

SERVING SIZE: 1 CUP

YIELD: 65.00

CATEGORY: RED/ORANGE VEGETABLES

RECIPE #: 2130980



QUANTITY

INGREDIENTS

4 lbs., 4 oz.	Beef, Crumbles w/SPP, Cooked, Frozen, 4/10#, USDA, 100134
2 qt., 1 c.	Beverages, water, tap, municipal
1 #10 can	Red Gold Nutritionally Enhanced Mild Salsa, Canned, 6/103oz, Red Gold, REDSC99
5 lbs.	Potatoes, Diced, No Salt Added, Frozen, 6/5#, USDA, 110844
1/2 c.	Sugars, granulated
1/2 c.	Corn, Whole Kernel, No Salt Added, Canned, 6/#10, USDA, 100313
4 oz.	Base, Beef, Low Sodium, 6/1#, Minor's, 11003343
9 oz.	Seasoning Mix, Taco, 6/9oz, 3.38#, Lawry's, 2150080110

PREPARATION INSTRUCTIONS

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Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Chunky Taco Soup

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Mix all ingredients in large pot or kettle and simmer 30 minutes for flavors to blend.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 65

Serving Size: 1 cup (151 gm)

Amount Per Serving

Calories 141.618

		% Daily Value*
Total Fat	4.196g	6.455%
Saturated Fat	1.819g	9.097%
Trans Fat	0.000g	
Cholesterol	20.013mg	6.671%
Sodium	583.452mg	24.311%
Total Carbohydrates	16.959g	5.653%
Dietary Fiber	2.822g	11.287%
Total Sugars	3.537g	
<i>Includes 1.548* g of Added Sugars</i>		
Protein	6.347g	12.695%

VitaminA	0.000*	
VitaminC	0.000*	
VitaminD	0.000*	
Calcium	18.040*	1.804%
Iron	0.001*	0.004%
Potassium	139.792*	2.974%

Saturated Fat % of Calories	11.563%
Added Sugar % of Calories	4.371%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	0.75 oz
Additional Vegetables	0.125 cups
Red/Orange	0.25 cups
Starchy	0.125 cups

Allergens

Soy
Wheat



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Enchilada Stack

SERVING SIZE: 1 PIECE | YIELD: 15.00 | CATEGORY: LUNCH ENTREE | RECIPE #: 2130976



QUANTITY INGREDIENTS

30 tortilla	Tortilla, Corn, White, 6", 6/60ct, 22.5#, 1WG, Mission, 10620
1 qt.	Red Gold Nutritionally Enhanced Enchilada Sauce, Canned, 6/106oz, 39.75#, REDRL99
1qt., 1pt., 1 1/2 c.	Beans, Refried, Low-sodium, Canned, 6/#10, USDA, 100362
15 oz.	Cheese, Mozzarella, Shredded, 30#, USDA, 100021
15 oz.	Cheese, Cheddar, Yellow, Reduced Fat, Shredded, 6/5#, USDA, 100012

PREPARATION INSTRUCTIONS

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Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

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Enchilada Stack

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Cut tortillas into approx. 3" strips. Place tortilla strips into a large mixing bowl.
2. Add 4 cups Red Gold Nutritionally Enhanced Enchilada Sauce and coat well.
3. Spray full size 4" hotel pan with oil and evenly spread HALF of the tortilla strips.
4. Spread entire amount of beans over tortillas.
5. Mix cheeses together. Layer HALF the cheese over beans.
6. Layer with other half of tortillas on top of the beans, pour any remaining sauce on top of tortillas.
7. Top with other half of cheese.
8. Cover with foil and bake for 10-12 minutes.
9. Take foil off and finish baking for another 6-8 minutes. Cut into 15 equal portions.

CCP: Heat to 165° F or higher for at least 15 seconds.

