



IT'S THYME

Fall 2026 Production Recipe Cookbook

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Bryan Center • Duke University West Campus



How to Use This Cookbook

This controlled edition contains 54 component recipes and dinner build standards for the It's Thyme Fall 2026 menu. Every recipe is formulated without the FDA Top 9 major food allergens and without gluten. Only ingredients approved through the It's Thyme allergen-control program may be used.

This edition includes controlled component recipes and the exact dinner entrée build charts. Approved training photographs and any menu components not yet documented must be issued as controlled supplements after production validation.

Production rule	Cookbook standard
Weights	Gram weights are authoritative for nutrition submission, batch scaling, and repeatability.
Kitchen measures	Cup, spoon, count, and pan measures are practical approximations for the prep team.
Equipment	Each recipe names one selected cooking method and the preferred Robot Coupe tool when it improves the result.
Ingredients	Do not substitute blended oils, seasoning blends, or alternate products without allergen and costing approval.
Portions	Calibrate every scoop, ladle, squeeze bottle, and tong portion against a scale before service.
Food cost	Recipe cost per portion equals total batch ingredient cost divided by actual usable portions.
Yield validation	Record as-purchased, prepared, cooked, and finished weights for the first three production batches.
Visual standard	Use the portion and bowl-build section to reproduce the Fall 2026 menu photography.

Critical Operating Standards

- Hold hot TCS foods at 135°F or above and cold TCS foods at 41°F or below.
- Cool cooked food from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Reheat cooked and cooled food rapidly to 165°F before hot holding.
- Verify every package and lot; formulas, advisory statements, and supplier conditions can change.
- When a kitchen measure and a gram weight differ, use the gram weight.

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CATEGORY 01

Bases



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Quinoa and Brown Rice	Rosemary-Thyme Red Potatoes
Shredded Kale	Heirloom Potato Medley
White Rice	

Quinoa and Brown Rice

IT'S THYME • Charbel's Bowl Beirut, Kanis' Golden Thai Thyme, Build Your Own

Production standard			
Cooking equipment	Town 57137 RiceMaster 74-cup cooked / 37-cup raw electric rice cooker and warmer	Prep equipment	Town 6-ounce measuring cup, fine-mesh strainers, and sanitized rice paddle; Robot Coupe equipment is not needed
Dry batch	Approximately 5,015 g / 11.06 lb; 37 Town measuring cups	Finished yield	Approximately 11,340-11,794 g / 25-26 lb
Serving size	8 oz / 227 g	Expected portions	Approximately 50-52
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Long-grain brown rice, dry	2,900 g	21 Town cups; 15 3/4 standard cups
White quinoa, dry	2,115 g	16 Town cups; 12 standard cups
Cool potable water	6,565 g	37 Town cups; 6 qt plus 3 3/4 cups
Canola oil	190 g	Approximately 3/4 cup plus 2 tbsp
Kosher salt	95 g	Approximately 6 tbsp plus 2 tsp

Preparation

1. Rinse the brown rice under cold running water until the water runs mostly clear; drain thoroughly.
2. Rinse the quinoa under cold running water until the water runs completely clear; drain thoroughly.
3. Using only the 6-ounce measuring cup supplied with the Town cooker, measure 21 level cups brown rice and 16 level cups quinoa.
4. Place both drained grains in the Town rice pot. Add 37 level Town cups water, the canola oil, and the salt; stir gently and level the grain.
5. Verify the grain and liquid remain at or below the maximum-capacity mark. Wipe the pot exterior completely clean and dry.

Equipment Settings

Setting	Specification
Equipment	Town 57137 RiceMaster electric rice cooker and warmer
Rated dry-grain capacity	37 Town measuring cups; 6 oz each
Electrical rating	120V / 1800W
Control	Automatic cook-to-hold cycle
Expected cook time	Approximately 43 minutes
Covered cure	10 minutes after the cooker switches to hold

Production Procedure

1. Confirm the heating plate, temperature sensor, and rice-pot exterior are clean, dry, and free of debris.
2. Set the loaded rice pot into the cooker and rotate it gently to establish full contact with the heating plate.

3. Close the lid, press the power button, and press the cook button to begin one automatic cycle.
4. At approximately 15 minutes, open the lid carefully away from the face and stir from the bottom with the sanitized rice paddle; re-cover immediately.
5. Repeat the careful bottom-to-top stir at approximately 30 minutes and re-cover immediately.
6. When the cooker switches to hold, leave the lid closed for a 10-minute cure.
7. Fluff gently, verify that the brown rice is tender and the quinoa is open and fluffy, then transfer to a sanitized service pan or begin the approved hold.

Quality Standard

- Brown rice is tender but retains its shape.
- Quinoa is fluffy with visible separated grains.
- The blend is moist without being wet, sticky, or mushy.
- Brown rice and quinoa are evenly distributed.

Portion and Bowl Build

Component	Portion	Visual standard
Quinoa and brown rice	8 oz / 227 g	Level base covering the bottom of the bowl

Place the grain blend in the bowl first and spread it evenly to the edges before arranging toppings.

Yield and Cost Controls

- Target finished yield: 400-416 oz.; approximately 50-52 portions at 8 oz.
- Portion cost formula: total batch ingredient cost divided by the actual number of 8 oz portions.
- Weigh the finished batch after resting; divide the actual ounce yield by 8 for the exact portion count.
- Run three validation cycles and record dry-grain weight, finished yield, cook time, and texture. Adjust water only after validation and never exceed the maximum-capacity mark.

Allergen Controls

- Use quinoa, rice, oil, and salt approved through the It's Thyme allergen-control program.
- Verify that the quinoa and rice are certified gluten-free or covered by approved supplier documentation.
- Do not add stock base, bouillon, margarine, butter, or seasoning blends.
- Use a dedicated, cleaned, and sanitized Town pot, measuring cup, strainers, rice paddle, and service pan.

Holding and Storage

- Cure covered for 10 minutes, then use the Town hold mode for no more than two hours; maintain the grain at 135°F or above.
- For cooling, spread in shallow pans and cool from 135°F to 70°F within two hours, then to 41°F or below within four additional hours.
- Store at 41°F or below and use within four days.
- Reheat rapidly to 165°F before hot holding.

Shredded Kale

IT'S THYME • Build Your Own base; Green Devil Delight

Production standard			
Cooking equipment	None; served raw	Prep equipment	Robot Coupe CL50 with 4 mm slicing disc
Raw batch	6 lb / 2,722 g	Prepared yield	Approximately 5 lb / 2,268 g
Serving size	3 oz / 85 g	Expected portions	Approximately 26
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh green curly kale	2,722 g	6 lb as purchased

Preparation

1. Remove twist ties, damaged leaves, and all tough center stems.
2. Wash the whole leaves according to the approved produce-washing procedure.
3. Spin or air-dry until no surface water remains.
4. Cut large leaves into sections that feed safely through the CL50 hopper.

Equipment Settings

Setting	Specification
Machine	Robot Coupe CL50
Blade	4 mm slicing disc
Feed method	Light, even pressure

Production Procedure

1. Assemble the sanitized CL50 with the 4 mm slicing disc.
2. Feed the dry kale leaves in loose batches; do not compress them into a dense plug.
3. Inspect the finished shreds and hand-cut any oversized pieces.
4. Transfer immediately to a clean, dry, labeled food-storage container.

Quality Standard

- Narrow, even ribbons approximately 4 mm wide
- Deep green color with no yellow or damaged pieces
- Dry, crisp leaves without crushed or wet clumps
- No tough stems in the finished product

Portion and Bowl Build

Component	Portion	Visual standard
Shredded kale base	3 oz / 85 g	Loose, evenly spread bed with visible volume

Do not compress the kale when portioning; distribute it to the edge of the bowl before adding toppings.

Yield and Cost Controls

- Initial trim-yield target: 83%.
- Portion cost formula: as-purchased kale cost divided by 26.
- Record as-purchased and finished weights for three batches before locking the purchasing yield.
- Portion by weight, not by packed cup volume.

Allergen Controls

- Source kale through the approved produce program.
- Use the CL50 only after the approved allergen-cleaning and verification procedure.
- Use dedicated, cleaned, and sanitized produce bins, knives, boards, and gloves.

Holding and Storage

- Maintain at 41°F or below.
- Store dry in a covered container lined according to the produce SOP.
- Use within 48 hours for best appearance.
- Discard wilted, slimy, yellowed, or temperature-abused kale.

White Rice

IT'S THYME • Build Your Own base

Production standard			
Cooking equipment	Town 57137 RiceMaster 74-cup cooked / 37-cup raw electric rice cooker and warmer	Prep equipment	Town 6-ounce measuring cup, fine-mesh strainer, and sanitized rice paddle; Robot Coupe equipment is not needed
Dry batch	13 lb / 5,897 g; 37 Town measuring cups	Finished yield	Approximately 27-28 lb / 12,247-12,701 g
Serving size	8 oz / 227 g	Expected portions	Approximately 54-56
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Long-grain white rice, dry	5,897 g	13 lb; 37 Town cups; 27 3/4 standard cups
Cool potable water	6,565 g	37 Town cups; 6 qt plus 3 3/4 standard cups
Canola oil	150 g	Approximately 2/3 cup
Kosher salt	117 g	Approximately 8 tbsp plus 1/2 tsp

Preparation

1. Rinse the rice under cold running water until the water runs mostly clear.
2. Drain thoroughly for five minutes.
3. Using only the 6-ounce measuring cup supplied with the Town cooker, measure 37 level cups rice. Place the drained rice in the Town rice pot; add 37 level Town cups water, the canola oil, and the salt. Stir gently and level the rice.
4. Verify the rice and liquid remain at or below the maximum-capacity mark. Wipe the pot exterior completely clean and dry.

Equipment Settings

Setting	Specification
Equipment	Town 57137 RiceMaster electric rice cooker and warmer
Rated dry-rice capacity	37 Town measuring cups; 6 oz each
Electrical rating	120V / 1800W
Control	Automatic cook-to-hold cycle
Expected cycle	Approximately 43 minutes plus a 10-minute covered cure

Production Procedure

1. Confirm the heating plate, temperature sensor, and rice-pot exterior are clean, dry, and free of debris.
2. Set the loaded rice pot into the cooker and rotate it gently to establish full contact with the heating plate.
3. Close the lid, press the power button, and press the cook button to begin one automatic cycle.
4. At approximately 15 and 30 minutes, open the lid carefully away from the face, stir from the bottom with a sanitized rice paddle, and re-cover immediately.

- When the cooker switches to hold, leave the lid closed for a 10-minute cure. Fluff gently, verify that the rice is tender and separate, then transfer to service or begin the approved hold.

