



Menu	Ingredient 25 Serving	Direction
Chicken Taco (GF/DF)	<ul style="list-style-type: none"> ● Tortilla Corn (Corn Masa Flour, Water, Contains 2% Or Less Of: Cellulose Gum, Guar Gum, Enzymes, And Propionic Acid And Benzoic Acid) ● Chicken (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Tomato Paste (3 ½ oz) ● Water (1 ½ cup) ● Paprika (¾ tsp) ● Cumin (1 ⅛ tsp) ● Tomato (5 ¼ oz) ● Carrot (9 ¾ oz) ● Apple Cider Vinegar (½ tbsp) ● Brown Sugar (½ tsp) 	<ul style="list-style-type: none"> ● Cook chicken to 165°F and chop ● In a pot add onions, garlic, pepper, tomato paste, water, and seasonings. Blend well. Bring to a boil. Reduce heat and simmer for 25-30 minutes. Stir periodically. ● Add in chicken to pot and heat thoroughly ● Topping: Combine tomatoes and carrots in a bowl. Toss lightly and reserve for later. ● Note: Before serving, fill each taco shell with a #30 scoop (2 Tbsp) of meat mixture. Serve each taco with 3 packed Tbsp carrots and tomato mixture <p>CACFP Crediting</p> <p>1 taco Meat/Meat Alt: 1½ oz eq Grain: ½ oz eq Vegetable: ¼ cup</p>
Vegan Taco (GF, Vg, DF)	<ul style="list-style-type: none"> ● 4 Servings ● Alternative Meat/ Tofu (16 oz) ● Tortilla Corn (Corn Masa Flour, Water, Contains 2% Or Less Of: Cellulose Gum, Guar Gum, Enzymes, And Propionic Acid And Benzoic Acid) ● Taco seasoning (½-1 tbsp) ● Vegetable Oil (2 tbsp) ● Carrots (2 cups) ● Tomato (1 cup) 	<ul style="list-style-type: none"> ● In a medium bowl, toss tofu and taco seasoning until tofu is coated. ● On medium heat in a large skillet, add oil. ● Once oil is heated, add the tofu / alternative meat. Stir frequently until tofu is browned. You can decide to crumble the tofu up more in the pan ● to resemble ground beef if you so desire.

		<ul style="list-style-type: none"> ● Place in each tortilla 1/4 cup tofu, 1/4 cup of shredded carrots, and 1/8 cup of tomatoes. <p>CACFP Crediting</p> <p>Two tacos provide ¾ oz eq grain, 1 ½ oz meat alternative, ¼ cup vegetable and ¼ second vegetable</p>
<p>Chicken Salad Sandwich (DF)</p>	<ul style="list-style-type: none"> ● Whole Wheat Bread (Whole Wheat Flour, Water, Yeast, Vital Wheat Gluten, Sugar, Contains 2% or Less of Each of the Following: Wheat Bran, Molasses, Salt, Soybean Oil, Yeast Nutrient (Ammonium Sulfate), Dough Conditioners (Sodium Stearoyl Lactylate, Ascorbic Acid, Monocalcium Phosphate), Calcium Propionate (Mold Inhibitor), Calcium Sulfate, Enzymes) ● Chicken (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (¾ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT 	<ul style="list-style-type: none"> ● Combine chicken , celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz (approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. ● Cover. Refrigerate until service. <p>CACFP Crediting</p> <p>Crediting: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Bread</p>

	NOT NORMALLY FOUND IN MAYONNAISE)	
Vegan Salad Sandwich (DF)	<ul style="list-style-type: none"> ● Whole Wheat Bread (Whole Wheat Flour, Water, Yeast, Vital Wheat Gluten, Sugar, Contains 2% or Less of Each of the Following: Wheat Bran, Molasses, Salt, Soybean Oil, Yeast Nutrient (Ammonium Sulfate), Dough Conditioners (Sodium Stearoyl Lactylate, Ascorbic Acid, Monocalcium Phosphate), Calcium Propionate (Mold Inhibitor), Calcium Sulfate, Enzymes) ● Meat Sub (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (¾ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<ul style="list-style-type: none"> ● Combine alternative meat , celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz (approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. ● Cover. Refrigerate until service. <p>CACFP Crediting</p> <p>Crediting: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Bread</p>

<p>Vegan Pasta with White Sauce (DF, Vg)</p>	<ul style="list-style-type: none"> ● Pasta Penne: WHOLE GRAIN DURUM WHEAT FLOUR ● Puree Cannellini beans (3 lbs & 4oz) ● Peas (½ lbs) ● Onion (½ cup) ● Carrots (½ lb) ● Spinach (1 lb) ● Squash (½ lb) ● Water (6 cups) ● Salt (½ tbsp) ● Pepper (½) ● Potato Starch (½ cup) ● Oat Milk (3 cups) ● Garlic Powder (1 tsp) ● Lemon sauce (½ tsp) 	<ul style="list-style-type: none"> ● Heat water till rolling boils. ● Slowly add pasta. Stir constantly, until water boils. Cook for about 8 minutes or until al dente ● Pour into steam table pan ● Sauteed onion with canola oil ● Combine oat milk and puree beans ● Combine noodles, vegetables and sauce. Cook for about 5 - 10 minutes. ● Add slurry to thicken the sauce. ● Add lemon sauce , salt and pepper to taste. <p>CACFP Crediting</p> <p>1 cup (8 fl oz spoodle) provides 2¼ oz equivalent meat, ¼ cup vegetables and 1¼ oz equivalent grains.</p> <p>Note: Alternative Gluten Free Pasta (ORGANIC CORN FLOUR, ORGANIC RICE FLOUR)</p>
<p>Chicken and Rice (DF, GF)</p>	<ul style="list-style-type: none"> ● Enrich Whole Grain Rice (2 cups) ● Water (1qt) ● Chicken (3 lbs 4 oz) ● Canola oil (2 Tbsp) ● Salt (1 tsp) ● Black Pepper (2 tsp) ● Onion powder (2 tsp) ● Garlic powder (2 tsp) ● Cumin (1 Tbsp 1 tsp) ● Chicken Base (1 Tbsp,SALT, CORN STARCH, SUGAR, MALTODEXTRIN, PALM OIL, CHICKEN FAT, MONOSODIUM GLUTAMATE, ONION POWDER,CONTAINS 2% OR LESS OF HYDROLYZED CORN PROTEIN, TURMERIC AND EXTRACTIVE OF TURMERIC (COLOR), SPICE 	<ul style="list-style-type: none"> ● Preheat oven to 400 F ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked ● In a small bowl combine seasoning mixture ● Sprinkle chicken with seasoning mixture and place it in a sheet pan. ● Roast for 10 -15 mins. Critical Control Point: 165 F for at least 15 mins. ● Saute all vegetable till tender ● Serve one chicken with ½ cup rice and vegetable <p>CACFP Crediting</p>

