

**California Chicken and Pasta Puttanesca**

Chicken and Pasta Puttanesca

HACCP Process # 3

Yield: 100 Meal 12.17 Ounces or 345.04 Grams

Equivalencies: 2.5 m/meat alternates, 2 whole grain, 1/2 cup red vegetable, 1/2 cup  
Ingredients other vegetable

USDA # 110080 (A494)	Roasted Chicken, 8 piece	11	Pounds	1	Ounce
USDA # 100034 (A239)	RS Tomato Sauce	12	Quarts	2	Cups
	California Ripe Olives, sliced	7	Quarts	3.25	Cups
	Pepper and onions slices, frozen	6	Quarts	1	Cups
	Dry oregano	2	Cups		
	Onion powder	1	Cups		
	Garlic powder	1	Cups		
	RF Mozzarella Shredded Cheese	3	Quarts	0.5	Cups
	Whole Grain Penne Pasta	12	Pounds	8	Ounces

**Directions**

Prior To Day

Pre

of Service:

Prep: Clean and sanitize prep area  
Pull pasta from dry storage  
Wash hands thoroughly  
Prep: Pull steamer pans or large stock pots if boiling pasta.

Cook: Cook the pasta for 2 minute less than time indicated on the package.  
Boiling method: Bring water to boil, add pasta. Do not add oil to the water.  
Steamer method: Place 2 pounds of dry pasta in shallow perforated hotel pans inside hotel pans. Cover with water. Steam for 8 minutes or until just al dente  
Place pasta flat on sheet trays or hotel pans, spray lightly with olive oil and cool in a blast chiller.

CCP: Cool hot cooked food from above 135°F to 70°F or lower within two hours, and then cool down to 41°F or lower within an additional four hours, for a total cooling time of six hours using appropriate procedure.  
CCP: Hold below 41°F

Alternatively, cool it down in a walk-in cooler. Store in sealed plastic bags or sealed plastic container  
Refrigerate overnight  
Wash hands thoroughly

Prep: Pull pepper and onion slices from freezer. Place in watertight container. Cover and date stamp. Place on shelf in cooler to thaw overnight  
Wash hands thoroughly  
Pull chicken from freezer. Place in watertight container. Cover and date stamp. Place on bottom shelf in cooler to thaw overnight  
Wash hands thoroughly

CCP: Hold below 41°F  
CCP: Hold below 41°F

## California Chicken and Pasta Puttanesca

Day of Service:	<p>Pre</p> <p>Prep: Clean and sanitize prep area Pull tomato sauce, California Ripe Olives and spices from dry storage. Wipe off lids. Open and discard lids carefully. Drain olives and rinse. Let drain. Wash hands thoroughly.</p> <p>Prep: In large bowl pour tomato sauce. Add dry seasonings. Whisk well. Spray 4" deep hotel pans lightly. Pull chicken, pepper &amp; onions and cheese from cooler. Wash hands thoroughly and cover with gloves.</p> <p>Place roasted chicken pieces, by type, in a shingled layer in the hotel pans (about 20 servings per pan) Top each pan with 2.5 quarts of tomato sauce, 5 cups of sliced olives and 5 cups of peppers and onion slices. Sprinkle 2.5 cups of cheese on top. Wash hands thoroughly. Bake in a preheated convection oven at 350°F for 30 minutes or until an internal temperature of 165°F is reached.</p> <p>Cook: Hold in warming cart above 135 F While chicken is cooking, pull pasta from cooler. Wash hands thoroughly. Place pasta in 2" steam table pans and re-therm in steamer for 4 minutes or until pasta has reached a temperature of 140 F</p> <p>Hold: Hold in warming cart above 135 F</p> <p>Serve: Serve 1 cup of pasta topped with 1 serving of chicken (one breast, one thigh and wing or two drumsticks) and 1 cup of vegetable tomato sauce</p> <p>Note: Add 2 - 1/2 cup servings of fruit and 1 8 ounce milk for a complete high school meal. May delete peppers and onions and serve 3/4 cup tomato and olive sauce for K-8.</p>	<p>CCP: Prepare foods at room temperature in two hours or less.</p> <p>CCP: Heat until an internal temperature of 165 F is reached for 15 seconds <sup>0</sup></p> <p>CCP: Hold above 135°F</p> <p>CCP: Heat until an internal temperature of 140 F is reached for 15 seconds <sup>0</sup></p> <p>CCP: Hold above 135°F</p> <p>CCP: Hold above 135°F</p>
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**California Tapenade Turkey Wrap**

Tapenade Turkey Wrap

HACCP Process # 1

Yield: 100 1 Wrap 7.61 Ounces or 215.75 Grams  
Meal

Equivalencies: 2 m/meat alternates, 2 whole grain, 1/4 cup other vegetable, 1/4 cup  
Ingredients dark green vegetable

For Tapenade:	California Ripe Olives, sliced	6	Quarts	1	Cups
	Fresh Onion	3	Quarts	1/2	Cups
	Capers	1/2	Cup		
	Diced Pimento	1/2	Cup		
	Garlic Powder	1	Cup		
	Lemon Juice	1	Cup		
	Olive Oil	2 1/2	Cup		
For Wrap:	Whole Grain Wrap	100	Pieces		
	Sliced Deli Turkey Breast	21	Pounds	14	Ounces
	Fresh Baby Spinach	8	Pounds		

**Directions**

Prior To Day of Service:

Pre

Prep: Clean and sanitize prep area  
Pull olives, pimentos, oil, and garlic powder from dry storage  
Pull onions, capers and lemon juice from cooler.  
Wipe off all lids, open cans and carefully discarded lids  
Prep: Wash hands thoroughly.