Quality Standard

- Separate, elongated grains
- Tender center without a hard core
- Moist but not sticky or wet
- Clean, lightly seasoned flavor

Portion and Bowl Build

Component	Portion	Visual standard
White rice	8 oz / 227 g	Even base covering the bottom of the bowl

Yield and Cost Controls

- Target finished yield: 432-448 oz.; approximately 54-56 portions at 8 oz.
- Portion cost formula: total batch ingredient cost divided by the actual number of 8 oz portions.
- Weigh the finished batch after the covered cure; record the actual cooked-rice yield by brand.
- Run three validation cycles and record dry-rice weight, finished yield, cycle time, and texture. Adjust water only after validation and never exceed the maximum-capacity mark.

Allergen Controls

- Use rice, oil, and salt approved through the allergen-control program.
- Verify gluten-free supplier documentation for each rice lot.
- Use a dedicated, cleaned, and sanitized Town pot, measuring cup, strainer, rice paddle, and service pan. Do not add stock, bouillon, butter, margarine, or seasoning blends.

Holding and Storage

- Cure covered for 10 minutes, then use the Town hold mode for no more than two hours; maintain the rice at 135°F or above.
- Cool from 135°F to 70°F within two hours and to 41°F within four additional hours.
- Store at 41°F or below for up to four days.
- Reheat rapidly to 165°F before returning to hot holding.

Rosemary-Thyme Red Potatoes

IT'S THYME • *Hawaiian Kalua Thyme; Build Your Own base*

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Robot Coupe R301 for herb seasoning paste
Finished yield	Approximately 17-18 lb	Serving size	8 oz / 227 g
Expected portions	Approximately 34-36	Allergen status	Top 9-free and gluten-free
Raw potato weight	20 lb / 9,072 g		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Red potatoes	9,072 g	20 lb
Canola oil	360 g	Approximately 1 2/3 cups
Fresh rosemary leaves	40 g	Approximately 3/4 cup finely chopped
Fresh thyme leaves	30 g	Approximately 3/4 cup
Granulated garlic	35 g	Approximately 1/4 cup
Kosher salt	80 g	Approximately 1/3 cup
Ground black pepper	15 g	Approximately 2 tbsp

Preparation

1. Wash and scrub the potatoes; remove damaged areas but retain the skins.
2. Cut into uniform 1 1/2-inch pieces.
3. Rinse briefly, drain thoroughly, and dry well.
4. Process the rosemary, thyme, garlic, salt, pepper, and 120 g canola oil in the R301 for 20 seconds.
5. Toss the potatoes with the herb paste and remaining oil until evenly coated.

Equipment Settings

Setting	Specification
Cooking mode	Hot air
Cabinet temperature	400°F
Humidity	0%
Fan speed	Medium-high
Estimated time	25-35 minutes

Production Procedure

1. Preheat the iCombi Pro.
2. Spread potatoes in one layer on roasting and baking trays, no more than 4-5 lb per full-size tray.
3. Roast for 15 minutes.
4. Turn or shake the potatoes to expose new surfaces.
5. Continue roasting until deeply golden and tender; taste and adjust salt only after checking the entire batch.

Quality Standard

- Deep golden exterior with crisp edges
- Tender, creamy center
- Intact red skins
- Even rosemary, thyme, garlic, salt, and pepper coverage
- No steamed texture, scorched herbs, or pooled oil

Portion and Bowl Build

Component	Portion	Visual standard
Rosemary-thyme red potatoes	8 oz / 227 g	6-8 evenly browned pieces, cut sides visible

For Hawaiian Kalua Thyme, place the potatoes at approximately the 10-12 o'clock position.

Yield and Cost Controls

- Finished-yield target: 85-90% of raw potato weight.
- Portion cost formula: total batch ingredient cost divided by actual 8 oz portion count.
- Limit pans to one layer; crowding increases cook loss inconsistency and reduces browning.
- Record finished yield for the first three batches.

Allergen Controls

- Use approved potatoes, oil, herbs, and single-ingredient spices.
- Use 100% canola oil, never blended vegetable oil.
- Verify every spice lot and clean the R301 and oven trays under the allergen SOP.

Holding and Storage

- Hold at 135°F or above; keep loosely covered to preserve texture.
- Cool in shallow layers from 135°F to 70°F within two hours, then to 41°F or below within four additional hours.
- Store at 41°F or below for up to four days.
- Reheat in the iCombi Pro at 375°F, hot air, 0% humidity, until 165°F.

Heirloom Potato Medley

IT'S THYME • Blue Devil's Thyme; Build Your Own base

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Robot Coupe R301 for seasoning paste
Finished yield	Approximately 17-18 lb	Serving size	8 oz / 227 g
Expected portions	Approximately 34-36	Allergen status	Top 9-free and gluten-free
Raw potato weight	20 lb / 9,072 g		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Baby red potatoes	3,175 g	7 lb
Baby gold potatoes	3,175 g	7 lb
Baby purple potatoes	2,722 g	6 lb
Canola oil	360 g	Approximately 1 2/3 cups
Granulated garlic	35 g	Approximately 1/4 cup
Smoked paprika	18 g	Approximately 2 1/2 tbsp
Kosher salt	80 g	Approximately 1/3 cup
Ground black pepper	15 g	Approximately 2 tbsp
Fresh flat-leaf parsley, chopped	120 g	Approximately 2 cups chopped

Preparation

1. Wash and scrub all potatoes; remove damaged areas but retain the skins.
2. Halve small potatoes and quarter larger potatoes to create uniform 1 1/2-inch pieces.
3. Rinse briefly, drain, and dry thoroughly.
4. Process the garlic, paprika, salt, pepper, and 120 g canola oil in the R301 for 15 seconds.
5. Toss the potato medley with the seasoning paste and remaining oil.
6. Reserve the chopped parsley for finishing.

Equipment Settings

Setting	Specification
Cooking mode	Hot air
Cabinet temperature	400°F
Humidity	0%
Fan speed	Medium-high
Estimated time	30-40 minutes

Production Procedure

1. Preheat the iCombi Pro.
2. Spread the potatoes in a single layer on roasting and baking trays.
3. Roast for 18 minutes.
4. Turn the potatoes and rotate trays if needed.
5. Continue roasting until browned and fully tender.
6. Toss gently with chopped parsley immediately before service.

Quality Standard

- Clearly visible red, gold, and purple potato colors
- Crisp browned edges and tender centers
- Even garlic and smoked-paprika seasoning
- Fresh green parsley remains visible
- No gray, broken, or waterlogged potatoes

Portion and Bowl Build

Component	Portion	Visual standard
Heirloom potato medley	8 oz / 227 g	Balanced mix of all three potato colors

For Blue Devil's Thyme, place as the base and ensure each bowl contains red, gold, and purple pieces.

Yield and Cost Controls

- Finished-yield target: 85-90%.
- Portion cost formula: batch ingredient cost divided by actual 8 oz portion count.
- Mix the three potato colors before portioning; do not allow one color to settle at the bottom.
- Record yield and color distribution during the first three production batches.

Allergen Controls

- Use approved potatoes, oil, herbs, and single-ingredient spices.
- Use 100% canola oil.
- Clean and verify the R301, knives, boards, trays, and holding pans before production.

Holding and Storage

- Hold at 135°F or above and keep loosely covered.
- Cool in shallow layers from 135°F to 70°F within two hours, then to 41°F or below within four additional hours.
- Store at 41°F or below for up to four days.
- Reheat at 375°F in hot-air mode until 165°F.

CATEGORY 02

Proteins



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Kalua Style Pork	Shredded Lemon Thyme Garlic Chicken
Golden Burmese Chickpea Tofu	Caribbean Jerk Chicken
Shredded Barbacoa Beef	Chickpea Falafel
Smoky Black Beans	

Kalua Style Pork

IT'S THYME • Hawaiian Kalua Thyme; Build Your Own Bowl protein

Production standard			
Cooking equipment	RATIONAL iVario Pro 2-S; both pans; pressure OFF	Prep equipment	Certified scale, sanitized knife and board, lids, probes
Finished yield	23.5 lb / 10,660 g / 376 oz target	Serving size	4 oz / 113 g
Expected portions	94	Allergen status	Top 9-free and gluten-free
Batch input	1/2 case / 2 shoulders / nominal 36.24 lb	Pork product	USF 1995778; pretrimmed

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Boneless pork shoulder Boston butt, pretrimmed	16,438 g	1/2 case / 2 shoulders; USF 1995778; record actual catch weight
Alea red Hawaiian sea salt, coarse	164 g	Weigh; about 41% of one 14 oz bag
Wright's natural hickory liquid smoke	90 g	6 tbsp; USF 5190475
Chopped/minced garlic in water	110 g	USF 9330671
Water	946 g	1 qt / 4 cups, divided

Preparation

1. Verify the current approved labels and product IDs before starting.
2. Use 1/2 case (2 shoulders) and record each actual raw weight. Product is already trimmed; do not trim or reduce the fat cap.
3. If the catch weight differs from 16,438 g, use pork-weight ratios: salt 1.00%, liquid smoke 0.55%, and garlic 0.67%.
4. Mix the salt, liquid smoke, garlic, and 240 g of the water into a seasoning slurry.
5. Pierce each shoulder 1 inch deep in several places; rub the slurry over all surfaces and into the pierced areas.
6. Cover and refrigerate at 41°F or below for 8-24 hours.
7. Load one shoulder per iVario pan, fat-side up. Split the remaining 706 g water evenly between pans and close both lids.

Equipment Settings

Setting	Specification
Cooking path	Meat > Braise; standard non-pressure process
Pan load	Both 6.5 gal pans; one shoulder per pan
Pressure	OFF; do not select Pressure braise
Browning	None; skip searing
Target core	203°F / 95°C; very tender
Estimated time	6-8 hours; release by core temperature and tenderness

Production Procedure

1. Start both pans on Meat > Braise using the standard non-pressure process.
2. Insert one core probe into the thickest part of each shoulder, avoiding fat pockets; close the lids.
3. Cook until each shoulder reaches 203°F / 95°C core temperature.
4. Verify tenderness: each probe must slide in with almost no resistance. Continue in 20-minute increments when needed.
5. Rest the covered pork for 30 minutes.
6. Strain the pan liquid and remove the surface fat.
7. Hand-pull into coarse strands, removing large pieces of loose rendered fat and connective tissue.
8. Weigh the pork; fold in measured defatted jus to reach a moist 23.5 lb / 10,660 g target with no pooled liquid. Record actual yield.

Quality Standard

- Moist, tender pork that separates into coarse strands
- Savory pork flavor with clean, restrained hickory smoke
- Alea salt and garlic evenly distributed throughout the batch
- No large pieces of fat, cartilage, or connective tissue
- Moist serving texture with no liquid pooling

Portion and Bowl Build

Component	Portion	Visual standard
Kalua-style pork	4 oz / 113 g	Loose, high mound with moist strands facing upward

For Hawaiian Kalua Thyme, place the pork across the front-left third of the bowl. Keep the pork separate from the pineapple and cabbage so each component retains its color and texture. Spoon 1 tbsp hot pork jus over the portion immediately before service.

