

Recipe Title: _____

Recipe #: _____

Recipe Category: _____

Portion Size: _____

Ingredients	Recipe Yield ____ Servings		Recipe Yield ____ Servings		Directions/HACCP
	Weight	Measure	Weight	Measure	

Meal Pattern Contribution			
Meat/Meat Alternate	Grains	Vegetable/Vegetable Subgroup	Fruit

Nutrients per Serving		
Calories:	Saturated Fat:	Sodium:



Standardized Recipe Components

Recipe Title: Name that describes the recipe

Recipe Category: File location or classification such as entrée, side or grain

Recipe Number (optional)

Ingredients: Products used in recipe, be specific

Ingredient Amounts: The quantity of each ingredient listed in weight and/or measure

Directions: Detailed information needed to prepare the recipe and equipment needed. Cooking temperatures, HACCP process, HACCP procedures, cooking, cooling, and holding temperatures should be addressed in the directions

Portion Size: The amount of a single portion in volume and/or weight

Recipe Yield: The total amount of portions the recipe yields

Meal Pattern Contribution (optional): Identify the component and the amount the recipe contributes toward the meal pattern

Nutrients per Serving (optional): Amount of calories, saturated fat and sodium per serving

Standardized Recipe Example

Recipe #: E-45

Recipe Title: Turkey Burrito Bowl

Recipe Category: Entree

Portion Size: 1 Bowl

Ingredients	Recipe Yield 100 Servings		Directions/HACCP
	Weight	Measure	
Rice, brown, whole grain	25 cups		<p>Critical Control Point (CCP): Before handling ready-to-eat foods, such as fresh fruits and vegetables, hands must be washed and clean gloves must be worn.</p> <ol style="list-style-type: none"> 1. Prepare rice according to instructions 2. Remove thawed turkey from the bag and divide it equally in 2" pans. Break apart with a fork. 3. Add the chili powder, cumin, garlic and oregano. Mix to combine 4. Cook the turkey at 350°F for 30 minutes or until it reaches an internal temperature of 135°F as measured by a meat thermometer CCP: Heat to 135°F or higher 5. Remove beans from cans, drain and rinse. Heat or steam the beans until they reach 135°F as measured by a thermometer. CCP: Hold for hot service at 135°F or higher 6. Assemble for service. Scoop 1 cup cooked rice into the bowl. Add ¼ cup beans (#16 scoop), ½ cup turkey and 1/8 cup of cheese.
Turkey pot roast (CN labeled)	15 lb. + 10 oz.		
Cheddar cheese, shredded	3 lbs.		
Beans, black	4 # 10 Cans		
Romaine Lettuce, fresh, untrimmed	1 lb.		
Chili powder		2 cups	
Cumin, ground		½ cup	
Garlic, granulated		¼ cup	
Oregano, ground		¼ cup	

Meal Pattern Contribution

Meat/Meat Alternate	Grains	Vegetable/Vegetable Subgroup	Fruit
2 oz.	2 oz.	¼ cup beans/peas (legumes)	0

Nutrient Analysis

Calories: 405	Saturated Fat: 1.5 g	Sodium: 900 mg
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