Place all ingredients except olive oil in food processor. Finely chopped. Drizzle in oil and blend until smooth. Empty tapenade into water tight container. Cover and place date stamp on it.

CCP: Hold below 41°F

Place in cooler overnight.

Wash hands thoroughly

Prep: Pull deli turkey from freezer. Place in watertight container. Cover and date stamp. Place on bottom shelf in cooler to thaw overnight  
Wash hands thoroughly

CCP: Hold below 41°F

Day of Service:

Pre

Prep: Clean and sanitize prep area  
Lay out sub bags or sandwich wrappers.  
Pull wraps from dry storage. Pull tapenade, turkey and spinach from cooler.  
Prep: Wash hands thoroughly and cover with gloves.

CCP: Prepare foods at room temperature in two hours or

## California Tapenade Turkey Wrap

Lay out wraps. Line up assembly line.  
Top each wrap with 3.5 ounces of sliced turkey breast (about 7 1/2 ounce slices). Top each with 1/4 cup tapenade and 1/2 cup baby spinach. Roll tightly. Place in sub bag or sandwich wrap, add date stamp and place in pan.

Refrigerate until service.

CCP: Hold below 41°F

Serve: 1 wrap

CCP: Hold below 41°F

Add 1/2 cup sweet potato fries, 2 -

Note: 1/2 cup servings of fruit and 1- 8 ounce milk for a complete high school meal.

## California Chopped Chicken Salad

California Chopped Chicken Salad

HACCP Process # 1

Yield: 2 cups of Salad with RF Ranch Dressing 8.9905 Ounces or 254.8750 Grams  
 Meal 100 Dressing  
 Equivalencies: 2.5 m/meat alternates, 1/4 cup red vegetable, 1/4 cup other vegetable,  
 Ingredients 1/2 cup dark green vegetable

	California Ripe Olives, whole small	6	Quarts	1	Cup
USDA A517	Diced Chicken	12	Pounds	8	Ounces
	Fresh Diced Tomatoes, RTU	11	Pounds	8	Ounces
	Romaine Lettuce, chopped, RTU	8	pounds	4	Ounces
	RF RS Shredded Cheddar Cheese	3	Quarts	0.5	Cup
	RF Ranch Dressing	6	Quarts	1	Cup

### Directions

Prior To Day of Service:

Pre  
 Prep: Clean and sanitize prep area  
 Prep: Pull Diced chicken from freezer  
 Wash hands thoroughly  
 Place chicken into a airtight container, cover and date stamp  
 Wash hands thoroughly  
  
 Place meat in cooler on bottom shelf  
 Wash hands thoroughly.  
 Pull olives from dry storage. Wipe off lids. Place in cooler.

CCP: Hold below 41°F

CCP: Hold below 41°F

Day of Service:

Pre  
 Prep: Clean and sanitize prep area  
 Pull serving utensils for all ingredients  
  
 Pull chicken, lettuce, olives, cheese and diced tomatoes from cooler  
 Wash hands thoroughly and cover with gloves  
 Place 1 cup chopped romaine in serving container  
  
 Top with 2 ounces of diced chicken  
 Add 1/4 cup California Ripe olives using a #16 scoop  
 Add 1/4 cup tomatoes using a #16 scoop  
 Finish with 1 - #30 scoop of shredded cheese (.5 ounces)  
 Cover tightly  
 Place Date Mark on cover  
 Refrigerate until service  
 2 cups of Salad with RF Ranch Dressing

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

CCP: Hold below 41°F

CCP: Hold below 41°F

Serve: Dressing

## California Chopped Chicken Salad

Add 1 whole grain bread stick, 2 -  
1/2 cups of fruit and 1- 8 ounce milk  
Note: for a complete High School Meal.

