



# California Flavors

Fresh Recipes for the Future of School Meals



CENTER FOR  
ECOLITERACY

CALIFORNIA FOOD  
FOR CALIFORNIA KIDS®



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**Center for Ecoliteracy**  
**David Brower Center**  
**2150 Allston Way, Suite 270**  
**Berkeley, CA 94704-1377**

For more information visit [ecoliteracy.org](http://ecoliteracy.org).

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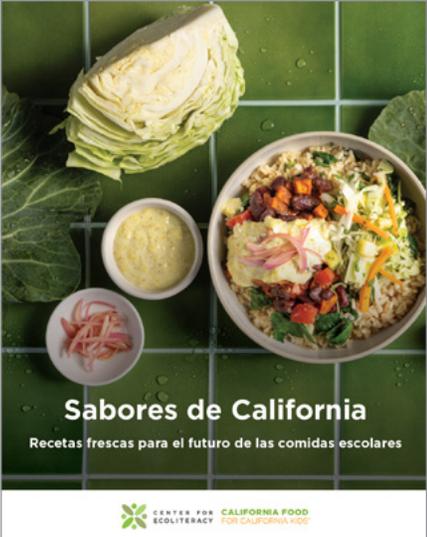
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*Sabores de California* también está disponible en español, aquí: [ecoliteracy.org/sabores-de-california](http://ecoliteracy.org/sabores-de-california)

## Dear School Nutrition Professionals,

We are at an exciting moment for school meals across California, and you are at the heart of it. With new nutrition standards lowering sugar and sodium and significant state investments in fresh, locally-sourced meals, schools are poised to offer students healthier, more flavorful options than ever before.

*California Flavors: Fresh Recipes for the Future of School Meals* (also available in Spanish as *Sabores de California*) brings 12 new, flavorful recipes to your cafeteria that celebrate the rich cultural diversity of California students while highlighting fresh fruits and vegetables grown right here in our state.

These recipes make it easier—and more exciting—to meet nutrition guidelines while serving meals that your students are eager to enjoy. Inside this collection, you'll find breakfast recipes like the Mango Carrot Lassi and Tropical Citrus Muesli, and lunches inspired by global flavors, from Vegetarian Pupusas with Cabbage Curtido to Za'atar Lentil and Chickpea Falafel Burgers. Each recipe is designed to scale across food service settings, making it practical for districts of all sizes, from large urban districts to small rural schools.

With your leadership, the cafeteria becomes more than a place for students to eat—it becomes a space for connecting food, culture, health, and the environment, for students to experience the joy of discovering fresh, culturally-rich foods. We are proud to share these recipes with you and hope they inspire new ideas for delicious, nutritious meals that reflect the cultures of your diverse student body.

With gratitude for your dedication and leadership,



Alexa Norstad  
Executive Director  
Center for Ecoliteracy



From the vibrant dishes of Latin America to the street food of Asia, school meals are getting infused with flavor—and you’re invited to the table.

The Center for Ecoliteracy’s California Food for California Kids® initiative presents 12 freshly-prepared, plant-forward recipes reflecting the rich cultural diversity of California students.

Each recipe offers a culinary adventure, from a Caribbean-Inspired Jerk Bowl featuring sweet potatoes and beans over a hearty rice pilaf to Oven-Baked Pancit, a Filipino-inspired dish with comforting noodles and crisp veggies. These dishes showcase the versatility of California fruits and vegetables while introducing students to flavors from around the world.

Designed to be practical for cafeterias of all sizes, these recipes support creativity in meal planning and give nutrition professionals tools to offer meals that are both satisfying and culturally-relevant. Each recipe also celebrates California-grown ingredients, highlighting the state’s abundant fresh produce and connecting students to the food grown in their communities.

*California Flavors* invites students to explore new cuisines, enjoy fresh and local ingredients, and see their own cultures reflected in the meals served at school. This collection is a chance to make every school meal an educational discovery of food, culture, health, and the environment.



The Center for Ecoliteracy collaborated with the Culinary Institute of America to develop these new recipes for the future of school meals.



**Breakfast**





# Mango Carrot Lassi

# Mango Carrot Lassi

A refreshing beverage from India, lassi is believed to have healing properties, particularly in aiding digestion.

INGREDIENT	10 SERVINGS	50 SERVINGS
Mango, Frozen, Diced	1 qt + 1 C	6 qt + 1 C
Carrot, Frozen, Diced or Sliced	1 qt + 1 C	6 qt + 1 C
Milk, 2%	2 C	2 qt + 2 C
Oats, Rolled, Old-Fashioned, Dry	¼ C + 1 Tbs	1 ½ C
Yogurt, Plain, Nonfat	2 C	2 qt + 2 C
Banana, Medium, Ripe	3 each	15 each
Sugar, White, Granulated, or Honey	2 Tbs + 1½ tsp	¾ C

**Serving Size:** 1 C

**One Serving Provides:** 1 oz equivalent meat/meat alternate, 0.25 oz equivalent grain, ¾ C fruit, ½ C red/orange vegetable

**Critical Control Point:** Hold at 41° F or lower

## INSTRUCTIONS

1. Place the mangoes and carrots in the fridge the night before to soften (a few hours also works).
2. Combine milk, rolled oats, yogurt, mango cubes, carrots, banana, and sugar (or honey) in a blender.
3. Blend until smooth. Final consistency should be thick, not runny, and still pourable.
4. Pour into serving cups. Garnish with a few rolled oats if desired. Serve immediately.

## NOTES

For a standing blender, blend in smaller batches. For a stick blender (50-portion batch), use a 2½-3 gal container; add all ingredients and blend until smooth, moving the stick to ensure complete blending.

Add a few ice cubes if carrots or mangoes are fully thawed, for consistency.



# Tropical Citrus Muesli

# Tropical Citrus Muesli

Blending the culinary traditions of Switzerland with vibrant tropical flavors, muesli is made of mostly raw and unprocessed ingredients.

