

# Basic Sandwich Recipes

Ham, Cheddar, White Wrap  
Ham and American, Baguette  
Turkey, Cheddar, Baguette  
Turkey, American Wheat Wrap  
Tuna Salad (Regular Mayo), Wheat Wrap  
Tuna Salad (Regular Mayo) White Wrap  
Italian Combo  
Chicken Caesar Wrap  
Peanut butter, Strawberry Jelly, White FIT  
Peanut butter, Strawberry Jelly, Wheat FIT

# FLIK Grilled Chicken (3 oz) Caesar, Wheat Wrap (12") (34213)

Revision Date: Sep 7, 2018

Category: Main Entree-Chicken Entree

Production Area: Cold Prep


Source: FLIK

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 sandwich**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.)

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	 FLIK Grilled Chicken Breast Seasoned FIT (30116)		3 oz	1 lb, 2 oz	2 lb, 4 oz
2	Romaine Lettuce, 1" Chopped (3756)	EP	2 oz	12 oz	1 lb, 8 oz
	Cheese, Parmesan, Grated (1680)	AP	1 tbsp	1/3 cup, 2 tsp	3/4 cup
	Tortilla, 12" Honey Wheat (48215)	AP	1 ea	6 ea	12 ea
	Asiago Caesar Salad Dressing (111484)	AP	2 tbsp	3/4 cup	1-1/2 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.
	Prepare Grilled Chicken Breast according to recipe. Cool to below 40 degrees F. Store in refrigerator until needed.
2	To prepare 1 wrap: Dice 3 oz grilled chicken breast, mix with 2 oz chopped romaine, 1 TBSP parmesan cheese, 1 fl oz Caesar dressing. Place inside wrap, wrap and serve.
	Portion Size: 1 sandwich Hold Cold for Cold Service.

**Recipe Notes:**

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Egg, Milk, Soy, Tree Nuts, Wheat, Garlic, Gluten, Onion, Poultry, Sulphites

# FLIK Ham (3.5 oz), American, Demi Baguette (4 oz) (32661.11)

Revision Date: Aug 30, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Hot Entree

Source: FLIK

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 sandwich**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	8 Servings	16 Servings
1	Ham, Black Forest (9158)	AP	3-1/2 oz	1 lb, 12 oz	3 lb, 8 oz
	Bread, Demi Baguette, 4 oz (7127)	AP	1 ea	8 ea	16 ea
	Cheese, American, Sliced, .5 oz (1605)	AP	1 oz	8 oz	1 lb

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Thinly slice ham into 3.5 oz portions.</p> <p>To assemble each sandwich: Slice baguette lengthwise. Layer 3.5 oz ham and 1 oz. (2 slices) of American cheese. Close with other half of bread.</p> <p>Portion Size: 1 sandwich Hold Cold for Cold Service.</p>

**Recipe Notes:**

contains pork

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Egg (At Risk), Milk, Soy (At Risk), Tree Nuts (At Risk), Wheat, Gluten, Pork

# FLIK Ham (3.5 oz), Cheddar, White Wrap (12") (52189.11)

Revision Date: Sep 7, 2018

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep  
Source: FLIK

**Portion: 1 sandwich**

**Minimum Batch:**  
**Maximum Production:**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.)

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Lettuce, Individual Leaf (3762)	AP	1 ea	6 ea	12 ea
	Tomatoes, Each Slice (7552)	EP	2 ea	12 ea	24 ea
	Cheese, Cheddar (1613)	AP	1 oz	6 oz	12 oz
	Ham, Black Forest, Sliced Thin (9159)	AP	3-1/2 oz	1 lb, 5 oz	2 lb, 10 oz
	Tortilla, 12" White Flour (48216)	AP	1 ea	6 ea	12 ea

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Place a 3.5 oz portion ham evenly in wrap. Top with 1 oz of cheddar cheese, 2 slices of tomato, and 1 leaf of green leaf lettuce. Wrap to close. Cut wrap in half on a diagonal.</p> <p>Portion Size: 1 wrap Hold Cold for Cold Service.</p>

**Recipe Notes:**

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Milk, Soy, Tree Nuts (At Risk), Wheat, Gluten, Pork, Sesame Seeds (At Risk), Sulphites, Tomato