Yield and Cost Controls

- Batch input: 1/2 case / 2 pretrimmed shoulders; nominal 36.24 lb / 16,438 g raw.
- Target cooked yield: 376 oz / 23.5 lb / 10,660 g (about 65% of nominal raw weight).
- Target portions: 94 portions at 4 oz / 113 g.
- Record actual raw weight, seasoning weights, cooked weight, added jus, finished yield, and portion count.
- Portion cost formula: total batch ingredient cost divided by actual 4 oz portions.
- Use a scale for every serving; do not portion by tongs alone.

Allergen Controls

- Use only USF pork 1995778, USF liquid smoke 5190475, USF garlic 9330671, and the specified Alea red Hawaiian sea salt.
- Verify every current package label and lot through It's Thyme's FARECheck allergen-control program.
- Do not add stock base, soy sauce, Worcestershire sauce, seasoning blends, or barbecue sauce.
- Use dedicated, cleaned, and sanitized equipment and protect the pork from cross-contact through service.

Holding and Storage

- Hold for service at 135°F or above in a covered pan with measured jus.
- Stir gently every 30 minutes and limit hot holding to 4 hours.
- Cool in shallow pans from 135°F to 70°F within 2 hours, then to 41°F or below within 4 additional hours.
- Refrigerate at 41°F or below and use within 4 days.
- Reheat rapidly in the iVario Pro to 165°F within 2 hours before hot holding.

Golden Burmese Chickpea Tofu

IT'S THYME • Thai Thyme; Build Your Own Bowl protein

Production standard			
Cooking equipment	RATIONAL iVario Pro for cooking and dedicated commercial deep fryer for finishing	Prep equipment	1-gallon Waring blender
Finished yield	13.5-14.5 lb / 6,124-6,577 g	Serving size	4 oz / 113 g
Expected portions	54-58	Allergen status	Top 9-free and gluten-free
Prepared batter weight	7,333 g / 16.2 lb before pan and fryer oil		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Chickpea flour	1,200 g	12 cups
Cold water	6,000 g	6 qt plus 1 1/3 cups
Canola oil, divided	300 g	50 g pan coating plus 250 g estimated fryer absorption; approximately 1 1/3 cups total
Kosher salt	75 g	4 tbsp plus 1 tsp
Ground turmeric	30 g	3 tbsp plus 1 tsp
Granulated garlic	20 g	2 tbsp
Ground black pepper	8 g	1 tbsp

Preparation

Complete the approved equipment cleaning and sanitation steps. Verify the dedicated Top 9-free fryer contains clean, filtered canola oil before production.

Equipment Settings

iVario Pro - cook and set the chickpea batter:

Setting	Specification
Cooking mode	Manual simmer
Pan temperature	205°F
Agitation	Continuous scraping with heat-safe paddle
Finished batter temperature	Minimum 190°F
Estimated active cooking time	18-25 minutes

Dedicated commercial deep fryer - crisp and finish the chilled cubes:

Setting	Specification
Frying medium	Clean, filtered canola oil
Oil temperature	350°F
Basket load	One loose layer; no more than one-third full
Oil recovery standard	Return to at least 340°F within 1 minute
Estimated fry time	3-4 minutes

Production Procedure

1. Lightly coat four shallow full-size hotel pans with 50 g of the canola oil. Line the pan bottoms with parchment and oil the parchment.
2. Working in four equal batches, place cold water in the 1-gallon Waring blender first.
3. Add chickpea flour, salt, turmeric, granulated garlic, and black pepper.
4. Blend on low for 30 seconds, then on high for 45 seconds, until completely smooth.
5. Pass each batch through a fine-mesh strainer directly into a sanitized container.
6. Whisk all batches together before transferring the batter to the iVario Pro.
7. Preheat the iVario Pro to 205°F.
8. Add the batter and cook while scraping the bottom and corners continuously.
9. When the batter begins to thicken, reduce the pan setting to 195°F.
10. Continue stirring until the mixture is glossy, very thick, holds a clean channel for 3 seconds, and reaches at least 190°F.
11. Immediately divide the mixture evenly among the prepared pans to a uniform depth of 1 1/4 inches.
12. Smooth the tops with an oiled offset spatula.
13. Cool uncovered in shallow pans using the facility's approved rapid-cooling equipment. Verify 135°F to 70°F within 2 hours and 70°F to 41°F or below within 4 additional hours; then cover. Chill at least 4 hours before cutting.
14. Unmold and cut into 1-inch cubes. Target 18-20 g per cube.
15. Preheat the dedicated deep fryer to 350°F with clean, filtered canola oil. Position a draining rack over a sheet pan beside the fryer.
16. Working in small batches, place chilled, dry-surfaced cubes in the fryer basket in one loose layer, filling the basket no more than one-third full.
17. Lower the basket gently and fry for 3-4 minutes. Agitate the basket after 60 seconds to prevent sticking and maintain the oil between 340°F and 350°F.
18. Lift the basket and drain over the fryer for 20 seconds, then transfer the cubes to the rack in a single layer; do not stack.
19. Verify a deep-golden exterior, intact edges, and an internal temperature of at least 165°F before service or hot holding.
20. Apply Sweet Thai Chili Glaze only during bowl assembly so the crust remains intact.

Quality Standard

- Clean 1-inch cubes with intact edges
- Deep golden exterior with a tender, custard-like center
- Mild chickpea flavor with warm turmeric color
- No raw-flour taste, gummy center, scorching, or excess surface oil

Portion and Bowl Build

Component	Portion	Visual standard
Golden Burmese chickpea tofu	4 oz / 113 g	6 uniform cubes, golden surfaces facing upward

For Thai Thyme, place the tofu in the center of the bowl as the focal protein. Drizzle the separately prepared Sweet Thai Chili Glaze across the cubes in a narrow zigzag; do not flood the grain base.

Yield and Cost Controls

- Target finished yield: 224 oz / 14 lb
- Target portions: 56 portions at 4 oz
- Portion cost formula: total batch ingredient cost divided by actual 4 oz portions
- Weigh the chilled cut cubes before frying and a representative drained batch after frying; record the usable cube count and actual oil pickup.
- Standardize each serving at 6 cubes or 4 oz, whichever reaches 4 oz first; correct cube size in the next batch when counts consistently differ.
- The complete \$11.89 bowl has a maximum ingredient-cost target of \$3.57. Include allocated fryer-oil usage and validate the 250 g absorption allowance before locking the serving cost.

Allergen Controls

- Use chickpea flour, canola oil, and spices approved through It's Thyme's allergen-control program.
- Verify the chickpea-flour milling and packaging statement with every lot.
- Use only single-ingredient spices; do not add curry powder or seasoning blends.
- Prepare and chill in dedicated, cleaned, and sanitized equipment; finish only in the deep fryer reserved for It's Thyme's Top 9-free production.
- Protect the tofu from cross-contact during blending, cooking, chilling, cutting, frying, holding, and service.

Holding and Storage

- Hold finished cubes at 135°F or above for no longer than 30 minutes for best texture.
- Hold in a single layer on a perforated insert or draining rack; keep uncovered during short hot holding to preserve the crust.
- Store unfried slabs or cubes at 41°F or below for up to 4 days.
- Cool fried leftovers rapidly using the two-stage cooling rule and use within 3 days.
- Fry refrigerated, previously unfried cubes at 350°F until crisp and at least 165°F. Do not refry glazed or service-line leftovers.

Shredded Barbacoa Beef

IT'S THYME • *Carnival Caliente; Build Your Own Bowl protein*

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	1-gallon Waring blender and Robot Coupe immersion blender
Finished yield	13-14 lb / 5,897-6,350 g	Serving size	4 oz / 113 g
Expected portions	52-56	Allergen status	Top 9-free and gluten-free
Raw beef weight	20 lb / 9,072 g		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Boneless beef chuck roll, cut into 3 lb pieces	9,072 g	20 lb
Water	1,500 g	6 1/3 cups
Tomato paste	500 g	2 cups
Fresh lime juice	250 g	1 cup plus 1 tbsp
Apple cider vinegar	200 g	3/4 cup plus 1 tbsp
Chopped fresh garlic	160 g	1 1/4 cups chopped garlic
Canola oil	180 g	3/4 cup plus 1 tbsp
Kosher salt	135 g	7 tbsp plus 2 tsp
Ground ancho chile	70 g	3/4 cup
Ground cumin	55 g	6 tbsp
Dried Mexican oregano	25 g	1/3 cup
Ground chipotle chile	20 g	3 tbsp
Ground black pepper	20 g	2 tbsp plus 1 tsp
Bay leaves	6 g	12 leaves
Ground cloves	4 g	2 tsp

Preparation

1. Trim hard exterior fat from the beef and cut it into uniform 3 lb pieces.
2. Add water, tomato paste, lime juice, vinegar, garlic, canola oil, salt, ancho, cumin, oregano, chipotle, black pepper, and cloves to the Waring blender.
3. Blend on high for 60 seconds until completely smooth.
4. Arrange beef in deep hotel pans in a single layer. Pour the sauce evenly over the beef and add the bay leaves.
5. Turn each piece to coat it, cover the pans tightly with foil, and refrigerate for 4-12 hours.
6. Insert the iCombi core probe into the center of the largest beef piece.

Equipment Settings

Setting	Specification
Cooking mode	Combination
Cabinet temperature	275°F
Humidity	80%
Fan speed	Low
Target core temperature	203°F
Estimated time	5-7 hours

Production Procedure

1. Preheat the iCombi Pro to the programmed settings.
2. Load the covered pans and connect the core probe.
3. Cook to 203°F and verify that the probe slides in without resistance.
4. Rest the beef, covered, for 30 minutes.
5. Remove and discard the bay leaves.
6. Transfer the beef to a sanitized pan and shred into coarse strands.
7. Skim excess fat from the cooking liquid.
8. Blend the hot cooking liquid with the Robot Coupe immersion blender until smooth.
9. Fold enough sauce into the beef to coat every strand without leaving pooled liquid.

Quality Standard

- Fork-tender beef in moist, distinct strands
- Deep chile-red color
- Balanced chile, lime, garlic, cumin, and beef flavor
- Moderate smoky warmth without harsh heat
- No large fat pieces, gristle, whole bay leaves, or watery sauce

Portion and Bowl Build

Component	Portion	Visual standard
Shredded barbacoa beef	4 oz / 113 g	Compact, high mound with glossy strands visible

For Carnival Caliente, place the beef across the upper-left third of the bowl. Keep the beef separate from the black beans and pineapple salsa. Finish with 1 tbsp barbacoa sauce over the meat only.

