

Alabama Breakfast Burrito

12 Servings

Ingredients

Whole Eggs	6
Salt	1 Tbsp
Pepper	1/2 Tbsp
Conecuh Sausage	10 1/2 oz
Shredded Cheddar	8 oz
Red Potatoes	2 lbs
Olive oil	1 oz or (1/8cup)
WW Tortillas 9"	12 ea



Pre-Preparation

1. Preheat the oven to 350 degrees.
2. Wash and thoroughly scrub potatoes.
3. Cut potatoes into an inch dice.
4. Toss potatoes with olive oil and half the amount of salt and pepper.
5. Spread potatoes onto a lined sheet pan and roast in a preheated oven for about 25 minutes or until cooked through.
6. Dice the sausage into 1/2 inch pieces.

Preparation

7. While potatoes are roasting, in a tilt skillet or on the stove top, sautee sausage until cooked through. Around 165°F degrees.
8. Remove from heat.
9. In the same skillet, add whisked eggs and remaining salt and pepper, and scramble over medium heat while stirring to prevent sticking.

10. In a large bowl, combine eggs, potatoes, sausage, and cheese. Mix well.
11. Lay tortillas out over the whole prep table.
12. Assemble using 1 cup (7oz) filling per tortilla.
13. Fold sides in tightly and roll up.
14. Place rolled burritos on a lined sheet pan.
15. Hot hold in the warmer until service.

CCP: Hold hot at or above 135°F.

Baked Banana Pecan Oatmeal

16 Servings

Ingredients

Unsalted Butter	5 oz
Brown Sugar	1 lb
Eggs	6 ea
Vanilla	1 tsp
Rolled Oats	1 ½ lb
Cinnamon (ground)	1 tsp
Salt	½ Tbsp
Baking Powder	2 Tbsp
Milk 1%	1 qt
Pecans	4 oz
Ripe Banana	1 lb + 3 oz



Pre-Preparation

1. Wash produce as needed.
2. Melt butter.
3. Preheat oven to 350°F.

Preparation

1. In a large mixer, whisk together melted butter and brown sugar.
2. Whisk in eggs and vanilla.
3. **In a separate bowl, mix the dry ingredients:** oats, cinnamon, salt, and baking powder.

- 4 While the mixer is on low speed, alternately add the dry ingredients and milk until everything is well combined.
- 5 In a separate bowl, mash the bananas.
- 6 In a food processor or a bag with a rolling pin, break your pecans into small pieces.
- 7 Fold in the mashed bananas and pecans into the batter.
- 8 Spread batter evenly into a greased half 2-inch hotel pan.
- 9 Cover each pan with parchment paper and foil.
- 10 Bake in a 350°F oven for about 50 minutes or until the centers are set.
11. Let the pans cool slightly before cutting each pan into 16 pieces

Beef Nachos K-5

Yields 15 Servings

Ingredients

Nacho Beef

Ground Beef, 85/15	2 lbs
Kidney Beans, canned, drained,	1 lb
Bean liquid reserved	
Cumin	½ Tbsp
Chili Powder	1 ½ Tbsp
Paprika	1 tsp
Granulated Garlic	½ Tbsp
Reserved Bean Liquid	1 ¼ cups

Cheese Sauce

All-Purpose Flour	1 1/2 oz
Butter, unsalted	1 1/2 oz
1% Milk, Low Fat	1pt + 1/2cup
Cheddar Cheese, shredded	8 oz
Kosher Salt	1 tsp
Tortilla Chips	1 lbs (16 oz bag)

Preparation

Prepare the beef:

1. In a tilt skillet, cook beef for about 15 minutes, or until the internal temperature reaches 165°F. Be sure to drain the fat.



- 2 Utilizing an immersion blender or food processor, puree kidney beans with enough reserved bean liquid to blend.
- 3 Add pureed kidney beans, cumin, chili powder, paprika, and granulated garlic to the tilt skillet and bring to a simmer.
- 4 Continue mixing, making sure beans do not stick to the tilt skillet.
- 5 Once the mixture has simmered for 5 minutes and is thoroughly cooked, portion into hotel pans.