# FLIK Italian Combo (ham, salami, prosciutto), Demi Baguette (4 oz) (32764)

Revision Date: May 10, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep

Source: FLIK

**Portion: 1 sandwich**

**Minimum Batch:**

**Maximum Production:**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Ham, Black Forest, Sliced Thin (9159)	AP	1 oz	6 oz	12 oz
	Genoa Salami (7174)	AP	1 oz	6 oz	12 oz
	Thinly Sliced Prosciutto (16277)	AP	1 oz	6 oz	12 oz
	Provolone Cheese, Sliced, .5 oz (9166)	AP	1 oz	6 oz	12 oz
	Peppers, Red Roasted, Canned, Drained (16253)	AP	1/2 oz	3 oz	6 oz
	Basil Leaf, Fresh (466)	EP	1/4 oz	1-1/2 oz	3 oz
	Lettuce, Iceberg, Shredded (3767)	EP	1/2 oz	3 oz	6 oz
	Tomatoes, Each Slice (7552)	EP	2 ea	12 ea	24 ea
	Thin Slivered Red Onions, Fresh (16270)	EP	1/4 oz	1-1/2 oz	3 oz
	Bread, Demi Baguette, 4 oz (7127)	AP	1 ea	6 ea	12 ea
	Vinegar, Balsamic (7627)	AP	1 tbsp	1/3 cup, 2 tsp	3/4 cup
	Canola Oil (4208)	AP	1 tbsp	1/3 cup, 2 tsp	3/4 cup

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Slice ham and salami into thin slices.                      Slice each baguette in half lengthwise.                      Layer each baguette with 1 oz of ham, 1 oz of salami, 1 oz prosciutto and 1 oz provolone.                      Top with 1/2 oz lettuce, 2 tomato slices, 1/2 oz peppers, 1/4 oz of basil, and 1/4 oz onions.                      Drizzle 1 oz balsamic and 1 oz oil over the toppings and close sandwich. Cut in half.</p> <p>Portion Size: 1 Sandwich (1 Demi-Baguette)                      Hold cold for cold service.</p>

**Recipe Notes:**

This item contains Pork.  
 Exceeds sodium trigger.

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Egg (At Risk), Milk, Soy (At Risk), Tree Nuts (At Risk), Wheat, Beef, Celery (At Risk), Garlic, Gluten, Mustard (At Risk), Onion, Pork, Sulphites, Tomato

# FLIK Peanut Butter, Strawberry Jelly, White Bread (1.5 oz) FIT (52186.9)

Revision Date: Jul 20, 2018

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep  
Source: FLIK

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 sandwich**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Creamy Peanut Butter (4398)	AP	2 tbsp	3/4 cup	1-1/2 cup
	Strawberry Preserves (7082)	AP	2 tbsp	3/4 cup	1-1/2 cup
	Bread, White, Slice (67371)	AP	2 slice	12 slice	24 slice

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Spread 2 TBSP peanut butter on 1 slice of white bread. Spread 2 TBSP strawberry preserves on the other slice of bread. Put the 2 halves together and cut sandwich in half diagonally.</p> <p>SANDWICH MUST BE INDIVIDUALLY WRAPPED WITH A PACKAGE LABEL.</p> <p>Portion Size: 1 sandwich Hold Cold for Cold Service.</p>

**Recipe Notes:**

FIT, Fidelity FIT, Vegan

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Peanuts, Soy, Wheat, Beef (At Risk), Gluten, Pork (At Risk), Strawberry

# FLIK Peanut Butter, Strawberry Jelly, Whole Wheat (1.5 oz) FIT (52186)

Revision Date: Jul 20, 2018

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep

Source: FLIK

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 sandwich**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Creamy Peanut Butter (4398)	AP	2 tbsp	3/4 cup	1-1/2 cup
	Strawberry Preserves (7082)	AP	2 tbsp	3/4 cup	1-1/2 cup
	Bread, Whole Wheat, Slice (67370)	AP	2 slice	12 slice	24 slice

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.</p> <p>Spread 2 TBSP peanut butter on 1 slice of whole wheat bread.            Spread 2 TBSP strawberry preserves on the other slice of bread.            Put the 2 halves together and cut sandwich in half diagonally.</p> <p>SANDWICH MUST BE INDIVIDUALLY WRAPPED WITH A PACKAGE LABEL.</p> <p>Portion Size: 1 sandwich            Hold Cold for Cold Service.</p>