Yield and Cost Controls

- Target finished yield: 216 oz / 13.5 lb
- Target portions: 54 portions at 4 oz
- Portion cost formula: total batch ingredient cost divided by actual 4 oz portions
- Weigh raw trimmed beef, cooked beef before sauce, finished sauced beef, and discarded fat for the first three batches.
- The complete \$11.89 bowl has a maximum ingredient-cost target of \$3.57. Beef is a primary cost driver; lock this 4 oz portion only after actual chuck-roll pricing and yield are entered.
- Portion every serving on a scale and include sauce within the 4 oz weight.

Allergen Controls

- Use beef, tomato paste, vinegar, oil, and single-ingredient spices approved through It's Thyme's allergen-control program.
- Verify every package and lot, especially tomato paste and ground chiles.
- Do not use canned chipotle in adobo, bouillon, stock base, soy sauce, or Worcestershire sauce.
- Prepare with dedicated, cleaned, and sanitized equipment and protect from cross-contact throughout production and service.

Holding and Storage

- Hold at 135°F or above in a covered pan with enough sauce to prevent drying.
- Stir gently every 30 minutes and limit hot holding to 4 hours.
- Cool in shallow pans from 135°F to 70°F within 2 hours, then to 41°F or below within 4 additional hours.
- Refrigerate at 41°F or below and use within 4 days.
- Reheat rapidly in the iCombi Pro to 165°F within 2 hours before hot holding.

Shredded Lemon Thyme Garlic Chicken

IT'S THYME • Bowl Beirut; Build Your Own Bowl protein

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Robot Coupe R301 food processor
Finished yield	14.5-15.5 lb / 6,577-7,031 g	Serving size	4 oz / 113 g
Expected portions	58-62	Allergen status	Top 9-free and gluten-free
Raw chicken weight	20 lb / 9,072 g		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Boneless skinless chicken thighs	9,072 g	20 lb
Fresh lemon juice	400 g	1 2/3 cups
Water	500 g	2 cups plus 2 tbsp
Canola oil	250 g	1 cup plus 2 tbsp
Chopped fresh garlic	180 g	1 1/2 cups chopped garlic
Fresh thyme leaves	60 g	1 1/2 cups loosely packed
Kosher salt	120 g	6 tbsp plus 1 tsp
Fresh lemon zest	25 g	1/3 cup loosely packed
Ground black pepper	18 g	2 tbsp

Preparation

1. Fit the R301 with the standard S blade.
2. Add garlic, thyme, lemon zest, salt, and black pepper. Process until finely minced.
3. Add lemon juice, canola oil, and 100 g water. Process for 30 seconds until emulsified.
4. Toss the chicken thoroughly with the marinade.
5. Cover and refrigerate for 2-8 hours.
6. Arrange the chicken in deep hotel pans no more than two layers deep.
7. Divide the remaining 400 g water among the pans and cover tightly with foil.
8. Insert the iCombi core probe into the thickest chicken thigh in the center of the oven load.

Equipment Settings

Setting	Specification
Cooking mode	Combination
Cabinet temperature	325°F
Humidity	50%
Fan speed	Medium
Target core temperature	180°F
Estimated time	45-65 minutes

Production Procedure

1. Preheat the iCombi Pro to the programmed settings.
2. Load the covered pans and connect the core probe.
3. Cook to 180°F core temperature.
4. Verify at least two additional pieces from separate pans with a calibrated thermometer.
5. Rest the chicken covered for 15 minutes.
6. Strain the pan liquid and remove excess surface fat.
7. Shred the chicken into medium strands with sanitized gloved hands or meat claws.
8. Fold in enough strained pan liquid to keep the chicken moist.
9. Taste before adding any additional salt or lemon.

Quality Standard

- Moist chicken in medium, distinct strands
- Bright lemon aroma with clear fresh thyme and garlic
- Light golden color with green thyme flecks
- Tender texture with no rubbery pieces or large fat deposits
- Moist but not wet; no liquid pooling

Portion and Bowl Build

Component	Portion	Visual standard
Shredded lemon-thyme garlic chicken	4 oz / 113 g	Neat, high mound with thyme flecks and intact strands visible

For Bowl Beirut, place the chicken across the left third of the bowl. Keep it separate from tabbouleh, cucumbers, and hummus. Spoon 1 tbsp warm lemon-thyme pan jus over the chicken immediately before service.

Yield and Cost Controls

- Target finished yield: 240 oz / 15 lb
- Target portions: 60 portions at 4 oz
- Portion cost formula: total batch ingredient cost divided by actual 4 oz portions
- Record raw chicken weight, cooked drained weight, finished weight after adding jus, and pan loss.
- The complete \$11.89 bowl has a maximum ingredient-cost target of \$3.57. Validate thigh pricing, lemon yield, and actual cooked yield before locking the portion cost.
- Include the finishing jus within the 4 oz portion weight.

Allergen Controls

- Use chicken, oil, citrus, herbs, and spices approved through It's Thyme's allergen-control program.
- Use fresh garlic and single-ingredient black pepper; do not add poultry seasoning, stock base, or bouillon.
- Verify every package and lot before production.
- Prepare with dedicated, cleaned, and sanitized equipment and protect from cross-contact during marinating, cooking, shredding, holding, and service.

Holding and Storage

- Hold at 135°F or above in a covered pan with measured pan jus.
- Stir gently every 30 minutes and limit hot holding to 4 hours.
- Cool in shallow pans from 135°F to 70°F within 2 hours, then to 41°F or below within 4 additional hours.
- Refrigerate at 41°F or below and use within 4 days.
- Reheat rapidly in the iCombi Pro to 165°F within 2 hours before hot holding.

Caribbean Jerk Chicken

IT'S THYME • Build Your Own Bowl protein

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Robot Coupe R301 food processor
Finished yield	14.5-15.5 lb / 6,577-7,031 g	Serving size	4 oz / 113 g
Expected portions	58-62	Allergen status	Top 9-free and gluten-free
Raw chicken weight	20 lb / 9,072 g		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Boneless skinless chicken thighs	9,072 g	20 lb
Green onions, trimmed and chopped	500 g	6 cups
Yellow onion, 1-inch dice	600 g	4 cups
Fresh lime juice	400 g	1 2/3 cups
Canola oil	250 g	1 cup plus 2 tbsp
Light brown sugar, packed	250 g	1 1/4 cups
Chopped fresh garlic	180 g	1 1/2 cups chopped garlic
Fresh ginger, peeled and sliced	120 g	1 cup
Scotch bonnet peppers, stemmed	30 g	5 peppers
Fresh thyme leaves	60 g	1 1/2 cups loosely packed
Kosher salt	120 g	6 tbsp plus 1 tsp
Ground allspice	45 g	5 tbsp
Ground black pepper	25 g	3 tbsp
Ground cinnamon	8 g	1 tbsp
Ground nutmeg	8 g	1 tbsp
Ground cloves	5 g	2 1/2 tsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Cooking mode	Combination
Cabinet temperature	400°F
Humidity	30%
Fan speed	Medium-high
Target core temperature	175°F
Estimated time	20-30 minutes

Production Procedure

1. Wear disposable gloves when handling Scotch bonnet peppers. Remove stems but retain the seeds for the standardized heat level.
2. Working in R301-size batches, process green onions, yellow onion, garlic, ginger, Scotch bonnet peppers, and thyme until finely minced.
3. Add lime juice, canola oil, brown sugar, salt, allspice, black pepper, cinnamon, nutmeg, and cloves.
4. Process until a thick, uniform marinade forms.
5. Toss the chicken thoroughly with the marinade.
6. Cover and refrigerate for 4-12 hours.
7. Arrange the chicken in a single layer on lightly oiled RATIONAL granite-enamelled trays.
8. Insert the core probe into the thickest thigh in the center of the oven load.
9. Preheat the iCombi Pro to the programmed settings.
10. Load the trays with one open rack position between heavily loaded levels.
11. Cook to 175°F core temperature.
12. Verify at least two additional thighs from separate trays with a calibrated thermometer.
13. Remove when the edges are darkly caramelized without scorched sugar.
14. Rest for 10 minutes.
15. Slice across the grain into 1/2-inch strips, then cut long strips into 2-inch lengths.
16. Toss the sliced chicken with the captured tray juices.

Quality Standard

- Dark caramelized edges and a moist interior
- Distinct allspice, thyme, ginger, scallion, and Scotch bonnet flavor
- Medium-hot, consistent spice level
- Tender slices with no rubbery texture
- No burnt sugar, bitter spices, or excess oil

Portion and Bowl Build

Component	Portion	Visual standard
Caribbean jerk chicken	4 oz / 113 g	Overlapping strips with the darkest caramelized edges facing upward

Place the chicken as a compact fan across one-third of the grain base. Keep juicy cut surfaces away from cold toppings. Include no more than 1 tbsp captured tray juice in each weighed portion.

Yield and Cost Controls

- Target finished yield: 240 oz / 15 lb
- Target portions: 60 portions at 4 oz
- Portion cost formula: total batch ingredient cost divided by actual 4 oz portions
- Weigh trimmed raw chicken, cooked chicken before slicing, finished chicken after tray juices, and unusable trim.
- The complete \$11.89 bowl has a maximum ingredient-cost target of \$3.57. Validate chicken, fresh-herb, lime, and pepper costs before locking the portion cost.
- Slice against the grain and weigh each serving; do not estimate portions by piece count.

Allergen Controls

- Use chicken, produce, oil, sugar, and single-ingredient spices approved through It's Thyme's allergen-control program.
- Verify every package and lot, especially ground spices.
- Do not use bottled jerk sauce, soy sauce, stock base, or seasoning blends.
- Prepare with dedicated, cleaned, and sanitized equipment and protect from cross-contact during marinating, roasting, slicing, holding, and service.

Holding and Storage

- Hold at 135°F or above in a covered pan with measured tray juices.
- Limit hot holding to 2 hours for best texture and appearance.
- Cool in shallow pans from 135°F to 70°F within 2 hours, then to 41°F or below within 4 additional hours.
- Refrigerate at 41°F or below and use within 4 days.
- Reheat rapidly in the iCombi Pro to 165°F within 2 hours before hot holding.

