

Ahi Tuna Bowl



INGREDIENTS		QUANTITY
Grain Blend		1 portion
Olive Oil		1 Tbsp
Ahi Tuna Steak		4 oz
Blackening Seasoning		1 tsp
Sesame Ginger Glaze		1 Tbsp
Scallions		1 Tbsp
Toasted Sesame Seeds		3 Shakes
Avocado		1/4 sliced
Pickled Red Onion		2 Tbsp
Wasabi Slaw		1/4 cup
Sliced Cucumber		4
Slice Jalapeno		4
Wasabi Dressing		2 fl oz
PROCEDURE.....		
1) Microwave grain blend for 90 seconds		
2) Coat the tuna in blackening seasoning and sear on both sides until rare in olive oil (1 minute each side covered)		
3) Slice tuna on a bias into 6 pieces and place in center of grains in bowl. Top with sesame ginger glaze, scallions, and sesame seeds		
4) Place avocado, pickled red onion, wasabi slaw, cucumber, and jalapeno around bowl. Starting at 6 oclock and moving clockwise.		
5) Serve with 2 fl oz cucumber wasabi dressing on side		
CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)		
Serve in a 9 inch clear box. Serve with 1 cutlery kit and small cucumber wasabi dressing in a brown paper bag.		

Cajun Chicken Pasta



INGREDIENTS	QUANTITY
Butter Substitute	1 fl oz
Chicken Breast	1 x 5oz for regular - 2 x 5oz for double
Blackening Seasoning	1/2 tsp
Olive Oil	1 fl oz
Mushrooms	1/2 cup
Diced Tomato	1/4 cup
Penne Pasta Portion	1
Cajun Alfredo Sauce Portion	1
Pretzel Stick	1
Pretzel Salt	1/2 tsp
Scallions	2 Tbsp
Shaved Parmesan	Black #30 scoop

1) Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken) season both sides with blackening seasoning and place chicken breast on mopped grill surface. After 1 **minute use tongs to** rotate breast 30 degrees to create diamond shaped grill marks. Using tongs flip the breast **2 minutes** later and cook **4 more minutes** or until reaching an internal temperature of 165°F.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.

~ TGT HACCP Plan

2) Squeeze olive oil on clean surface of flattop, add mushrooms and then tomatoes. Cook for 1 1/2 minutes.

3) Cook one bag of pasta and one container of alfredo sauce in microwave for 1 1/2 minutes.

4) Spray a pretzel with water, then sprinkle with salt. Heat in oven for three minutes until browned.

5) Remove pasta from microwave. Heat alfredo for an additional minute and then remove from microwave. Add sauce into bag of pasta, shake vigorously making sure sauce evenly coats pasta.

6) Transfer pasta from bag to center of a pasta bowl, being sure to squeeze out all excess sauce. Spread cooked tomatoes and mushrooms over sauced pasta.

7) Cut the grilled chicken, on a bias, into strips. Serve shingled across the top of the pasta.

8) Garnish with scallions and then parmesan over pasta.

9) Remove pretzel from oven, use serrated knife to cut on a bias and place side by side on edge of bowl.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve fully assembled in a togo bowl container with pretzel stick cut in half. Serve with 1 cutlery kit in brown

paper bag.

Cajun Shrimp Pasta



INGREDIENTS		QUANTITY
Shrimp		8pc for regular - 16pc for double
Blackening Seasoning		1/2 tsp
Olive Oil		2 fl oz
Mushrooms		1/2 cup
Diced Tomato		1/4 cup
Pretzel Salt		1/2 tsp
Pretzel Stick		1
Penne Pasta Portion		1
Cajun Alfredo Sauce Portion		1
Shaved Parmesan		Black #30 Scoop
Scallions		2 Tbsp

PROCEDURE.....

