



BANH MI STREET TACOS

YIELD: 8 TACOS

Each Taco provides 1 oz. eq. whole grain, 1.5 oz. M/MA and ¼ cup vegetable servings for USDA Child Nutrition Food Based Menus.

INGREDIENTS

- 16 oz. Hickory Smoked Seasoned Pork (09067)
- ½ cup Korean BBQ Sauce
- 8 each, 4" flatbreads
- ¼ cup sugar
- ¼ cup white vinegar
- 1 tsp. kosher salt
- 1 cup Diakon radish, Julienne
- 1 cup carrot, Julienne
- 1 each, jalapeño - sliced thin
- ¼ cup Plant Based Cooking Creme
- 1 Tbsp. lime juice
- 1 tsp. Sriracha
- ½ each, cucumber - sliced thin
- 1 cup cilantro, chopped

RICH'S CODE	DESCRIPTION	PACK/SIZE
09067	Hickory Smoked Seasoned Pork	2/5 lb.
00828	4" Whole Grain Rich Mini Flat	192/1 oz.

NUTRITIONAL VALUE OF 1 TACO

Calories	345 kcal	Cholesterol	70.03 mg	Protein	22.74 g	Calcium	3.89 mg	37.45% Calories From Total Fat
Total Fat	14.34 g	Sodium	1213.48 mg	Vitamin A	248.00 RE	Iron	2.24 mg	8.73% Calories From Sat. Fat
Saturated Fat	3.34 g	Carbohydrates	34.55 g	Vitamin A	1996.38 IU	Water	79.28 g	40.10% Calories From Carbs
Trans Fat	0.00 g	Dietary Fiber	2.70 g	Vitamin C	18.36 mg	Ash	2.95 g	26.39% Calories From Protein

DIRECTIONS

1. Store product at 0°F to -10°F.

Thaw bagged pork in the cooler. On the day of service, open bags and place pork in steam table pans. Cover with foil and heat in the oven at 350°F for 30-45 min. or until the center of the meat is 165°F.

2. Prepare Asian Salad:

Combine and whisk together:

- ¼ cup white vinegar
- ¼ cup sugar
- ¼ tsp. Kosher salt

Toss with and marinate 1 hour, drain:

- ½ thinly sliced cucumber
- ¼ cup chopped cilantro
- 1 cup shredded carrots
- 1 cup julienne sliced Daikon radish
- 1 thinly sliced jalapeño pepper

3. Prepare Pork for Tacos:

Rough chop 1 lb. thawed pulled pork into ¾" sized dice and add ½ cup Korean BBQ Sauce. Heat pork mixture to 165°F.

4. Place 8 whole grain flatbreads on a parchment lined sheet pan and cover with foil. Place in a 300°F oven for 2-3 min. or until flatbreads are warm, but do not let them bake, you want soft flatbreads. Keep covered until ready to assemble the tacos.

5. Making Sauce & Building Taco:

Combine and blend:

- ¼ cup Plant Based Cooking Creme
- 1 Tbsp. lime juice
- 1 Tbsp. chopped cilantro

Top warmed flatbread with:

- 2 oz. warm (140°F) pulled pork
- 1 tsp. (drizzle) of cilantro/lime sauce
- ¼ cup chill Asian Salad
- 2 Tbsp. chopped cilantro

6. Serve tacos with ⅓ cup fresh salsa, a slice of lime, ½ cup fruit, ¼ cup vegetable and milk for a complete lunch.



BBQ BRISKET DONUT SANDWICH



YIELD: 1 SANDWICH

Each Sandwich provides 2 oz. eq. whole grain and 2 oz. M/MA servings on USDA Child Nutrition Food Based Menus.

INGREDIENTS

- Sliced Beef Brisket (86301)
- Whole Grain Rich Donut Ring (14839)
- 1 Tbsp. BBQ sauce
- ½ cup coleslaw

RICH'S CODE	DESCRIPTION	PACK/SIZE
86301	Sliced Beef Brisket	4/5 lb.
14839	Whole Grain Rich Donut Ring	84/2.45 oz.

DIRECTIONS

1. Store donuts frozen at 0°F until ready to use.

Thaw bags of chopped beef brisket in cooler overnight.

2. Place bags of chopped beef brisket in steamer for 25-30 min. or until product reaches 160°F.

3. Place frozen pre-fried donuts on a parchment line sheet pan. Place pans on a covered rack at room temperature for 20 minutes.

4. Heat at 325°F for 1 ½ - 2 minutes or until donuts are warm on the surface.

5. Slice warm donut in half. Place 4 oz. chopped BBQ beef brisket on the bottom half of the donut. Top the beef brisket with ½ cup coleslaw.