	<p>EXTRACTIVES, GARLIC POWDER, DISODIUM INOSINATE, DISODIUM GUANYLATE)</p> <ul style="list-style-type: none"> ● Carrots (12 ½ oz) ● Green Bell Pepper (12 ½ oz) ● Zucchini (12 ½ oz) ● Cauliflower (12 ½ oz) ● Celery (6 oz) 	<p>1 chicken and ½ cup (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Vegan Tofu and Rice (DF, GF, Vg)</p>	<ul style="list-style-type: none"> ● Enrich Whole Grain Rice (2 cups) ● Water (1qt) ● Tofu / Meat Sub (3 lbs 8 oz) ● Canola oil (2 Tbsp) ● Salt (1 tsp) ● Black Pepper (2 tsp) ● Onion powder (2 tsp) ● Garlic powder (2 tsp) ● Cumin (1 Tbsp 1 tsp) ● Vegetable Base (SAUTEED VEGETABLE PUREE MIX (CARROTS, ONIONS, CELERY), SALT, SUGAR, MALTODEXTRIN, VEGETABLE OIL (CORN AND/OR CANOLA OIL), 2% OR LESS OF YEAST EXTRACT, WATER, POTATO STARCH, XANTHAN GUM, NATURAL FLAVORS, CARROT JUICE CONCENTRATE.) ● Carrots (12 ½ oz) ● Green Bell Pepper (12 ½ oz) ● Zucchini (12 ½ oz) ● Cauliflower (12 ½ oz) ● Celery (6 oz) 	<ul style="list-style-type: none"> ● Preheat oven to 350 F ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked ● In a small bowl combine seasoning mixture ● Sprinkle tofu with seasoning mixture and place it in a sheet pan. ● Roast for 10 mins. Critical Control Point: 145 F for at least 15 mins. ● Saute all vegetable till tender ● Serve one tofu with ½ cup rice and vegetable <p>CACFP Crediting</p> <p>1 chicken and ½ cup (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Chicken Caesar Salad (DF)</p>	<ul style="list-style-type: none"> ● Whole Wheat Bread (Whole Wheat Flour, Water, Yeast, Vital Wheat Gluten, Sugar, Contains 2% or Less of Each of the Following: Wheat Bran, Molasses, Salt, Soybean Oil, Yeast Nutrient (Ammonium Sulfate), Dough Conditioners (Sodium Stearoyl Lactylate, Ascorbic Acid, Monocalcium Phosphate), Calcium Propionate (Mold Inhibitor), Calcium Sulfate, Enzymes) ● Chicken Breast (4 lbs 6 oz) 	<ul style="list-style-type: none"> ● Preheat oven to 375°F ● Trim any excess fat for chicken breasts. Cut chicken breasts into strips. ● Sprinkle chicken strips with salt and pepper. ● Coat a baking sheet with cooking spray. Place chicken strips on a baking sheet, evenly spaced. Spray pieces lightly with cooking spray.

	<ul style="list-style-type: none"> ● Olive Oil (½ Tbsp) ● Spring Mix (6 qt 1 cup) ● Onion powder (½ tsp) ● Garlic powder (½ tsp) ● Salt (½ tsp) ● Pepper (½ tsp) ● Parsley pinch ● Puree Cannellini Beans (½ cup) ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<ul style="list-style-type: none"> ● Bake until the internal temperature reaches 165°F, about 20-25 minutes. Dice chicken. ● Wash and cut romaine lettuce into pieces. ● In a large bowl just before service, toss lettuce. ● Salad dressing (in a blender add beans, onion powder, garlic powder, salt, pepper and parsley and blend) croutons on the side. ● Note: Salad serving is 1 cup lettuce mixture with 2 ounces of diced chicken served on top <p>Alternative Gluten Free Bread</p> <p>CACFP Crediting</p> <p>1 salad Meat/Meat Alt: 2 oz eq Vegetable: ½ cup</p>
<p>Tofu Caesar Salad (DF)</p>	<ul style="list-style-type: none"> ● Whole Wheat Bread (Whole Wheat Flour, Water, Yeast, Vital Wheat Gluten, Sugar, Contains 2% or Less of Each of the Following: Wheat Bran, Molasses, Salt, Soybean Oil, Yeast Nutrient (Ammonium Sulfate), Dough Conditioners (Sodium Stearoyl Lactylate, Ascorbic Acid, Monocalcium Phosphate), Calcium Propionate (Mold Inhibitor), Calcium Sulfate, Enzymes) ● Tofu(4 lbs 6 oz) ● Olive Oil (½ Tbsp) ● Spring Mix (6 qt 1 cup) ● Onion powder (½ tsp) ● Garlic powder (½ tsp) ● Salt (½ tsp) ● Pepper (½ tsp) ● Parsley pinch 	<ul style="list-style-type: none"> ● Preheat oven to 375°F ● Dice the tofu. ● Sprinkle tofu with salt and pepper. ● Coat a baking sheet with cooking spray. Place chicken strips on a baking sheet, evenly spaced. Spray pieces lightly with cooking spray. ● Bake until the internal temperature reaches 145°F, about 15 minutes. ● Wash and cut lettuce into pieces. ● In a large bowl just before service, toss lettuce. ● Salad dressing (in a blender add beans, onion powder, garlic powder, salt, pepper and parsley and blend) croutons on the side.

	<ul style="list-style-type: none"> ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) ● Puree Cannellini Beans (½ cup) 	<ul style="list-style-type: none"> ● Note: Salad serving is 1 cup lettuce mixture with 2 ounces of diced chicken served on top <p>Alternative Gluten Free Bread</p> <p>CACFP Crediting</p> <p>1 salad Meat/Meat Alt: 2 oz eq Vegetable: ½ cup</p>
<p>Lemon Chicken with Potato Hash (GF, DF)</p>	<ul style="list-style-type: none"> ● Chicken Breast (4 lbs 6 oz) ● Canola oil (½ Tbsp) ● Lemon juice (1 Tbsp) ● Onion powder (½ tsp) ● Garlic powder (½ tsp) ● Salt (½ tsp) ● Pepper (½ tsp) ● Raw Sugar (½ tsp) ● Water (¾ cup) ● Dry mustard (1 tsp) ● Quinoa (1 cup) ● Potato (½ cup) ● Carrot (½ cup) ● Celery (½ cup) ● Peas (½ cup) 	<ul style="list-style-type: none"> ● Preheat oven to 375°F ● Trim any excess fat for chicken breasts. Cut chicken breasts into strips. ● Sprinkle chicken strips with salt and pepper. ● Coat a baking sheet with cooking spray. Place chicken strips on a baking sheet, evenly spaced. Spray pieces lightly with cooking spray. ● Bake until the internal temperature reaches 165°F, about 20-25 minutes. Dice chicken. ● Saute the onion in oil until thoroughly softened. ● Stir in the sweet potato and water, then cover the pot and cook on medium-high heat for 10-15 minutes until the potatoes are cooked. Add all the vegetable and meat substitute. ● Rinse quinoa in a fine mesh strainer until water runs clear, not cloudy. ● Combine quinoa, water, and remaining base in a stockpot. <p>For 25 servings, add 4 cups of water. Bring to a boil. Reduce heat to low and stir occasionally. Simmer until water is completely absorbed, about 15 minutes. Note: When done, quinoa will be soft and a white ring will pop out of the kernel.</p>

		<p>The white ring will only appear when it is fully cooked. Critical Control Point: Hold at 135 °F or higher</p> <ul style="list-style-type: none"> • Combine quinoa and vegetable <p>CACFP Crediting</p> <p>1 chicken and ½ cup (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Vegan Potato Hash (Vg,GF,DF)</p>	<ul style="list-style-type: none"> • Vegan Sub Meat (4 lbs 6 oz) • Canola oil (½ Tbsp) • Lemon juice (1 Tbsp) • Onion powder (½ tsp) • Garlic powder (½ tsp) • Salt (½ tsp) • Pepper (½ tsp) • Raw Sugar (½ tsp) • Water (¾ cup) • Dry mustard (1 tsp) • Quinoa (1 cup) • Potato (½ cup) • Carrot (½ cup) • Celery (½ cup) • Peas (½ cup) 	<ul style="list-style-type: none"> • Saute the onion in oil until thoroughly softened. • Stir in the sweet potato and water, then cover the pot and cook on medium-high heat for 10-15 minutes until the potatoes are cooked. Add all the vegetable and meat substitute. • Rinse quinoa in a fine mesh strainer until water runs clear, not cloudy. • Combine quinoa, water, and remaining base in a stockpot. <p>For 25 servings, add 4 cups of water. Bring to a boil. Reduce heat to low and stir occasionally. Simmer until water is completely absorbed, about 15 minutes. Note: When done, quinoa will be soft and a white ring will pop out of the kernel. The white ring will only appear when it is fully cooked. Critical Control Point: Hold at 135 °F or higher</p> <ul style="list-style-type: none"> • Combine quinoa and vegetable <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>

<p>Turkey Wrap with Veggies (DF)</p>	<ul style="list-style-type: none"> ● Enrich Tortilla (ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WATER, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: PALM OIL AND/OR OLIVE OIL), CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, ALUMINUM-FREE LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE), WHEAT PROTEIN, PRESERVATIVES (CALCIUM PROPIONATE, SORBIC ACID), DOUGH CONDITIONER (FUMARIC ACID, XANTHAN GUM, MONO- AND DIGLYCERIDES, SODIUM METABISULPHITE). ● Turkey (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (⅜ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<ul style="list-style-type: none"> ● Combine turkey , celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz (approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. ● Cover. Refrigerate until service. <p>CACFP Crediting</p> <p>Crediting: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Bread</p>
<p>Vegan Wrap (Vg, DF)</p>	<ul style="list-style-type: none"> ● Enrich Tortilla (ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN AND FOLIC ACID), 	<ul style="list-style-type: none"> ● Combine celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz

	<p>WATER, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: PALM OIL AND/OR OLIVE OIL), CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, ALUMINUM-FREE LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE), WHEAT PROTEIN, PRESERVATIVES (CALCIUM PROPIONATE, SORBIC ACID), DOUGH CONDITIONER (FUMARIC ACID, XANTHAN GUM, MONO- AND DIGLYCERIDES, SODIUM METABISULPHITE).</p> <ul style="list-style-type: none"> ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (¾ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<p>(approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less.</p> <ul style="list-style-type: none"> ● Cover. Refrigerate until service. <p>CACFP Crediting</p> <p>Crediting: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Bread</p>
<p>Vegan Pomodoro Pasta (DF)</p>	<ul style="list-style-type: none"> ● Whole Grain Pasta (WHOLE GRAIN DURUM WHEAT FLOUR) ● Canola oil (½ Tbsp) ● Lemon juice (1 Tbsp) ● Onion powder (½ tsp) ● Garlic powder (½ tsp) ● Salt (½ tsp) ● Pepper (½ tsp) ● Italian seasoning (½ Tbsp) 	<ul style="list-style-type: none"> ● Heat water till rolling boils. ● Slowly add pasta. Stir constantly, until water boils. Cook for about 8 minutes or until al dente ● Pour into steam table pan ● Sauteed onion with canola oil ● Heat oil in a large stock pot.

	<ul style="list-style-type: none"> ● Raw Sugar (½ tsp) ● Water (¾ cup) ● Diced Tomato (½ cup) ● Tomato paste (1/2 cup) ● Vegetable Base (½ Tbsp) ● Carrot (½ cup) ● Celery (½ cup) ● Puree Cannellini beans (2 lbs) ● Roasted Bell Pepper (½ cup) ● Beyond meat (2 lbs and 4 tsp) <p>(WATER, PEA PROTEIN ISOLATE, EXPPELLER-PRESSED CANOLA OIL, CLASS I CARAMEL COLOR, GYPSUM. CONTAINS 0.5 OF LESS OF: MALTODEXTRIN, SEA SALT)</p>	<ul style="list-style-type: none"> ● Add onions, tomato paste, diced tomatoes, water, pepper, bell pepper, garlic powder, basil, oregano, thyme, and vegetable base. Simmer uncovered over medium heat for 5 minutes. Puree the sauce ● Critical Control Point: Heat to 140 °F or higher. ● Add the alt meat and beans cooked till reach 145 F add pasta <p>Note: Gluten Free</p> <p>CACFP Crediting</p> <p>½ cup grain and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains</p>
<p>Chicken BBQ and Rice with Honey Glazed Carrots (GF, DF)</p>	<ul style="list-style-type: none"> ● Onions, chopped (3 oz) ● Whole Grain Enriched Rice ● Paprika (1 Tbsp) ● Chili powder (1 ½ Tbsp) ● Catsup (1 lbs 12 oz) ● Garlic powder (1 tsp) ● Sugar, brown (6 oz) ● Black pepper, ground (1 tsp) ● Chicken Thigh (4 lbs) ● Carrots (4 lbs) ● Honey (½ cup) ● Rice wine vinegar (½ cup) 	<ul style="list-style-type: none"> ● Barbecue sauce: In a stockpot, combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, black pepper. Simmer uncovered over medium heat for 15–20 minutes. Stir occasionally then set aside ● Place tofu on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray. ● Brush barbecue sauce over tofu ● Bake uncovered: Conventional oven: 425 °F for 45 minutes. Convection oven: 375 °F for 30 minutes

		<ul style="list-style-type: none"> ● Baked carrots till reach 145 F then toss it with honey and vinegar ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Tofu BBQ and Rice with Honey Glazed Carrots (GF, DF)</p>	<ul style="list-style-type: none"> ● Onions, chopped (3 oz) ● Whole Grain Enriched Rice ● Paprika (1 Tbsp) ● Chili powder (1 ½ Tbsp) ● Catsup (1 lbs 12 oz) ● Garlic powder (1 tsp) ● Sugar, brown (6 oz) ● Black pepper, ground (1 tsp) ● Diced Tofu (4 lbs) ● Carrots (4 lbs) ● Honey (½ cup) ● Rice wine vinegar (½ cup) 	<ul style="list-style-type: none"> ● Barbecue sauce: In a stockpot, combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, black pepper. Simmer uncovered over medium heat for 15–20 minutes. Stir occasionally then set aside ● Place chicken on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray. ● Brush barbecue sauce over chicken. ● Bake uncovered: Conventional oven: 425 °F for 45 minutes. Convection oven: 375 °F for 30 minutes ● Baked carrots till reach 145 F then toss it with honey and vinegar ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>

<p>Honey Soy Chicken and Rice with Vegetable (GF, DF)</p>	<ul style="list-style-type: none"> ● Chicken (9 lbs) ● Honey (1 lbs 2 oz) ● Soy sauce (Tamari ½ cup) ● Lime Juice (½ cup) ● Salt (½ tsp) ● Pepper (½ tsp) ● Whole Grain Enriched Rice ● Vegetable Medley (Carrots, Squash, Peas, Cauliflower) ● Whole Enrich Rice 	<ul style="list-style-type: none"> ● Preheat oven: ● Conventional oven: 400 °F. ● Convection oven: 375 °F. ● Combine chicken thighs, honey, lime juice, salt, soy sauce ,pepper, and lime zest in a large bowl. Stir well. Allow flavors to blend for 15-20 minutes. ● Set aside for step 3. ● Place about 9 lb seasoned chicken thighs on a sheet pan (18” x 26” x 1”) lightly coated with pan release spray and lined with parchment paper. ● For 25 servings, use 1 pan. ● For 50 servings, use 2 pans. ● Bake: ● Conventional oven: 400 °F for 30-35 minutes. ● Convection oven: 375 °F for 30-35 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. ● Once chicken thighs are removed from oven, cut into ¼” cubes. ● Transfer about 5 lb 12 oz honey lime chicken to a steam table pan (12” x 20” x 2½”).
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<p>Honey Soy Tofu and Rice with Vegetable (GF, DF, Vg)</p>	<ul style="list-style-type: none"> ● Tofu (9 lbs) ● Honey (1 lbs 2 oz) ● Soy sauce (Tamari ½ cup) ● Lime Juice (½ cup) ● Salt (½ tsp) ● Pepper (½ tsp) ● Whole Grain Enriched Rice ● Vegetable Medley (Carrots, Squash, Peas, Cauliflower) ● Whole Enrich Rice 	<ul style="list-style-type: none"> ● Preheat oven: ● Conventional oven: 400 °F. ● Convection oven: 375 °F. ● Combine dice tofu, honey, lime juice, salt, soy sauce ,pepper, and lime zest in a large bowl. Stir well. Allow flavors to blend for 15-20 minutes. ● Set aside for step 3. ● Place about 9 lb seasoned chicken thighs on a sheet pan (18” x 26” x 1”) lightly coated with pan release spray and lined with parchment paper. ● Bake:

		<ul style="list-style-type: none"> ● Conventional oven: 400 °F for 30-35 minutes. ● Convection oven: 375 °F for 30-35 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. ● Once chicken thighs are removed from oven, cut into ¼” cubes. ● Transfer about 5 lb 12 oz honey lime chicken to a steam table pan (12” x 20” x 2½”). ● Critical Control Point: Hold for hot service at 140 °F or higher. ● Serve ½ cup (4 oz spoodle) ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked ● Saute pan place oil add vegetable till tender season with salt and pepper <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Turkey Pasta Salad (DF)</p>	<ul style="list-style-type: none"> ● Enrich Pasta (WHOLE GRAIN DURUM WHEAT FLOUR). ● Turkey Cooked (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) 	<ul style="list-style-type: none"> ● Heat water till rolling boils. ● Slowly add pasta. Stir constantly, until water boils. Cook for about 8 minutes or until al dente ● Combine turkey , celery, onions, pickle relish, pepper, and dry mustard. Add salad

