



California Ripe Olives

School Meal Recipes



California Ripe Olives

They go with everything!

- California Ripe Olives are a fun and versatile ingredient that add texture, flavor and color to any dish while staying within nutritional guidelines.
- They're delicious as a topping for pizza, tacos and baked potatoes, as a tapenade for wraps, mixed into a salad or stacked into a sandwich, and of course, eaten right on their own with crunchy veggies and dip.
- Don't these ideas sound delicious? Well we've made it easy for you to put them into action. Just use our "Meals for your week" recipes to create a menu that that your students are sure to enjoy that's just as tasty as it is nutritious!
- California Ripe Olives truly go with everything and are a perfect addition to any school meal!
- California produces 95% of the ripe olives grown in the US. The industry consists of two family-owned canners and over 1,000 growers.

California olive brands available:



Meals For Your Week Featuring California Ripe Olives

Elementary School

MONDAY	1.5 eq. m/ma 2 eq. grain 1/8 cup red/orange veggie 1/8 cup other veggie 1/4 cup dark green veggie 1/2 cup fruit 1/4 cup starchy veggie 1 milk condiment	<ul style="list-style-type: none"> • Vegetable Flatbread With Olives, Marinara And Cheese • Salad • Sliced Strawberries • Ranch Dressing • 1% White Milk 	Recipe: Cal: 228.45 Sat Fat: 14.19% Sodium: 723	Meal: Cal: 569.5 Sat Fat: 7.72% Sodium: 905
TUESDAY	2 eq. m/ma 1 eq. grain 3/8 cup red/orange veggie 1/8 cup other veggie 1/2 cup legume 1/2 cup fruit 1 milk	<ul style="list-style-type: none"> • Olive Blossoms on Carrot Sticks Served With Baked BBQ Chicken • Baked Beans • Kiwi and Strawberries • Whole Grain Roll • 1% White Milk 	Recipe: Cal: 43.76 Sat Fat: 0.38% Sodium: 156.57	Meal: Cal: 535.8 Sat Fat: 5.24% Sodium: 689
WEDNESDAY	2 eq. m/ma 1.5 eq. grain 3/8 cup red/orange veggie 1/8 cup other veggie 1/2 cup fruit 1/2 cup starchy veggie 1 milk condiment	<ul style="list-style-type: none"> • Shredded Carrots Nest With Olive Eggs Served With A Mini Cheeseburger • Potato Wedges • Fruit Cocktail • Ketchup • Ranch Dip • 1% White Milk 	Recipe: Cal: 41.91 Sat Fat: 0.35% Sodium: 153.46	Meal: Cal: 586 Sat Fat: 8.83% Sodium: 813
THURSDAY	1.5 eq. m/ma 2 eq. grain 3/8 cup red/orange veggie 1/8 cup other veggie 1/4 cup dark green veggie 1/2 cup fruit 1 milk condiment	<ul style="list-style-type: none"> • Olives, Carrot Coins, Tomatoes And Broccoli Served With Ranch Yogurt Dip • Mozzarella Cheese Stick • Peaches • Whole Grain Bread Sticks • 1% White Milk 	Recipe: Cal: 106.06 Sat Fat: 20.62% Sodium: 337.28	Meal: Cal: 536 Sat Fat: 6.89% Sodium: 957
FRIDAY	1.5 eq. m/ma 2 eq. grain 1/8 cup red/orange veggie 1/8 cup other veggie 1/2 cup fruit 1/2 cup starchy veggie 1 milk condiment	<ul style="list-style-type: none"> • Cheese and Salsa Tostada With Olive Smile • Seasoned Brown Rice • Corn • Orange Wedges • 1% White Milk 	Recipe: Cal: 244.67 Sat Fat: 15.12% Sodium: 788	Meal: Cal: 585 Sat Fat: 7.05% Sodium: 950
WEEKLY TOTALS	8.5 eq. m/ma 8.5 eq. grain 4 1/4 cup vegetables 1/2 cup dark green veggie 1 3/8 cup red/orange veggie 5/8 cup starchy veggie 1/2 cup legumes	1 milk condiment		Weekly Meal Average: Cal: 562.46 Sat Fat: 7% Sodium: 862.8

Vegetable Flatbread



Yield: 100 (1 Flat Bread) **6.4 ounces or 182 grams**
Meal Equivalencies: 1.5 m/meat alternates, 2 whole grain rich, ¼ cup other vegetable, ¼ cup additional vegetable

Ingredients	
California Ripe Olives, Low Sodium, Sliced	3 quarts, ½ cup
Sliced Fresh Mushrooms, RTU	6 pounds, 2 ounces
Frozen Roasted Pepper and Onion Strips	13 pounds
Whole Grain Rich Flatbread (3 ounces)	100 pieces
Olive Oil	1 quart, 2 ¼ cups
Dried Oregano	⅓ cup
Dried Basil	⅓ cup
Onion Powder	⅓ cup
Garlic Powder	⅓ cup
Shredded RS Lite Mozzarella Cheese	9 pounds, 6 ounces
Pan Spray	1 ounce