INGREDIENT	10 SERVINGS	50 SERVINGS
Milk, 2%	1¾ C	2 qt + 2 C
Yogurt, Plain, Nonfat	1 C	1 qt + 1 C
Juice, Orange, 100%	¼ C	1¼ C
Honey	1 Tbs	¼ C
Oats, Rolled, Old-Fashioned, Dry	1½ C	1 qt + 3½ C
Sunflower Seeds, Dried, Kernels	½ C	2½ C
Wheat Germ	½ C	2½ C
Cinnamon, Ground	½ tsp	2 Tbs
Ginger, Ground	½ tsp	1 Tbs
Mango, Frozen, Diced, Thawed	½ C	2½ C
Pineapple, Canned, Tidbits, in Juice, Drained	½ C	2½ C
Mandarin Orange, Canned, in Juice, Drained	½ C	2½ C
Raisins	2 Tbs	¾ C
Coconut, Shredded, Unsweetened	¼ C	1¼ C

**Serving Size:** ¾ C

**One Serving Provides:** 1 oz equivalent meat/meat alternate, 0.5 oz equivalent grain

**Critical Control Point:** Hold at 41° F or lower

## INSTRUCTIONS

1. In a large mixing bowl or container, whisk the milk, yogurt, orange juice, and honey until fully combined.
2. Stir in oats, sunflower seeds, wheat germ, cinnamon, and ginger. Mix well until dry ingredients are evenly moistened; let sit for 10 minutes to soften.
3. Gently fold in mango, pineapple, mandarins, raisins, and coconut until evenly distributed.
4. Portion into individual containers or trays. Cover and chill for at least 4 hours, or overnight, to allow the oats and wheat germ to absorb the liquid and soften.
5. Before serving, top with a sprinkle of shredded coconut and fresh fruit.



# Banana-Lentil Pancake

## with Citrus Compote

# Banana-Lentil Pancake with Citrus Compote

Lentil pancakes originate from India and come in many variations such as cheela, dosa, and adai.

INGREDIENT	48 SERVINGS	96 SERVINGS
Oats, Rolled, Old-Fashioned, Dry	1 qt	2 qt
Flour, Whole Wheat	1 qt	2 qt
Sugar, Brown, Packed	1 C	2 C
Cinnamon, Ground <i>Divided</i>	1 Tbs + 2 tsp	3 Tbs + 1 tsp
Baking Powder	2 Tbs + 2 tsp	½ C
Baking Soda	2 tsp	1 Tbs + 1 tsp
Salt, Kosher	1 tsp	2 tsp
Yogurt, Greek, Nonfat, Plain	3 C	1 qt + 2 C
Milk, 2%	3 C	1 qt + 2 C
Oil, Canola	1 C	2 C
Eggs, Raw	8 large	16 large
Extract, Vanilla	1 Tbs + 1 tsp	2 Tbs + 2 tsp
Banana, Fresh, Mashed	1 qt	2 qt
Lentils, Brown, Cooked	2½ C	1 qt + 1½ C
Mandarin Orange, Canned, in Juice, Drained	2 qt + 2 C	1 gal + 1 qt
Juice, Orange, 100%	1½ C	2½ C
Honey	½ C	1 C
Cornstarch	1 Tbs + 1 tsp	2 Tbs + 2 tsp
Water	¼ C	½ C

**Serving Size:** 1 pancake with ¼ C (#16 scoop) citrus compote

**One Serving Provides:** 1 oz equivalent grain

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Preheat oven to 425° F.
2. Combine the oats, flour, brown sugar, cinnamon (1 Tbs + 1 tsp for 48 servings, or 2 Tbs + 2 tsp for 96 servings), baking powder, baking soda, and salt.
3. Whisk together the yogurt, milk, oil, eggs, and vanilla. Add the dry ingredients, bananas, and lentils; stir just to combine.
4. Generously spray two sheet pans (48 servings) or four sheet pans (96 servings) with non-stick cooking spray.
5. Pour the batter into the prepared sheet pans, spreading evenly. (CONTINUED NEXT PAGE)

# Banana-Lentil Pancake with Citrus Compote

## INSTRUCTIONS (CONTINUED)

6. Bake for 15 minutes or until set and golden brown. While the pancakes bake, prepare citrus compote.
7. Combine the mandarins, orange juice, honey, and remaining cinnamon (1 tsp for 48 servings or 2 tsp for 96 servings) in a saucepan; bring to a boil.
8. Reduce the heat and simmer for 5 minutes.
9. Blend the mixture until smooth (work in batches as needed).
10. Pour the compote back into the saucepan.
11. In a separate container, whisk together the cornstarch and water, then add to the compote.
12. Return the compote to a boil, then reduce to a simmer and cook until it thickens.
13. Cut each sheet pan pancake into 24 portions (each full sheet pan provides 24 portions). Serve one pancake with  $\frac{1}{4}$  C (#16 scoop) citrus compote.





# Korean Street Toast

# Korean Street Toast

A popular and common street food in Korea, this dish is called Gilgeori Toast which translates to “street toast” in English.

INGREDIENT	24 SERVINGS	48 SERVINGS
Eggs, Fresh, Large (or Liquid Whole Eggs)	12 each (or 3 C liquid egg)	24 each (or 1 qt + 2 C liquid egg)
Salt, Kosher	½ tsp	1 tsp
Black Pepper, Ground	½ tsp	1 tsp
Cabbage Slaw Mix, Shredded (or Hand-Cut Cabbage and Carrots, Julienne)	1 lb + 10 oz	3 lb + 4 oz
Butter, Unsalted, Melted	1 C	2 C
Bread, Sliced, Whole Wheat	24 slices	48 slices
Sugar, White, Granulated	3 Tbs + 1 tsp	½ C
Mayonnaise, Low-Fat	1 C	2 C
Ketchup	½ C	1 C

**Serving Size:** 1 piece of toast

**One Serving Provides:** 1 oz equivalent whole grain, 1 oz equivalent meat/meat alternate, ½ C other vegetable

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Preheat the oven to 375° F.
2. Whisk the eggs, salt, and pepper together.
3. Add the shredded cabbage mixture; gently mix until well combined.
4. Spray half sheet pan (24 servings) or one sheet pan (48 servings) with non-stick cooking spray.
5. Pour the mixture into the sheet pan (24 portions per half sheet pan).
6. Bake at for 18-22 minutes.
7. Cut the baked egg mixture into portions (3" x 3").
8. Evenly coat the bottom of a new sheet pan with the melted butter. Layer the bread over the butter, then flip to coat the other side with butter.
9. Lightly sprinkle the bread with sugar on top, then toast in the oven until golden brown.
10. Place one portion of egg on top of a slice of toast.
11. Combine mayonnaise and ketchup.
12. Top each piece of toast with 1 Tbs of sauce, and serve with a piece of fresh fruit.



**Lunch and Supper**





# Caribbean-Inspired Jerk Bowl

# Caribbean-Inspired Jerk Bowl

“Jerk” seasoning gets its name from the Spanish word charqui, meaning dried meat, but is delicious on sweet potatoes, beans, and other vegetables.