Chickpea Falafel

IT'S THYME • Bowl Beirut; Build Your Own Bowl protein

Production standard			
Cooking equipment	Dedicated commercial deep fryer	Prep equipment	Robot Coupe R301 food processor
Finished yield	96 falafel at approximately 1 oz each / 2,722 g total	Serving size	4 falafel, 4 oz / 113 g
Expected portions	24	Allergen status	Top 9-free and gluten-free
Dry chickpea weight	1,200 g / 2 lb 10 oz		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Dried chickpeas	1,200 g	6 1/4 cups
Yellow onion, 1-inch dice	500 g	3 1/3 cups
Fresh flat-leaf parsley leaves and tender stems	250 g	6 packed cups
Fresh cilantro leaves and tender stems	200 g	5 packed cups
Chopped fresh garlic	100 g	3/4 cup chopped garlic
Chickpea flour	160 g	1 2/3 cups
Canola oil, estimated fryer absorption	240 g	1 cup plus 2 tbsp estimated absorption; plus enough canola oil to fill the dedicated fryer
Kosher salt	45 g	2 tbsp plus 1 tsp
Ground cumin	35 g	4 tbsp plus 1 tsp
Ground coriander	30 g	4 tbsp
Gluten-free baking powder	25 g	2 tbsp
Ground black pepper	8 g	1 tbsp
Ground cayenne pepper	3 g	1 1/2 tsp
Cold water for soaking	Not retained	As needed

Preparation

Complete the approved produce-preparation, equipment-cleaning, and sanitation steps. Verify the dedicated Top 9-free fryer contains clean, filtered canola oil before production.

Equipment Settings

Setting	Specification
Frying medium	Clean, filtered canola oil
Oil temperature	350°F
Basket load	One loose layer; no more than one-third full
Oil recovery standard	Return to at least 340°F within 1 minute
Estimated fry time	4-5 minutes

Production Procedure

1. Sort and rinse the dried chickpeas.
2. Place in a sanitized container and cover with at least three times their volume of cold water.
3. Soak under refrigeration for 18-24 hours.
4. Drain thoroughly. Do not cook the chickpeas.
5. Spread the drained chickpeas on sanitized sheet pans and allow surface moisture to drain for 10 minutes.
6. Fit the R301 with the standard S blade.
7. Working in small batches, pulse chickpeas, onion, parsley, cilantro, and garlic until the mixture resembles coarse couscous. Do not process into a paste.
8. Combine all processed batches in a sanitized mixing bowl.
9. Add chickpea flour, salt, cumin, coriander, baking powder, black pepper, and cayenne.
10. Mix until evenly distributed, then rest under refrigeration for 30 minutes.
11. Weigh 38 g mixture for each falafel. Form into compact 1 3/4-inch patties approximately 3/4 inch thick.
12. Arrange the formed falafel in a single layer on parchment-lined sheet pans.
13. Chill the formed falafel uncovered for 20-30 minutes to firm before frying.
14. Preheat the dedicated deep fryer to 350°F with clean, filtered canola oil. Position a draining rack over a sheet pan beside the fryer.
15. Fry one chilled test falafel for 4-5 minutes. Verify that it holds its shape, develops a deep-golden crust, and reaches at least 165°F in the center before continuing.
16. Working in small batches, place chilled, dry-surfaced falafel in the fryer basket in one loose layer, filling the basket no more than one-third full.
17. Lower the basket gently and fry for 4-5 minutes.
18. Agitate the basket after 60 seconds to prevent sticking and maintain the oil between 340°F and 350°F.
19. Lift the basket and drain over the fryer for 20 seconds, then transfer the falafel to the rack in a single layer; do not stack.
20. Verify a deep-golden exterior and an internal temperature of at least 165°F. Rest on the rack for 2 minutes before service or hot holding.

Quality Standard

- Deep golden-brown crust on both sides
- Moist, green herb-flecked interior
- Distinct chickpea, parsley, cilantro, garlic, cumin, and coriander flavor
- Patties hold their shape but remain tender
- No raw chickpea flavor, dense paste-like center, crumbling, or excess oil

Portion and Bowl Build

Component	Portion	Visual standard
Chickpea falafel	4 pieces, 4 oz / 113 g	Four evenly browned patties with their best faces upward

For Bowl Beirut, arrange the four falafel in a slightly overlapping arc across the upper-left quadrant. Apply Lebanese Tourné in a narrow zigzag over the falafel immediately before service. Keep tourné off the tabbouleh and cucumbers.

Yield and Cost Controls

- Target finished yield: 96 oz / 6 lb
- Target portions: 24 portions of 4 falafel
- Portion cost formula: total batch ingredient cost divided by 24
- Record soaked chickpea weight, total mixed-batch weight, number of formed pieces, finished fried weight, and actual oil pickup.
- Use a scale for every 38 g raw piece during training. The finished standard is 1 oz per falafel.
- The complete \$11.89 bowl has a maximum ingredient-cost target of \$3.57. Include allocated fryer-oil usage and validate the 240 g absorption allowance before locking the portion cost.

Allergen Controls

- Use dried chickpeas, chickpea flour, baking powder, oil, herbs, and spices approved through It's Thyme's allergen-control program.
- Verify the baking powder is labeled gluten-free and review every package and lot.
- Do not use sesame, tahini, wheat flour, breadcrumbs, or seasoning blends.
- Prepare with dedicated, cleaned, and sanitized equipment; fry only in the deep fryer reserved for It's Thyme's Top 9-free production. Protect from cross-contact during soaking, processing, forming, frying, holding, and service.

Holding and Storage

- Hold at 135°F or above in a single layer for no longer than 30 minutes for best texture.
- Hold on a perforated insert or draining rack and keep uncovered during short hot holding; trapped steam softens the crust.
- Refrigerate uncooked formed falafel at 41°F or below and cook within 24 hours.
- Cool cooked leftovers using the two-stage cooling rule and use within 3 days.
- Re-crisp refrigerated, unglazed falafel in 350°F canola oil for 1-2 minutes, until the center reaches 165°F. Do not re-fry toum-topped or service-line leftovers.

Smoky Black Beans

PRODUCTION RECIPE • PROTEIN

Cooking equipment	RATIONAL iVario Pro; chargrill	Prep equipment	Robot Coupe R301 food processor; Robot Coupe immersion blender
Finished yield	192 oz / 12 lb / 5,443 g	Serving size	8 oz / 227 g
Expected portions	24	Allergen status	Top 9-free and gluten-free
Canned bean basis	2 No. 10 cans; drain, rinse, and standardize to 4,140 g		

Ingredients

INGREDIENT	WEIGHT	PREP MEASURE / SPECIFICATION
Canned black beans, drained and rinsed	4,140 g	2 No. 10 cans; target drained weight
Cold potable water	500 g	2 1/8 cups
Canola oil	80 g	1/3 cup plus 2 tsp
Yellow onion, 1-inch pieces	400 g	Approximately 3 cups
Poblano chile peppers, whole	250 g	Approximately 3 large peppers
Chopped fresh garlic	60 g	Approximately 1/2 cup
Tomato paste	150 g	Approximately 2/3 cup
Smoked paprika	22 g	3 tbsp
Ground cumin	18 g	2 tbsp plus 1 tsp
Dried oregano	6 g	2 tbsp
Kosher salt	35 g	2 tbsp plus 1 tsp
Ground black pepper	6 g	2 1/2 tsp
Fresh lime juice	120 g	1/2 cup
Fresh cilantro leaves and tender stems, chopped	60 g	Approximately 1 1/2 packed cups

Preparation

Complete the approved produce-preparation, equipment-cleaning, and sanitation steps. Verify all canned goods, spices, and seasonings against the current It's Thyme approved-product list before production.

Equipment Settings

SETTING	STANDARD
Equipment	RATIONAL iVario Pro
Chargrill	450-500°F; clean, dedicated grate
iVario sauté setting	300°F; stir continuously during aromatics
Simmer setting	205-210°F; uncovered
Hot hold	135°F or above; covered; stir every 20 minutes

Production Procedure

Verify exact approved items and current lot labels before opening any canned product.

Drain black beans in a sanitized colander, rinse thoroughly with cold water, and allow to drain for 5 minutes.

Weigh exactly 4,140 g drained beans; record actual can yield and reserve the weighed beans.

Preheat the chargrill to 450-500°F and place the whole poblano peppers on the clean, dedicated grate.

Char the peppers on all sides until blistered, then cover in a sanitized pan for 10 minutes; peel, stem, and seed.

Fit the Robot Coupe R301 with the standard S blade and pulse the onion to an even 1/4-inch dice; remove and hold.

Pulse the roasted poblano peppers to a 1/4-inch dice; keep separate from the onion.

Preheat the iVario Pro to the 300°F searing setting and add the canola oil.

Add the onion and sauté for 5-6 minutes until translucent with light edge browning.

Add the diced poblano and chopped fresh garlic; cook 1-2 minutes until fragrant.

Add the tomato paste, smoked paprika, cumin, oregano, black pepper, and 25 g of the kosher salt; cook 2-3 minutes while stirring.

Add the drained beans and 500 g water; fold gently until the seasoning base is evenly distributed.

Bring to a controlled simmer at 205-210°F.

Simmer uncovered for 12-15 minutes, stirring from the bottom every 2-3 minutes to prevent scorching.

Use the Robot Coupe immersion blender for 3-4 short pulses, blending no more than 10% of the beans to create a creamy body while keeping most beans whole.

Continue simmering for 5 minutes until the beans mound softly on a spoon without free liquid.

Remove from heat and fold in the lime juice, chopped cilantro, and remaining 10 g kosher salt.

Taste with a sanitized spoon and confirm balanced smoke, cumin, lime, garlic, and moderate chile flavor.

Weigh and record the finished batch; target 5,443 g / 192 oz and document any yield variance before portion-cost approval.

Transfer immediately to a covered hot-holding pan and hold at 135°F or above.

Quality Standard

- Deep black-purple beans with a glossy red-brown seasoning base
- Mostly whole beans suspended in a lightly creamy body
- Clean charred-poblano and smoked-paprika aroma without harsh bitterness
- Balanced cumin, lime, garlic, cilantro, and moderate chile flavor
- No watery liquid, scorched solids, chalky beans, or heavy oil separation

Portion and Bowl Build

COMPONENT	PORTION	VISUAL STANDARD
Smoky Black Beans	8 oz / 227 g	One level, weighed 8 oz portion; mostly whole beans with a light gloss

For Build Your Own service, place one 8 oz portion in the selected protein area, keep the bowl rim clean, and prevent bean liquid from flooding adjacent toppings.

Yield and Cost Controls

- Target finished yield: 192 oz / 12 lb / 5,443 g
- Target portions: 24 portions at 8 oz / 227 g
- Portion cost formula: total batch ingredient cost divided by actual 8 oz portions
- Record as-purchased canned weight, drained bean weight, finished batch weight, and actual portion count.
- Validate the 4,140 g drained-bean standard against the exact approved canned product before locking nutrition and cost.
- The complete \$12.85 Build Your Own bowl has a maximum ingredient-cost target of \$3.86; validate the 8 oz bean-protein cost before launch.