6. Replace the top half of the donut. Drizzle with 1 Tbsp. heated BBQ sauce and serve.

NUTRITIONAL VALUE OF 1 DONUT SANDWICH

Calories	610 kcal	Cholesterol	60 mg	Protein	28 g	Calcium	0 mg	47.21% Calories From Total Fat
Total Fat	32 g	Sodium	550 mg	Vitamin A	0 RE	Iron	0 mg	19.18% Calories From Sat. Fat
Saturated Fat	13 g	Carbohydrates	50 g	Vitamin A	0 IU	Water	N/A	12.20% Calories From Carbs
Trans Fat	0 g	Dietary Fiber	2.82 g	Vitamin C	0 mg	Ash	N/A	21.78% Calories From Protein



VEGETARIAN BUFFALO CAULIFLOWER PIZZA



YIELD: 8 SLICES

Each slice provides 2 oz. eq. grain, 1 oz. M/MA & ½ cup vegetables for USDA Child Nutrition Food Based Menus.

INGREDIENTS

- 1 each, Rich's 16" WG Sheeted Dough (17015)
- ½ cup Buffalo sauce
- 10 oz. cauliflower florets
- 8 oz. Mozzarella cheese
- ½ cup Plant Based Cooking Creme
- ½ cup light mayonnaise
- ¼ cup dried parsley flakes
- ¼ tsp. ground black pepper
- ¼ tsp. salt
- ¼ tsp. garlic powder
- ¼ tsp. onion powder
- ⅛ tsp. dried thyme

RICH'S CODE	DESCRIPTION	PACK/SIZE
17015	16" WG Sheeted Dough	2/5 lb.
O6990	Plant Based Cooking Creme - Gallon	4/8 lb.
10441	Plant Based Cooking Creme - Quart	12/32 oz.

NUTRITIONAL VALUE OF 1 SLICE (1/8) PIZZA

Calories	425 kcal	Cholesterol	21.21 mg	Protein	17.49 g	Calcium	261.08 mg	33.65% Calories From Total Fat
Total Fat	15.90 g	Sodium	1016.89 mg	Vitamin A	45.28 RE	Iron	3.35 mg	14.69% Calories From Sat. Fat
Saturated Fat	6.94 g	Carbohydrates	53.04 g	Vitamin A	333.93 IU	Water	49.41 g	49.89% Calories From Carbs
Trans Fat	0.00 g	Dietary Fiber	6.36 g	Vitamin C	26.79 mg	Ash	1.31 g	16.46% Calories From Protein

DIRECTIONS

1. Store product frozen at 0°F to -10°F until ready to use.

Remove desired number of doughs from case and place on lined sheet pans or oiled pizza screens. Return case to the freezer. Cover with oiled plastic wrap and let sit out at room temperature during pizza preparation.

2. Prepare Plant Based Cooking Creme Ranch Dressing:

Combine and whisk until smooth:

- ½ cup light mayonnaise
- ½ cup Rich's Plant Based Cooking Creme
- ¼ tsp. dried parsley flakes
- ¼ tsp. ground black pepper
- ¼ tsp. salt
- ¼ tsp. garlic powder
- ¼ tsp. onion powder
- ⅛ tsp. dried thyme

Cover and chill until ready to make pizza.

3. Clean and separate the florets of a head of cauliflower.

Combine ½ cup Buffalo Sauce and ½ tsp. garlic powder and toss 10 oz. of the cauliflower florets with the sauce.

4. Place sauced cauliflower on a sheet pan and bake at 400°F for 10-15 min. until cauliflower is tender. Cool.

5. Spread 6 oz. of the Ranch dressing over the dough, starting from the center and working out to the sides. Distribute 8 oz. low moisture shredded Mozzarella cheese over the Ranch dressing starting from the outer edges and working into the center.

6. Top cheese with the sauce coated cauliflower florets. Bake in a convection oven at 400°F for 9-11 min. until cheese is melted and crust is golden brown.

7. Allow baked pizza to set for 2 minutes before topping with fresh chopped parsley and drizzling with 1 Tbsp. Ranch dressing.



CHICKEN TORTA W/CILANTRO LIME PLANT BASED CREMA



YIELD: 2 SANDWICHES

Each Sandwich provides 2 oz. eq. whole grain and 2 oz. M/MA servings on USDA Child Nutrition Food Based Menus.

INGREDIENTS

- 1 each, 12" WG Sub Roll
- ½ cup Plant Based Cooking Creme
- 6 oz. chicken strips
- ½ cup shredded lettuce
- 4 slices tomato
- 15 cilantro sprigs
- 1 lime, juiced
- 1 garlic clove
- 1 jalapeño
- 3 oz. refried beans
- 2 oz. New Hatch Chili Salsa Verde
- Salt
- Cracked black pepper

RICH'S CODE	DESCRIPTION	PACK/SIZE
08763	12" WG Sub Roll Dough	60/7.5 oz.
06990	Plant Based Cooking Creme - Gallon	4/8 lb.
10441	Plant Based Cooking Creme - Quart	12/32 oz.