**Recipe Notes:**

FIT, Fidelity FIT, Vegan

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Peanuts, Soy, Tree Nuts (At Risk), Wheat, Gluten, Strawberry

# FLIK Roast Turkey (3.5 oz), American, Wheat Wrap (12") (52188.54)

Revision Date: Sep 2, 2018


Category: Main Entree-Sandwich/Wrap Cold

Production Area: Cold Prep  
Source: FLIK

Portion: 1 sandwich

Minimum Batch:  
Maximum Production:

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	 FLIK Deli Roast Turkey Breast (31869)		3-1/2 oz	1 lb, 5 oz	2 lb, 10 oz
2	Tomatoes, Each Slice (7552)	EP	2 ea	12 ea	24 ea
	Lettuce,Romaine, Individual Leaf (3755)	EP	1 ea	6 ea	12 ea
	Cheese, American, Sliced, .5 oz (1605)	AP	1/2 oz	3 oz	6 oz
	Tortilla, 12" Whole Wheat (36899)	AP	1 ea	6 ea	12 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Prepare Turkey according to recipe. Remove wing bone and skin from turkey breast. Slice turkey thinly and portion into 3.5 oz portions. Chill until ready to use.
2	Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage. Place 3.5 oz of turkey on wrap. Top with .5 oz cheese, 2 slices tomato, and 1 leaf lettuce. Roll and cut wrap in half. Portion Size: 1 sandwich Hold Cold for Cold Service.

**Recipe Notes:**

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Milk, Soy, Wheat, Gluten, Poultry, Sulphites, Tomato



# FLIK Roast Turkey (3.5 oz), Cheddar, Demi Baguette (4 oz) (32661.12)

Revision Date: Aug 30, 2019

Category: Main Entree-Sandwich/Wrap Cold

Production Area: Hot Entree


Source: FLIK

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 sandwich**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	8 Servings	16 Servings
1	 FLIK Deli Roast Turkey Breast (31869)		3-1/2 oz	1 lb, 12 oz	3 lb, 8 oz
2	Bread, Demi Baguette, 4 oz (7127)	AP	1 ea	8 ea	16 ea
	Cheddar Cheese, Sliced, .5 oz (9165)	AP	1 oz	8 oz	1 lb

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service.
	Prepare deli roast turkey according to recipe. Thinly slice into 3.5 oz. portions.
2	To assemble each sandwich: Slice baguette lengthwise. Layer 3.5 oz. turkey and 1 oz. (2 slices) of American cheese. Close with other half of bread.
	Portion Size: 1 sandwich Hold Cold for Cold Service.

**Recipe Notes:**

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Egg (At Risk), Milk, Soy (At Risk), Tree Nuts (At Risk), Wheat, Gluten, Poultry

# FLIK Tuna Salad (3.5 oz), Light Mayonnaise, Wheat Wrap (12") (35143.15)

Revision Date: Jul 23, 2018

Category: Main Entree-Sandwich/Wrap Hot

Production Area: Cold Prep


Source: FLIK

**Minimum Batch:**

**Maximum Production:**

**Portion: 1 sandwich**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.)

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	 FLIK Tuna Salad, Light Mayonnaise (34290)		3-1/2 oz	1 lb, 5 oz	2 lb, 10 oz
2	Tortilla, 12" Whole Wheat (36899)	AP	1 ea	6 ea	12 ea
	Tomatoes, Fresh, 1/4" Each Slice (16479)	AP	2 ea	12 ea	24 ea
	Lettuce, Romaine, Individual Leaf (3755)	AP	1 ea	6 ea	12 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.  Prepare tuna salad according to recipe. Keep refrigerated until ready to use.
2	Top wrap with 3.5 oz (#12 scoop) tuna salad, 2 slices tomato and 1 leaf of lettuce. Roll wrap, cut in half.  Portion Size: 1 sandwich. Hold cold for cold service.