	<ul style="list-style-type: none"> ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (¾ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<p>dressing or mayonnaise. Add pasta. Spread 5 lb 7 oz (approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less.</p> <ul style="list-style-type: none"> ● Cover. Refrigerate until service. <p>CACFP Crediting</p> <p>Crediting: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Pasta</p>
<p>Vegan Pasta Salad (DF)</p>	<ul style="list-style-type: none"> ● Enrich Pasta (WHOLE GRAIN DURUM WHEAT FLOUR). ● Edamame (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (¾ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<ul style="list-style-type: none"> ● Heat water till rolling boils. ● Slowly add pasta. Stir constantly, until water boils. Cook for about 8 minutes or until al dente ● Combine edamame ● Peas,celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Add pasta. Spread 5 lb 7 oz (approximately 3 qt 1/2 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. ● Cover. Refrigerate until service. <p>CACFP Crediting</p> <p>Crediting: 1/2 cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Pasta</p>

<p>Vegetable Wrap (DF)</p>	<ul style="list-style-type: none"> ● Enrich Tortilla (ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN AND FOLIC ACID), WATER, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: PALM OIL AND/OR OLIVE OIL), CONTAINS 2% OR LESS OF THE FOLLOWING: SALT, ALUMINUM-FREE LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORNSTARCH, MONOCALCIUM PHOSPHATE), WHEAT PROTEIN, PRESERVATIVES (CALCIUM PROPIONATE, SORBIC ACID), DOUGH CONDITIONER (FUMARIC ACID, XANTHAN GUM, MONO- AND DIGLYCERIDES, SODIUM METABISULPHITE). ● Edamame (2 lbs & 4oz) ● Onion (1 ¼ oz) ● Granulated Garlic (1 ⅛ tsp) ● Pepper (½ tsp) ● Celery (2 cups) ● Sweet Relish (1 ½ cup) ● Salt (¾ tsp) ● Pepper (1 ⅛ tsp) ● Carrots (2 Cups) ● Roasted Bell Pepper (2 cups) ● Puree Cannellini Beans (2 cups) ● Vegan Mayo (1 cup EXPPELLER PRESSED CANOLA OIL, WATER, ORGANIC DISTILLED VINEGAR, CONTAINS LESS THAN 2% OF SALT, FOOD STARCH-MODIFIED*, CANE SUGAR, SPICE, NATURAL FLAVOR, LEMON JUICE CONCENTRATE, CALCIUM DISODIUM EDTA ADDED TO PROTECT FLAVOR, OLEORESIN PAPRIKA* (COLOR). *INGREDIENT NOT NORMALLY FOUND IN MAYONNAISE) 	<ul style="list-style-type: none"> ● Combine ranch dressing, lettuce, bell peppers, onions, carrots, cucumbers, and cheese (optional) in a large bowl. Stir well. Set aside for step 6. ● Critical Control Point: Cool to 40 °F or lower within 4 hours. ● To prevent tortillas from tearing when folding, steam for 3 minutes until warm. ● OR ● Hold tortillas in original packaging and place in a warmer 135 °F for 10 minutes. ● Using a rounded No. 8 scoop, portion ½ cup 1 Tbsp (about 4 oz) vegetable mixture onto the center of each tortilla. Roll in the form of a burrito and seal. ● Place 25 wraps seam side down on a sheet pan (18" x 26" x 1"). ● For 25 servings, use 1 pan. ● For 50 servings, use 2 pans. ● Critical Control Point: Hold at 40 °F or below. <p>CACFP Crediting</p> <p>Crediting: ½ cup (No. 8 scoop) provides 2 oz equivalent meat/meat alternate and ¼ cup vegetables</p> <p>Note: Alternative Gluten Free Tortilla</p>
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<p>Vegan Bolognese Pasta (DF, Vg)</p>	<ul style="list-style-type: none"> ● Whole Grain Pasta (WHOLE GRAIN DURUM WHEAT FLOUR) ● Canola oil (½ Tbsp) ● Lemon juice (1 Tbsp) ● Onion powder (½ tsp) ● Garlic powder (½ tsp) ● Salt (½ tsp) ● Pepper (½ tsp) ● Italian seasoning (½ Tbsp) ● Raw Sugar (½ tsp) ● Water (¾ cup) ● Diced Tomato (½ cup) ● Tomato paste (1/2 cup) ● Vegetable Base (½ Tbsp) ● Carrot (½ cup) ● Celery (½ cup) ● Chickpea (2 lbs) ● Red wine Vinegar (½ cup) ● Mushroom(½ cup) ● Beyond meat (2 lbs and 4 tsp) <p>(WATER, PEA PROTEIN ISOLATE, EXPELLER-PRESSED CANOLA OIL, CLASS I CARAMEL COLOR, GYPSUM. CONTAINS 0.5 OF LESS OF: MALTODEXTRIN, SEA SALT)</p>	<ul style="list-style-type: none"> ● Heat water till rolling boils. ● Slowly add pasta. Stir constantly, until water boils. Cook for about 8 minutes or until al dente ● Pour into steam table pan ● Sauteed onion with canola oil ● Heat oil in a large stock pot. ● Add onions, tomato paste, diced tomatoes, water, pepper, bell pepper, garlic powder, basil, oregano, wine vinegar, and vegetable base. Simmer uncovered over medium heat for 5 minutes. Puree the sauce ● Critical Control Point: Heat to 140 °F or higher. ● Add the alt meat and beans cooked till reach 145 F add pasta <p>Note: Gluten Free</p> <p>CACFP Crediting</p> <ul style="list-style-type: none"> ● ½ cup grain and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains
<p>Thai Pineapple Chicken and Rice with Vegetable (GF, DF)</p>	<ul style="list-style-type: none"> ● Chicken (9 lbs) ● Pineapple(1 lbs 2 oz) ● Basil (½ tsp) ● Raw Sugar (½ tsp) ● Corn Starch (½ tsp) ● Soy sauce (Tamari ½ cup) ● Lime Juice (½ cup) ● Salt (½ tsp) ● Pepper (½ tsp) ● Whole Grain Enriched Rice 	<ul style="list-style-type: none"> ● Preheat oven: ● Conventional oven: 400 °F. ● Convection oven: 375 °F. ● Combine chicken thighs, pineapple, lime

	<ul style="list-style-type: none"> ● Vegetable Medley (Carrots, Squash, Peas, Cauliflower) ● Whole Enrich Rice 	<p>juice, salt, soy sauce ,pepper, and lime zest in a large bowl. Stir well. Allow flavors to blend for 15-20 minutes.</p> <ul style="list-style-type: none"> ● Set aside for step 3. ● Place about 9 lb seasoned chicken thighs on a sheet pan (18” x 26” x 1”) lightly coated with pan release spray and lined with parchment paper. ● For 25 servings, use 1 pan. ● For 50 servings, use 2 pans. ● Bake: ● Conventional oven: 400 °F for 30-35 minutes. ● Convection oven: 375 °F for 30-35 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. ● Once chicken thighs are removed from oven, cut into ¼” cubes. ● Transfer about 5 lb 12 oz honey lime chicken to a steam table pan (12” x 20” x 2½”). ● Critical Control Point: Hold for hot service at 140 °F or higher. ● Serve ½ cup (4 oz spoodle ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked
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		<ul style="list-style-type: none"> ● Saute pan place oil add vegetable till tender season with salt and pepper <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Thai Pineapple Tofu with Rice and Vegetable</p> <p>(DF, GF)</p>	<ul style="list-style-type: none"> ● Enrich Whole Grain Rice (2 cups) ● Water (1qt) ● Tofu / Meat Sub (3 lbs 8 oz) ● Canola oil (2 Tbsp) ● Salt (1 tsp) ● Black Pepper (2 tsp) ● Onion powder (2 tsp) ● Garlic powder (2 tsp) ● Vegetable Base (SAUTEED VEGETABLE PUREE MIX (CARROTS, ONIONS, CELERY), SALT, SUGAR, MALTODEXTRIN, VEGETABLE OIL (CORN AND/OR CANOLA OIL), 2% OR LESS OF YEAST EXTRACT, WATER, POTATO STARCH, XANTHAN GUM, NATURAL FLAVORS, CARROT JUICE CONCENTRATE.) ● Carrots (12 ½ oz) ● Green Bell Pepper (12 ½ oz) ● Zucchini (12 ½ oz) ● Cauliflower (12 ½ oz) ● Pineapple (6 oz) 	<ul style="list-style-type: none"> ● Preheat oven: ● Conventional oven: 400 °F. ● Convection oven: 375 °F. ● Combine dice tofu, pineapple, lime juice, salt, soy sauce ,pepper, and lime zest in a large bowl. Stir well. Allow flavors to blend for 15-20 minutes. ● Set aside for step 3. ● Place about 9 lb seasoned chicken thighs on a sheet pan (18” x 26” x 1”) lightly coated with pan release spray and lined with parchment paper. ● Bake: ● Conventional oven: 400 °F for 15 minutes. ● Convection oven: 375 °F for 15 minutes. ● Critical Control Point: Heat to 145°F or higher for at least 15 seconds. ● Once chicken thighs are removed from oven, cut into ¼” cubes.