Prepare the Cheese Sauce:

- 1 Utilizing a tilt skillet, kettle, or stove top, heat butter until melted, then add flour.
- 2 Maintain low heat, whisking often, making sure that the bottom doesn't burn.
 - a Once the raw flour smell has started to cook off and the mixture is starting to turn from white to blonde, about 5 to 8 minutes, you have created a "blonde roux."
- 3 Whisk in milk until well combined. Bring to a simmer and continue to cook until thickened.
- 4 The sauce is ready when it passes the "nappe test".
 - a Nappe test: Dip the back of a spoon into the sauce and run your finger through it. The line created should hold, and the sauce should not be runny. This is a bechamel sauce.
- 5 When bechamel is achieved, whisk in shredded cheese and salt.
- 6 Once cheese is melted, remove from heat.

CCP: Hold hot at or above 135°F.

Breakfast Parfait

Yields 12 Servings

Ingredients

All ingredients are in AP

Granola Part

Olive Oil	1/3 cup
Rolled Oats	13 oz
Dried Cranberries	4 oz
Spice, Cinnamon	1/2 tbsp + 1/8 tsp
Salt, Kosher	1/2 tbsp
Honey	2 oz
Coconut Flakes, Unsweetened	1/2 cup
Pecans, chopped	2 oz

Other Parfait Ingredients

Greek Vanilla Yogurt, Low Fat	1 1/2 qt
Blueberries	6 1/2 cup



Pre-Preparation

1. Prepare homemade granola:

Ingredients:

OIL OLIVE CANOLA BLEND

OATS ROLLED

CRANBERRIES DRIED

SPICE CINNAMON

SALT KOSHER

HONEY

COCONUT FLAKES

PECANS

- a. Preheat oven to 200°F.
- b. Mix all ingredients, except for the cranberries.
- c. Spread 3.5lb per lined sheetpan.
- d. Bake in the oven at 275 degrees, low fan for about 20 min, stir and then bake for another 20 min.
- e. Once cooled, mix dried cranberries per sheet pan of granola.
- f. Wash the blueberries.

Preparation

Parfait Assembly:

1. Portion 1/4 cup (2oz) of granola into a cup.
2. Followed by 1/2 cup of yogurt.
3. Topped with 1/2 cup of fruit.

CCP: Hold at or below 41°F

Buffalo Chicken Macaroni and Cheese

Yields 10 Servings



Ingredients

Boneless/Skinless Chicken Breast	1 lb
Buffalo Sauce	¼ cup
Unsalted Butter	2 ½ oz
All Purpose Flour	2 ½ oz
Milk 1%	1 qt
Cheddar Cheese Shredded	13 oz
Kosher Salt	½ Tbsp (for pasta water)
Water	1 gallon (for cooking pasta)
Elbow Pasta Whole Grain	10 ⅔ oz
Cheddar Cheese Shredded	3 ⅔ oz (for the top)

Pre Preparation

1. Preheat the oven to 350°F.
2. Prep the chicken:
 - a. Using a knife and a cutting board, dice the chicken breasts into 1 in pieces.
 - b. Place the chicken on a parchment-lined sheet pan and cook for 10-15 min, or until the internal temperature reaches 165°F.
 - c. Mix with buffalo sauce, cover, and keep in the warmer until mixing with pasta and cheese sauce..
3. Make the cheese sauce:
 - a. Melt butter, then whisk in flour; cook to a blonde roux.
 - b. Whisk in milk until smooth; bring to a gentle simmer.
 - c. When the béchamel has thickened, mix in the cheddar cheese (first amount) using an immersion blender or a whisk until fully melted and smooth.

Preparation

1. Bring water to a rolling boil.
2. Salt the water (use 1/8 cup salt per gallon).
3. Add pasta and stir to prevent clumping.
4. Cook pasta for 2 to 3 minutes.
5. Drain and toss with a little oil to prevent sticking.
6. Portion 4 lb cooked pasta into each hotel pan.
7. Pour 1 gallon of prepared cheese sauce into each pan with the pasta and mix to coat.
8. Cover pans with parchment, then foil.
9. If preparing and serving the same day, bake at 350°F for about 15 minutes or steam until the internal temperature reaches 165°F.
10. Uncover and add 3 2/3 oz shredded cheddar cheese (second cheese amount) on top.
11. Return to the oven and heat for about 15 minutes more to melt the topping.
12. Hold hot until service at 135°F or higher.

Buffalo Chicken can be mixed with macaroni and cheese before baking in the oven or served separately.

CCP: Hold hot at or above 135°F.

