



11. Roasted Balsamic Chicken and Veggies - 50 servings

- 12# boneless chicken breasts or chicken thighs
- 10# Brussels sprouts
- 12# sweet potatoes
- 1 cup balsamic vinegar
- 2 cup olive oil
- 2 Tbsp Dijon mustard
- 1 Tbsp garlic powder
- 1 Tbsp salt
- 2 tsp pepper

Directions:

- Preheat the oven to 375°F. Whisk vinegar, olive oil, Dijon, garlic, salt and pepper together.
- If using chicken breasts that are large, cut into 4 oz. portions.
- Separate 1 ¼ cups marinade and marinate chicken breast portions or thighs for 30 minutes. Place in single layer on baking sheets lined with parchment paper and roast for 45 minutes or until internal temperature reaches 165*.
- Cut the Brussels sprouts into halves, place in large bowl and toss in ¾ cup of the marinade. Lay out on baking sheets lined with parchment paper and roast for 30 minutes or until tender.
- Dice the sweet potatoes into ¾" cubes and toss in large bowl in remaining 1 cup marinade. Lay out in single layer on baking sheets lined with parchment and roast for 30 minutes or until tender.
- Place cooked sweet potatoes in bottom of half size pans and top with chicken. Pour any remaining liquid from baking pans on top of chicken.
- Place cooked brussels sprouts in half size pans.



12. Sweet Potato Salmon Cakes with green beans -50 servings

For salmon cakes:

- 12 sweet potatoes
- 12-14 oz salmon, canned
- 9 cup breadcrumbs
- 12 eggs
- 3 cup sweet chili sauce
- 3 tsp salt
- 2 tsp pepper
- 6 oz. canola or vegetable oil

For side dish:

- 10# Fresh or frozen green beans
- 4 Tbsp olive oil
- 2 tsp salt
- 1 Tbsp Garlic powder
- 1 bag 10 oz. toasted slivered almonds

Directions:

- Bake the sweet potatoes and let cool for 20 minutes.
- Scoop out the "meat" of the sweet potato into a large bowl. Discard potato skin.
- Add salmon, 3 cups breadcrumbs, eggs, sweet chili sauce, salt and pepper. Mix gently to combine.
- Form into 5-6 oz patties. Use remaining 6 cups breadcrumbs to coat the outside of each patty lightly.
- Heat 1 Tbsp oil in a skillet over medium heat. Working in batches, put the salmon cakes in the pan and brown on both sides. Transfer to full size or half size pans and finish in the oven for 15 minutes.
- Steam or boil the green beans in a large pot, in batches if necessary. Toss with olive oil, salt, garlic powder and toasted almonds. Serve in half pans.



13. Sweet and Spicy Chicken with Rice and Broccoli - 50 servings

Ingredients:

- 12 lb boneless, skinless chicken breasts or thighs, diced
- 3 cup sweet chili sauce
- 1.5 cup soy sauce
- 12 cup pineapple, crushed
- 3 tsp red pepper flakes
- 1 head garlic, crushed
- 1 Tbsp ground ginger
- 8 medium onion, diced
- 6 red bell pepper, chopped
- ½ cup cornstarch
- 4# rice
- 2 bunch Cilantro-chopped
- 8 bunch broccoli

Directions:

- To make sauce place chili sauce, soy sauce, pineapple, red pepper, garlic, ginger, onion, bell pepper and cornstarch in a large 2 gallon pot. Simmer on low heat for 15 minutes.
- In a large skillet, brown off chicken in a single layer for 4-5 minutes in 1 Tbsp of vegetable oil in batches. When browned, add enough sauce to just cover chicken and simmer on low for 8-10 minutes until chicken is fully cooked. Transfer to half size pans. Repeat by browning remaining chicken in batches and adding sauce. Top chicken with cilantro.
- Prepare rice and transfer to half size pans.
- Cut broccoli into large florets and steam or boil in batches. Transfer to half size pans.



14. Rosemary lemon chicken thighs with sweet potato and broccoli -50 servings

Ingredients:

- 18 lb chicken thighs, skinless and boneless-or 15# boneless
- 12 lemon, halved and squeezed for juice
- 6 oz. olive oil
- 3 bunch rosemary, fresh, chopped
- 2 Tbsp salt
- 1 Tbsp pepper
- 3 Tbsp garlic powder

For Sweet Potatoes:

- 12 lb. sweet potatoes
- ½ cup olive oil
- Salt and pepper

For Broccoli:

- 8 bunches broccoli, cut into large florets
- ½ cup olive oil
- Salt and pepper

Directions for Chicken:

- Preheat the oven to 375°F.
- Chop rosemary. Mix rosemary, lemon juice, olive oil, garlic powder, salt and pepper in medium size bowl and stir well.
- Dip chicken thighs in marinade and place on a parchment lined baking sheet in a single layer. Stir marinade every so often to reincorporate ingredients.
- Bake in the oven for approximately 20-25 minutes until thighs are no longer pink on the inside or until a meat thermometer reads 165°F. Transfer to half size pans.

Directions for Broccoli:

- Preheat the oven to 400°F.
- Toss broccoli with olive oil, salt and pepper in batches.
- Roast for 15-20 minutes on a baking sheet. Transfer to half size pans.

Directions for Sweet Potato:

- Preheat the oven to 400°F.
- Cut potatoes lengthwise into $\frac{3}{4}$ -inch wedges
- Toss olive oil and sweet potatoes on a baking sheet, sprinkle with salt and pepper.
- Roast potatoes 20 minutes or until tender, gently tossing halfway through. Transfer to half size pans.



15. Enchilada Soup - 30 servings

Ingredients:

- 4 lb. chicken breasts, skinless and boneless
- 3 medium onion, diced
- 1 head garlic, minced
- 4 10-oz can enchilada sauce
- 4 15-oz can chicken broth
- 4 15-oz can black beans, rinsed and drained
- 2 15 oz. can corn
- 4 14-oz can fire roasted tomato
- 4 4-oz can diced green chilis
- 4 tsp cumin
- 4 tsp chili powder
- toppings: tortilla chips, sour cream, cheese, and other garnishes

Cooking Instructions

- Combine all of the ingredients in a 3 gallon(12 qt.) pot. Start out on medium heat until soup begins to boil. Turn down to low and simmer for 45 minutes.
- Remove chicken and shred.
- Return chicken to pot and stir to combine. Serve warm and with optional garnishes. Enjoy!