		<ul style="list-style-type: none"> ● Transfer about 5 lb 12 oz honey lime chicken to a steam table pan (12" x 20" x 2½"). ● Critical Control Point: Hold for hot service at 140 °F or higher. ● Serve ½ cup (4 oz spoodle) ● Combine rice and water in a large pot. Stir once. Cover and reduce to medium till cooked ● Saute pan place oil add vegetable till tender season with salt and pepper <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Grilled Chicken with Vegetable Quinoa Salad (DF, GF)</p>	<ul style="list-style-type: none"> ● Chicken ● Quinoa (1 lbs 11 oz) ● Lemon Juice (¼ cup) ● Olive Oil (¼ cup) ● Salt (½ tbsp) ● Garlic ● Bay Leaf ● Kosher Salt ● Bell Pepper (5 ½ oz) ● Tomato (11 oz) ● Black Olive (2 ½ oz) ● Carrots (5 ½ oz) ● Chickpeas (5 ½ oz) ● Celery (½ cup) ● Cranberry (½ cup) 	<ul style="list-style-type: none"> ● Place chicken on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan-release spray. ● Bake uncovered: Conventional oven: 425 °F for 45 minutes. Convection oven: 375 °F for 30 minutes ● Rinse quinoa in a fine mesh strainer until water runs clear, not cloudy. ● Combine quinoa and broth in a covered stockpot and bring to a boil. Reduce heat and simmer until water is completely absorbed, about 10-15 minutes. When done, quinoa will be soft and a white ring will pop out of the kernel. The white ring

		<p>will appear only when it is fully cooked. Fluff. Cover and refrigerate at 40 °F.</p> <ul style="list-style-type: none"> ● Dressing: combine lemon juice, vinegar, garlic, oil, salt, and ground pepper. Mix well. Set aside. ● Combine red peppers, green onions, red onions, tomatoes, and black olives in a large bowl. Add dressing. ● Mix in cooled quinoa. ● For 25 servings, use 1 pan. ● Critical Control Point: Cool to 40 °F or lower within 4 hours. ● Cover and refrigerate until service. ● Portion with 6 fl oz spoodle (¾ cup). <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Chicken Tamales Casserole</p>	<ul style="list-style-type: none"> ● Chicken (3 lbs) ● Garlic powder (¾ tsp) ● Salt (1 ½ tsp) ● Chili powder (½ tsp) ● Cumin (½ tsp) ● Onion (7 oz) ● Bell pepper (4 oz) ● Black Bean (2 cups) ● Corn (8 oz) ● Tomato (1 lb 10 oz) ● Tomato Paste (14 oz) ● Cornbread mix (ENRICHED BLEACHED FLOUR (WHEAT FLOUR, 	<ul style="list-style-type: none"> ● In a large stock pot combine oil and onions. Saute over medium-high heat uncovered for 2 minutes. Stir well. ● Add chicken, corn, black beans, tomato paste, diced tomatoes, water, cilantro, bay leaves, and spices to cooked onions. Stir well. Bring to a boil. Reduce heat to low and simmer uncovered for 15 minutes, stirring occasionally. ● Turn off heat. Remove bay leaves ● For cornbread topping: Combine flour, cornmeal, sugar, baking powder, and salt

	<p>MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEGERMED YELLOW CORNMEAL, SUGAR, PALM AND SOYBEAN OIL, DEXTROSE, LESS THAN 2% OF: SALT, BAKING SODA, WHEAT PROTEIN ISOLATE, WHEY (MILK), DEFATTED SOY FLOUR, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE, GUAR GUM, XANTHAN GUM. CONTAINS: WHEAT, SOY, MILK.)</p>	<p>in a commercial mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed.</p> <ul style="list-style-type: none"> ● Combine milk, and oil in a large bowl. Stir well. Add mixture to dry ingredients. Mix until dry ingredients are moistened. DO NOT OVER MIX. ● Cool meat mixture slightly before pouring batter on top. ● Pour 2 lb 4 oz (3 ¾ cups) batter over cooled meat mixture in each pan and spread into corners of pan. ● Bake until lightly browned <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Vegan Tamales Casserole</p>	<ul style="list-style-type: none"> ● Garlic powder (¾ tsp) ● Salt (1 ½ tsp) ● Chili powder (½ tsp) ● Cumin (½ tsp) ● Onion (7 oz) ● Bell pepper (4 oz) ● Black Bean (2 cups) ● Corn (8 oz) ● Tomato (1 lb 10 oz) ● Tomato Paste (14 oz) ● Cornbread mix (ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEGERMED YELLOW CORNMEAL, SUGAR, PALM AND SOYBEAN OIL, DEXTROSE, LESS THAN 2% OF: SALT, BAKING SODA, WHEAT PROTEIN ISOLATE, WHEY (MILK), DEFATTED SOY FLOUR, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE, GUAR GUM, 	<ul style="list-style-type: none"> ● In a large stock pot combine oil and onions. Saute over medium-high heat uncovered for 2 minutes. Stir well. ● Add corn, black beans, tomato paste, diced tomatoes, water, cilantro, bay leaves, and spices to cooked onions. Stir well. Bring to a boil. Reduce heat to low and simmer uncovered for 15 minutes, stirring occasionally. ● Turn off heat. Remove bay leaves ● For cornbread topping: Combine flour, cornmeal, sugar, baking powder, and salt in a commercial mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed. ● Combine milk, and oil in a large bowl. Stir well. Add mixture to dry ingredients. Mix until dry ingredients are moistened. DO NOT OVER MIX.

	<p>XANTHAN GUM.CONTAINS: WHEAT, SOY, MILK.)</p>	<ul style="list-style-type: none"> ● Cool meat mixture slightly before pouring batter on top. ● Pour 2 lb 4 oz (3¾ cups) batter over cooled meat mixture in each pan and spread into corners of pan. ● Bake until lightly browned <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p>
<p>Asian Chicken Salad (DF)</p>	<ul style="list-style-type: none"> ● Water (2 gal) ● Enrich Pasta noodle (WHOLE GRAIN DURUM WHEAT FLOUR) ● Onion (¼ cup) ● Red Bell Pepper (½ cup) ● Canola Oil (2 Tbsp) ● Cucumber (11 oz) ● Cabbage (2 oz) ● Carrots (1 lbs 4 oz) ● Soy Sauce (Tamari ½ cup) ● Edamame (2 cups) ● Chicken diced (3 lbs 2 oz) ● Lime juice (½ cup) ● Garlic powder (½ tsp) ● Rice wine vinegar (1 Tbsp) ● Raw Sugar (2 tbsp) 	<ul style="list-style-type: none"> ● Heat water to a boil. ● Slowly add noodles. Stir constantly until water boils again. Cook for about 10 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. ● Pour 2 qt 2 cup (about 3 lb 10 oz) noodles into a steam table pan (12" x 20" x 2½"). ● Combine carrots, onions, cilantro, cucumber,cabbage, and chicken in a large bowl. Toss well. ● Dressing: Combine soy sauce, oil, vinegar, lime juice, ginger, garlic, and sugar in a medium bowl. Stir well. ● Pour 3 qt (about 3 lb 13 oz) chicken and vegetable mixture over each pan. Toss well. ● Pour 1 cup (about 10½ oz) dressing over each pan. Stir well.