INGREDIENT	10 SERVINGS	50 SERVINGS
Sweet Potatoes, Fresh, Medium/Large, Diced	3 each	15 each
Roma Tomatoes, Large, Diced	3 each	15 each
Jerk Seasoning <i>Divided</i> (Recipe on Page 22)	¼ C + 2 Tbs	1¾ C + 2 Tbs
Lime Juice	2 Tbs	½ C + 2 Tbs
Oil, Canola	2 Tbs	½ C + 2 Tbs
Red Kidney Beans, Canned, Drained, Rinsed (28-oz Cans)	1 can	5 cans
Water	¾ C	3¾ C
ADDITIONAL COMPONENTS		
Quick Pickled Red Onions (Recipe on Page 23)	10 servings	50 servings
Kale and Brown Rice Pilaf (Recipe on Page 24)	10 servings	50 servings
Charred Corn Herb Crema (Recipe on Page 25)	10 servings	50 servings
Shredded Broccoli, Pineapple, and Cabbage Slaw (Recipe on Page 26)	10 servings	50 servings

**Serving Size:** 1 bowl

**One Serving Provides:** 0.25 oz equivalent grain, ½ C dark green vegetable, 1 oz equivalent meat/meat alternate

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Prepare jerk seasoning, pickled onions, rice pilaf, crema, and slaw according to their recipes.
2. Preheat oven to 400° F.
3. Toss diced sweet potatoes and tomatoes with jerk seasoning (¼ C for 10 servings and 1¾ C for 50 servings), lime juice, and oil.
4. Transfer to a parchment-lined sheet pan and roast 30–35 minutes until tender and lightly browned. Remove and set aside.
5. Combine beans, water, and remaining jerk seasoning (2 Tbs for 10 servings or ½ C + 2 Tbs for 50 servings) in a small hotel pan or pot. Cover and bake for 20–25 minutes until it reaches an internal temperature of 135° F.
6. Combine roasted sweet potatoes with the beans and hold warm at 135° F .
7. To assemble each bowl: 1 C jerk-roasted sweet potato and red bean mixture; ½ C rice pilaf; 1 C slaw; 2 Tbs crema; 1 Tbs pickled onions.

## NOTES

Optionally, add jerk chicken (combine 1 lb diced chicken thighs, 2 Tbs oil, 2 Tbs jerk seasoning, ¼ C lime juice, 1 tsp salt; toss and bake at 400° F until internal temperature reaches 165° F).

Optionally, instead of in a bowl, serve in a whole-grain tortilla wrap.

# Caribbean-Inspired Jerk Bowl

## Jerk Seasoning

INGREDIENT	10 SERVINGS	50 SERVINGS
Onion Powder	2 Tbs	½ C + 2 Tbs
Garlic Powder	2 Tbs	½ C + 2 Tbs
Paprika, Smoked	2 Tbs	½ C + 2 Tbs
Allspice, Ground	1 Tbs	¼ C + 1 Tbs
Thyme, Dried	1 Tbs	¼ C + 1 Tbs
Ginger, Ground	1 Tbs	¼ C + 1 Tbs
Cinnamon, Ground	1½ tsp	2 Tbs + 1½ tsp
Black Pepper, Ground	1 tsp	1 Tbs + 2 tsp
Salt, Kosher	1 tsp	1 Tbs + 2 tsp

**One Serving Provides:** Does not credit

### INSTRUCTIONS

1. Combine all ingredients in a bowl and mix thoroughly.
2. Store in an airtight container at room temperature.

### NOTES

Season vegetables, legumes, or rice.

Marinate proteins such as tofu, chicken, and beef.



ACCOMPANYING RECIPES

# Caribbean-Inspired Jerk Bowl

## Quick Pickled Red Onions

INGREDIENT	10 SERVINGS	50 SERVINGS
Vinegar, Apple Cider	¾ C	2½ C
Sugar, White, Granulated	2 tsp	3 Tbs + 1 tsp
Salt, Kosher	1 tsp	1 Tbs + 2 tsp
Onion, Red, Sliced Thin	3 C	2 qt + 2 C

Serving Size: 1 Tbs

One Serving Provides: Does not credit

Critical Control Point: Hold at 41° F or lower

### INSTRUCTIONS

1. Combine vinegar, sugar, and salt in a small saucepan. Warm over medium heat until sugar dissolves; do not boil.
2. Place sliced red onions in a medium container.
3. Pour the warm vinegar mixture over onions, ensuring they're fully submerged.
4. Let sit at room temperature for 1 hour, then refrigerate.

### NOTES

Onions turn vibrant pink and soften as they sit.

Adds brightness to bowls, tacos, wraps, or salads.



ACCOMPANYING RECIPES

# Caribbean-Inspired Jerk Bowl

## Kale and Brown Rice Pilaf

INGREDIENT	10 SERVINGS	50 SERVINGS
Brown Rice, Dry, Long Grain	2 C	2 qt + 2 C
Water	1 qt + 1 C	6 qt + 1 C
Onion Powder	1 Tbs	¼ C
Garlic Powder	1 Tbs	¼ C
Kale, Fresh, Chopped	2 C	2 qt + 2 C

**Serving Size:** ½ C

**One Serving Provides:** 0.5 oz equivalent grain

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

### INSTRUCTIONS

1. Preheat oven to 400° F.
2. Combine rice, water, onion powder, and garlic powder in a hotel pan or oven-safe pot. Cover and bake 30–40 minutes until rice is cooked through.
3. Remove rice from oven and fluff with a fork.
4. Fold in the kale until evenly distributed.

ACCOMPANYING RECIPES

# Caribbean-Inspired Jerk Bowl

## Charred Corn Herb Crema

INGREDIENT	10 SERVINGS	50 SERVINGS
Corn, Sweet, Yellow, Frozen, Kernels	1 C	1 qt + 1 C
Yogurt, Plain, Nonfat	½ C	2½ C
Mayonnaise	¼ C	1¼ C
Cilantro, Minced	¼ C	1¼ C
Garlic Powder	1 tsp	1 Tbs + 2 tsp
Lime Juice	¼ C	1¼ C
Lime Zest	1 Tbs	3 Tbs
Salt, Kosher	¼ tsp	1¼ tsp
Oil, Canola	¼ C	1¼ C

**Serving Size:** 2 Tbs

**One Serving Provides:** Does not credit

**Critical Control Point:** Hold at 41° F or lower

### INSTRUCTIONS

1. Heat a dry skillet over medium-high. Add corn and cook, stirring occasionally, until lightly charred, 4-6 minutes. Remove and let cool slightly.
2. In a blender or food processor, combine charred corn, yogurt, mayonnaise, cilantro, garlic powder, lime juice, lime zest, salt, and oil. Blend until smooth and creamy.
3. Serve immediately or refrigerate.

### NOTES

Adjust consistency with a splash of water or extra lime juice.

Great as a bowl drizzle, taco topping, dip, or veggie sauce.



