

GAME TIME RECIPES



US.
FOODS

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Beef Barbacoa Poutine [3] (Barbacoa Poutine)



| SERVING SIZE | COST | ALLERGENS |
|--------------|-----------------|--|
| 1 plate | \$0.35/Servings | Contains: Potatoes, AllergenMilk, Beef, Tomato, AllergenWheat |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|---------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 860 kcal | 48 g | 48 g | 53 g | 1150 mg | 2650 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|----------------------------|-------------|-------------|-------------|--------------|-----------------|---|
| 1 | 6709422 | US Foods | Beef, Barbacoa Ckd | 6 lb 4 Oz | 12 lb 8 Oz | 18 lb 12 Oz | 25 lb | | Heat the barbacoa in a pan over medium heat with juice. |
| 2 | 747410 | US Foods | Potato, Fries Straight Cut | 4 lb 11 Oz | 9 lb 6 Oz | 14 lb 1 Oz | 18 lb 12 Oz | | CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds. |
| 3 | 1570108 | | Cheese, Curd White Cheddar | 3 lb 2 Oz | 6 lb 4 Oz | 9 lb 6 Oz | 12 lb 8 Oz | | Fry the French fries according to package instructions. |
| 4 | | | | | | | | | Fry the cheese curds according to package instructions. |
| 5 | 2561366 | US Foods | Sauce, Demi Glace Conc | 3 lb 2 Oz | 6 lb 4 Oz | 9 lb 6 Oz | 12 lb 8 Oz | | Heat the demi glace, then add the tomato paste. |
| | | US Foods | Tomato Paste, Cnd | 15 Oz | 1 lb 14 Oz | 2 lb 13 Oz | 3 lb 12 Oz | | |

Beef Barbacoa Poutine [3] (Barbacoa Poutine)

7

EC7

| PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|------------|----------|---------------------|-------------|-------------|-------------|--------------|-----------------|---|
| 6 | | | | | | | | Season with salt and pepper to taste. |
| 7 | US Foods | Cilantro, Raw Bunch | 12.5 Oz | 1 lb 9 Oz | 2 lb 6 Oz | 3 lb 2 Oz | Chopped | To make a plate, place 1/2 cup fries onto the plate, then add 3 oz barbacoa and 2 oz cheese curds on top. Pour 2 oz demi glace over the top, and garnish with chopped cilantro. |
| 8 | | | | | | | | CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C). |
| 9 | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 10 | | | | | | | | Inspired by US Foods - Food Fanatic Chef. |
| 11 | | | | | | | | IDDSI – EC7: Serve meats with gravy or sauce and cut up or chop as needed. Moisten dry foods by adding gravy, sauce, vegetable juice, cooking water, fruit juice, milk, or half & half. Drain & discard excess liquid that has separated from the solid food pieces. Based on liquid added, nutrition information may vary. |
| 12 | | | | | | | | For Finger Foods: Make adjustments to food items as needed. Cut into bite-sized pieces, and serve with sauce, gravy, dressing or frosting on the side for dipping. Serve soups and cereals in a mug. |

Regular Easy to Chew (EC7): NOTE: This Recipe should be appropriate for those on a Level 7 Regular Texture Easy to Chew. To determine if this Recipe is appropriate for an IDDSI level, this Recipe must be tested and pass the appropriate IDDSI Level test at point of service. Actual IDDSI level may vary depending on type and quantity of ingredients used, preparation method, equipment used, temperature and length of holding time. See IDDSI Framework for detailed instructions on IDDSI testing methods.

Chicken Wings Sweet & Spicy [3] (Sweet & Spicy Chicken Wings)

| SERVING SIZE | COST | ALLERGENS |
|--------------|-----------------|---|
| 5 Oz | \$0.13/Servings | ⓘContains: Chicken, Corn, AllergenSulphites, Garlic, Onion, AllergenWheat |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 340 kcal | 23 g | 25 g | 17 g | 300 mg | 890 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|------------------------|-------------|-------------|-------------|--------------|-----------------|---|
| 1 | | | | | | | | | Preheat deep fryer to 350 degree F. |
| 2 | | US Foods | Onion, Red Pickled | 1 lb | 2 lb | 3 lb | 4 lb | w/Juice | In a saucepan over medium heat, add red onion pickle brine (separate onions from liquid, save onions for later), red chili flakes and sugar. Reduce liquid by half. |
| | | US Foods | Pepper, Red Flakes | 1 Tbsp | 2 Tbsp | 3 Tbsp | 1/4 Cup | | |
| | | US Foods | Sugar, Granulated Bulk | 8 Oz | 1 lb | 1 lb 8 Oz | 2 lb | | |
| 3 | | US Foods | Cornstarch | 2 Oz | 4 Oz | 6 Oz | 8 Oz | | Once liquid has reduced, create a corn starch slurry by mixing equal parts of corn starch and cold water. Add this slurry to the saucepan and whisk to prevent lumps. Bring sauce back to a boil. Once boiling, remove from heat and reserve. |
| 4 | 2721173 | US Foods | Chicken, Wing Raw | 9 lb 3 Oz | 18 lb 5 Oz | 27 lb 8 Oz | 36 lb 11 Oz | | In a large mixing bowl, toss raw chicken wings with Cajun seasoning and reserve. |
| | 778415 | US Foods | Seasoning, Cajun | 1/2 Cup | 1 Cup | 1 1/2 Cup | 2 Cup | | |