		<ul style="list-style-type: none"> ● Critical Control Point: Cool to 40 °F or lower within 4 hours. ● Critical Control Point: Hold at 40 °F or below. ● Portion with 6 fl oz spoodle (¾ cup). <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p> <p>Note : Alternative Gluten free noodle</p>
<p>Asian Vegan Salad (DF)</p>	<ul style="list-style-type: none"> ● Water (2 gal) ● Enrich Pasta noodle (WHOLE GRAIN DURUM WHEAT FLOUR) ● Onion (¼ cup) ● Red Bell Pepper (½ cup) ● Canola Oil (2 Tbsp) ● Cucumber (11 oz) ● Cabbage (2 oz) ● Carrots (1 lbs 4 oz) ● Soy Sauce (Tamari ½ cup) ● Edamame (2 cups) ● Lime juice (½ cup) ● Garlic powder (½ tsp) ● Rice wine vinegar (1 Tbsp) ● Raw Sugar (2 tbsp) 	<ul style="list-style-type: none"> ● Heat water to a boil. ● Slowly add noodles. Stir constantly until water boils again. Cook for about 10 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. ● Pour 2 qt 2 cup (about 3 lb 10 oz) noodles into a steam table pan (12" x 20" x 2½"). ● Combine carrots, onions, cilantro, cucumber, cabbage, and edamame in a large bowl. Toss well. ● Dressing: Combine soy sauce, oil, vinegar, lime juice, ginger, garlic, and sugar in a medium bowl. Stir well.

		<ul style="list-style-type: none"> ● Pour 3 qt (about 3 lb 13 oz) chicken and vegetable mixture over each pan. Toss well. ● Pour 1 cup (about 10½ oz) dressing over each pan. Stir well. ● Critical Control Point: Cool to 40 °F or lower within 4 hours. ● Critical Control Point: Hold at 40 °F or below. ● Portion with 6 fl oz spoodle (¾ cup). <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p> <p>Note : Alternative Gluten free noodle</p>
<p>Creamy Pasta Primavera (V)</p>	<ul style="list-style-type: none"> ● Water (2 gal) ● Enrich Pasta noodle (WHOLE GRAIN DURUM WHEAT FLOUR) ● Onion (¼ cup) ● Red Bell Pepper (½ cup) ● Canola Oil (2 Tbsp) ● Onion (½ cup) ● Garlic (½ Tbsp) ● Basil (½ tsp) ● Cannellini Beans Puree (3 qts) ● Parmesan Cheese (½ cup) ● Low Fat Milk (4 lbs 11 oz) ● Carrots (3 lbs) ● Peas (3 lbs) ● Spinach (4 lbs) 	<ul style="list-style-type: none"> ● Heat water to a rolling boil. ● Slowly add pasta. Stir constantly, until water boils again. Cook for about 8 minutes or until al dente; stir occasionally. DO NOT OVERCOOK. Drain well. ● Combine bean puree, milk, pepper, garlic, Parmesan cheese, and vegetables. Cook over medium heat for 10-15 minutes, stirring often ● Combine noodles and sauce immediately before serving ● Critical Control Point: Hold for hot service at 135 °F or higher

		<p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains.</p> <p>Note : Alternative Gluten free Pasta. Dairy Free milk and cheese</p>
<p>Chicken Teriyaki with Rice and vegetable (DF, GF)</p>	<ul style="list-style-type: none"> ● Whole grain enriched rice ● Water (6 gal) ● Soy Sauce (Tamari ¾ cup) ● Garlic powder (1 tsp) ● Ginger ground (1 tsp) ● Raw Sugar (1 Tbsp) ● Chicken (8 lbs 13 oz) ● Vegetable Medley (5 lbs 2 oz) 	<ul style="list-style-type: none"> ● Prepare marinade: In a medium bowl, combine soy sauce, vegetable oil, pepper, garlic powder, and ginger. Whisk until smooth ● Pour half of marinade mixture into a small bowl and refrigerate at 40 °F ● Divide the remaining marinade between plastic steam table pan ● Place chicken in dish. Cover. Marinate in the refrigerator at 40 °F or lower for 2 hours. Flip chicken to marinate the other side. Cover. Marinate in the refrigerator for 2 more hours. ● Preheat oven to 400 °F ● Remove chicken from marinade. Discard any remaining marinade ● Pour the reserved marinade over the chicken ● Bake for 25 minutes. Heat to an internal temperature of 165 °F or higher for at least 15 seconds ● In a saute pan place oil add the vegetable till tender season with salt and pepper <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains</p>

<p>Tofu Teriyaki with Rice and vegetable (DF, GF ,Vg)</p>	<ul style="list-style-type: none"> ● Whole grain enriched rice ● Water (6 gal) ● Soy Sauce (Tamari ¾ cup) ● Garlic powder (1 tsp) ● Ginger ground (1 tsp) ● Raw Sugar (1 Tbsp) ● Tofu (8 lbs 13 oz) ● Vegetable Medley (5 lbs 2 oz) 	<ul style="list-style-type: none"> ● Prepare marinade: In a medium bowl, combine soy sauce, vegetable oil, pepper, garlic powder, and ginger. Whisk until smooth ● Pour half of marinade mixture into a small bowl and refrigerate at 40 °F ● Divide the remaining marinade between plastic steam table pan ● Cut tofu into ½ inch squares. Put in one–12 inch by 20 inch by 4 inch steam table panCover. Marinate in the refrigerator at 40 °F or lower for 2 hours. Marinate in the refrigerator for 2 more hours. ● Preheat oven to 400 °F ● Remove tofu from the marinade. Discard any remaining marinade ● Pour the reserved marinade over the tofu ● Bake for 25 minutes. Heat to an internal temperature of 145 °F or higher for at least 15 seconds ● In a saute pan place oil add the vegetable till tender season with salt and pepper <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains</p>
<p>Chicken Stew with vegetable (DF, GF)</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Water (6 gal) ● Onion (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots (1 cup) ● Corn Starch (1 ½ oz) ● Tomato (1 lbs 10 oz) ● Vegetable Medley (5 lbs 2 oz) ● Cannellini beans (3 lbs 8 oz) ● Potato (12 oz) ● Chicken cooked (12 oz) 	<ul style="list-style-type: none"> ● Heat oil.Sauté onions, carrots, and celery for 5 minutes until slightly browned. ● Sprinkle corn starch over vegetables and mix well. Add water and base. Mix well. Bring to a boil uncovered ● Add seasoning and garlic powder. Cook uncovered over medium heat for 2 minutes.

		<ul style="list-style-type: none"> ● Add tomatoes, sweet potatoes, and red potatoes. Simmer uncovered over low heat for 15 minutes or until potatoes are tender ● Add chicken, beans, and spinach. Simmer uncovered for an additional 10 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 second ● Critical Control Point: Hold for hot service at 135 °F or higher. <p>CACFP CREDITING INFORMATION</p> <p>$\frac{3}{4}$ cup (6 fl oz ladle) provides:</p> <p>Legume as Meat Alternate: 1½ oz equivalent meat/meat alternate and $\frac{3}{8}$ cup vegetable.</p> <p>OR</p> <p>Legume as Vegetable: ½ oz equivalent meat and $\frac{5}{8}$ cup vegetable.</p> <p><i>Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously</i></p>
<p>Vegetable Stew (DF, GF, Vg)</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Water (6 gal) ● Onion (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots (1 cup) ● Cornstarch (1 ½ oz) ● Tomato (1 lbs 10 oz) ● Vegetable Medley (5 lbs 2 oz) ● Cannellini beans (3 lbs 8 oz) ● Potato (12 oz) ● Tofu (3 cup) 	<ul style="list-style-type: none"> ● Heat oil.Sauté onions, carrots, and celery for 5 minutes until slightly browned. ● Sprinkle cornstarch over vegetables and mix well. Add water and base. Mix well. Bring to a boil uncovered ● Add seasoning and garlic powder. Cook uncovered over medium heat for 2 minutes.