Directions Prior to Day of Service:

- Pre-Prep:**
- Pull roasted peppers and onions from freezer
 - Place unopened bags on a sheet pan
 - Date stamp
- CCP:** Hold below 41°F
- Place sheet pans in cooler to thaw
 - Wash hands thoroughly

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull olive oil from dry storage and place at work station
 - Pull spices and mix all together in small bowl, yielding ⅓ cup
 - Pull olives from dry storage
 - Wipe off lids, open cans and carefully discard lids
 - Drain olives and place at work station
 - Pull wraps; mushrooms, pepper and onion mix; and mozzarella cheese from cooler
 - Place at work station
 - Drain pepper and onion mix and place in a bowl
 - Pull sheet pans and place at work station
 - Set up ingredients for production line

Day of Service, cont'd:

Prep:

- Wash hands thoroughly
- Top each sheet pan with parchment paper
- Spray lightly with pan spray
- Line up assembly line
- Brush each flatbread generously with olive oil
- Sprinkle seasoning mix on flatbreads using ½ teaspoon per
- Top each flatbread with 1/8 cup of sliced olives using a #30 scoop
- Add 1/8 cup fresh mushroom slices using a 2 ounce spoodle
- Add ¼ cup pepper and onion mix using a #16 scoop
- Add 1 ½ ounce of shredded mozzarella cheese to each piece using a #10 scoop (3/8 cup)

CCP: Prepare foods at room temperature in two hours or less

Cook:

CCP: Heat until an internal temperature of 140°F is reached for 15 seconds

- Bake in preheated 350°F convection oven for 15 minutes or until cheese is melted

SOP: Batch cook as necessary to insure best end product and nutritional

Hold:

CCP: Hold above 135°F

- Hold in warming cart above 135°F

Serve:

CCP: Hold above 135°F

- Serve one vegetarian flatbread

Olive Blossoms



Yield: 100 (½ cup vegetable)

2.2 ounces or 61.75 grams

Meal Equivalencies: ¾ cup red/orange vegetable, ⅛ cup other vegetable

Ingredients	
California Ripe Olives, Low Sodium, Whole, Large	3 quarts, ½ cup
Carrot Sticks (4 – ½" by 4")	9 pounds, 12 ounces

Directions Prior to Day of Service:

Pre-Prep:

- Pull olives from dry storage

SOP: Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining

CCP: Hold below 41°F

- Wipe off all lids and place in cooler overnight
- Wash hands thoroughly

Day of Service:

Prep:

CCP: Prepare foods at room temperature in two hours or less

SOP: Never handle ready-to-eat foods with bare hands

CCP: Hold below 41°F

- Clean and sanitize prep area
- Pull olives from cooler and wipe off lids
- Open olives, drain well and place at work station
- Pull RTU carrot sticks from cooler, and place at work station
- Pull 100 small boats and place at work station
- Wash hands thoroughly and cover with gloves
- Place 4 carrot sticks into each container
- Gently press olive onto top of carrot stick
- Cover and date stamp
- Place in cooler until service

Serve:

CCP: Hold below 41°F

- Serve one "bunch" of carrot blossoms

Shredded Carrots Nest



Yield: 100 (½ cup vegetable)

2.02 ounces or 57.25 grams

Meal Equivalencies: ¾ cup red/orange vegetable, ⅛ cup other vegetable

Ingredients

California Ripe Olives, Low Sodium, Whole, Large	3 quarts, ½ cup
Fresh, Shredded Carrots, RTU, Raw	7 pounds, 9 ounces

Directions Prior to Day of Service:

Pre-Prep:

SOP: Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining

CCP: Hold below 41°F

- Pull olives from dry storage

- Wipe off all lids and place in cooler overnight
- Wash hands thoroughly

Day of Service:

Prep:

CCP: Prepare foods at room temperature in two hours or less

SOP: Never handle ready-to-eat foods with bare hands

CCP: Hold below 41°F

Serve:

CCP: Hold below 41°F

- Clean and sanitize prep area
- Open cans and carefully discard lids
- Drain olives well and place at work station
- Pull RTU shredded carrots from cooler and place at work station
- Wash hands thoroughly and cover with gloves
- Place ¾ cup of shredded carrots into each container using a #10 scoop
- Press 4 large olives onto carrot nest
- Cover and date stamp
- Place in cooler until service
- Serve one "nest" of carrot and olives

Dipping Delights



Yield: 100 Dipping Plates

4.5 ounces or 127.35 grams

Meal Equivalencies: 1.5 m/meat alternates, 1/8 cup other vegetable, 3/8 cup red/orange vegetable, 1/4 cup dark green vegetable