Chicken Wings Sweet & Spicy [3] (Sweet & Spicy Chicken Wings)

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|--------------------|-------------|-------------|-------------|--------------|-----------------|---|
| 5 | | US Foods | Flour, All Purpose | 2 1/2 Cup | 1 1/4 Qt | 2.0 Qt | 2 1/2 Qt | | Per order, toss seasoned chicken wings in flour and deep fry until golden brown and an internal temperature of 165 degree F has been reached. |
| 6 | | | | | | | | | CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds. |
| 7 | | US Foods | Parsley, Fresh | 1/2 Cup | 1 Cup | 1 1/2 Cup | 2 Cup | Chopped | Place hot chicken wings and drizzle with sweet and spicy wing sauce. Garnish with chopped parsley and pickled red onions. |
| 8 | | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 9 | | | | | | | | | Recipe developed by US Foods chef. |

Potatoes French Fries BBQ (fzn) (BBQ French Fries)

| COOK TEMP | COOK METHOD | SERVING SIZE | COST | ALLERGENS |
|-----------|-------------|--------------|-----------------|----------------------|
| 372.0 °F | Bake | 1/2 Cup | \$0.25/Servings | ⓘ Contains: Potatoes |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 170 kcal | 29 g | 3 g | 6 g | 500 mg | 430 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | PREPARATION STEP |
|---|------------|----------|----------------------------|-------------|-------------|-------------|--------------|--|
| 1 | 747410 | US Foods | Potato, Fries Straight Cut | 6 lb 4 Oz | 12 lb 8 Oz | 18 lb 12 Oz | 25 lb | Arrange fries in a single layer on a baking sheet. |
| 2 | | | | | | | | Bake in 375 degree F oven for 25 minutes, or until golden brown. |
| 3 | | US Foods | Seasoning, BBQ Classic | 1/3 Cup | 2/3 Cup | 1.0 Cup | 1 1/4 Cup | Once fries are done, toss in BBQ seasoning before serving. |
| 4 | | | | | | | | CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C). |
| 5 | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 6 | | | | | | | | Recipe developed for US Foods Cafessentials. |

Sandwich Beef Brisket Smoked [3] (Smoked Beer Brisket Sandwich)

| SERVING SIZE | COST | ALLERGENS |
|--------------|-----------------|--|
| 1 burger | \$2.30/Servings | ⓘContains: Beef, AllergenSulphites, AllergenWheat, AllergenEggs, Cabbage |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 490 kcal | 33 g | 31 g | 26 g | 400 mg | 420 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | PREPARATION STEP |
|---|------------|----------|----------------------|-------------|-------------|-------------|--------------|--|
| 1 | 5328604 | US Foods | Bun Hamburger White | 25 each | 50 each | 75 each | 100 each | Toast buns, set aside. |
| 2 | 7299640 | US Foods | Salad Mix, Superfood | 2 lb 1 Oz | 4 lb 3 Oz | 6 lb 4 Oz | 8 lb 5 Oz | Combine mayonnaise, mustard and sriracha. Stir in slaw mix. |
| | | US Foods | Mayonnaise, Bulk | 1.0 Cup | 2 1/8 Cup | 3 1/8 Cup | 1.0 Qt | |
| | | US Foods | Mustard, Spicy Brown | 2 Tbsp | 1/4 Cup | 1/3 Cup | 1/2 Cup | |
| | | US Foods | Sauce, Sriracha RTS | 1 Tbsp | 2 Tbsp | 3 Tbsp | 1/4 Cup | |
| 3 | 6304885 | US Foods | Beef, Brisket Smoked | 5 lb 3 Oz | 10 lb 7 Oz | 15 lb 10 Oz | 20 lb 13 Oz | Reheat brisket in boil-in pouch. Slice entire brisket, Reserve some of the cooking liquid to keep brisket moist. |
| 4 | | | | | | | | CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds. |
| 5 | | | | | | | | Assemble sandwich with 4 oz sliced brisket and 2 oz of spicy slaw on bun. |