## ACCOMPANYING RECIPES

# Caribbean-Inspired Jerk Bowl

## Shredded Broccoli, Pineapple, and Cabbage Slaw

INGREDIENT	10 SERVINGS	50 SERVINGS
Cabbage, Green, Shredded	2 C	2 qt + 2 C
Broccoli, Shredded	2 C	2 qt + 2 C
Pineapple, Fresh or Canned, Drained, Small Diced	1 C	1 qt + 1 C
Carrot, Peeled, Shredded	1 C	1 qt + 1 C
Green Onion, Thinly Sliced	1½ C	1 qt + ¾ C
Parsley, Fresh, Chopped	2 C	2 qt + 2 C
Cilantro, Fresh, Chopped	2 C	2 qt + 2 C
Vinegar, Apple Cider	½ C	2½ C
Lime Juice	¼ C	1¼ C
Lime Zest	2 Tbs	¼ C
Ginger Root, Fresh, Grated	2 Tbs	¾ C
Honey	2 tsp	3 Tbs
Salt, Kosher	1 tsp	1 Tbs + 2 tsp

**Serving Size:** 1 C

**One Serving Provides:** ½ C dark green vegetable

**Critical Control Point:** Hold at 41° F or lower

### INSTRUCTIONS

1. Combine cabbage, broccoli, pineapple, carrot, green onion, parsley, and cilantro in a large bowl.
2. Whisk together apple cider vinegar, lime juice, lime zest, grated ginger, honey, and salt in a small bowl.
3. Pour dressing over the slaw mixture and toss well to coat.
4. Cover and chill for at least 30 minutes to marinate and allow flavors to meld.





# Adobo-Spiced Fish and Fried Rice Bowl

# Adobo-Spiced Fish and Fried Rice Bowl

The term “adobo,” originally from Iberia, refers to both a cooking method—braising items in vinegar and soy sauce—and a spice blend of peppers, herbs, and spices.

INGREDIENT	10 SERVINGS	50 SERVINGS
Adobo Spice Blend (Recipe on Page 29)	¼ C	1¼ C
Soy Sauce, Low Sodium	¼ C	1¼ C
Lime Juice	¼ C	1¼ C
Fish, White (3-oz Pieces)	2 lb	10 lb
Green Onions, Thinly Sliced	1 C	1 qt + 1 C
ADDITIONAL COMPONENT		
Filipino Garlic Fried Rice (Recipe on Page 30)	10 servings	50 servings

**Serving Size:** 1 bowl

**One Serving Provides:** 2 oz equivalent meat/meat alternate, 1.5 oz equivalent grain

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Prepare the adobo spice blend and fried rice according to the recipe.
2. Mix adobo spice blend, soy sauce, and lime juice into a paste.
3. Brush over raw white fish fillets.
4. Put in the refrigerator to marinate for at least 30 minutes.
5. Preheat oven to 375° F.
6. Place fish on a greased, parchment-lined pan. Bake for 15–18 minutes, or until internal temperature reaches 145° F.
7. Remove fish from the oven.
8. To assemble each bowl: 1½ C fried rice; 2 oz baked adobo fish; garnish with sliced green onions.

ACCOMPANYING RECIPES

# Adobo-Spiced Fish and Fried Rice Bowl

## Adobo Spice Blend

INGREDIENT	10 SERVINGS	50 SERVINGS
Garlic Powder	¼ C	¾ C
Onion Powder	2 Tbs	¼ C + 2 Tbs
Black Pepper, Ground	2 Tbs	¼ C + 1 Tbs
Bay Leaf, Ground or Crushed	2 tsp	2 Tbs
Smoked Paprika	2 tsp	2 Tbs
Cumin, Ground	2 tsp	2 Tbs
Oregano, Dried	2 tsp	2 Tbs
Salt, Kosher	1 tsp	1 Tbs

One Serving Provides: Does not credit

### INSTRUCTIONS

1. Combine all ingredients in a bowl and mix thoroughly.
2. Store in an airtight container in a cool, dry place.



# Adobo-Spiced Fish and Fried Rice Bowl

## Fried Rice

INGREDIENT	10 SERVINGS	50 SERVINGS
Water	1 qt + 3½ C	2 gal + 1 qt + 1 C
Brown Rice, Long Grain, Dry	2½ C	3 qt + ½ C
Corn, Sweet, Yellow, Frozen, Kernels	1¼ C	1 qt + 2 C
Cabbage, Green, Finely Chopped	1¼ C	1 qt + 2 C
Pineapple, Small Diced, Fresh or Canned in Juice, Drained	1¼ C	1 qt + 2 C
Peas, Frozen, Thawed	1¼ C	1 qt + 2 C
Carrots, Small Diced	1 C	1 qt + 1 C
Oil, Canola	¼ C	1¼ C
Soy Sauce, Low Sodium	¼ C + 1 Tbs	1½ C
Garlic Powder	1 Tbs + 2 tsp	½ C

**Serving Size:** 1½ C

**One Serving Provides:** 1.5 oz equivalent grain

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

### INSTRUCTIONS

1. Preheat oven to 400° F.
2. In a large pot, bring the water to a boil. Add the long grain brown rice, reduce to a simmer, cover, and transfer to the oven.
3. Bake until the rice is tender, about 35–40 minutes.
4. Remove rice from the oven and drain any excess water, if needed. Spread rice onto a sheet pan to cool.
5. When rice has cooled, combine with corn, cabbage, pineapple, peas, carrots, oil, soy sauce, and garlic powder in a large container; mix thoroughly.
6. Line one or more sheet pans with parchment paper and lightly spray with oil.
7. Spread the rice mixture into a thin even layer across the pan.
8. Bake at for 45 minutes, stirring and rotating the pan after 15–20 minutes to prevent burning and encourage crisping.



# Oven-Baked Pancit

# Oven-Baked Pancit

In Filipino culture, noodles symbolize long life and good luck. Pancit (noodles) is served alongside fresh veggies like snap peas, zucchini, and bell pepper.

INGREDIENT	10 SERVINGS	50 SERVINGS
Pasta, Vermicelli, Dry, Enriched	10 oz	3 lbs + 2 oz
Onion, Yellow, Small Diced	2 C	2 qt + 2 C
Cabbage, Green, Shredded	2 C	2 qt + 2 C
Carrot, Sliced	1 ½ C	1 qt + ¾ C
Bell Pepper, Red, Diced	1 C	1 qt + 1 C
Zucchini, Sliced Thin	¾ C	¾ C
Snap Peas, Sliced	¾ C	¾ C
Garlic, Minced	2 cloves	¼ C
Soy Sauce, Low Sodium	2 Tbs	½ C
Oil, Canola	1 Tbs	¼ C
Vegetable Broth, Low Sodium	2 C	2 qt + 2 C
Vegetable Stock Base	1 tsp	1 Tbs + 1 tsp
Green Onion, Sliced	1 C	1 qt + 1 C

**Serving Size:** 2½ C

**One Serving Provides:** 1 oz equivalent grain, ⅛ C red/orange vegetable, ½ C other vegetable

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Preheat oven to 375° F.
2. Bring a large pot of water to a boil. Cook the vermicelli until al dente.
3. In a large bowl, toss the noodles with onion, cabbage, carrot, bell pepper, zucchini, snap peas, garlic, soy sauce, oil, vegetable broth, and vegetable stock base. Mix well; noodles will soak up the extra liquid.
4. Spread the mixture onto a full hotel pan or large parchment-lined sheet pan in a thin, even layer. Use multiple pans as needed to ensure a thin layer of noodle and vegetable mixture.
5. Bake for 30 minutes, stirring every 10 minutes until lightly browned and heated through.
6. Garnish with green onions and serve hot.