**Recipe Notes:**

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Egg, Fish, Soy, Wheat, Celery, Gluten, MSG (At Risk), Mustard, Onion, Sulphites, Tomato

# FLIK Tuna Salad (3.5 oz), White Wrap (12") (35143.14)

Revision Date: Nov 26, 2019


Category: Main Entree-Sandwich/Wrap Hot

Production Area: Cold Prep  
Source: FLIK

**Portion: 1 sandwich**

**Minimum Batch:**  
**Maximum Production:**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.)

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	 FLIK Tuna Salad, Regular Mayonnaise (35145)		3-1/2 oz	1 lb, 5 oz	2 lb, 10 oz
2	Tomatoes, Fresh, 1/4" Each Slice (16479)	AP	2 ea	12 ea	24 ea
	Lettuce,Romaine, Individual Leaf (3755)	AP	1 ea	6 ea	12 ea
	Tortilla, 12" Flour (7580)	AP	1 ea	6 ea	12 ea

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage.  Prepare tuna salad according to recipe. Keep refrigerated until ready to use.
2	Top wrap with 3.5 oz (#12 scoop) tuna salad, 2 slices tomato and 1 leaf of lettuce. Roll wrap, cut in half.  Portion Size: 1 sandwich. Hold cold for cold service.

**Recipe Notes:**

**Day (s) In Menu:**

Lunch Day 1

**Allergens/Intolerances/Sensitivities:**

Egg, Fish, Soy, Wheat, Celery, Gluten, MSG (At Risk), Onion, Sulphites, Tomato

# FLIK Deli Roast Turkey Breast (31869)

Revision Date: May 2, 2019

Turkey Breast, House Roasted

Sub Recipe For			
FLIK Roast Turkey (3.5 oz), American, Wheat Wrap (12") (52188.54)	<b>1 Servings</b> 3-1/2 oz	<b>6 Servings</b> 1 lb, 5 oz	<b>12 Servings</b> 2 lb, 10 oz
FLIK Roast Turkey (3.5 oz), Cheddar, Demi Baguette (4 oz) (32661.12)	<b>1 Servings</b> 3-1/2 oz	<b>8 Servings</b> 1 lb, 12 oz	<b>16 Servings</b> 3 lb, 8 oz

Category: Main Entree-Turkey Entree

Production Area: Hot Side

Source: FLIK

**Portion: 1 oz**

**Minimum Batch:**

**Maximum Production:**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		6 Servings	39 Servings	77 Servings
1	Petite Turkey Breast, Skin On, RTC (29047) EP		7-3/4 oz	3 lb, 3 oz	6 lb, 4 oz

Step	Method
1	<p>Refer to HACCP Plan Form HFS# 002: Prepared Hot, Chilled for Cold Storage.</p> <p>Remove outer bag on turkey. Leave internal bag intact. Roast turkey breasts in bag in a 350F degree oven until an internal temperature of 165F is reached in the center of each breast. Cool immediately. Chill below 70 F degrees in 2 hours, and below 40 F degrees in an additional 2 hours. Document on Production Records, and cooling logs. For deli meat, remove turkey from bag, save drippings for soup or sauces. Remove skin before slicing meat on slicer.</p> <p>Note: Portion size may be different based on account deli specs and/or recipe needs.</p> <p>Portion size: 1oz Hold Cold for Cold Service.</p>

**Allergens/Intolerances/Sensitivities:**

Poultry

# FLIK Grilled Chicken Breast Seasoned FIT (30116)

Revision Date: Jan 2, 2020

## Grilled Chicken Breast

<b>Sub Recipe For</b>			
FLIK Grilled Chicken (3 oz) Caesar, Wheat Wrap (12") (34213)	<b>1 Servings</b> 3 oz	<b>6 Servings</b> 1 lb, 2 oz	<b>12 Servings</b> 2 lb, 4 oz

Category: Main Entree-Chicken Entree

Production Area: Hot Entree

Source: FLIK

**Portion: 4 oz**      **Prep Time: 10 mins**  
**Cook Time: 10 mins**

**Minimum Batch:**  
**Maximum Production:**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

<b>Step</b>	<b>Ingredients</b>		<b>1 Servings</b>	<b>5 Servings</b>	<b>9 Servings</b>
1	Kosher Salt (7411)	AP	1/8 tsp	1/2 tsp	3/4 tsp
	Ground Black Pepper (7390)	AP	1/8 tsp	3/4 tsp	1-1/8 tsp
	Boneless, Skinless Chicken Breast, Random (10924)	AP	5 oz	1 lb, 9 oz	2 lb, 13 oz
	Canola Oil (4208)	AP	1/4 tsp	1 tsp	1-3/4 tsp