Sandwich Beef Brisket Smoked [3] (Smoked Beer Brisket Sandwich)

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | PREPARATION STEP |
|---|------------|--------|-------------|----------------|----------------|----------------|-----------------|--|
| 6 | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 7 | | | | | | | | CCP: Hold or serve cold food at or below 40 degree F (4.4 degree C). |
| 8 | | | | | | | | Recipe developed by US Foods Chef. |

Sandwich Chicken Biscuit Spicy Honey [3] (Spicy Honey & Chicken Biscuit)

| COOK TEMP | COOK METHOD | SERVING SIZE | COST | ALLERGENS |
|-----------|-------------|--------------|-----------------|---|
| 325.0 °F | Bake | 1 sandwich | \$0.75/Servings | ⓘ Contains: AllergenMilk, AllergenSoy, Chicken, AllergenWheat |

| NUTRIENTS PER SERVING | | | | | | |
|-----------------------|---------------|--|---------|-----------|-----------|---------|
| CALORIES | CARBOHYDRATES | | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 550 kcal | 50 g | | 25 g | 29 g | 400 mg | 1250 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | PREPARATION STEP |
|---|------------|----------|--------------------------------|-------------|-------------|-------------|--------------|---|
| 1 | 7628803 | US Foods | Biscuit Whole Grain Medium RTB | 25 each | 50 each | 75 each | 100 each | Cut biscuit in half, and warm. |
| 2 | 9779331 | US Foods | Chicken, Tender Brd Ckd Frz | 50 each | 100 each | 150 each | 200 each | Prepare chicken tenders according to package instructions. |
| 3 | | | | | | | | CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds. |
| 4 | | US Foods | Honey, Bulk | 1/2 Cup | 1.0 Cup | 1 1/2 Cup | 2 1/8 Cup | Toss chicken tenders in honey. |
| 5 | | US Foods | Cheese, Pepper Jack Sliced | 25 slice | 50 slice | 75 slice | 100 slice | Place chicken tenders on the biscuit, then top with cheese. Heat in 325 degree F oven until cheese is melted. |
| 6 | | US Foods | Lettuce, Shredded | 1 lb 9 Oz | 3 lb 2 Oz | 4 lb 11 Oz | 6 lb 4 Oz | Remove from oven, then top with shredded lettuce, pickle chips, and the top half of the biscuit. Serve warm. |
| | | US Foods | Pickle, Dill Chips | 75 each | 150 each | 225 each | 300 each | |

Sandwich Chicken Biscuit Spicy Honey [3] (Spicy Honey & Chicken Biscuit)

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | PREPARATION STEP |
|---|------------|--------|-------------|-------------|-------------|-------------|--------------|--|
| 7 | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 8 | | | | | | | | For Finger Foods: Make adjustments to food items as needed. Cut into bite-sized pieces, and serve with sauce, gravy, dressing or frosting on the side for dipping. Serve soups and cereals in a mug. |
| 9 | | | | | | | | Recipe developed for US Foods Cafessentials. |

Sandwich Hot Dog Chicago [2] (Chicago Hot Dog)

| SERVING SIZE | COST | ALLERGENS |
|--------------|-----------------|---|
| 1 sandwich | \$0.15/Servings | ⓘ Contains: Tomato, Onion, Celery, Mustard, AllergenWheat |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|---------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 570 kcal | 42 g | 20 g | 37 g | 350 mg | 2080 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|--------------------------|-------------|-------------|-------------|--------------|-----------------|--|
| 1 | 1330083 | US Foods | Frank, Beef 4/1 | 25 each | 50 each | 75 each | 100 each | | Steam or grill hot dogs for 5 minutes, or until done. |
| | | US Foods | Bun Hot Dog | 25 each | 50 each | 75 each | 100 each | | |
| 2 | | | | | | | | | CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds. |
| 3 | | US Foods | Mustard, Yellow Prepared | 1 1/2 Cup | 3 1/8 Cup | 1 1/8 Qt | 1 1/2 Qt | | To assemble, place a hot dog on each bun and top with 1 tablespoon mustard, 1 tablespoon pickle relish, 1 tablespoon diced onion, 2 tomato slices, 2 cornichon pickles, and a dash of celery salt. |
| | | US Foods | Pickle Relish, Sweet | 1 1/2 Cup | 3 1/8 Cup | 1 1/8 Qt | 1 1/2 Qt | | |
| | | US Foods | Onion, White | 1 lb 9 Oz | 3 lb 2 Oz | 4 lb 11 Oz | 6 lb 4 Oz | Diced | |
| | | US Foods | Tomato, Fresh | 8 Oz | 1 lb | 1 lb 8 Oz | 2 lb | Sliced | |