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CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

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RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 15

Serving Size: 1 piece (307 gm)

Amount Per Serving

Calories 436.997

		% Daily Value*
Total Fat	16.072g	24.727%
Saturated Fat	9.050g	45.249%
Trans Fat	0.000g	
Cholesterol	45.247mg	15.082%
Sodium	661.162mg	27.548%
Total Carbohydrates	52.212g	17.404%
Dietary Fiber	7.067g	28.267%
Total Sugars	3.067g	
<i>Includes 0.000* g of Added Sugars</i>		
Protein	22.154g	44.308%

VitaminA	N/A	
VitaminC	N/A	
VitaminD	0.000*	
Calcium	20.000*	2%
Iron	0.600*	3.333%
Potassium	186.667*	3.972%

Saturated Fat % of Calories	18.638%
Added Sugar % of Calories	0.000%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

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Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	2 oz
Red/Orange	0.25 cups
Beans, Peas, and Lentils	0.5 cups

Allergens

Milk



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Vegetarian Lasagna

SERVING SIZE: 1 PIECE | YIELD: 24.00 | CATEGORY: LUNCH ENTREE | RECIPE #: 2130981



QUANTITY INGREDIENTS

2 lbs.	Broccoli, No Salt Added, Frozen, 30#, USDA, 110473
1 lbs. shredded	Carrots, raw
1 lbs.	Mushrooms, white, raw
1 #10 can	Redpack Nutritionally Enhanced Spaghetti Sauce, Canned, 6/106oz, 39.75#, RPKMA9E
1lbs.	Pasta, Lasagna, Wavy, 100% Whole Grain, 12/13.25oz, 9.94#, Barilla, 1000011984
3 lbs.	Cheese, Mozzarella, Shredded, 30#, USDA, 100021

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

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Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

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Vegetarian Lasagna

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Thaw chopped broccoli, but do not cook or drain. Shred carrots and slice mushrooms.
2. Toss shredded carrots, chopped broccoli, and sliced mushrooms together and divide equally into two portions.
3. Pour one quart of Redpack Nutritionally Enhanced Spaghetti Sauce in a 3" long steamable pan.
4. Place a layer of uncooked noodles lengthways in the pan.
5. Pour one quart of sauce over noodles. Sprinkle one half vegetables over sauce. Sprinkle 1.5 lbs cheese over sauce.
6. Cover tightly with foil. Bake at 325° for 55 minutes, or until noodles are tender.
7. Remove foil and add remaining cheese.
8. Cook 10 minutes to melt cheese. Cover with plastic wrap and place in warmer for about 30 minutes before cutting to allow it to set.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 24

Serving Size: 1 piece (276 gm)

Amount Per Serving

Calories 323.169

		% Daily Value*
Total Fat	15.489g	23.83%
Saturated Fat	10.015g	50.077%
Trans Fat	0.000g	
Cholesterol	50.000mg	16.667%
Sodium	503.260mg	20.969%
Total Carbohydrates	31.731g	10.577%
Dietary Fiber	6.222g	24.888%
Total Sugars	12.072g	
<i>Includes 4.007* g of Added Sugars</i>		
Protein	18.642g	37.283%

VitaminA	157.812*	17.535%
VitaminC	1.512*	2.52%
VitaminD	0.038*	0.189%
Calcium	40.521*	4.052%
Iron	1.909*	10.605%
Potassium	924.383*	19.668%

Saturated Fat % of Calories	27.892 %
Added Sugar % of Calories	4.959 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

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Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	0.5 oz
Dark Green	0.25 cups
Red/Orange	0.75 cups

Allergens

Milk
Wheat

Attributes

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Vegetarian



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Tomato Bisque

SERVING SIZE: 6 OZ SPOODLE

| YIELD: 21.00

| CATEGORY: RED/ORANGE VEGETABLES

| RECIPE #: 2130978



QUANTITY

INGREDIENTS

1 #10 can	Redpack Nutritionally Enhanced Marinara Sauce, Canned, 6/105oz, 39.38#, RPKNA9E
1 qt.	Cream, fluid, heavy whipping

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

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Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

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CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Tomato Bisque

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Add the listed ingredients to the kettle.
2. Slowly bring to a boil.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 21 Serving Size: 6 oz spoodle (187 gm)

Amount Per Serving

Calories 223.467

		% Daily Value*
Total Fat	18.195g	27.992%
Saturated Fat	10.529g	52.645%
Trans Fat	0.565g	
Cholesterol	51.657mg	17.219%
Sodium	165.430mg	6.893%
Total Carbohydrates	12.638g	4.213%
Dietary Fiber	2.268g	9.072%
Total Sugars	8.139g	
<i>Includes 1.134 g of Added Sugars</i>		
Protein	3.566g	7.132%

VitaminA	187.886*	20.876%
VitaminC	0.274*	0.457%
VitaminD	0.731	3.657%
Calcium	92.540	9.254%
Iron	1.180	6.554%
Potassium	444.858	9.465%