Allergen Controls

- Use only canned beans, tomato paste, oil, produce, lime juice, and single-ingredient spices approved through It's Thyme's allergen-control program.
- Verify every package and lot is Top 9-free and gluten-free, including canned goods and smoked paprika.
- Do not use stock base, bouillon, soy sauce, bottled seasoning sauce, or preblended taco or chili seasoning.
- Prepare with dedicated, cleaned, and sanitized equipment and protect from cross-contact during draining, charring, cooking, holding, cooling, and service.

Holding and Storage

- Hold at 135°F or above in a covered pan and stir from the bottom every 20 minutes.
- Limit hot holding to 2 hours for best color, texture, and fresh cilantro flavor.
- Cool in shallow pans from 135°F to 70°F within 2 hours, then to 41°F or below within 4 additional hours.
- Refrigerate at 41°F or below and use within 4 days.
- Reheat rapidly in the iVario Pro to 165°F within 2 hours before returning to hot holding.

CATEGORY 03

Hot Toppings



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Chargrilled Hawaiian Pineapple	Poblano Corn
Crisp Island Cabbage	Roasted Broccoli
Roasted Seasonal Vegetables	Cajun Pinto Beans
Cilantro Lime Black Beans	

Chargrilled Hawaiian Pineapple

IT'S THYME • *Hawaiian Kalua Thyme*

Production standard			
Cooking equipment	Gas chargrill	Prep equipment	Robot Coupe R301 food processor
Prepared batch	10 pounds	Finished yield	Approximately 9 pounds
Serving size	2 oz / 57 g	Expected portions	Approximately 72
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh pineapple, peeled and cored	4,536 g	10 lb prepared; approximately 7 qt
Canola oil	120 g	½ cup plus 1 tbsp
Light brown sugar, packed	120 g	½ cup plus 1 tbsp
Fresh lime juice	120 g	½ cup
Fresh ginger, peeled	20 g	Approximately 3 tbsp finely minced
Fresh lime zest	6 g	Approximately 1 tbsp; zest of 3 limes
Kosher salt	8 g	Approximately 1½ tsp
Fresh cilantro leaves	25 g	Approximately 1½ cups loosely packed

Preparation

1. Remove the crown, rind, eyes, and core from the pineapple.
2. Cut the pineapple by hand into uniform wedges approximately ¾ inch thick.
3. Target a raw weight of approximately ¾ ounce per piece. Three grilled pieces should weigh approximately 2 ounces.
4. Drain the pineapple thoroughly and pat the cut surfaces dry.
5. Do not process the pineapple through the CL50; hand-cut wedges provide the best appearance and chargrill performance.
6. Fit the R301 with the standard "S" blade.
7. Add the ginger and lime zest. Process until finely minced.
8. Add the brown sugar, lime juice, salt, and 50 g canola oil.
9. Process for 30-45 seconds, until smooth and emulsified.
10. Transfer the glaze to a labeled, sanitized container and refrigerate at 41°F or below until needed.

The glaze remains clean and is applied only after grilling.

Equipment Settings

Setting	Specification
Equipment	Gas chargrill
Grill-surface temperature	400-425°F
Grill zone	Direct heat
Approximate cook time	4-6 minutes

Production Procedure

1. Preheat the cleaned chargrill to 400-425°F surface temperature.
2. Toss the prepared pineapple with the remaining 70 g canola oil.
3. Arrange the wedges across the grill grates without crowding.
4. Grill for 2-3 minutes without moving.
5. Turn and grill the second side for another 2-3 minutes.
6. Remove when distinct grill marks develop and the pineapple is hot but still firm.
7. Transfer to a sanitized mixing bowl.
8. Add the prepared lime-ginger glaze and chopped cilantro.
9. Toss gently until lightly coated. Do not allow excess glaze to pool.

Quality Standard

- Distinct dark grill marks without burnt sugar
- Bright yellow interior
- Firm, juicy texture
- Balanced sweet, tart, ginger, and lime flavor
- Light cilantro distribution
- No excess liquid in the holding pan

Portion and Bowl Build

Component	Portion	Visual standard
Chargrilled pineapple	2 oz	Approximately 3 uniform pieces

For Hawaiian Kalua Thyme:

1. Place the pineapple at approximately the 1-2 o'clock position, beside the rosemary-thyme potatoes.
2. Turn the darkest grill-marked surface upward.
3. Keep the pineapple separate from the island cabbage so the colors remain distinct.
4. Do not pour leftover glaze into the bowl.

Yield and Cost Controls

- Target finished yield: 144 ounces
- Portions per batch: 72 at 2 ounces
- Portion-cost formula: total batch ingredient cost ÷ 72
- Initial whole-pineapple purchasing estimate: approximately 18.2 pounds as purchased to obtain 10 pounds prepared, using a provisional 55% yield.
- Record actual as-purchased and prepared weights for three production batches before locking the purchasing yield.
- Portion with a scale during training. Once the cut is consistent, three uniform pieces may become the service standard.
- The complete Hawaiian Kalua Thyme bowl must remain below \$3.57 total ingredient cost to stay under 30% at its \$11.89 selling price.

Allergen Controls

- Verify the pineapple, sugar, canola oil, salt, and all produce against the current approved-product list before production.
- Use fresh, single-ingredient ginger and cilantro; do not substitute a seasoning blend.
- Prepare the glaze and pineapple with cleaned, sanitized, dedicated utensils, containers, and Robot Coupe parts.
- Complete the approved allergen-cleaning procedure on the chargrill before production.
- Protect the finished pineapple from cross-contact during glazing, holding, portioning, and service.
- Label the production container "Top 9-Free + Gluten-Free - Chargrilled Hawaiian Pineapple."

Holding and Storage

- Grill in small batches whenever possible.
- Maintain for hot service at 135°F or above.
- For best appearance, limit hot holding to approximately 60 minutes.
- Keep the pan loosely covered so steam does not soften the grill marks.
- Refrigerate unused glaze at 41°F or below and use within four days.
- Cool leftover pineapple promptly from 135°F to 70°F within two hours and to 41°F within four additional hours.
- Use cooled pineapple within three days.

Crisp Island Cabbage

IT'S THYME • *Hawaiian Kalua Thyme; Jerk Chicken Tostone Plate*

Production standard			
Cooking equipment	RATIONAL iVario Pro braising pan	Prep equipment	Robot Coupe CL50 with 2 mm slicing disc and 4 mm julienne disc; Robot Coupe R301 food processor
Finished yield	Approximately 11¼ pounds	Serving size	3 oz / 85 g
Expected portions	Approximately 60	Allergen status	Top 9-free and gluten-free
Raw vegetable weight	11 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Green cabbage, trimmed	2,722 g	6 lb; approximately 8 qt shredded
Red cabbage, trimmed	1,361 g	3 lb; approximately 4 qt shredded
Carrots, peeled	907 g	2 lb; approximately 6 cups julienne
Canola oil	180 g	¾ cup plus 1 tbsp
Fresh ginger, peeled	45 g	Approximately ¼ cup
Fresh garlic, peeled	30 g	Approximately 3 tbsp
Fresh lime juice	180 g	¾ cup
Apple cider vinegar	120 g	½ cup
Light brown sugar, packed	45 g	3 tbsp
Kosher salt	28 g	Approximately 2 tbsp
Ground black pepper	5 g	2 tsp
Fresh cilantro leaves, chopped	75 g	Approximately 2½ cups

Preparation

1. Wash, trim, and quarter the cabbages; remove the cores.
2. Fit the CL50 with the 2 mm slicing disc. Shred the green cabbage and red cabbage separately.
3. Fit the CL50 with the 4 mm julienne disc. Process the peeled carrots.
4. Keep the three vegetables separate and refrigerated at 41°F or below.
5. Fit the R301 with the standard "S" blade.
6. Add the ginger and garlic. Pulse until finely minced.
7. Add the lime juice, apple cider vinegar, brown sugar, salt, black pepper, and 60 g of the canola oil.
8. Process for 30 seconds, until the sugar is dissolved and the dressing is emulsified.
9. Divide the vegetables, remaining oil, and dressing evenly into two production batches. This prevents steaming and protects the crisp texture.

Equipment Settings

Setting	Specification
Equipment	RATIONAL iVario Pro
Mode	Manual searing
Pan temperature	350°F
Batch size	One-half recipe
Approximate cook time	4-5 minutes per batch

Production Procedure

1. Preheat the clean iVario pan to 350°F.
2. Add half of the remaining canola oil and distribute it across the pan.
3. Add half of the green cabbage and carrots. Toss continuously for 2 minutes.
4. Add half of the red cabbage and cook for 1 minute.
5. Add half of the prepared dressing and toss for 1-2 minutes, just until the cabbage is hot and lightly wilted.
6. Transfer immediately to a clean, shallow hotel pan.
7. Repeat with the second batch.
8. Fold the chopped cilantro through the combined cabbage.
9. Taste and adjust only with measured salt from the recipe batch record.

Quality Standard

- Green, purple, and orange colors remain bright and distinct.
- Cabbage is hot and lightly wilted but still crisp.
- Cut size is uniform, with no core pieces.
- Lime, ginger, and mild sweetness are balanced.
- No standing liquid or scorched cabbage is present.

Portion and Bowl Build

Menu use	Portion	Visual standard
Hawaiian Kalua Thyme	3 oz	Loose, colorful mound at 4-5 o'clock
Jerk Chicken Tostone Plate	3 oz	Compact mound beside the tostones

For Hawaiian Kalua Thyme, keep the cabbage separate from the chargrilled pineapple and turn purple strands toward the top of the bowl for color contrast.

Yield and Cost Controls

- Target finished yield: 180 ounces
- Portions per batch: 60 at 3 ounces
- Portion-cost formula: total batch ingredient cost ÷ 60
- Weigh each half-batch after cooking; combined yield should be within 5% of 180 ounces.
- If the cabbage releases standing liquid, review pan temperature and batch loading before changing the formula.
- The complete Hawaiian Kalua Thyme bowl must remain below \$3.57 total ingredient cost to stay under 30% at its \$11.89 selling price.
- The complete \$12.49 Jerk Chicken Tostone Plate must remain below \$3.75 total ingredient cost.

Allergen Controls

- Verify the vinegar, sugar, canola oil, salt, and black pepper against the current approved-product list.
- Use single-ingredient spices and fresh aromatics; do not use slaw dressing or a seasoning blend.
- Clean and sanitize the CL50, R301, iVario pan, utensils, and hotel pans before production.
- Keep red and green cabbage in labeled, covered containers to prevent cross-contact before cooking.
- Protect the finished cabbage during holding and service.
- Label the production container "Top 9-Free + Gluten-Free - Crisp Island Cabbage."

Holding and Storage

- Maintain for hot service at 135°F or above.
- Hold uncovered or vented and use within 45 minutes for the best color and texture.
- Cook in smaller follow-up batches rather than extending the holding time.
- For cooling, spread in shallow pans and cool from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Store at 41°F or below and use within three days.
- Reheat once to 165°F; expect a softer texture after reheating.