Sandwich Hot Dog Chicago [2] (Chicago Hot Dog)

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|-------------------|-------------|-------------|-------------|--------------|-----------------|---|
| | | US Foods | Pickle, Cornichon | 8 Oz | 1 lb | 1 lb 8 Oz | 2 lb | | |
| | | US Foods | Celery Salt | 1 Tbsp | 2 Tbsp | 3 Tbsp | 1/4 Cup | | |
| 4 | | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 5 | | | | | | | | | Inspired by US Foods - Food Fanatic Chef. |

Sandwich Veggie Burger Ultimate (Ultimate Veggie Burger)

| SERVING SIZE | COST | ALLERGENS |
|--------------|-----------------|---|
| 1 sandwich | \$3.64/Servings | ⓘContains: AllergenWheat, AllergenSoy, Onion, AllergenEggs, AllergenSulphites, Citrus, AllergenMilk |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|---------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 870 kcal | 43 g | 38 g | 63 g | 250 mg | 1160 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | PREPARATION STEP |
|---|------------|----------|--------------------------------|-------------|-------------|-------------|--------------|---|
| 1 | 9803961 | US Foods | Burger, Vegt Patty Beyond Meat | 25 each | 50 each | 75 each | 100 each | Grill veggie burger patty until done. |
| 2 | | | | | | | | CCP: Cook to a minimum internal temperature of 140 degree F (60 degree C). |
| 3 | 4881041 | US Foods | Croissant 2z | 25 each | 50 each | 75 each | 100 each | Lightly toast sliced croissant bun on a grill. |
| 4 | | US Foods | Mayonnaise, Chipotle | 3 1/8 Cup | 1 1/2 Qt | 2 1/4 Qt | 3 1/8 Qt | Spread chipotle mayonnaise on the bottom half of each bun, then add the veggie burger. Top with caramelized onions and brie cheese. |
| | | US Foods | Onion, Caramelized | 3 lb 2 Oz | 6 lb 4 Oz | 9 lb 6 Oz | 12 lb 8 Oz | |
| | | US Foods | Cheese, Brie | 3 lb 2 Oz | 6 lb 4 Oz | 9 lb 6 Oz | 12 lb 8 Oz | |
| 5 | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |

Soup Tomato Red Pepper Bisque & Cheese Curds (scr) (Tomato Pepper Bisque Cheese Curd)

| SERVING UTENSIL | SERVING SIZE | COST | ALLERGENS |
|-----------------|--------------|-----------------|---|
| 6z Ladle | 6 fl. oz | \$0.50/Servings | ①Contains: AllergenMilk, Tomato, Onion, AllergenSoy, Chicken, AllergenWheat, Garlic, Peppers Bell |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 380 kcal | 12 g | 21 g | 29 g | 400 mg | 620 mg |

| PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|------------|----------|------------------------|--------------|-------------|--------------|--------------|-----------------|--|
| 1 | US Foods | Garlic, Minced/Chopped | 1 1/2 tsp | 1 Tbsp | 1 Tbsp 2 tsp | 2 Tbsp | | In a saucepan, saute minced garlic in margarine for 1 minute. |
| | US Foods | Margarine, Solids | 1/3 Cup | 3/4 Cup | 1 1/8 Cup | 1 1/2 Cup | | |
| 2 | US Foods | Flour, All Purpose | 1/2 Cup | 1 Cup | 1 1/2 Cup | 2 Cup | | Stir in flour until blended. |
| 3 | | Water, Tap | 2 Qt | 1 Gal | 1 Gal 3 Cup | 2 Gal | | Gradually add water and soup base. |
| | US Foods | Base, Chicken Paste LS | 1 Tbsp 2 tsp | 3 Tbsp | 1/4 Cup | 1/3 Cup | | |
| 4 | US Foods | Tomato Paste, Cnd | 1 1/2 Cup | 3 Cup | 1 1/8 Qt | 1 1/2 Qt | | Stir in tomato paste, diced red pepper, and pepper until well-blended. |
| | US Foods | Pepper, Red Fresh | 1 lb 10 Oz | 3 lb 4 Oz | 4 lb 14 Oz | 6 lb 8 Oz | Diced | |
| | US Foods | Pepper, Black Ground | 1 tsp | 2 tsp | 1 Tbsp | 1 Tbsp 1 tsp | | |