DIRECTIONS

1. Store product frozen at 0°F to -10°F until ready to prepare.

The day before service pan up frozen sub dough, cover with oiled plastic wrap and thaw in the cooler overnight. Note: dough can be panned and held over the weekend.

2. Proof and bake the sub dough according to baking instructions on the day of service.

3. Cilantro Lime Crema:

In a blender combine until smooth:

- ½ cup mayonnaise
- 15 cilantro sprigs
- juice of 1 lime
- 1 garlic clove
- ¼ jalapeño
- salt and cracked black pepper

4. Prepare fillings & vegetables:

- 6 oz. sliced cooked chicken
- ½ cup shredded lettuce
- 4 slices tomato
- 3 oz. refried beans
- 2 oz. New Hatch Chili Salsa Verde
- 3 Tbsp. cilantro lime PBCC Crema

5. Build sandwich:

Slice the baked sub roll 2/3 way through roll lengthwise. Spread 3 Tbsp. Cilantro Lime Crema on top and bottom cut halves. Spread 3 oz. refried beans on bottom half. Combine the 6 oz. sliced chicken and 2 oz. salsa verde and allow to set for 5 minutes, then place 6 oz. sliced chicken on the bean layer. Top the meat with ½ cup shredded lettuce and 4 slices of tomato.

6. Place top half of bread on tomatoes, secure with a pick, cut and serve. 1 serving equals one half of the finished sandwich for a 6" sandwich.

NUTRITIONAL VALUE OF ONE 6" SANDWICH

Calories	573 kcal	Cholesterol	84.99 mg	Protein	42.18 g	Calcium	95.18 mg	23.97% Calories From Total Fat
Total Fat	15.26 g	Sodium	875.27 mg	Vitamin A	70.78 RE	Iron	4.20 mg	5.55% Calories From Sat. Fat
Saturated Fat	3.53 g	Carbohydrates	68.61 g	Vitamin A	904.54 IU	Water	108.00 g	48.04% Calories From Carbs
Trans Fat	0.00 g	Dietary Fiber	9.65 g	Vitamin C	16.34 mg	Ash	1.39 g	29.45% Calories From Protein



VEGAN CURRIED CARROT SOUP

YIELD: 50 OZ. (12½ - 4 OZ. PORTIONS)

Each 8 oz. serving provides ½ cup vegetable serving on USDA Child Nutrition Food Based Menus.

INGREDIENTS

- 2 lb. carrots - sliced in rounds
- 8 oz. onion, cut into ½" pieces
- 2 oz. garlic cloves, peeled & diced
- 2 Tbsp. minced fresh ginger
- 1 Tbsp. sugar
- 1 Tbsp. curry powder
- 3 ½ cups vegetable stock
- 2 ½ cups Rich's Plant Based Cooking Creme

RICH'S CODE	DESCRIPTION	PACK/SIZE
06990	Plant Based Cooking Creme - Gallon	4/8 lb.
10441	Plant Based Cooking Creme - Quart	12/32 oz.

DIRECTIONS

- 1. Store product frozen at 0°F to -10°F.**
Remove desired number of products and reseal case.
Return case to freezer.
- 2. Thaw** cooking creme in the cooler at 40°F until ready to use.
Unopened: 2 week shelf life
Opened: 1 week shelf life
- 3. Place** all cut vegetables in a bowl and toss with enough oil to evenly coat vegetables.
- 4. Pour** coated vegetables onto a sheet pan and place in a 400°F oven to roast for 15-18 min. or until carrots are soft.
- 5. Add** softened vegetables, ginger, curry powder, sugar and vegetable broth to a blender or food processor and blend until all ingredients are thoroughly blended.
- 6. Add** Plant Based Cooking Creme and continue to blend until mixture is smooth and creamy. Optional: add salt & pepper to taste.
- 7. Garnish** with some fresh minced parsley and a swirl of cooking creme.

NUTRITIONAL VALUE OF ONE 8 OZ. SERVING SOUP

Calories	268 kcal	Cholesterol	0.00 mg	Protein	1.06 g	Calcium	74.60 mg	60.49% Calories From Total Fat
Total Fat	18.01 g	Sodium	355.03 mg	Vitamin A	800.83 RE	Iron	0.46 mg	7.62% Calories From Sat. Fat
Saturated Fat	2.27 g	Carbohydrates	23.32 g	Vitamin A	4789.77 IU	Water	52.38 g	34.81% Calories From Carbs
Trans Fat	0.00 g	Dietary Fiber	1.62 g	Vitamin C	5.66 mg	Ash	0.51 g	1.56% Calories From Protein