Roasted Seasonal Vegetables

IT'S THYME • Blue Devil's Thyme; Caribbean Thyme; Build Your Own

Production standard			
Cooking equipment	RATIONAL iCombi Pro convection oven	Prep equipment	Robot Coupe CL50 with 10 mm slicing disc and 10 × 10 mm dicing kit
Finished yield	Approximately 13½ pounds	Serving size	3 oz / 85 g
Expected portions	Approximately 72	Allergen status	Top 9-free and gluten-free
Raw vegetable weight	15 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Zucchini, trimmed	2,268 g	5 lb; approximately 14 medium
Red bell peppers, seeded	1,814 g	4 lb; approximately 12 large
Broccoli florets	1,814 g	4 lb; approximately 10 qt
Red onion, peeled	907 g	2 lb; approximately 5 medium
Canola oil	300 g	1⅔ cups
Granulated garlic	30 g	Approximately 3 tbsp
Fresh thyme leaves, chopped	15 g	Approximately ½ cup
Kosher salt	50 g	Approximately 3 tbsp plus 1 tsp
Ground black pepper	12 g	Approximately 1 tbsp plus 2 tsp

Preparation

1. Wash and dry all vegetables.
2. Halve the zucchini lengthwise. Fit the CL50 with the 10 mm slicing disc and process into thick half-moons.
3. Cut the red bell peppers by hand into uniform 1-inch squares.
4. Cut the broccoli into uniform 1½-inch florets. Split thick stems so every piece cooks at the same rate.
5. Fit the CL50 with the 10 × 10 mm dicing kit and process the red onion.
6. Combine the granulated garlic, chopped thyme, salt, and black pepper.
7. Divide the vegetables evenly among four full-size RATIONAL roasting and baking trays.
8. Add the canola oil and seasoning mixture. Toss thoroughly.
9. Spread the vegetables in a single layer. Keep each tray at or below 4 pounds of raw vegetables.

Equipment Settings

Setting	Specification
Equipment	RATIONAL iCombi Pro
Mode	Hot air
Cabinet temperature	425°F
Humidity	0%
Fan speed	Medium-high
Approximate cook time	14-18 minutes

Production Procedure

1. Preheat the iCombi Pro to 425°F in hot-air mode at 0% humidity.
2. Load the four trays with open space between levels.
3. Roast for 9 minutes.
4. Toss the vegetables once with a heat-safe spatula and return the trays to the oven.
5. Continue roasting for 5-9 minutes.
6. Remove each tray when the broccoli edges and peppers are browned, the zucchini is tender, and the vegetables still hold their shape.
7. Combine the trays in a clean hotel pan and fold gently for even distribution.
8. Verify seasoning before hot holding.

Quality Standard

- Visible roasted color on the broccoli, peppers, zucchini, and onion
- Bright, distinct vegetable colors
- Tender vegetables that retain their shape and slight bite
- Even garlic, thyme, salt, and pepper distribution
- No steamed texture, excess oil, standing liquid, or scorched onions

Portion and Bowl Build

Menu use	Portion	Visual standard
Blue Devil's Thyme	3 oz	Mixed-color mound with browned surfaces facing up
Caribbean Thyme	3 oz	Place opposite the poblano corn for color balance
Build Your Own	3 oz	One level 3 oz spoodle, drained of excess liquid

Do not pick through the batch for specific vegetables. Every portion should contain zucchini, red pepper, broccoli, and red onion.

Yield and Cost Controls

- Target finished yield: 216 ounces
- Portions per batch: 72 at 3 ounces
- Portion-cost formula: total batch ingredient cost ÷ 72
- Record the combined cooked weight from all four trays. A yield below 205 ounces indicates overcooking or excessive tray loading.
- Use the stated vegetable ratio for purchasing and production; do not substitute a different seasonal vegetable without recipe and NetNutrition revision.
- The complete Blue Devil's Thyme or Caribbean Thyme bowl must remain below \$3.57 total ingredient cost to stay under 30% at its \$11.89 selling price.

Allergen Controls

- Verify the canola oil, granulated garlic, salt, and black pepper against the current approved-product list.
- Use single-ingredient seasonings; do not use a garlic-herb blend.
- Clean and sanitize the CL50, knives, cutting boards, trays, utensils, and iCombi cavity before production.
- Use dedicated, allergen-controlled RATIONAL trays.
- Protect the cooked vegetables from cross-contact during combining, holding, and service.
- Label the production container "Top 9-Free + Gluten-Free - Roasted Seasonal Vegetables."

Holding and Storage

- Maintain for hot service at 135°F or above.
- Hold in a vented pan for no more than 45 minutes for best texture.
- Prepare smaller follow-up batches during service instead of overloading the holding pan.
- For cooling, spread in shallow pans and cool from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Store at 41°F or below and use within four days.
- Reheat uncovered in the iCombi Pro at 375°F and 0% humidity to 165°F; serve promptly.

Cilantro Lime Black Beans

IT'S THYME • Nuvia's Carnival Caliente; Smoky Barbacoa Loaded Fries; Build Your Own

Production standard			
Cooking equipment	RATIONAL iVario Pro braising pan	Prep equipment	Robot Coupe CL50 with 10 × 10 mm dicing kit
Finished yield	Approximately 12 pounds	Serving size	3 oz / 85 g
Expected portions	Approximately 64	Allergen status	Top 9-free and gluten-free
Drained bean weight	9 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned black beans, drained	4,082 g	9 lb drained; 2 No. 10 cans, scaled after draining
Reserved black-bean liquid	340 g	1½ cups
Yellow onion, peeled	454 g	1 lb; approximately 3 cups diced
Red bell pepper, seeded	454 g	1 lb; approximately 3 cups diced
Canola oil	120 g	½ cup plus 1 tbsp
Fresh garlic, peeled	60 g	Approximately ⅓ cup plus 1 tbsp
Ground cumin	24 g	Approximately 4 tbsp
Smoked paprika	18 g	Approximately 3 tbsp
Dried oregano	8 g	Approximately 2 tbsp plus 2 tsp
Kosher salt	35 g	Approximately 2 tbsp plus 1 tsp
Ground black pepper	6 g	Approximately 1 tbsp
Fresh lime juice	180 g	¾ cup
Fresh cilantro leaves, chopped	100 g	Approximately 4 cups lightly packed

Preparation

1. Drain the black beans over a sanitized container and reserve 340 g of the bean liquid.
2. Scale the drained beans to exactly 4,082 g. Rinse briefly and drain well.
3. Fit the CL50 with the 10 × 10 mm dicing kit.
4. Dice the onion and red bell pepper separately.
5. Mince the garlic finely.
6. Combine the cumin, smoked paprika, oregano, salt, and black pepper in a small labeled container.
7. Juice the limes and chop the cilantro. Hold both refrigerated for finishing.

Equipment Settings

Stage	iVario mode	Temperature	Approximate time
Aromatic sauté	Manual searing	320°F	5-6 minutes
Bean simmer	Manual cooking	205°F	12-15 minutes

Production Procedure

1. Preheat the iVario Pro to 320°F in manual searing mode.
2. Add the canola oil, onion, and red bell pepper. Sauté for 4-5 minutes, until the onion is translucent and the pepper is lightly browned.
3. Add the garlic and measured spice mixture. Stir for 45 seconds.
4. Add the drained black beans and reserved bean liquid.
5. Change the pan setting to 205°F.
6. Simmer uncovered for 12-15 minutes, folding gently every 3-4 minutes.
7. Cook until the liquid lightly coats the beans but does not pool.
8. Turn off the heat. Fold in the lime juice and chopped cilantro.
9. Verify seasoning and transfer immediately to hot holding.

Quality Standard

- Beans remain whole and creamy inside.
- Lightly thickened liquid clings to the beans.
- Cilantro remains green and visible.
- Lime, cumin, mild smoke, and natural bean flavor are balanced.
- No broken-bean paste, scorched spices, or watery liquid is present.

Portion and Bowl Build

Menu use	Portion	Visual standard
Nuvia's Carnival Caliente	3 oz	Neat mound at approximately 12-1 o'clock
Smoky Barbacoa Loaded Fries	3 oz	Distribute in a narrow band across the fries
Build Your Own	3 oz	One level 3 oz spoodle

Drain the spoodle against the side of the holding pan before portioning. The beans should be moist, not soupy.

Yield and Cost Controls

- Target finished yield: 192 ounces
- Portions per batch: 64 at 3 ounces
- Portion-cost formula: total batch ingredient cost ÷ 64
- Always scale the drained beans; can and supplier yields vary.
- If the finished yield exceeds 198 ounces, continue simmering briefly before adding lime and cilantro.
- The complete Nuvia's Carnival Caliente bowl must remain below \$3.57 total ingredient cost.
- The complete \$13.49 Smoky Barbacoa Loaded Fries must remain below \$4.05 total ingredient cost.

Allergen Controls

- Verify the canned black beans, canola oil, dried spices, and all produce against the current approved-product list.
- Do not use bouillon, stock base, canned seasoned beans, or a commercial taco-seasoning blend.
- Clean and sanitize the CL50, iVario pan, utensils, and hotel pans before production.
- Open cans with a cleaned and sanitized allergen-controlled can opener.
- Protect the finished beans from cross-contact during hot holding and service.
- Label the production container "Top 9-Free + Gluten-Free - Cilantro-Lime Black Beans."

Holding and Storage

- Maintain for hot service at 135°F or above; stir gently every 20 minutes and add no unmeasured liquid.
- Use within four hours of hot holding for best color and flavor.
- For cooling, divide into shallow pans and cool from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Store at 41°F or below for up to four days; reheat rapidly in the iVario Pro to 165°F before returning to hot holding.

Poblano Corn

IT'S THYME • Nuvia's Carnival Caliente; Caribbean Thyme; Smoky Barbacoa Loaded Fries; Build Your Own

Production standard			
Cooking equipment	RATIONAL iVario Pro braising pan	Prep equipment	Robot Coupe CL50 with 10 × 10 mm dicing kit
Finished yield	Approximately 13½ pounds	Serving size	3 oz / 85 g
Expected portions	Approximately 72	Allergen status	Top 9-free and gluten-free
Raw corn weight	10 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Frozen sweet corn kernels, thawed and drained	4,536 g	10 lb; approximately 7 qt
Fresh poblano peppers, seeded	1,361 g	3 lb; approximately 14 large
Red onion, peeled	681 g	1½ lb; approximately 4½ cups diced
Canola oil	220 g	1 cup
Fresh garlic, peeled	45 g	Approximately ¼ cup
Ground cumin	18 g	Approximately 3 tbsp
Smoked paprika	12 g	Approximately 2 tbsp
Kosher salt	40 g	Approximately 2 tbsp plus 2 tsp
Ground black pepper	8 g	Approximately 1 tbsp plus 1 tsp
Fresh lime juice	180 g	¾ cup
Fresh cilantro leaves, chopped	100 g	Approximately 4 cups lightly packed

Preparation

1. Thaw the corn under refrigeration in perforated pans set over drain pans.
2. Drain thoroughly and spread on clean towels or lined sheet pans. The corn must be dry before searing.
3. Wash, halve, seed, and trim the poblano peppers.
4. Fit the CL50 with the 10 × 10 mm dicing kit. Dice the poblanos and red onion separately.
5. Mince the garlic finely.
6. Combine the cumin, smoked paprika, salt, and black pepper in a small labeled container.
7. Divide the corn, poblanos, onion, canola oil, garlic, and seasonings evenly into two production batches.
8. Hold the lime juice and cilantro refrigerated for finishing.