# Vegetarian Pupusas with Cabbage Curtido

# Vegetarian Pupusas with Cabbage Curtido

Pupusa, a Salvadoran dish, derives its name from the word pupusawa, which loosely translates to “swollen” or “puffed up.”

INGREDIENT	10 SERVINGS	50 SERVINGS
Water	3 C + 10 Tbs (1.8 lbs)	1 gal + 2 C (9 lbs)
Masa Harina	3 C + 1 Tbs (0.8 lbs)	3 qt + 3 C + 5 Tbs (4 lbs)
Oil, Canola	1 tsp	2 Tbs
Onion	5 Tbs	1½ C
Cheese, Mozzarella	3 C + 2 Tbs (0.6 lbs)	3 qt + 3½ C (3 lbs)
Black Beans, Canned, Drained	2½ C (14 oz)	2 qt + 3½ C (4 lbs + 5 oz)
Salt	pinch	1 tsp
ADDITIONAL COMPONENTS		
Cabbage Curtido (Recipe on Page 35)	10 servings	50 servings
Pico de Gallo (Recipe on Page 36)	10 servings	50 servings

**Serving Size:** 1 pupusa

**One Serving Provides:** 1.5 oz equivalent meat/meat alternate, 2.25 oz equivalent grain

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Prepare the cabbage curtido and pico de gallo according to their recipes.
2. In a large pot, bring the water to a boil.
3. Place masa harina in a large container and slowly add the boiling water. Stir until all the harina is mixed in evenly; set aside.
4. Heat oil in a pan over medium heat, add the onions, and cook until translucent.
5. Put onions in a large bowl with mozzarella cheese, black beans, and salt, mix well; cover and set aside.
6. Weigh 4 oz of masa dough and flatten the dough into a disc, about 4" across.
7. Weigh 2 oz of filling and place in the center of the disc, bringing the edges of the dough up around the filling and into a closed ball.
8. Pat the dough between your palms back and forth until it forms a disc.
9. Heat an oil-sprayed griddle to medium; place the pupusa disc on the hot griddle and cook for about 3 minutes on each side, until golden brown.
10. Serve pupusa with ½ C (#8 scoop) of cabbage curtido and ¼ C (#16 scoop) of pico de gallo on top.

# Vegetarian Pupusas with Cabbage Curtido

## Cabbage Curtido

INGREDIENT	10 SERVINGS	50 SERVINGS
Cabbage, Green, Shredded	1 qt + 1 C (12.8 oz)	1 gal + 2 qt + 1 C (4 lbs)
Carrots, Shredded	1 C + 10 Tbs	2 qt
Vinegar, White	1 C + 3 Tbs	1 qt + 2 C
Oregano, Dried	1 tsp	1 Tbs + 1 tsp

**Serving Size:** ½ C (#8 scoop)

**One Serving Provides:** ½ C other vegetable

**Critical Control Point:** Hold at 41° F or lower

### INSTRUCTIONS

1. Place all ingredients in a large bowl and mix well.
2. Cover and place in a refrigerator for at least 4 hours.



ACCOMPANYING RECIPES

# Vegetarian Pupusas with Cabbage Curtido

## Pico de Gallo

INGREDIENT	10 SERVINGS	50 SERVINGS
Tomatoes, Diced	1 lb + 9 oz	7 lb + 13 oz
Onion, Red, Diced	6¾ Tbs	2 C + 1 ¾ Tbs
Jalapeno, Fresh, Diced	3½ Tbs	1 C + 2 Tbs
Cilantro, Minced	2½ Tbs	¾ C + 1¼ Tbs
Oil, Olive	1 Tbs + 1 tsp	¾ C
Lime Juice	2 tsp	3 Tbs
Garlic, Fresh, Diced	1 tsp	1 Tbs + 1 tsp

**Serving Size:** ¼ C (#16 scoop)

**One Serving Provides:** ¼ C red/orange vegetable, ¼ C additional vegetable

**Critical Control Point:** Hold at 41° F or lower

### INSTRUCTIONS

1. Place all ingredients in a large bowl and mix well.





# Pozole Rojo

# Pozole Rojo

Pozole comes in three varieties, each from a different region of Mexico—red is made with dried chilies, green is made with fresh chilies, and white doesn't use any chilies.

INGREDIENT	10 SERVINGS	50 SERVINGS
Chicken Breast, Boneless, Skinless	1 lbs + 5 oz	6 lb + 8 oz
Oil, Canola	2 tsp	2 Tbs + 2 tsp
Onions, Fresh, ¼" Diced	1 C ( 5.2 oz)	1 qt + ¼ C (2 lbs + 10 oz)
Garlic, Fresh, Minced	1 tsp	1 Tbs + 1 tsp
Salt, Table	Pinch	2 tsp
Black Pepper, Ground	Pinch	2 tsp
Chipotle, In Adobo, Fine Mince	1 tsp	1 Tbs + 2 tsp
Tomatoes With Juice, Canned, Diced	1 C + 5 Tbs (10.8 oz)	1 qt + 2½ C (3 lb + 6 oz)
Tomato Paste, Canned	1 Tbs + 2 tsp	½ C
Ancho Chili Powder	Pinch	2 tsp
Hominy, Canned, Drained	¼ C	1 qt + 2¼ C
Oregano, Dried	1 Tbs + 2 tsp	½ C
Water	1 qt + 1 C + 10 Tbs (2 lbs + 6.4 oz)	1 gal + 3 qt (12 lbs)
Cilantro, Fresh Chopped	3 Tbs	1 C
Lime Juice	1 Tbs	¼ C
Green Cabbage Shredded	2½ C (15 oz)	3 qt + ½ C (1 lb + 14 oz)
Radish, Thinly Sliced	¼ C	1 qt + 2¼ C