CCP: Discard cold  
potentially hazard foods  
after four hours if they  
have not been properly

**California Taco Bowl**

California Taco Bowl

HACCP Process # 2

Yield: 100 2 cups 16.765 Ounces or 475.275 Grams

Meal  
 Equivalencies: 2.5 m/meat alternates, 2 whole grain, 1/4 cup other vegetable, 1/4 cup red vegetable

Ingredients					
	California Ripe Olives, sliced	6	Quarts	1	Cups
	RS Salsa	6	Quarts	1	Cups
USDA #B537	Brown Rice	13	Pounds	14	Ounces
	Chicken Stock, RS	9	Quarts		
	Turkey Taco Meat	18	Pounds	9	Ounces
	RF RS Shredded Cheese	3	Quarts	0.5	Cups

**Directions**

Prior To Day of Service:	Pre			
	Prep:	Clean and sanitize prep area Pull California Sliced Olives and Reduced Sodium Salsa from dry storage. Wipe off lids. Place in cooler to pre-chill for service.		
	Prep:	Pull taco meat from freezer. Remove from case and place pouches on sheet pan with space between to thaw. Place pan on bottom shelf of cooler. Wash hands thoroughly	CCP: Hold below 41°F	
Day of Service:	Pre			
	Prep:	Clean and sanitize prep area Pull California Sliced Olives and Reduced Sodium Salsa from cooler. Wipe off lids. Open and discard lids carefully. Drain olives. Place in bowl. Place salsa in bowl. Cover and set aside. Pull brown rice from dry storage. Wash hands thoroughly.	CCP: Prepare foods at room temperature in two hours or less.	
	Cook:	Place rice into 4 shallow steam table pans with inserts. Cover each pan with 2 quarts plus 1 cup of stock. Place in steamer for 20 - 25 minutes.	CCP: Heat until an internal temperature of 165 F is reached for 15 seconds <sup>0</sup>	
	Hold:	Place rice in holding cabinet.	CCP: Hold above 135°F	
	Cook:	Place unopened taco meat pouches in shallow steam table pan. Place in pre-heated steamer for 30 minutes. Test the temperature by folding bag over thermometer. Remove when an internal temperature of 165°F is reached.	CCP: Heat until an internal temperature of 165 F is reached for 15 seconds <sup>0</sup>	
	Hold:	Hold unopened pouches in warming cart. Wash hands thoroughly. Pull all serving utensils.	CCP: Hold above 135°F	

## California Taco Bowl

Place hot food in steam table.

CCP: Hold above 135°F

Place cold items in cold service table.

CCP: Hold below 41°F

Serve: Using 2 - # 8 scoops serve 1 cup of brown rice. Top with 1 #12 scoop of taco meat. Add 1 #16 scoop of salsa and 1 #16 scoop of California Ripe Sliced Olives. Finish with 1 - #30 scoop of shredded cheese (.5 ounces) CCP: Hold above 135°F

Note: Add 2 - 1/2 cup servings of fruit and 1 - 8 ounce milk for a complete high school meal.



California Frittata

California Frittata

HACCP Process # 2

Yield: 100 8.9125 Ounces or 252.6646 Grams  
 Meal  
 Equivalencies: 2 m/meat alternates, 1/2 cup starchy vegetable, 1/4 cup other vegetable,  
 Ingredients 1/4 cup dark green vegetable

California Ripe Olives, sliced	6	Quarts	3	Cups
Diced Broccoli	6	Quarts	3	Cups
Sliced Potatoes, RTU	21	Pounds	4	Ounces
Egg mix	18	Pounds	9	Ounces
Evaporated Milk, FF	1	Quarts	1	Cups
White Pepper	1	Cup		
Buttermist, spray	1	Ounce		

Directions

2 Days Prior

To Day of

Service:

Pre

Prep:

Clean and sanitize prep area  
 Pull Egg mix from freezer  
 Pull cartons from case  
 Spread on sheet pan with space between each to thaw.  
 Refrigerated on bottom of shelf until day of service.  
 Wash hands thoroughly.

CCP: Hold below 41°F

1 Day Prior to day of service:

Pull broccoli from freezer  
 Place cartons or bags on sheet pan with space between each to thaw.  
 Refrigerate until day of service.  
 Wash hands thoroughly

CCP: Hold below 41°F

Day of

Service:

Pre

Prep:

Clean and sanitize prep area  
 Pull California Ripe Olives and Evaporated milk from dry storage.  
 Wipe off lids. Open and discard lids carefully. Drain olives and rinse. Let drain.  
 Wash hands thoroughly.  
 Pull egg mix, broccoli, potatoes and cheese from cooler.  
 Wash hands thoroughly.

CCP: Prepare foods at room temperature in two hours or

Spray 4 - 4" deep hotel pans lightly.  
 In large mixer add egg mix, evaporated milk and white pepper.  
 Mix well.

In each hotel pan layer 5 pounds of sliced potatoes. Top with 7 cups each of diced broccoli and sliced olives.  
 Cover with 7 1/2 cup egg mix.  
 Wash hands thoroughly.

## California Frittata

Bake frittata in a preheated convection oven at 325°F for 30 minutes or until an internal temperature of 165°F is reached.

CCP: Heat until an internal temperature of 165 F is reached for 15 seconds<sup>0</sup>

Serve: Hold in warming cart above 135 F  
Serve 1 - 5\*5 cut of frittata

CCP: Hold above 135°F  
CCP: Hold above 135°F

Note: Add 2 whole grain mini cinnamon rolls, 2 - 1/2 cup servings of fruit and 1- 8 ounce milk for a complete high school meal.