- 1) Season both sides of each shrimp with blackening seasoning.
- 2) Spread olive oil very lightly on 350°F flat-top griddle and cook shrimp in oil for 3 minutes, then flip and cook for an additional 2 minutes.
CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan
- 3) Squeeze olive oil on clean surface of flattop, add mushrooms and then tomatoes. Cook for 1 1/2 minutes and then combine cooked shrimp on flattop.
- 4) Spray a pretzel with water, then sprinkle with salt. Heat in oven for three minutes until browned.
- 5) Cook one bag of pasta and one container of alfredo sauce in microwave for 1 1/2 minutes.
- 6) Remove pasta from microwave. Heat Alfredo for an additional minute and then remove from microwave. Add sauce into bag of pasta, shake vigorously making sure sauce evenly coats pasta.
- 7) Transfer pasta from bag to center of a pasta bowl, being sure to squeeze out all excess sauce. Spread cooked tomatoes, mushrooms and shrimp over sauced pasta. Garnish with scallions and then parmesan over pasta.
- 8) Remove pretzel from oven, use serrated to cut on a bias and place side by side on edge of bowl.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve fully assembled in a togo bowl container with pretzel stick cut in half. Serve with 1 cutlery kit in brown paper bag.

Carne Asada Bowl



INGREDIENTS	QUANTITY
Carne Asada Portion	1
GT Seasoning	1/2 tsp
Grain Blend Portion	1
Salsa Verde Black Beans Drained	4 oz
Queso Fresco	#30 Black scoop
Arcadian lettuce	1/4 oz
Pico de Gallo	2 x 1/8 Cup
Avocado	1/4 avocado - sliced
Diced Pickled Red Onion	2 Tbsp
Lime Wedge	1
Cilantro Sprigs	2
Salsa Verde	2 fl oz

PROCEDURE.....

1) Place a 5oz portion of carne asada on the flattop and season with GT seasoning. Flip meat 2 times during 4-5 minute cook process.

CCP: Whole Beef Cuts must reach an internal temperature of 145°F for 15 seconds. Consumer Advisory Placed on Menu. ~ TGT HACCP Plan

2) Cook carne asada for 4-5 minutes or until fully cooked.

3) Heat grain blend in microwave for 2 minutes and then place mound in center of pasta bowl.

4) Drain hot black beans, place at 3:00 in the bowl and then top beans with queso fresco.

5) Place flat side of avocado down, using tip of knife, slice 1/4" thick slices.

6) Moving clockwise starting at 6:00 place avocado, then pickled red onions, arcadian blend, (directly across from beans), and pico de gallo next to beans.

7) Place cooked carne asada on top of grains in the center of the bowl.

8) Garnish with a lime wedge above avocado next to bean, and 2 cilantro sprigs on top of the carne asada. Serve with a small souffle of salsa verde.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a to go bowl with a lid. Serve with 1 cutlery kit and small salsa verde in a brown paper bag.

Chicken Bacon Ranch Pasta



INGREDIENTS		QUANTITY
Penne Rigatone		7 oz
Broccoli florets		4 oz
Beer Cheese		6 fl oz
Clipped Chicken		4 oz
Bacon, chopped		1/4 cup
Ranch Dressing		2 Tbsp
Pretzel Stick		1
Pretzel Salt		.25 tsp

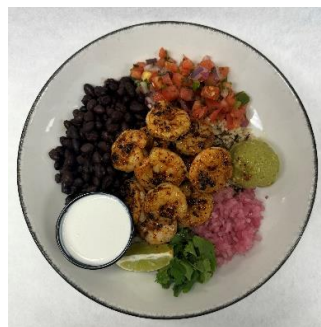
PROCEDURE.....

- 1) Sear clipped chicken on flat top for 3-4 mins or until golden brown and hot.
- 2) Microwave one portion of penne noodles and one portion of broccoli for 2 minutes
- 3) Transfer chicken into a mixing bowl and add, penne noodles, broccoli and 6 fl oz of warm beer cheese. Mix thoroughly. Transfer into pasta bowl for plating
- 4) Top pasta with 12 stripes of ranch, then spread ¼ cup of chopped bacon evenly over entire dish.
- 5) Salt pretzel stick and bake until warm, cut in half at an angle and serve on the side (points sticking out)

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve fully assembled in a togo bowl container with pretzel stick cut in half. Serve with 1 cutlery kit in brown paper bag.