BLT Pasta Salad

Yields 10 Servings

Ingredients

Whole grain Rotini	9 oz
Kale	1 cup
Roma Tomatoes	1 ¼ cup
Bacon	1 ½ oz
Ranch Dressing	⅓ cup



Pre Preparation

1. Preheat the oven to 350°F.
2. Cook pasta in boiling water.
3. Drain into a colander.
4. Spread on a sheetpan and cool in the freezer or use an ice bath with a colander if ice is available to cool completely.
5. Cook bacon at 350°F on a sheet pan for 5 min, or until crispy; set aside.

Preparation

1. Wash all vegetables.
2. Dice tomatoes.
3. Chop Kale.
4. Chop bacon
5. Make ranch dressing.
6. Once pasta has cooled below 41°F, mix all ingredients together.

CCP: Hold at or below 41°F

Coleslaw

10 Servings

Ingredients

Green Cabbage	13 oz
Red Cabbage	5 oz
Carrots	5 oz
Mayonnaise	6 oz
Apple Cider Vinegar	½ oz
Salt	¼ Tbsp
Brown Sugar	½ Tbsp
Celery Seed	⅛ tsp
Mustard Powder Ground	⅛ tsp



Pre Preparation

1. Wash produce as needed.
2. Shred cabbage and carrots.

Preparation

1. Place cabbage and carrots in a large bowl and toss lightly to mix.
2. In a separate bowl, whisk together mayonnaise, vinegar, salt, sugar, celery seed, and dry mustard.
3. Pour dressing over vegetables and mix thoroughly. Right before service.
4. Cover and refrigerate until service.

CCP: Hold at or below 41°F

Hashbrown and Egg Casserole

10 servings

Ingredients

Frozen Shredded Potatoes	1lb + 4oz
Red Bell Pepper	5 oz
Green Scallions	1 oz
Cheddar Cheese (shredded)	8 oz
Eggs	9 ea
Milk	6 oz
Black Pepper	1 tsp
Kosher Salt	½ Tbsp



Pre Preparation

1. Thaw potatoes in the walk-in overnight.
2. Wash produce as needed.
3. Small dice red bell peppers.
4. Thinly slice green onions.
5. Preheat the oven to 350°F.

Preparation

1. In a bowl, combine shredded potatoes, diced bell pepper, and two-thirds of the cheese; stir to combine.
2. Add the mixture to a greased half-hotel pan.
3. In another bowl, whisk together eggs, milk, salt, and pepper.
4. Pour the egg mixture over the potato mixture in the hotel pan.
5. Top with the remaining cheese and the sliced green onion.
6. Bake uncovered at 350°F for 30 to 40 minutes, until the top is golden and the internal temperature reaches 165°F.

CCP: Hold hot at or above 135°F.

Black Bean Corn Salad

Yields 10 Servings

Ingredients

Frozen Corn	15 oz
Black Beans, Canned	1 lbs + 12 oz
White or Yellow Onions	2 oz
Red Bell Peppers	6 oz
Fresh Cilantro	1 oz
White Vinegar	1 Tbsp + 1 ¾ tsp
Lime Juice	3 Tbsp + ½ tsp
Kosher Salt	½ Tbsp
Olive oil/canola blend	1 Tbsp



Pre-Preparation

1. Wash all produce thoroughly.

Preparation

1. Prepare the Bean & Corn Salad:
 - a. Defrost the corn overnight in the walk-in on a sheet pan.
 - b. Drain and rinse black beans.
 - c. Wash and dice onions and peppers.
 - d. Wash and chop cilantro (first amount).
 - e. Mix the corn, beans, onions, peppers, and cilantro.
 - f. In a separate bowl, whisk together the vinegar, lime juice, oil, and salt.
 - g. Combine all ingredients and set aside for later use.

CCP: Hold at or below 41°F

Blackened Chicken Sandwich

Yields 12 Servings

Ingredients

All ingredients are in AP

Chicken Breast	3 lb + 6 oz
Kickin Cajun Spice	1 Tbsp
Mayonnaise	3 oz
Whole Grain Hoagie	12 WW Hoagie Rolls
Tomato	2 whole
Onion	1 small
Lettuce	1 small head of romaine



Pre-Preparation

1. Wash and slice the tomato and onion (during demo).
2. Wash and shred lettuce (during demo).
3. Split 12 hoagies lengthwise in half.
4. Preheat oven to 350°F.