**Serving Size:** 1 bowl

**One Serving Provides:** 1.5 oz equivalent meat/meat alternate, ⅛ C red/orange vegetable, ⅜ C other vegetable

**Critical Control Point:** Cook until internal temperature reaches 165° F or higher

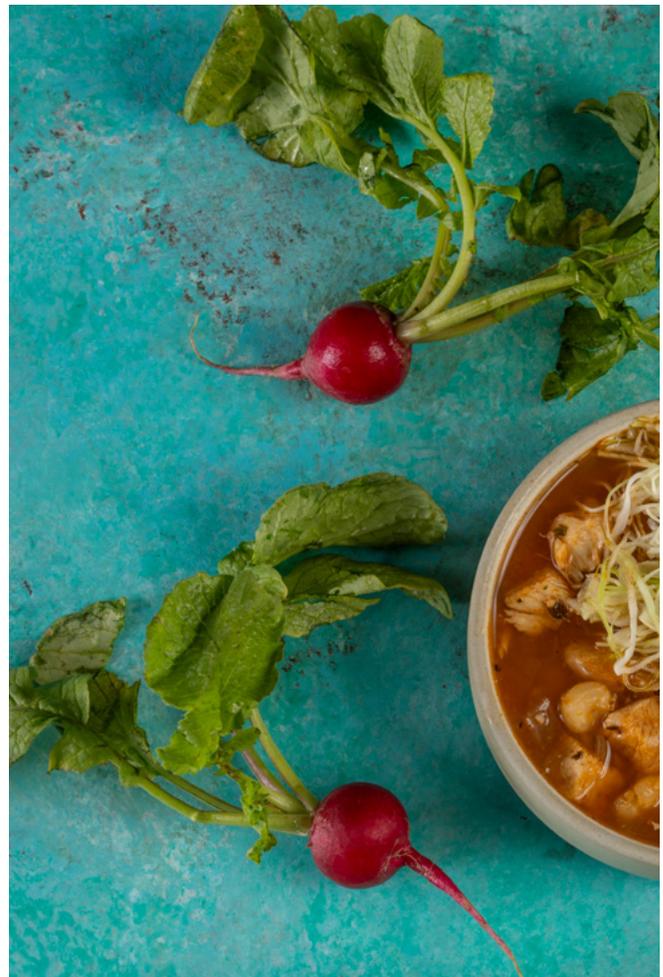
## INSTRUCTIONS

1. Preheat oven to 350° F.
2. Place chicken breasts on a sheet pan and bake for 20 minutes, or until internal temperature reaches 165° F.
3. Remove chicken breasts from oven and let rest for 10 minutes to slightly cool; cut into ½" cubes.
4. Heat oil in a large stockpot or tilt kettle over medium heat. Add onions, stirring frequently until onions are soft. (CONTINUED NEXT PAGE)

# Pozole Rojo

## INSTRUCTIONS (CONTINUED)

5. In a blender, blend the chipotle, diced tomatoes, tomato paste, and ancho chili powder until smooth.
6. Add cooked chicken, blended tomatoes and peppers, hominy, oregano, and water to stockpot; reduce heat to medium-low, and simmer for 20–30 minutes, stirring occasionally. If too thick, add more water for desired consistency.
7. Remove pozole from heat; stir in fresh cilantro and lime juice.
8. In a bowl, scoop 1 C pozole and top with  $\frac{1}{4}$  C shredded cabbage and 3 radish slices.





# Middle Eastern Skirt Steak Bowl

# Middle Eastern Skirt Steak Bowl

Spices like cumin, coriander, and cardamom give Middle Eastern dishes their signature flavor—often paired with crisp greens, sweet pomegranates, and savory herbs.

INGREDIENT	10 SERVINGS	50 SERVINGS
Beef Skirt Steak, Raw, Trimmed	1 lb + 4 oz	6 lb + 4 oz
Olive Oil	1 Tbs	5 Tbs
Persian Spice Blend (Recipe on Page 42)	1 recipe	1 recipe
Romaine Lettuce Hearts, Chopped	2½ C	12 1/2 C
Spinach, Baby	2½ C	12 ½ C
ADDITIONAL COMPONENTS		
Zucchini Pomegranate Salad (Recipe on Page 43)	10 servings	50 servings
Red Wine Vinaigrette (Recipe on Page 44)	10 servings	50 servings
Zhoug (Recipe on Page 45)	10 servings	50 servings

**Serving Size:** 1 bowl

**One Serving Provides:** 2.5 oz equivalent meat/meat alternate, ¼ C dark green vegetable, ¼ C other vegetable

**Critical Control Point:** Cook until internal temperature reaches 145° F or higher

## INSTRUCTIONS

1. Prepare Persian spice blend, zucchini pomegranate salad, red wine vinaigrette, and zhoug according to their recipes.
2. Rub skirt steak with olive oil and Persian spice blend; marinate for 2 hours.
3. Mix the romaine lettuce hearts and baby spinach to combine. Set aside.
4. Grill or roast skirt steak to an internal temperature of 145° F for medium; remove and let rest for 5 minutes.
5. Slice thinly against the grain.
6. To assemble each bowl: 1 C of salad greens in a bowl, 1 C zucchini pomegranate salad, 2 oz of cooked skirt steak on top, spoon 3 Tbs of zhoug on to steak, and place 3 Tbs of vinaigrette in a cup on the side.

# Middle Eastern Skirt Steak Bowl

## Persian Spice Blend

INGREDIENT	10 SERVINGS	50 SERVINGS
Salt, Kosher	1½ tsp	2 Tbs
Cumin, Ground	1½ tsp	2 Tbs
Coriander, Ground	1½ tsp	2 Tbs
Cardamom, Ground	1½ tsp	2 Tbs
Turmeric, Ground	¾ tsp	1 Tbs
Cinnamon, Ground	¾ tsp	1 Tbs

One Serving Provides: Does not credit

### INSTRUCTIONS

1. Mix all ingredients thoroughly.
2. Store in an airtight container in a cool, dry place.



# Middle Eastern Skirt Steak Bowl

## Zucchini Pomegranate Salad

INGREDIENT	10 SERVINGS	50 SERVINGS
Zucchini, Quartered, Seeds Removed, Sliced	3¾ C	1 gal + 2¾ C
Pomegranate, Fresh, Arils	1¼ C	1 qt + 2¼ C
Juice, Orange, 100%	¼ C	1¼ C
Walnuts, Chopped	1¼ C	1 qt + 2¼ C
Parsley, Rough Chopped	½ C	2½ C
Oil, Olive	2 Tbs	½ C + 1 Tbs

**Serving Size:** 1 C

**One Serving Provides:** 0.5 oz meat/meat alternate, ¼ C other vegetable

**Critical Control Point:** Hold at 41° F or below

### INSTRUCTIONS

1. Combine all ingredients in a large mixing bowl.
2. Toss gently until evenly coated.



# Middle Eastern Skirt Steak Bowl

## Red Wine Vinaigrette

INGREDIENT	10 SERVINGS	50 SERVINGS
Vinegar, Red Wine	½ C	2½ C
Mustard, Dijon	1 tsp	2 Tbs
Shallots, Fresh, Minced	2 Tbs	½ C + 1 Tbs
Honey	1 tsp	2 Tbs
Salt, Kosher	1 tsp	1 Tbs + 1 tsp
Black Pepper, Ground	½ tsp	2 tsp
Oil, Olive	1½ C	1 qt + 2½ C
Parsley, Fresh, Minced	2 Tbs	½ C + 1 Tbs
Oregano, Dried	½ tsp	2 tsp

**Serving Size:** 3 Tbs

**One Serving Provides:** Does not credit

**Critical Control Point:** Hold at 41° F or below

### INSTRUCTIONS

1. Combine the vinegar, mustard, shallots, honey, salt, and pepper in a mixing bowl.
2. Gradually whisk in the oil.
3. Add the parsley and oregano and mix to combine.