Saturated Fat % of Calories	42.404 %
Added Sugar % of Calories	2.030 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Red/Orange	0.75 cups

Allergens

Milk



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Cheesy Chicken Enchilada Noodle Bake

SERVING SIZE: 1 PIECE

| YIELD: 80.00

| CATEGORY: LUNCH ENTREE

| RECIPE #: 2201869



QUANTITY

INGREDIENTS

15 lbs.	Chicken Diced, 1/2", 60 White/40 Dark, Low Sodium, 2M, 69/2.3oz, 10#, Tyson, 10460120928
3 #10 can	Red Gold Nutritionally Enhanced Enchilada Sauce, Canned, 6/10oz, 39.75#, REDRL99
6 lbs., 10 oz.	Cheese, Sauce, Ultimate Jalapeno, Pouch, 6/106oz, 39.75#, Land O Lakes, 39946
20 lbs.	Pasta, Cavatappi, Precooked, Frozen, 6/3#, Marzetti, 4130826008
1/3 c.	Spices, parsley, dried

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Cheesy Chicken Enchilada Noodle Bake

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Combine chicken and Red Gold Nutritionally Enhanced Enchilada Sauce in hotel pan. Bake in 350°F oven until internal temperature reaches 165°F.
2. Heat Ultimate Jalapeño™ Cheese Sauce using desired method to 165°F.
3. For each serving, place 4 ounces cooked pasta into individual serving dish. Top with 3 ounces (#12 scoop) chicken mixture. (Add a little more, if needed, to keep pasta from drying out.) Top with 1 ounce ladle hot cheese sauce. Garnish with parsley flakes.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 80

Serving Size: 1 piece (349g)

Amount Per Serving

Calories 395.733

		% Daily Value*
Total Fat	9.855g	15.162%
Saturated Fat	4.678g	23.389%
Trans Fat	0.000g	
Cholesterol	68.944mg	22.981%
Sodium	560.090mg	23.337%
Total Carbohydrates	42.485g	14.162%
Dietary Fiber	3.525g	14.099%
Total Sugars	2.695g	
<i>Includes 0.000g of Added Sugars</i>		
Protein	28.893g	57.786%

VitaminA	0.097*	0.011%
VitaminC	0.125*	0.208%
VitaminD	0.000	
Calcium	104.565	10.456%
Iron	2.492	13.847%
Potassium	846.045	18.001%

Saturated Fat % of Calories	10.639%
Added Sugar % of Calories	0.000%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	3 oz
Grains	1.5 oz
Red/Orange	0.25 cups

Allergens

Milk	
Wheat	



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Rattle Snake Bowl

SERVING SIZE: 1 BOWL

| YIELD: 240

| CATEGORY: LUNCH ENTREE

| RECIPE #: 2201871



QUANTITY

INGREDIENTS

15 lbs.	Pasta, Penne, Whole Grain-Rich Blend, Dry, 20#, USDA, 110520
30 lbs.	Chicken Strips, Fajita, Dark Meat, FC, 2M, 160/3oz, 30#, Tyson, 10046210928
4 gal.	Beverages, water, tap, municipal
45 lbs.	Cheese, Sauce, Ultimate Jalapeno, Pouch, 6/106oz, 39.75#, Land O Lakes, 39946
15 lbs.	Tortilla Chips, Tri-Colored, Red/White/Blue, Triangle, 6/2#, 12#, Mission, 08613
240 container	Red Gold Nutritionally Enhanced Salsa, Mild, Dipping Cup, 84/3oz, 15.75#, REDSC2ZC84

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

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Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Rattle Snake Bowl

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Steam chicken fajita meat in steamer for about 15 minutes, or until temp reaches 135° or higher for at least 15 seconds. (Reserve juice from meat) Cover and place in hot holding unit.
2. Place penne pasta noodles in steamtable pan and cover with water. Steam in steamer for about 13-15 minutes. (Do not overcook) Stir frequently. Drain water and add chicken and chicken juice to noodles..
3. Heat bags of queso cheese in steamer about 15 to 20 minutes until it reaches 145° or higher for at least 15 seconds. Pour into steam table pan and place in hot holding unit.
4. In separate pan pour chips into.
5. Serve students one spoodle of chicken and noodles and one spoodle of cheese and top with chips.
6. Serve with 3 oz portion control cup of Red Gold Salsa.
Use a #6oz Spoodle for Chicken and Noodles = 1.25oz MMA & 1oz Whole Grain.
Use a #2oz Spoodle for Queso Cheese = 1 oz MMA.
Use a #4oz Spoodle for Tri-Color Chips = 1oz Whole Grain.