Preparation

1. Season chicken with Kickin' Cajun spice.
2. Cook chicken in the oven at 350° F for 25 minutes, or until an internal temperature of 165° F.
3. Once chicken has cooled enough to handle, slice chicken into ¼ in slices.
4. Assemble hoagies:
 - a. Assemble sandwiches as close to service as possible to keep the chicken hot and the vegetables cold.
 - b. Spread 1 Tbsp of mayo with a #60 scoop on the bottom slice of the baguette.
 - c. Using a #12 scoop, top with 2.85 oz chicken. Then top with 3 oz veggies,
 - d. Place the top of the hoagie on top.

CCP: Hold hot at or above 135°F.

Honey BBQ Roasted Chicken Wings

Yields 20 Servings



Ingredients

Chicken Drumsticks, thawed	20 each
Honey	¼ cup
BBQ sauce	½ pt + 1/2 Tbsp

Pre-Preparation

1. Preheat the oven to 375°F.

Preparation

1. In a bowl, mix the honey and BBQ sauce. Set aside.
2. On a parchment-lined sheet pan, place chicken wings, skin side up.
3. Roast in the oven and cook for 15-20 minutes or to an internal temperature of 180°F.
 - a. **NOTE:** Cooking dark meat to 180°F helps to render the fat, crisp up and brown the skin, and fully cook the meat and bloodline without drying out the meat.
4. Remove drumsticks from the oven, then brush drumsticks with sauce.
5. Return to the oven and cook for an additional 5 minutes to allow the sauce to adhere and caramelize.
6. For the best quality, serve immediately.

CCP: Hold hot at or above 135°F.

Kickin' Cajun Blend

Yields $\frac{3}{4}$ Cup

Ingredients

Salt	2 tsp
Black Pepper	1 tsp
Paprika	2 $\frac{1}{2}$ tsp
Chile Powder	1 tsp
Cayenne Powder	1 tsp
Garlic Powder	2 tsp
Dried Oregano	1 $\frac{1}{4}$ tsp
Onion Powder	1 tsp
Thyme	1 $\frac{1}{4}$ tsp



Preparation

1. Combine all ingredients in a container.
2. Whisk until the seasonings are thoroughly mixed.
3. Store in an airtight container until ready to use.

Potato Salad

10 Servings

Ingredients

Red or gold Potatoes	2 lb
Celery (fresh)	5 ¼ oz
Onion (white or yellow)	2 oz
Apple Cider Vinegar	2 oz
Mayonnaise	5 ⅓ oz
Salt	½ Tbsp
Black Pepper	1/2 tsp
Mustard	1/2 tsp
Celery seed	1/2 tsp
Egg Hardboiled	2 ea



Pre Preparation

1. Wash produce as needed and scrub the potatoes.
2. Dice potatoes into large chunks. Steam potatoes in perforated pans for about 15–20 minutes until just tender. Cool to 41°F or less following HACCP procedures.
3. Boil eggs in water in a small saucepan for 10-12 min
4. Small dice celery and onions.
5. Drain hot water off of eggs and replace with cold water, and place in the freezer to rapidly cool. Cool to 41°F or less following HACCP procedures.

Preparation

1. Once eggs have cooled, chop them to the desired size.
2. Add all ingredients to a large bowl.
3. Mix lightly until well blended. Hold cold until service at 41°F or less.

CCP: Hold at or below 41°F

Ranch Dressing

25 Servings

Ingredients

Mayonnaise	1 1/2lbs
1% Milk (Low fat)	6 fluid oz
Greek Yogurt, Plain	7 oz
Sour Cream	3 1/4 oz
Garlic Powder	2 1/4 tsp
Lemon Juice	1 Tbsp
Chives, fresh	1 oz
Dill, dried	1 1/2 tsp
Parsley, dried	1 1/2 Tbsp
Kosher Salt	2 1/2 tsp
Black Pepper	1/2 tsp



Preparation

1. Blend all ingredients using a Robot Coupe, immersion blender, or blender.
2. Label, date, and rotate.

CCP: Hold at or below 41°F

Taco Blend

Yields $\frac{3}{4}$ Cup

Ingredients

Salt	2 tsp
Black Pepper	1 tsp
Paprika	2.5 tsp
Chile Powder	1 tsp
Cayenne Powder	1 tsp
Garlic Powder	2 tsp
Onion Powder	1 tsp



Preparation

1. Combine all ingredients in a container.
2. Whisk until the seasonings are thoroughly mixed.
3. Store in an airtight container until ready to use.