ACCOMPANYING RECIPES

# Middle Eastern Skirt Steak Bowl

## Zhoug

INGREDIENT	10 SERVINGS	50 SERVINGS
Cilantro, Fresh, Chopped	2 C	2 qt + 2 C
Parsley, Fresh, Chopped	1 C	1 qt + 1 C
Garlic, Fresh, Minced	4 cloves	20 cloves
Jalapeños, Seeded, Chopped	1 each	5 each
Lemon Juice	¼ C	1¼ C
Lemon Zest	2 Tbs	½ C + 2 Tbs
Coriander, Ground	2 tsp	3 Tbs + 1 tsp
Cardamom, Ground	1 tsp	1 Tbs + 2 tsp
Cumin, Ground	1 tsp	1 Tbs + 2 tsp
Salt, Kosher	¼ tsp	1½ tsp
Olive Oil	2 Tbs	½ C + 2 Tbs
Yogurt, Plain, Nonfat	¼ C	1¼ C

**Serving Size:** 3 Tbs

**One Serving Provides:** Does not credit

**Critical Control Point:** Hold at 41° F or below

### INSTRUCTIONS

1. Place cilantro, parsley, garlic, jalapeños, lemon juice, lemon zest, coriander, cardamom, cumin, and salt in a food processor; pulse until finely minced.
2. Stream in olive oil and yogurt while processing until a thick sauce forms.
3. Scrape down sides and blend again until smooth.





# Za'atar Lentil and Chickpea Falafel Burger

# Za'atar Lentil and Chickpea Falafel Burger

Falafel is a classic Middle Eastern dish made from beans—adding lentils creates a supercharged source of plant power.

INGREDIENT	10 SERVINGS	50 SERVINGS
Chickpeas, Dry	2 C	2 qt + 2 C
Lentils, Red, Dry	1½ C	1 qt + 2¾ C
Garlic Cloves, Fresh, Minced	8 cloves	40 cloves
Parsley, Flat-Leaf, Fresh, Leaves Only	2.5 oz	10 oz
Za'atar Spice Blend	1 Tbs	¼ C
Cumin, Ground	1½ tsp	2 Tbs
Coriander, Ground	1½ tsp	2 Tbs
Cayenne Chili Pepper, Dried, Ground	⅛ tsp	½ tsp
Salt, Kosher	1 tsp	1 Tbs + 2 tsp
Baking Soda	⅛ tsp	½ tsp
Oil, Vegetable	2 Tbs	½ C + 2 Tbs
ADDITIONAL COMPONENTS		
Pickled Purple Cabbage Slaw (Recipe on Page 49)	10 servings	50 servings
Roasted Carrot Tahini Spread (Recipe on Page 50)	10 servings	50 servings
Bun, Hamburger, 100% Whole Wheat, Warmed	10 each	50 each

**Serving Size:** 1 burger

**One Serving Provides:** 3 oz equivalent meat/meat alternate, 2 oz equivalent grain, ⅛ C red/orange vegetable, ⅛ C other vegetable

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Separately soak the chickpeas and lentils overnight in enough water to cover them by two inches.
2. Drain beans and lentils and combine with minced garlic, parsley, za'atar, cumin, coriander, cayenne, salt, and baking soda in a bowl. Mix to incorporate.
3. Grind the mixture through a ¼" die using a meat grinder.
4. Set the falafel mixture aside to rest for 1 hour.
5. Preheat oven to 375° F.
6. Form the mixture into even patties using the ½ C (#8 scoop)—about ⅓" to ½" thick.
7. Coat a large sheet pan with vegetable oil, place patties evenly spaced and bake for about 8 minutes, until golden brown on the bottom. Flip and cook for another 6–8 minutes until both sides are golden brown. (CONTINUED NEXT PAGE)

# Za'atar Lentil and Chickpea Falafel Burger

## INSTRUCTIONS (CONTINUED)

8. Remove the patties with a slotted spatula and place them on a rack to hold them in the warming oven or hotel pan until serving. Do not stack or shingle.
9. Assemble the burger: Spread  $\frac{1}{4}$  C (#8 scoop) of tahini spread on burger bun, making sure to cover top and bottom bun, place burger on bun; top with 3 Tbs of cabbage slaw.

## NOTES

Dry chickpeas can be substituted with  $2\frac{1}{3}$  C of canned chickpeas for 10 servings or 2 qt +  $2\frac{2}{3}$  C canned chickpeas for 50 servings.

Parsley must be fresh; dried parsley will not work.



# Za'atar Lentil and Chickpea Falafel Burger

## Pickled Purple Cabbage Slaw

INGREDIENT	10 SERVINGS	50 SERVINGS
Vinegar, Apple Cider	½ C	1¼ C
Water	¼ C	1¼ C
Honey	1 tsp	1 Tbs + 2 tsp
Salt, Kosher	½ tsp	1¾ tsp
Cabbage, Purple, Shredded	2 C	2 qt + 2 C

**Serving Size:** 3 Tbs

**One Serving Provides:** ½ C other vegetable

**Critical Control Point:** Hold at 41° F or below

### INSTRUCTIONS

1. Combine vinegar, water, honey, and salt in a small saucepan. Warm over medium heat, whisk until honey and salt dissolve; do not boil.
2. Pour mixture into a large bowl, add cabbage and toss to coat.
3. Cover and refrigerate at least 1 hour.



