Buffalo Cauliflower & HB Egg

Recipe:	R-3807	**HACCP Process:**	Same Day Service		
# of Servings:	80.00	**Serving Size:**	1 Package	**Source:**	**Gretna SD, NE**
Grams Per Serving:	365.25	**Ounces Per Serving**	12.90	**Meal Components:**	Each salad provides 3 oz. eq. meat/meat alternate, ¾ cup dark green vegetables, 3/8 cup other vegetables and 2 oz. eq. wgr.

Ingredients	Measurements	Directions
Eggs, Whole, Boiled, Peeled	200 EACH, 45G	1. Ingredients:
Fresh Cauliflower	6 LB	
Buffalo Wing Sauce	3 CUP	
Romaine Lettuce	15 LB	
Fresh Celery	3 LB	
WGR Croutons	12 LB + 8 OZ	
Salad dressing, bleu cheese,	100 – 1-ounce portions	
		2. Pre-Prep: Day of Service: Clean and sanitize workstation. Pull RTU Cauliflower Florets out of cooler and place at workstation. Wash hands thoroughly. Place cauliflower in large food container. Toss with 2 cups of prepared buffalo wing sauce. Place on sheet pans. ***CCP: Prepare foods at room temperature in two hours or less.*** ***CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before e beginning preparation. Repeat process as often as needed per HACCP guidelines.***
		3. Cook: Place cauliflower in a pre-heated 350°F convection oven and roast for 15 minutes. ***CCP: Heat until an internal temperature is reached of 140°F for 15 seconds.***
		4. Prep: Place cauliflower back in food container and toss with 1additional cup of wing hot sauce.
		5. Cool: Chill to the cauliflower reaches 40°F. ***CCP: Cool hot cooked food from above 135ºF to 70ºF or lower within two hours***
		6. Prep: Pull 80 large salad containers and place at workstation, Pull all remaining ingredients and set up an assembly line, Wash hand thoroughly and put on gloves. Slice eggs in half. Place 1½ cups of chopped romaine in the container. Add the ¼cup of buffalo cauliflower on top. Place 4 egg halves along the top of the container. Place 3 celery sticks on the bottom left corner. Add a 2 oz. package of wgr croutons to the bottom right corner. ***CCP: Prepare foods at room temperature in two hours or less.*** ***CCP: Never handle ready to eat foods with bare hands.***
		7. Serve: 1 Salad Pack Each salad provides 3 oz. eq. meat/meat alternate, ¾ cup dark green vegetables, 3/8 cup other vegetables and 2 oz. eq. wgr. ***CCP: Hold below 41°F.***

Notes:

Production Notes: Note: quick chill the cauliflower to prevent further steaming and additional moisture.

Serving Notes: Serve: 1 Salad Pack
Each salad provides 3 oz. eq. meat/meat alternate, ¾ cup dark green vegetables, 3/8 cup other vegetables and 2 oz. eq. wgr.
Each salad weighs 365.25 grams or 12.9 ounces.
Notes from Chef Sharon Schaefer, SNS who is the director of Gretna Public Schools in Nebraska:
The students love this option because it is Plant Forward, Good Source of Protein.
Recognizable Ingredients and On trend flavors combine to make this a popular new option.

Nutrients Per Serving: (per 1 Package)

Calories	725.552	Trans Fat (gm)	0.044*	Iron (mg)	1.951*
Protein (gm)	27.403	Chol (mg)	439.438	Calc (mg)	101.804*
Carb (gm)	52.890	Vit A (IU)	8011.002*	Sodium (mg)	1390.393
Tot Fat (gm)	49.565	Vit C (mg)	20.336*	Fiber (gm)	12.923
Sat Fat (gm)	6.525			Sugars (gm)	4.228*

Note: * means nutrient data is missing or not available.

Meal Components: (per 1 Package)

|--- Vegetables (Cups) ---|

Fruit (Cups)	Dark Green	0.750	Red/Orange	Beans/Peas	Starchy	Other	0.375
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	3.000	Fluid Milk (Cups)	

Allergens:

Milk, Eggs, Wheat

CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop, or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.