CCP: Hold for hot service at 135° F or higher

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 240

Serving Size: 1 bowl (347g)

Amount Per Serving

Calories 491.111

		% Daily Value*
Total Fat	21.648g	33.305%
Saturated Fat	8.487g	42.436%
Trans Fat	0.000g	
Cholesterol	84.016mg	28.005%
Sodium	944.757mg	39.365%
Total Carbohydrates	49.377g	16.459%
Dietary Fiber	5.633g	22.532%
Total Sugars	3.777g	
<i>Includes 0.000* g of Added Sugars</i>		

Protein 25.436g 50.872%

VitaminA	0.000*	
VitaminC	0.000*	
VitaminD	0.000	
Calcium	277.991	27.799%
Iron	2.512	13.957%
Potassium	1042.927*	22.19%

Saturated Fat % of Calories 15.554%
Added Sugar % of Calories 0.000%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

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Meal Components

Component	Measurement
Meat/Meat Alternates	2.25 oz
Whole Grain-Rich	2 oz
Red/Orange	0.5 cups

Allergens

Milk
Soy
Wheat

Attributes

Made from Scratch



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Spanish Rice

SERVING SIZE: 1.5 CUP

| YIELD: 100

| CATEGORY: GRAINS

| RECIPE #: 2201868



QUANTITY

INGREDIENTS

4 #10 can	Red Gold Nutritionally Enhanced Salsa, Mild, Canned, 6/103oz, 38.63#, REDSC99
12 lbs., 8 oz.	Rice, Brown, Long-Grain, Parboiled, Dry, 24/2#, USDA, 100500
4 gal.	Beverages, water, tap, municipal
2 tbsp.	Salt, table
1 c.	Oil, canola
1 oz.	Cooking Spray, Original, 6/17oz, 6.38#, Pam, 6414432288

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.



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Spanish Rice

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Day of Service: Pre Prep: Clean and sanitize workstation. Wash hands thoroughly. Pull 4 – full, 4” deep steamtable pans. Spray each pan with pan spray. Pull 4 #10 cans of Red Gold Nutritionally Enhanced Salsa from dry storage. Wipe off lids, open and carefully discard lids. Wash hands thoroughly.
2. Prep: Empty 1 can of Red Gold Nutritionally Enhanced Salsa into each steamtable pan. Add 3 lb. plus 2 oz. brown rice to each steamtable pan. Add 1 gallon hot water to each pan. Add ½ TBSP of salt to each pan. Add ¼ cup canola oil to each pan. Stir and cover tightly.
3. Cook: Bake rice in pre-heated 350°F convection oven for 35 – 45 minutes. CCP: Heat until an internal temperature is reached of 140°F for 15 seconds.
4. Hold: Stir rice and recover tightly. Place in warmer and hold above 135°F until service. CCP: Hold above 135°F CCP: Batch cook as necessary to ensure best end product and nutritional.
5. Serve: 1-1/2 cups of Spanish rice using 1-1/2 – 8 oz. spoodle.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

RECIPE COURTESY OF RED GOLD

Nutrition Facts

Servings: 100

Serving Size: 1.5 cup (328g)

Amount Per Serving

Calories 268.163

% Daily Value*

Total Fat 4.054g 6.237%

Saturated Fat 0.500g 2.5%

Trans Fat 0.009g

Cholesterol 0.000mg

Sodium 328.156mg 13.673%

Total Carbohydrates 51.288g 17.096%

Dietary Fiber 60.69g 24.275%

Total Sugars 4.402g

Includes 0.000 g of Added Sugars*

Protein 4.275g 8.55%

VitaminA 0.000*
VitaminC 0.000*
VitaminD 0.000
Calcium 54.043 5.404%
Iron 0.733 4.07%
Potassium 465.500 9.904%

Saturated Fat % of Calories 1.678%
Added Sugar % of Calories 0.000%

*** Indicates missing Nutrient Information.**

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Whole Grain-Rich	2 oz
Red/Orange	0.625 cups

Allergens

Soy

Attributes

Made from Scratch