Chili-Lime Shrimp Bowl



INGREDIENTS		QUANTITY
Grain Blend		1 portion
Olive Oil		1 Tbsp
Shrimp		12
Tajin		1 tsp
Salsa Verde Black Beans		4 oz
Pico De Gallo		2 x 1/8th cup
Guacamole		#30 scoop
Pickled Red Onion		2 Tbsp
Cilantro		5 leaves
Lime Wedge		1
Lime Crema		2oz

PROCEDURE.....

- 1) Microwave grain blend for 2 minutes, then place in a mound in the center of the bowl.
- 2) Season shrimp with 1 tsp of tajin, cook in olive oil until fully cooked (about 2 minutes). Internal temperature of at least 145 degrees.
- 4) Place black beans, pico de gallo, guacamole, pickled red onions, cilantro, and lime around bowl. Starting at 10 o'clock and moving clockwise.
- 4) Place shrimp in the middle of the bowl on top of mound of grain blend.
- 5) Serve with 2 fl oz of lime crema on the side.

Crab Cake Duo



INGREDIENTS	QUANTITY
Butter Substitute	1 fl oz
Crab Cake	2 x 4.25oz
House slaw	2 x 1/4 cup
French Fries	6 oz
Lemon Wedge	1
GT Seasoning	1/2 tsp
Tartar Sauce	2 fl oz

PROCEDURE.....

1) Squeeze butter substitute on a sizzle plate, place crab cake on butter. Bake crab cake in 425°F convection oven for 7-8 minutes or until internal temperature of 145° is reached.

CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan

2) Fill a lg souffle with 2 x 1/4c of House Slaw and place on the left side of a pasta bowl (9 o' clock). Place a sm souffle of tarter sauce on the right side of the pasta bowl (3 o' clock).

3) Remove crab cakes from the oven and shingle one on top of the other at the bottom of the pasta bowl (6 o' clock). The most presentable crab cake should be shingled on top. Place a lemon wedge on the outer edge of the bowl between the crab cake and House Slaw.

4) Cook FRESH, HOT fries and then in a mixing bowl, season with GT Seasoning and toss until evenly coated. Place at the top of the pasta bowl (12 o' clock).

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box with house slaw in pasta cup with lid. Serve with 1 cutlery kit, small tartar sauce, and two ketchup packets in a brown paper bag.

Beer Battered Fish n' Chips



INGREDIENTS	QUANTITY
Cod Pieces	3
Onion Breader	3 oz
Beer Batter	4 oz
Fries	6 oz
Old bay	1/2 tsp
House slaw	2 x 1/4 cup
Lemon wedge	1
Tartar Sauce	2 fl oz

PROCEDURE.....

1) Roll each piece of fish in breader and then dip into beer batter.

2) In a 350°F deep fryer, shake the fish pieces back and forth in the oil and drop into an already lowered basket. Cook the fish for 5-6 minutes, making sure they don't stick together or to the bottom of the basket and ensuring it reaches an internal temperature of 145°F.

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~ TGT HACCP Plan

3) In a lined black basket, center seasoned fries in the middle of the basket and place fish on top of fries. Sprinkle the fish with Old Bay.

4) Serve with small soufflé of tartar sauce, 1 lemon wedge and large soufflé of House Slaw on side.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box with fish over fries, Serve with 1 cutlery kit, house slaw in pasta cup, small tartar sauce and two ketchup packets in a brown paper bag.

Hand Breaded Chicken Tender Basket



INGREDIENTS		QUANTITY
Chicken Tenders	5	
Onion Breader	4 oz	
Wet mix	6 fl oz	
Fries	6 oz	
House slaw	2 x 1/4 cup	
Specified Sauce	4 fl oz	

PROCEDURE.....

1) Individually dredge 5 tenders in breader, dip in wet mix, then again in breader.

2) Deep fry Tenders at 350°F for 5-6 minutes or until internal temperature reaches 165°F.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.
 ~ TGT HACCP Plan

3) Serve in a lined black basket over fries with lg souffle of house slaw on side.

4) Serve with large soufflé of selected sauce.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in 9 inch clear box with tenders over fries. Serve with 1 cutlery kit and two ketchup packets, House slaw in pasta cup with lid, large side of selected sauce in a brown paper bag.