Soup Tomato Red Pepper Bisque & Cheese Curds (scr) (Tomato Pepper Bisque Cheese Curd)

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|----|------------|----------|-------------------------------|-------------|-------------|-------------|--------------|-----------------|--|
| 5 | | | Cream, Half & Half | 1 Qt | 2 Qt | 3 Qt | 1 Gal | | Bring to a boil. Cook and stir for 2 minutes, or until thickened. Reduce heat, then gradually stir in cream. |
| 6 | 1570108 | US Foods | Cheese, Curd White Cheddar | 3 lb 12 Oz | 7 lb 8 Oz | 11 lb 4 Oz | 15 lb | | Fry cheese curds per package instructions. |
| 7 | 1326438 | US Foods | Onion, Green/Spring/Scallions | 12 Oz | 1 lb 8 Oz | 2 lb 4 Oz | 3 lb | Chopped | To plate, ladle 6 oz soup in a bowl and top with 2.5 oz cheese curds. Garnish with chopped green onion. |
| 8 | | | | | | | | | CCP: Cook to a minimum internal temperature of 165 degree F (74 degree C) for 15 seconds. |
| 9 | | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |
| 10 | | | | | | | | | Inspired by US Foods - Food Fanatic Chef. |

Tacos Fish Cod Grilled [3] (corn) (Grilled Fish Tacos with Slaw)

| SERVING SIZE | COST | ALLERGENS |
|--------------|-----------------|---|
| 2 each | \$1.47/Servings | ⓘ Contains: Corn, Cabbage, Carrots, Onion, Citrus, AllergenFish |

| NUTRIENTS PER SERVING | | | | | |
|-----------------------|---------------|---------|-----------|-----------|--------|
| CALORIES | CARBOHYDRATES | PROTEIN | TOTAL FAT | POTASSIUM | SODIUM |
| 250 kcal | 31 g | 20 g | 6 g | 500 mg | 85 mg |

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|---------------------------------|--------------|-------------|--------------|--------------|-----------------|--|
| 1 | | US Foods | Coleslaw Mix, Cabbage & Carrots | 4.0 Qt | 1 Gal 6 Cup | 2 Gal 6 Cup | 3 Gal 6 Cup | | To prepare slaw, toss slaw mix, thinly sliced red onion, lime juice, and sugar in a large bowl. Set aside. |
| | | US Foods | Onion, Red/Burmuda | 3.13 each | 6.25 each | 9.38 each | 12.5 each | Sliced Thin | |
| | | US Foods | Juice, Lime RTS | 3/4 Cup | 1 1/2 Cup | 2 1/3 Cup | 3 1/8 Cup | | |
| | | US Foods | Sugar, Granulated Bulk | 1 Tbsp 2 tsp | 3 Tbsp | 1/3 Cup | 1/3 Cup | | |
| 2 | | US Foods | Oil, Vegetable | 1/3 Cup | 3/4 Cup | 1 1/8 Cup | 1 1/2 Cup | | Preheat grill to medium. Oil grates. |
| 3 | | US Foods | Pepper, Cayenne | 1 1/2 tsp | 1 Tbsp | 1 Tbsp 2 tsp | 2 Tbsp | | Sprinkle cayenne pepper over fish filets. |
| | 4743886 | US Foods | Fish, Cod | 6 lb 4 Oz | 12 lb 8 Oz | 18 lb 12 Oz | 25 lb | | |

Tacos Fish Cod Grilled [3] (corn) (Grilled Fish Tacos with Slaw)

| | PRODUCT ID | VENDOR | INGREDIENTS | SERVINGS 25 | SERVINGS 50 | SERVINGS 75 | SERVINGS 100 | INGREDIENT PREP | PREPARATION STEP |
|---|------------|----------|--------------------|-------------|-------------|-------------|--------------|-----------------|---|
| 4 | | | | | | | | | Grill fish until well marked on the bottom and fish releases easily, about 6 minutes. Flip and cook until fish for about 4-6 more minutes, or until done. |
| 5 | | | | | | | | | CCP: Cook to a minimum internal temperature of 145 degree F (63 degree C) for 15 seconds. |
| 6 | | US Foods | Tortilla Corn 6 in | 50 each | 100 each | 150 each | 200 each | | Transfer to cutting board and flake the fish. |
| 7 | | | | | | | | | Divide the fish among the warm tortillas. Top with slaw. |
| 8 | | | | | | | | | CCP: Hold or serve hot food at or above 140 degree F (60 degree C). |