Ingredients	
California Ripe Olives, Low Sodium, Sliced	3 quarts, 1/2 cup
Plain Fat Free Yogurt	6 quarts, 1 cup
Mayonnaise, Reduced Sodium, RF	3 quarts, 1/2 cup
Ranch Dressing Mix, dry, original	10 ounces
Fresh Carrot Chips (sliced), RTU	4 pounds
Fresh Broccoli Florets, RTU	3 pounds, 8 ounces
Fresh Grape Tomatoes	8 pounds, 6 ounces
Mozzarella Cheese Sticks (1 oz., IW)	6 pounds, 4 ounces

Directions Prior to Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
- SOP:** Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining
- CCP:** Hold below 41°F
- Pull olives from dry storage
 - Wipe off all lids and place in cooler overnight
- Prep:**
- Pull mayonnaise and ranch dressing mix from dry storage and place at work station
 - Pull large mixing bowl and whisk and place at work station
 - Pull yogurt from cooler and place at work station
- Prep:**
- CCP:** Prepare foods at room temperature in two hours or less
- Wash hands thoroughly and cover with gloves
 - Empty yogurt into mixing bowl
 - Whisk in the dry ranch seasoning mix; whisk in mayonnaise; mix well
 - Using a 3 ounce ladle, place dip into 4 ounce soufflés
 - Cover; place cups in deep pan, 3 deep and date stamp
 - Place in cooler overnight
- CCP:** Hold below 41°F

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull 100 boats or plates and place at work station
 - Pull olives, tomatoes, carrots and broccoli from cooler and place at work station
 - Wipe off olive lids and open, carefully discarding lids
 - Drain olives well
 - Wash hands thoroughly and cover with gloves
- SOP:** Never handle ready-to-eat-foods with bare hands
- Prep:**
- Using a 1 ounce spoodle, place 1/8 cup of olives on plate
 - Using a 1 ounce spoodle, place 1/8 cup of carrot coins on plate
 - Using a 2 ounce spoodle, place 1/4 cup of grape tomatoes on plate
 - Using a 2 ounce spoodle, place 1/4 cup broccoli florets on plate
 - Cover and date stamp
 - Place in cooler until service
- CCP:** Hold below 41°F

Day of Service, cont'd:

Prep:

CCP: Hold below 41°F

CCP: Hold below 41°F

- When time for service, pull the anticipated plates needed and place on service line in a cold well
- Pull cheese sticks and yogurt dip and place on service line in cold wells

Serve:

CCP: Hold above 135°F

- Serve one dipping plate containing $\frac{3}{4}$ cup vegetable, 1 cheese stick and 1 yogurt dip

Tostada Smiles



Yield: 100 (1 Tostada) **4.7 ounces or 132.78 grams**
Meal Equivalencies: 1.5 m/meat alternates, 2 whole grain rich, 1/8 cup other vegetable, 1/8 cup red/orange vegetable

Ingredients	
California Ripe Olives, Low Sodium, Sliced	3 quarts, 1/2 cup
Salsa, Reduced Sodium	3 quarts, 1/2 cup
Shredded RS RF Cheddar Cheese	9 pounds, 6 ounces
Tostada, Pre-baked	100 pieces
Pan spray	1 ounce

Directions Day of Service:

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| <p>Pre-Prep:</p> <ul style="list-style-type: none"> • Clean and sanitize prep area • Pull olives and salsa from dry storage and carefully discard lids • Drain olives well • Place salsa and olives at work station • Pull tostadas from dry storage and place at work station • Pull shredded cheddar cheese from cooler and place at work station • Pull sheet pans and place at work station <p>Prep:</p> <ul style="list-style-type: none"> • Wash hands thoroughly • Set up ingredients for production line <p>Prep:</p> <p>CCP: Prepare foods at room temperature in two hours or less</p> <ul style="list-style-type: none"> • Wash hands thoroughly • Top each sheet pan with parchment paper • Spray lightly with pan spray • Line up assembly line • Lay out the tostadas on the sheet pans • Top each tostada with 1/8 cup salsa using a #30 scoop • Add 1 1/2 ounce shredded cheddar cheese using a #10 scoop (3/8 cup) • Top each tostada with 1/8 cup of sliced olives forming a smiley face (1 #30 scoop) | <p>Cook:</p> <p>CCP: Heat until an internal temperature of 140°F is reached for 15 seconds</p> <p>Hold:</p> <p>CCP: Hold above 135°F</p> <p>Serve:</p> <p>CCP: Hold above 135°F</p> <ul style="list-style-type: none"> • Bake in preheated 350°F convection oven for 15 minutes or until cheese is melted • Hold in warming cart above 135°F • Serve one smiley tostada |
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