Hog Hammers Feast



INGREDIENTS

Hog Hammers	3
Butter Substitute	1 fl oz
Smoky BBQ (Basted)	3 fl oz
Onion Straws	3 oz
French Fries	3 oz
House slaw	2 x 1/4 cup
Smoky BBQ	2 fl oz

PROCEDURE.....

- 1) Place hammers on a deli liner and place in microwave, heat for 30 seconds and then remove from microwave.
- 2) Mop grilling area with butter substitute. Grill hog hammers on char-broiler, flipping once, for approximately eight minutes or until reaching an internal temperature of 145°F. Basting in smoky BBQ sauce as you go.
CCP: Pork must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan
- 3) Lay seasoned fries in bottom right corner of basket, and mound onion straws in bottom left corner of basket.
- 4) Lay hog hammer with bones sticking up, in the shape of a triangle over onion straws.
- 5) Serve with a small soufflé of Smoky BBQ sauce, a Lg soufflé of House Slaw, and one wet nap placed on the table.

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve in a 9 inch clear box with hammers over onion straws, fries next to hammers. Serve with 1 cutlery kit, one wet nap and two ketchup packets, house slaw in pasta cup and small smoky bbq in a brown paper bag.

NOLA Chicken Bowl



INGREDIENTS	QUANTITY
Chicken Breasts	2
Cajun Seasoning Mixture	2 fl oz
Grain Blend Portion	1
Roasted Broccoli	4 oz
Avocado	1/4 avocado - sliced
Diced Tomato	1/4 cup
Salsa Verde Black Beans (Drained)	4 oz
Cajun Ranch	2 fl oz

PROCEDURE.....

1) Mop grilling area with butter substitute. Using yellow handled tongs(raw chicken) place two chicken breasts on mopped grill surface. After 1 **minute** use a **spatula** to rotate breast 30 degrees to create diamond shaped grill marks. Using a spatula flip the breast **2 minutes** later, baste thoroughly with Cajun Seasoning Mixture and cook **4 more minutes** or until reaching an internal temperate of 165°F. When finished cooking baste other side of chicken breast as well.

CCP: Chicken must be cooked to 165°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours.
~ TGT HACCP Plan

2) Heat grain blend in microwave for 2 minutes and then place mound in center of pasta bowl.

3) Place 1/4 cup of tomatoes at 12 o'clock

4) Empty one portion of broccoli on a 350° flattop. Season with TGT seasoning, add water and cover. Cook for 1 minute and then place in bowl next at 1 o'clock position.

5) Drain black beans and then place at 11 o'clock position

6) Place flat side of avocado down, using tip of knife, slice 1/4" thick. Place avocado at 9 o'clock position.

7) Slice each chicken on a bias into 6-7 pieces. Shingle slices over top of each other as pictured.

8) Place small souffle of cajun ranch at 3 o'clock position

CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)

Serve fully assembled in a togo bowl container. Serve with 1 cutlery kit and small cajun ranch in brown paper bag.

Shrimp Basket



INGREDIENTS		QUANTITY
Frozen Shrimp		8
Fries		6 oz
House Slaw		2 x 1/4 cup
Lemon wedge		1
Cocktail Sauce		4 fl oz
PROCEDURE.....		
<p>1) In a 350°F deep fryer, drop shrimp into an fryer basket. Cook the shrimp for 2 minutes, making sure they don't stick together or to the bottom of the basket and ensuring it reaches an internal temperature of 145°F.</p> <p>CCP: Seafood must reach an internal temperature of 145°F for 15 seconds. Discard if between 41°F and 135°F for more than 2 hours. ~ TGT HACCP Plan</p>		
<p>2) In a lined black basket, center seasoned fries in the middle of the basket and place shrimp on top of fries.</p>		
<p>3) Serve with large soufflé of cocktail sauce, 1 lemon wedge and large soufflé of house slaw in basket.</p>		
CARRY OUT PACKAGING (Served with all garnishes & one carry out menu)		
<p>Serve in 9 inch clear box with shrimp over fries. Serve with 1 cutlery kit, house slaw in pasta cup, large cocktail sauce and two ketchup packets in a brown paper bag.</p>		