



6. Chicken Stir Fry 50 servings

Ingredients:

- 3 qt. basmati rice, uncooked
- $\frac{3}{4}$ cup vegetable oil (avocado or canola)
- 10 lb. chicken breast, cut into chunks
- 1.25 cups soy sauce, low-sodium
- 4 Tbsp sesame oil
- Juice from 6 limes
- 7 Tbsp sriracha sauce
- 10 lb. mixed frozen stir fry vegetables

Directions: Delivering Hot

- In a 2.5 gallon or larger pot, cook the rice on the stove top or in an Instant Pot according to package directions.
- Batch cook the chicken in oil a large skillet or wok over medium high heat, dividing up the oil per each batch. Cook chicken completely, stirring occasionally. Keep chicken warm.
- Meanwhile, in a large bowl, whisk together soy sauce, sesame oil, lime juice, and sriracha. Set aside.
- Batch cook the vegetables until hot.
- Divide up the rice, chicken and vegetables among 3 half-size aluminum pans.
- Divide up the prepared sauce among each pan, and toss gently to combine. Serve immediately.

Delivering Cold: Cook rice and divide up among 3 half-size pans. Cool. Divide up cooked chicken and cooked vegetables among 3 pans. Divide sauce among pans and toss. Cool for 20 minutes. Cover and refrigerate.



7. BBQ Meatloaf with Roasted Potatoes and Carrots - 50 servings

Ingredients:

- 8 pound of yellow potatoes
- 1 cup vegetable, canola or olive oil, divided
- 3 Tbsp garlic powder
- 4 tsp paprika
- 1 1/2 Tbsp Salt and 1 Tbsp pepper
- 6 lb. baby carrots
- 15 lbs ground beef
- 8 medium onion, cut into chunks
- 1 bunch celery, cut into 2-inch pieces
- 6 bell pepper green
- 10 large egg plus 1/2 cup milk, beaten
- 8 cup breadcrumbs
- 8 tbsp grill seasoning or your favorite mixture of garlic & onion powder, salt, pepper, thyme, paprika
- 2 qt. BBQ sauce
- 4 cup salsa
- 1/2 cup Worcestershire sauce
- Vegetable spray

Directions:

- Preheat the oven to 450°F.
- Mix garlic powder, paprika, salt and pepper together. Divide in half with a little more for the potatoes and a little less for the carrots
- Divide vegetable oil in half with a little more for the potatoes and a little less for the carrots
- Cut potatoes into 1 inch cubes (if you are using small roasting potatoes, cut them in half). Toss in oil and then seasoning. Do in batches if necessary.
- Place on a baking sheet and bake for 25-30 minutes until browned and tender.
- Repeat the potato process with the carrots. Spread onto a baking sheet and place in the oven and bake for 18-20 minutes until tender.
- Put ground beef into a big bowl.

- Put onion and celery into a food processor. Cut the bell pepper in half and remove seeds. Cut the pepper into a few chunks and add to the food processor. Pulse the processor blades to finely chop the vegetables into small pieces.
- Add bell pepper mixture to the meat bowl. Add egg mixture, breadcrumbs, and grill seasoning to the bowl.
- Next, combine smoky BBQ sauce, salsa, and Worcestershire sauce. Pour half the sauce mixture into the bowl with the meatloaf mix. Mix the meatloaf together with your hands.
- Form six rectangular loaf size meatloafs. Place two meatloafs each in a half size aluminum pan sprayed with oil spray. Bake at 350* for 1.25-1.5 hours or until internal temperature is 160*. Glaze meatloafs with remaining sauce during last ten minutes of cooking.



8. Chicken Vegetable Ranch Casserole - 50 servings

Ingredients for Dish:

- 3 lb. egg noodles
- 10 lbs boneless, skinless chicken breast or thighs
- 1.5 cup Ranch dressing
- 5 lb your favorite frozen mixed vegetables
- 8 can (10.5 oz.) cream of mushroom soup
- 8 can (10.5 oz.) cream of chicken soup
- 6 cup sour cream
- 2 cup ranch dressing
- 1 Tbsp salt, 2 Tsp pepper
- 6 cup breadcrumbs

Directions:

- Preheat the oven to 350°F.
- Cut chicken into chunks, toss in 1.5 cups ranch dressing. Do in batches if necessary. Place chicken on sheet pan lined with parchment paper and cover lightly with foil. Cook for 30 minutes or until done.
- While chicken is cooking, cook egg noodles and drain. Divide up among 4 half size aluminum pans. Divide the frozen vegetables among the 4 pans.
- Divide the cooked chicken among the 4 pans
- Mix cream of mushroom, cream of chicken, 2 cup ranch dressing, sour cream, salt and pepper together. Divide this mixture among the 4 pans and mix everything together in each pan.
- Top each pan with 1.5 cups breadcrumbs
- If delivering uncooked, cover each pan with foil and refrigerate.
- If cooking, bake at 350* for 30-45 minutes or until heated through.



9. Greek Pasta Salad- 50 servings

Ingredients:

- 3 lb. penne or rotini pasta (regular or whole wheat) uncooked
- 10-15 oz cans chickpeas, rinsed, drained
- 8 English cucumber, diced
- 7 lb. cherry tomatoes
- 3 cup red onion, finely diced
- 3 lb. feta cheese, crumbled
- 6 cup Greek dressing
- 8 rotisserie chicken

Directions:

- Cook pasta according to package directions. Drain and rinse with cool water.
- Debone chicken and chop meat
- Divide ingredients into 3 batches and mix each batch in a large bowl.
- Place salad in 4 half size aluminum pans, cover and refrigerate.



10. Honey Sesame Chicken with rice and broccoli - 50 servings

Ingredients:

- 16 lbs. boneless chicken thighs
- 4 large onion, diced
- 6 bunch green onion, chopped; reserve green tops for garnish
- 4 head garlic, minced
- 2 cup honey
- 2 cup soy sauce, low sodium
- 2 cup ketchup
- 2 cup chicken broth, low-sodium
- 6 Tbsp olive oil
- 5 Tbsp sesame oil
- 4 tsp cayenne pepper
- 4 tsp red pepper flakes (optional)
- 2.5 Tbsp black pepper
- 4 oz. cornstarch
- 1 cup cold water
- 4 lb. rice
- 8 bunch broccoli, fresh

Directions:

- Mix onion, green onion (white portion only), honey, soy sauce, ketchup, chicken broth, olive oil, sesame oil, cayenne pepper, red pepper flakes, and black pepper in a large bowl. Stir to combine.
- Separate 4 cups sauce. In a large bowl, place 4 lbs. chicken. Toss with 1 cup sauce. Marinate remaining chicken in the same way.
- Simmer remaining 6 cups sauce on stove for 6 minutes over low heat.
- Lay out chicken in single layers, skin side up, on baking sheets lined with parchment paper
- Bake at 350* for 35-45 minutes until chicken thoroughly cooked.
- Layer chicken into 3-4 half size aluminum pans and top with remaining sauce and chopped green onion tops.
- Cut the broccoli in large florets and cook.
- Prepare the rice and serve with the broccoli on the side.