# Za'atar Lentil and Chickpea Falafel Burger

## Roasted Carrot Tahini Spread

INGREDIENT	10 SERVINGS	50 SERVINGS
Carrots, Fresh, Sliced	2 C	2 qt + 2 C
Oil, Olive <i>Divided</i>	2 Tbs	10 Tbs
Tahini	½ C	2½ C
Lemon Juice, Fresh	¼ C	1¼ C
Garlic Powder	1 tsp	1 Tbs + 2 tsp
Honey	2 tsp	3 Tbs + 1 tsp
Salt, Kosher	½ tsp	2½ tsp
Black Pepper, Ground	¼ tsp	1¼ tsp
Water (to thin if needed)	2 to 4 Tbs	⅝ to 1¼ C

**Serving Size:** ¼ C (#16 scoop)

**One Serving Provides:** 0.5 oz equivalent meat/meat alternate

**Critical Control Point:** Hold at 41° F or below

### INSTRUCTIONS

1. Preheat oven to 375° F.
2. Lightly toss carrots with olive oil; spread on sheet pans and roast 25-30 minutes until tender and lightly caramelized.
3. Cool to room temperature, then transfer to a food processor with tahini, lemon juice, garlic powder, honey, salt, pepper, and remaining olive oil. Blend until smooth and creamy, using water to thin if needed.



# Aloo Masala Wrap

## with Rainbow Slaw

# Aloo Masala Wrap with Rainbow Slaw

Aloo Masala is a popular Indian dish made of potatoes that are cooked in aromatic spices and can be enjoyed on its own or as part of a larger dish.

INGREDIENT	10 SERVINGS	50 SERVINGS
Whole Grain Tortillas, 10"	10 each	50 each
Aloo Masala (Recipe on Page 53)	10 servings	50 servings
Rainbow Slaw (Recipe on Page 54)	10 servings	50 servings
Raita Sauce (Recipe on Page 55)	10 servings	50 servings

**Serving Size:** 1 wrap

**One Serving Provides:** 2 oz equivalent grain, ½ C red/orange vegetable, ¼ C other vegetable, ⅜ C starchy vegetable, ¼ C fruit

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

## INSTRUCTIONS

1. Prepare aloo masala, rainbow slaw, and raita sauce according to their recipes.
2. Warm tortillas on a hot griddle or in a 300° F oven until pliable.
3. Lay tortillas on a clean surface or sheet pan.
4. Using ¼ C (#16 scoop), spread raita sauce on one side of each tortilla.
5. Add ½ C (#8 scoop) of aloo masala in the center of each tortilla.
6. Top with ½ C (#8 scoop) rainbow slaw.
7. Fold the sides over, then roll tightly, burrito-style.
8. Hold hot at 135° F or above, or serve immediately.

# Aloo Masala Wrap with Rainbow Slaw

## Aloo Masala

INGREDIENT	10 SERVINGS	50 SERVINGS
Potatoes, Russet, Medium Dice, Fresh Peeled or Frozen	2 qt + 1 C (3 lbs)	2 gal + 3 qt + 1 C (15 lbs)
Oil, Vegetable or Olive	½ C	2 ½ C
Garlic, Fresh, Minced	2 Tbs	¾ C
Mustard, Ground	2 Tbs	¼ C
Cumin, Ground	2 Tbs	¼ C
Turmeric, Ground	2 Tbs	¼ C
Coriander, Ground	2 Tbs	¼ C
Garam Masala	1 Tbs	3 Tbs
Paprika, Ground	1 Tbs	3 Tbs
Cayenne Pepper	1 Tbs	3 Tbs
Salt, Kosher	1 Tbs	3 Tbs
Black Pepper, Ground	1 Tbs	3 Tbs

**Serving Size:** ½ C (#8 scoop)

**One Serving Provides:** ¾ C starchy vegetable

**Critical Control Point:** Cook until internal temperature reaches 135° F or higher

### INSTRUCTIONS

1. Preheat oven to 450° F.
2. Place potatoes and oil in a large bowl and toss to coat.
3. Combine the remaining ingredients in a separate small bowl and mix well; sprinkle over the potatoes to evenly coat.
4. Spread potatoes on a parchment-lined sheet pan.
5. Bake until golden, 12-15 minutes.

# Aloo Masala Wrap with Rainbow Slaw

## Rainbow Slaw

INGREDIENT	10 SERVINGS	50 SERVINGS
Carrots, Julienned	3 ½ C (12 oz)	1 gal + 1 C (3 lbs + 12 oz)
Zucchini, Julienned	3 ½ C (1 lb + 1 oz)	1 gal + 1 C (5 lbs)
Bell Pepper, Red, Cored, Seeded, Thinly Sliced	3 ½ C (1 lb + 2 oz)	1 gal + 1 C (5 lbs)
Salt, Kosher	1 ½ tsp	2 Tbs + 1 ½ tsp
Black Pepper, Ground	½ tsp	2 ½ tsp
Mandarin Oranges, Canned, Drained	1 ½ C	1 qt + 3 ½ C
Scallions, Sliced Thinly	5 each	25 each

**Serving Size:** ½ C (#8 scoop)

**One Serving Provides:** ½ C red/orange vegetable, ¼ C other vegetable, ¼ C fruit

**Critical Control Point:** Hold and serve at 41° F or below

### INSTRUCTIONS

1. Combine carrots, zucchini, and bell pepper in a large mixing bowl; mix to combine.
2. Season with salt and pepper and toss to coat.
3. Add the mandarins and scallions. Combine well.
4. Cover and refrigerate at 41° F or below.



# Aloo Masala Wrap with Rainbow Slaw

## Raita Sauce

INGREDIENT	10 SERVINGS	50 SERVINGS
Yogurt, Whole Milk, Greek	2 C	2 qt + 2C
Mint, Fresh, Chopped	1/3 C	1 1/3 C
Lime Juice, Fresh	3 Tbs	1/3 C
Lime Zest, Fresh	3/4 tsp	1 Tbs
Salt, Kosher	1/8 tsp	1/2 tsp

Serving Size: 1/4 C

One Serving Provides: Does not credit

Critical Control Point: Hold at 41° F or below

### INSTRUCTIONS

1. Combine all ingredients in a mixing bowl.
2. Stir until evenly combined.
3. Cover and refrigerate at 41° F or below.



# About

The Center for Ecoliteracy is reimagining school food as a pathway for learning and change.

For 30 years, we've transformed education in classrooms, cafeterias, and gardens—partnering with hundreds of school districts, supporting thousands of educators, and ensuring millions of children have access to nutritious meals at school.

Our core initiative, California Food for California Kids®, inspires schools to serve fresh, locally-sourced meals and engage students in the connections between food, culture, health, and the environment.

Together, we can build a healthier, more hopeful future for our children.



# Credits and Acknowledgments

## Credits

**Project Director** Alexa Norstad

**Author and Chef** Vince Caguin

**Editor** Lauren Lathan Reid

**Project Manager** Kat Mah

**Creative Director** Anne Moertel

**Designer** India Brand, [menninghausdesign.com](http://menninghausdesign.com)

**Photographer** Lori Eanes, [lorieanes.com](http://lorieanes.com)

**Proofreader** Stephanie Bonner

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