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| Recipe Name: | VIPs (Variety in Power) |
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| Ingredients | Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans) | Brand | Item # | Component (Office will fill in) |
|-------------------------|--|--------------|---------------|---|
| Grape Tomatoes | ½ Cup (14 Servings) | | | |
| Cucumber Slices | ½ Cup (14 Servings) | | | |
| Celery Sticks | ½ Cup (14 Servings) | | | |
| Baby Carrots | ½ Cup (15 Servings) | | | |
| Fresh Broccoli | ½ Cup (14 Servings) | | | |
| Garden Salad | ½ Cup (15 Servings) | | | |
| Lettuce & Tomato Preset | ½ Cup (14 Servings) | | | |
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| <p>Instructions</p> <p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.</p> <p><i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> pan type and size whether you line the pan with parchment paper number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) whether you cover with parchment paper and foil oven temperatures, cooking times internal temperature checks <p><i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</i></p> <p>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</p> <p>1: Serve to students</p> <p>Must put out 100 total servings a day</p> |
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| Yield: | 100 |
| Recipe #: | 25 |