<b>Step</b>	<b>Method</b>
1	<p>Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.</p> <p>Cut chicken into 5 oz raw portions. Toss chicken breasts in oil. Place on sheet pan for grilling. Sprinkle with salt and pepper. Mark chicken breasts on the grill. Cook until an internal temperature of 165F degree is attained. Chicken can be finished in the oven if needed.</p> <p>Portion Size: 1 piece (about 4 oz cooked). Hold Hot for Hot Service.</p>

### Allergens/Intolerances/Sensitivities:

Poultry

# FLIK Tuna Salad, Light Mayonnaise (34290)

Revision Date: Jul 23, 2018

Tuna Salad, Light Mayo

Sub Recipe For			
FLIK Tuna Salad (3.5 oz), Light Mayonnaise, Wheat Wrap (12") (35143.15)	<b>1 Servings</b> 3-1/2 oz	<b>6 Servings</b> 1 lb, 5 oz	<b>12 Servings</b> 2 lb, 10 oz

Category: Side Salad

Production Area: Cold Prep

Source: FLIK

Portion: 3-1/2 oz

Minimum Batch:

Maximum Production:

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	6 Servings	12 Servings
1	Celery, Fresh, 1/4" Small Diced (1378)	EP	1-1/2 tsp	3 tbsp, 1/2 tsp	1/3 cup, 1 tbsp, 1/4 tsp
2	Ground Black Pepper (7390)	AP	<1/8 tsp	1/4 tsp	1/2 tsp
	Tuna, Light Water Packed (29018)	AP	2-3/4 oz	1 lb, 1 oz	2 lb, 1-1/2 oz
	Light Mayonnaise, Kraft (81134)	AP	1 tbsp, 1 tsp	1/2 cup	1 cup

Step	Method
1	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 003: Prepared Hot, Chilled for Cold Service.  Blanch celery in boiling water, shock in ice water.
2	Mix tuna, light mayonnaise, celery and black pepper until incorporated. Store in refrigerator until needed.  Portion size: 3.5 oz (1 - #8 scoop). Hold cold for cold service.

### Allergens/Intolerances/Sensitivities:

Egg, Fish, Soy, Celery, MSG (At Risk), Mustard, Onion

# FLIK Tuna Salad, Regular Mayonnaise (35145)

Revision Date: Nov 26, 2019

## Tuna Salad

Sub Recipe For			
FLIK Tuna Salad (3.5 oz), White Wrap (12") (35143.14)	<b>1 Servings</b> 3-1/2 oz	<b>6 Servings</b> 1 lb, 5 oz	<b>12 Servings</b> 2 lb, 10 oz

Category: Main Entree-Salad Entree

Production Area: Cold Prep

Source: FLIK

**Portion: 4 oz**

**Minimum Batch:**

**Maximum Production:**

(\* Indicates servings have been adjusted in accordance with assigned batch sizes.)

Step	Ingredients		1 Servings	6 Servings	11 Servings
1	Tuna, Light Water Packed (29018)	EP	3-1/4 oz	1 lb, 3 oz	2 lb, 2-1/2 oz
	Celery, Fresh, Minced (1389)	EP	2-1/4 tsp	1/4 cup, 1-1/2 tsp	1/2 cup, 3/4 tsp
2	Mayonnaise (3809)	AP	1 tbsp, 3/4 tsp	1/3 cup, 2 tbsp, 1/2 tsp	3/4 cup, 1 tbsp, 2-1/4 tsp
	Ground Black Pepper (7390)	AP	<1/8 tsp	1/4 tsp	1/4 tsp
	Lemon Juice, Fresh (3539)	EP	1/2 tsp	2-1/4 tsp	1 tbsp, 1-1/8 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. Drain tuna thoroughly. Mince celery, blanch in boiling water for 30 seconds, shock in ice cold water. Drain well.
2	Blend together mayonnaise, pepper and lemon juice. Toss mayonnaise mixture with tuna and celery to coat. Refrigerate in shallow pan and keep refrigerated until ready to use. Portion size: 4oz. Hold cold for cold service.

### Allergens/Intolerances/Sensitivities:

Egg, Fish, Soy, Celery, MSG (At Risk), Onion