		<ul style="list-style-type: none"> ● Add tomatoes, sweet potatoes, and red potatoes. Simmer uncovered over low heat for 15 minutes or until potatoes are tender ● Add chicken, beans, and spinach. Simmer uncovered for an additional 10 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 second ● Critical Control Point: Hold for hot service at 135 °F or higher. <p>CACFP CREDITING INFORMATION</p> <p>$\frac{3}{4}$ cup (6 fl oz ladle) provides:</p> <p>Legume as Meat Alternate: 1½ oz equivalent meat/meat alternate and $\frac{3}{8}$ cup vegetable.</p> <p>OR</p> <p>Legume as Vegetable: ½ oz equivalent meat and $\frac{5}{8}$ cup vegetable.</p> <p><i>Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously</i></p>
<p>Chicken Pot Pie</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Cooked Chicken (4 lbs) ● Onion (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots & Peas (1 ½ lbs) ● Cornstarch (1 ½ oz) ● Celery (10 oz) ● Onion (10 oz) ● Cannellini beans (3 lbs 8 oz) ● Potato (12 oz) ● Cream (1 qt) ● Pepper ($\frac{3}{4}$ tsp) ● Whole wheat flour (1 lb) ● Baking Powder (1 Tbsp 1 tsp) 	<ul style="list-style-type: none"> ● Filling: Place 3 lb 3 oz (2 qt 3 cups) chicken in a steam table pan (12" x 20" x 2½") ● Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb 12 oz (1 qt 1⅔ cups) per steam table pan ● Large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often.

	<ul style="list-style-type: none"> ● Baking Soda (½ tsp) ● Yogurt (1 lbs) 	<ul style="list-style-type: none"> ● Slowly stir in broth, half and half, pepper, and poultry seasoning. Stir often until mixture becomes slightly thickened for 10 minutes. ● Pour approximately 2 qt 1 cup gravy mixture over chicken and vegetables in each steam table pan ● Drop biscuits: Combine salt, flour, baking powder, and baking soda in a large bowl ● Add oil and yogurt. Stir well until dough forms ● Using a No. 30 scoop (⅛ cup), place drop biscuits on top of chicken mixture. Leave about ½" to 1" space between each biscuit. Portion 25 biscuits per steam table pan ● Bake: <ul style="list-style-type: none"> ● Conventional oven: 450 °F for 30 minutes. ● Convection oven: 400 °F for 20 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. ● Critical Control Point: Hold for hot service at 140 °F or higher ● Portion 1 biscuit with ⅔ cup (No. 6 scoop) of chicken mixture <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains</p> <p>Note : Gluten free and Dairy free substitution.</p>
<p>Meatless Chicken Pot Pie</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Beyond Meat (4 lbs) ● Onion (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots & Peas (1 ½ lbs) ● Cornstarch (1 ½ oz) ● Celery (10 oz) 	<ul style="list-style-type: none"> ● Filling: Place 3 lb 3 oz (2 qt 3 cups) meat sub in a steam table pan (12" x 20" x 2½") ● Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb 12 oz (1 qt 1⅔ cups) per steam table pan

	<ul style="list-style-type: none"> ● Onion (10 oz) ● Cannellini beans (3 lbs 8 oz) ● Potato (12 oz) ● Cream (1 qt) ● Pepper (¾ tsp) ● Whole wheat flour (1 lb) ● Baking Powder (1 Tbsp 1 tsp) ● Baking Soda (½ tsp) ● Yogurt (1 lbs) 	<ul style="list-style-type: none"> ● Large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often. ● Slowly stir in broth, half and half, pepper, and poultry seasoning. Stir often until mixture becomes slightly thickened for 10 minutes. ● Pour approximately 2 qt 1 cup gravy mixture over meat sub and vegetables in each steam table pan ● Drop biscuits: Combine salt, flour, baking powder, and baking soda in a large bowl ● Add oil and yogurt. Stir well until dough forms ● Using a No. 30 scoop (⅛ cup), place drop biscuits on top of chicken mixture. Leave about ½" to 1" space between each biscuit. Portion 25 biscuits per steam table pan ● Bake: ● Conventional oven: 450 °F for 30 minutes. ● Convection oven: 400 °F for 20 minutes. ● Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. ● Critical Control Point: Hold for hot service at 140 °F or higher ● Portion 1 biscuit with ⅔ cup (No. 6 scoop) of chicken mixture <p>CACFP Crediting</p> <p>1 chicken and ½ cup or meat sub (No. 8 scoop) rice and vegetable mixture provides 1 ½ oz equivalent meat, ¼ cup vegetable, and ½ oz equivalent grains</p> <p>Note : Gluten free and Dairy free substitution.</p>
<p>Alfredo Pasta</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Water (6 gal) ● Fat free milk 3 qt 	<ul style="list-style-type: none"> ● Heat water to a rolling boil ● Slowly add pasta. Stir constantly until water boils again. Cook for 8 min.

	<ul style="list-style-type: none"> ● Onion (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots (1 cup) ● Peas (1 cup) ● Cornstarch (1 ½ oz) ● Parmesan Cheese 1 lbs. 9 oz ● Cannellini beans (3 lbs. 8 oz) ● Enrich Pasta Noddle <p>Vegan / Dairy Free / Gluten Free Sub</p> <p>Gluten Free Pasta Vegan Cheese Oat milk</p>	<ul style="list-style-type: none"> ● Pour into steam table pan. ● Sautéed onion, garlic, add milk parmesan cheese. Cook over medium heat for 5 – 10 mins stir often. ● Combine sauce and noodles. <p>Cacfp Crediting Info 1 cup provides 2 ¼ oz equivalent meat/meat alternate and 1 ¼ oz equivalent grain</p>
<p>Turkey Picadillo</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Water (1/2 cup) ● Ground Turkey ● Onion (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots (1 cup) ● Peas (1 cup) ● Potato (1 cup) ● Tomato (1/2 cup) ● Tomato Paste (1/2) ● Chickpea ● Enrich Rice 	<ul style="list-style-type: none"> ● In a large stock pot combine oil and onions. Saute over medium-high heat uncovered for 2 minutes. Stir well. ● Add turkey meat till reach 165 F ● Add the rest of the vegetables and seasoning. <p>Cacfp Crediting Info ½ cup picadillo over ¼ rice provide 1/1/2 meat, ¼ vegetable and ½ oz equivalent grain</p> <p>Note Vegan alternative is chickpea.</p>
<p>Minestrone Soup</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Water (1/2 cup) ● Onion (1 ½ cup) ● Spinach (1 ½ cup) ● Garlic powder (1 tsp) ● Carrots (1 cup) ● Peas (1 cup) ● Zucchini (1 cup) 	<ul style="list-style-type: none"> ● To cook macaroni: Heat water to a rolling boil ● Slowly add macaroni. Stir constantly. Cook for about 8-10 mins or until al dente. ● Pour about 1 gal cooked macaroni into a half steam pan.

	<ul style="list-style-type: none"> ● Tomato (1/2 cup) ● Tomato (1/2) ● Northern Beans 4lbs 4 ½ oz ● Whole Grain Elbow pasta 	<ul style="list-style-type: none"> ● In large stock pot, add water, onion, carrots celery, spinach, and zucchini. Simmer uncovered over medium – high heat for water ½ cup 1 cup 15 mins or until tender. ● Add vegetable stock, water, tomato paste, pepper, oregano, garlic powder, salt, pepper, parsley. Simmer for 30 mins ● Add beans. Simmer uncovered for 20 mins. ● Add macaroni. <p>CACFP Crediting info Legumes as meat alternative 0.5 oz meat alternative and ¼ cup vegetable Or legumes as vegetable ½ cup vegetable</p>
<p>Asian Noodle Stir fry</p>	<ul style="list-style-type: none"> ● Canola oil (2 ½ tbsp) ● Water (1/2 cup) ● Onion (1 ½ cup) ● Spinach (1 ½ cup) ● Garlic powder (1 tsp) ● Vegetable base (1 tbsp) ● Carrots (1 cup) ● Peas (1 cup) ● Cabbage (1 cup) ● Zucchini (1 cup) ● Edamame (1 lbs. 9 oz) ● Enrich Wheat Noodle (1 lbs. 9 Oz) ● Cooked Turkey <p>Gluten free Noodle alternative</p>	<ul style="list-style-type: none"> ● Sauteed garlic and onion add edamame, carrots, cabbage, and zucchini. Cook till tender. ● Add garlic powder, salt pepper and vegetable base. ● Add noodle and cooked turkey cooked till reach 165 F ● <p>CACFP Crediting info Legumes as meat alternative 0.5 oz meat alternative and ¼ cup vegetable Or legumes as vegetable ½ cup vegetable</p>
<p>Turkey Meatloaf with Vegetable & rolls</p>	<ul style="list-style-type: none"> ● Ground Turkey (8lbs 4 oz) ● Onion 8 oz ● Celery 8 oz ● Rolled oats 10 oz ● Garlic 5 oz ● Cho cranberry 12 oz ● Cooked Potato 10 oz ● Tomato Paste 8 oz ● Mini whole grain rolls 	<ul style="list-style-type: none"> ● Heat oil in large stock pot ● Add onion celery and garlic. Saute uncovered for 5-7 mins till soft. ● Set it aside. ● Combine turkey, mashed potato oats, salt, pepper, tomato paste and onion mixture in a large bowl. Stir well. ● Press 3qt 2 cups turkey mixture in a loaf pan. ● Bake till golden brown at 350F for 40-45 mins.

