

Recipe Ingredient Cross Reference Report

Carmel Clay Schools

Recipe Code	RAMENBOWL	Recipe Description	Ramen Bowl
Menu Description	Ramen Bowl	Servings	2
Category	Entree	Serving Size	8oz broth + 3oz protein + 1 C noodles
Source	Local	Hot	Yes
Production Notes			
Serving Notes			
Allergens	Pork, Egg, Wheat/Gluten, Soy, Milk/Lactose		

Ingredients

PORK UNSAUCED PULLED	1.000 Serving (2.7oz)
CHICKEN DICED	1.000 Serving (2.7 oz)
EGGS HARD BOIL	1.000 Egg
PASTA SPAGHETTI BARILLA	2.000 Cup (prepared)
BASE CHICKEN	2.000 Serving
Beverages, water, tap, municipal	2.000 cup (8 fl oz)
SAUCE SOY BULK	2.000 Teaspoon
CABBAGE RED	0.125 Cup
CARROT MATCHSTIC CS	0.125 Cup
PEA GREEN FROZEN	0.125 Cup
CORN YELLOW CUT FROZEN	0.125 Cup
SPICE GARLIC POWDER	0.500 Tsp
SPICE ONION POWDER	0.500 Tsp

Directions

1. Thaw proteins in cooler 24 hours prior to service. Cook proteins @ 350° for 30-45 minutes or until internal temp reaches 165°.
 2. Cook noodles according to package until just al dente
 3. Make chicken broth using 2oz chicken base + 1 gal water. (need 1 gallon of broth). Add 2 Tbsp soy sauce. 1 Tbsp onion powder, and 1 Tbsp garlic powder to broth.
 4. Serve:
 - 1 C prepared spaghetti noodles
 - 8oz broth
 - 3 oz chicken OR 3 oz unsauced pulled pork
 - 1/2 hard boiled egg
 5. Student can top their own bowl with available veggies (1oz serving each) and sauces
 6. Optional topping of sliced cabbage, carrots, green onions, peas, corn, sriracha, soy sauce, hot sauce.
- CCP: If holding temperature drops below 135F, product must be reheated to an internal temperature of 165F for 15 seconds or product must be thrown away.
 CCP: Food is not to be left in Time Temperature Danger Zone (41F-135F) for more than an accumulative 2 hours.