	<p>Note: Beyond meat for Vegan option</p>	<ul style="list-style-type: none"> ● Critical Control points 165 F for 15 mins. ● Served with rolls. <p>CACFP Crediting 1 meatloaf slice and rolls provide 2 oz equivalent meat or meat alternative, ¼ cup vegetable and 1 oz of equivalent grain.</p>
<p>Roasted Turkey with Vegetable Rice Stuffing</p>	<ul style="list-style-type: none"> ● Whole Turkey ● Enrich Rice ● Cranberry 8oz ● Onion 8oz ● Celery 8oz ● Arugula 10 oz ● Carrot 10 oz ● Salt 1 tbs ● Pepper 1 tbs ● Mustard 1tbs ● Orange Juice ¼ cup ● Rosemary 1/2tsp <p>Note: Vegan option Tofurkey</p>	<ul style="list-style-type: none"> ● Place Turkey in a sheet pan. ● Combine salt, pepper, mustard, orange juice. Rosemary in a small bowl. Mix well. Brush mixture on turkey ● Baked until golden brown. Till reach 165 F or higher for at least 15 min ● Place 1 qt cup rice steam pan add 1 qt 2 cups of water covered and baked for 40 mins ● in a large pan sautéed onion garlic celery and carrots till tender. ● Combine cooked rice sauteed vegetable, arugula, and cranberry. Mix it well. <p>CACFP Crediting Information 1 slice turkey breast provide 2 oz equivalent meat. ¼ vegetable and 1 oz grain</p>
<p>Chicken Noddle Soup</p>	<ul style="list-style-type: none"> ● Canola oil 1/3 cup ● Onion 2lbs 2 oz ● Garlic 1 tbs 1 tsp ● Salt 2 tsp ● Black pepper 2 tsp ● Enrich Pasta Noodle 11lbs 9oz. ● Spinach 2 lbs. 2 oz ● Carrots ½ lbs. ● Peas 1/2 lbs. ● Chickpea ½ lbs. ● Water ● Diced Cooked Chicken 7lbs 4oz <p>Note Vegan option Legumes</p>	<ul style="list-style-type: none"> ● Heat canola oil in a large pot ● Add onion cook till tender. ● Add chicken and water and bring to boil for about 15-17 mins. ● Stir noodles cook for 4 mins or until tender. ● Stir in all vegetable for at least 15 min <p>CACFP Crediting Information 1 ¼ cup provides 1 ½ equivalent meat, ¼ cup vegetables and ½ oz equivalent grains.</p>
<p>Pasta Alfredo</p>	<ul style="list-style-type: none"> ● Canola oil 1/3 cup ● Onion 2 lbs. 2 oz ● Garlic 1 tbs 1 tsp ● Salt 2 tsp ● Black pepper 2 tsp ● Puree Cannellini Beans 8lbs 13 oz 	<ul style="list-style-type: none"> ● Heat water till rolling boil ● Slowly add pasta constantly stirring it. Cooked till al dente. ● Heat canola oil in a large pot ● Add onion cook till tender

	<ul style="list-style-type: none"> ● Enrich Pasta Noodle 4lbs ● Spinach 2 lbs. 2 oz ● Mushroom 2 lbs. ● Parsley 1 lbs. ● Heavy Cream 3 Qtrs. ● Parmesan Cheese 1 lbs. <p>Note: Vegan Oat Milk and Gluten Free Pasta are substitute for dietary restriction .</p>	<ul style="list-style-type: none"> ● Combine beans, half and half, pepper, garlic, Parmesan cheese, . Cook over medium heat for 5-10 minutes, stirring often ● Use a emersions blender to puree the beans ● Cooked till reach 165F ● Add mushroom, spinach cooked for about 5 mins. ● Combine Pasta and Sauce topped with parmesan cheese and parsley <p>CACFP CREDITING INFORMATION 1 cup (8 fl oz spoodle) provides: 2¼ oz equivalent meat/meat alternate and 1¼ oz equivalent grains.</p>
Beef Stir Fry	<ul style="list-style-type: none"> ● Diced Beef 5 lbs. ● Tamari 2 cups ● Cornstarch 7 oz ● Fresh Ginger 5 oz ● Garlic 3 oz ● Black Pepper 2 tsp ● Rice wine ¼ cup ● Apple sauce 12 oz ● Sugar 14 oz ● Green onion 12 oz ● Broccoli 4 lbs. ● Cabbage 4lbs ● Canola oil ½ cup ● Carrots 2 lbs. ● Zucchini 2 lbs. ● Onion 10 oz ● Water 1 qt <p>Note:</p> <ul style="list-style-type: none"> ● Vegan/ Vegetarian option: Tofu for meat replacement 	<ul style="list-style-type: none"> ● Combine beef, tamari 1/2cup, 2 tbs cornstarch, 2 tsp ginger, 2 tbsp garlic, black pepper, rice vinegar, applesauce, salt, pepper and sugar in a large bowl. ● Place marinated beef in a large pot uncovered over high heat for 2-3 mins, stirring constantly. ● Add 2 cups of beef broth. Heat to rolling boil allowing mixture to thicken ● Add onion ● Critical control 165 F ● Transfer beef mixture to steam pan ● Heat oil large stock pot. ● Add broccoli, cabbage, carrots, zucchini, ginger and garlic. Saute for 2-3 minutes ● Add remaining broth. Heat to a rolling boil. Add remaining cornstarch. ● Pour 1 gal 1 qt vegetable mixture over beef mixture. <p>CACFP Crediting Information’</p> <p>1 cup (8 fl oz spoodle) provides: Legume as Meat Alternate: 2 oz equivalent meat/meat alternate and ½ cup vegetable.</p>
Beef Goulash	<ul style="list-style-type: none"> ● Ground Beef 8 lbs ● Onion 5 lbs ● Garlic 16 gloves ● Ketchup 2 cup ● Brown Sugar ½ cup ● Salt 1 tbsp ● Paprika 2 tbsp 2 tsp ● Mustard 2tbsp 2 tsp ● Water 2 cups ● Flour 1 cup 	<ul style="list-style-type: none"> ● Place beef, onions, minced garlic, ketchup, brown sugar, salt, paprika, and mustard into an 8 or 8½ qt slow cooker. Stir well. ● For 25 servings, use 1 slow cooker. ● For 50 servings, use 2 slow cookers. ● Cover and cook for 5 hours on high or 10 hours on low. ● Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

	<ul style="list-style-type: none"> Pasta Noodle 1lbs 9 oz 	<ul style="list-style-type: none"> To make slurry: Combine warm water and flour to form a thin paste. Use a whisk for fork to mix. Add the slurry to the slow cooker and cook for 20 minutes or until the goulash has thickened. Fill a large stock pot with water. Bring water to a rolling boil. Slowly add noodles. Stir constantly until water returns to a boil. Cook uncovered for about 8 minutes or until al dente. Stir occasionally. Do not over cook. Drain well. Serve 1/2 cup (No. 8 scoop) goulash over 1/4 cup (No. 16 scoop) noodles. Critical Control Point: Hold at 140 °F or higher. <p>CACFP CREDITING INFORMATION 1/2 cup (No. 8 scoop) goulash and 1/4 cup (No. 16 scoop) cooked noodles provides 1 1/2 oz equivalent meat, 1/4 cup vegetable, and 1/2 oz equivalent grains.</p>