Equipment Settings

Setting	Specification
Equipment	RATIONAL iVario Pro
Mode	Manual searing
Pan temperature	400°F
Batch size	One-half recipe
Approximate cook time	9-10 minutes per batch

Production Procedure

1. Preheat the clean iVario pan to 400°F.
2. Add half of the canola oil, followed immediately by half of the corn.
3. Spread the corn in an even layer and leave undisturbed for 2 minutes.
4. Toss and continue searing for another 2 minutes, until blistered spots appear.
5. Add half of the poblano peppers and red onion. Sear for 3-4 minutes, tossing only as needed.
6. Add half of the garlic and spice mixture. Cook for 45 seconds.
7. Transfer the first batch to a clean hotel pan and repeat with the second batch.
8. Fold the lime juice and cilantro into the combined hot corn.
9. Verify that the finished mixture is dry enough to mound before transferring to hot holding.

Quality Standard

- Corn has visible dark blistered spots and remains juicy.
- Poblano and red onion pieces are tender-crisp and evenly sized.
- Cilantro remains green and lime flavor is fresh.
- Mild poblano heat, cumin, and smoke are balanced.
- No standing liquid, scorched garlic, or steamed texture is present.

Portion and Bowl Build

Menu use	Portion	Visual standard
Nuvia's Carnival Caliente	3 oz	Mound at approximately 2-3 o'clock
Caribbean Thyme	3 oz	Place opposite the roasted seasonal vegetables
Smoky Barbacoa Loaded Fries	3 oz	Distribute evenly across the fries
Build Your Own	3 oz	One level 3 oz spoodle

Turn visible blistered corn and green poblano pieces upward. Do not include liquid from the bottom of the holding pan.

Yield and Cost Controls

- Target finished yield: 216 ounces
- Portions per batch: 72 at 3 ounces
- Portion-cost formula: total batch ingredient cost ÷ 72
- Dry the thawed corn and maintain two-batch production; wet corn or an overloaded pan will reduce browning.
- Record the cooked yield before adding unmeasured liquid or seasoning.
- The complete Nuvia's Carnival Caliente or Caribbean Thyme bowl must remain below \$3.57 total ingredient cost.
- The complete \$13.49 Smoky Barbacoa Loaded Fries must remain below \$4.05 total ingredient cost.

Allergen Controls

- Verify the frozen corn, canola oil, dried spices, and all produce against the current approved-product list.
- Purchase plain frozen corn with no butter, sauce, or seasoning.
- Do not use a commercial fajita, taco, or chili seasoning blend.
- Clean and sanitize the CL50, iVario pan, utensils, and hotel pans before production.
- Protect the cooked topping from cross-contact during finishing, holding, and service.
- Label the production container "Top 9-Free + Gluten-Free - Poblano Corn."

Holding and Storage

- Maintain for hot service at 135°F or above.
- Hold uncovered or vented for no more than 45 minutes for best color and texture.
- Prepare smaller follow-up batches during service.
- For cooling, spread in shallow pans and cool from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Store at 41°F or below and use within four days.
- Reheat uncovered in the iCombi Pro at 375°F and 0% humidity to 165°F.

Roasted Broccoli

IT'S THYME • *Green Devil Delight*

Production standard			
Cooking equipment	RATIONAL iCombi Pro convection oven	Prep equipment	Robot Coupe R301 food processor
Finished yield	Approximately 12 pounds	Serving size	3 oz / 85 g
Expected portions	Approximately 64	Allergen status	Top 9-free and gluten-free
Raw broccoli weight	15 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh broccoli florets	6,804 g	15 lb; approximately 37 qt
Canola oil	300 g	1⅔ cups
Granulated garlic	30 g	Approximately 3 tbsp
Kosher salt	55 g	Approximately 3 tbsp plus 2 tsp
Ground black pepper	15 g	Approximately 2 tbsp
Fresh lemon juice	180 g	¾ cup
Fresh lemon zest	12 g	Approximately 2 tbsp; zest of 6 lemons

Preparation

1. Wash and drain the broccoli thoroughly.
2. Cut by hand into uniform 1½-inch florets. Split thick stems lengthwise; retain tender peeled stems cut to the same size.
3. Fit the R301 with the standard "S" blade.
4. Add the lemon juice, lemon zest, and 60 g of the canola oil. Process for 20 seconds and reserve under refrigeration.
5. Combine the granulated garlic, salt, and black pepper.
6. Divide the broccoli among four full-size RATIONAL roasting and baking trays.
7. Add the remaining 240 g canola oil and the seasoning mixture. Toss thoroughly.
8. Spread in a single layer with the flat cut surfaces touching the trays where practical.

Equipment Settings

Setting	Specification
Equipment	RATIONAL iCombi Pro
Mode	Hot air
Cabinet temperature	425°F
Humidity	0%
Fan speed	Medium-high
Approximate cook time	15-19 minutes

Production Procedure

1. Preheat the iCombi Pro to 425°F in hot-air mode at 0% humidity.
2. Load the trays with open space between levels.
3. Roast for 10 minutes.
4. Toss the broccoli once and return it to the oven.
5. Continue roasting for 5-9 minutes, until the crowns are browned and the stems are tender-crisp.
6. Remove each tray as it reaches the quality standard.
7. Transfer the broccoli to a clean hotel pan.
8. Drizzle with the reserved lemon mixture and fold gently to coat without breaking the florets.
9. Transfer immediately to hot holding.

Quality Standard

- Deep green florets with browned, crisp edges
- Tender-crisp stems and intact crowns
- Bright lemon finish with balanced garlic, salt, and pepper
- No yellowed florets, scorched seasoning, excess oil, or wet steamed texture

Portion and Bowl Build

Component	Portion	Visual standard
Roasted broccoli	3 oz	4-6 florets, depending on size

For Green Devil Delight:

1. Place the broccoli at approximately the 11-1 o'clock position.
2. Turn the green crowns and most browned edges upward.
3. Keep the broccoli separate from the pickled red cabbage to preserve color contrast.
4. Use the scale during training; floret count is a visual check, not the controlling portion.

Yield and Cost Controls

- Target finished yield: 192 ounces
- Portions per batch: 64 at 3 ounces
- Portion-cost formula: total batch ingredient cost ÷ 64
- Maintain a maximum raw load of approximately 3¾ pounds per tray.
- Record finished yield from each tray. Excessive shrinkage indicates overcooking.
- The complete Green Devil Delight bowl must remain below \$3.57 total ingredient cost to stay under 30% at its \$11.89 selling price.

Allergen Controls

- Verify the canola oil, granulated garlic, salt, and black pepper against the current approved-product list.
- Use single-ingredient granulated garlic, not a garlic seasoning blend.
- Clean and sanitize the R301, knives, cutting boards, trays, utensils, and iCombi cavity before production.
- Use dedicated, allergen-controlled RATIONAL trays.
- Protect the roasted broccoli from cross-contact during finishing, holding, and service.
- Label the production container "Top 9-Free + Gluten-Free - Roasted Broccoli."

Holding and Storage

- Hot-hold uncovered or vented at 135°F or above for no more than 30 minutes.
- Roast smaller follow-up batches rather than extending the holding time.
- For cooling, spread in shallow pans and cool from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Store at 41°F or below for up to three days; reheat uncovered in the iCombi Pro at 375°F and 0% humidity to 165°F, then serve promptly.

Cajun Pinto Beans

IT'S THYME • Blue Devil's Thyme; Build Your Own

Production standard			
Cooking equipment	RATIONAL iVario Pro braising pan	Prep equipment	Robot Coupe CL50 with 10 × 10 mm dicing kit
Finished yield	Approximately 12 pounds	Serving size	3 oz / 85 g
Expected portions	Approximately 64	Allergen status	Top 9-free and gluten-free
Drained bean weight	9 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned pinto beans, drained	4,082 g	9 lb drained; 2 No. 10 cans, scaled after draining
Reserved pinto-bean liquid	454 g	2 cups
Yellow onion, peeled	454 g	1 lb; approximately 3 cups diced
Green bell pepper, seeded	454 g	1 lb; approximately 3 cups diced
Celery, trimmed	340 g	12 oz; approximately 3 cups diced
Canola oil	120 g	½ cup plus 1 tbsp
Fresh garlic, peeled	60 g	Approximately ⅓ cup plus 1 tbsp
Smoked paprika	24 g	Approximately 3 tbsp plus 2 tsp
Ground cumin	12 g	Approximately 2 tbsp
Dried oregano	8 g	Approximately 2 tbsp plus 2 tsp
Dried thyme	6 g	Approximately 2 tbsp
Onion powder	15 g	Approximately 2 tbsp
Granulated garlic	15 g	Approximately 1 tbsp plus 2 tsp
Ground black pepper	8 g	Approximately 1 tbsp plus 1 tsp
Ground cayenne pepper	3 g	Approximately 1½ tsp
Kosher salt	32 g	Approximately 2 tbsp
Apple cider vinegar	120 g	½ cup

Preparation

1. Drain the pinto beans over a sanitized container and reserve 454 g of the bean liquid.
2. Scale the drained beans to exactly 4,082 g. Rinse briefly and drain well.
3. Fit the CL50 with the 10 × 10 mm dicing kit.
4. Dice the onion, green bell pepper, and celery separately.
5. Mince the fresh garlic finely.
6. Combine the smoked paprika, cumin, oregano, thyme, onion powder, granulated garlic, black pepper, cayenne, and salt in a labeled container.
7. Measure the apple cider vinegar and reserve it for finishing.

Equipment Settings

Stage	iVario mode	Temperature	Approximate time
Trinity sauté	Manual searing	320°F	6-7 minutes
Bean simmer	Manual cooking	205°F	15-18 minutes

Production Procedure

1. Preheat the iVario Pro to 320°F in manual searing mode.
2. Add the canola oil, onion, green bell pepper, and celery.
3. Sauté for 5-6 minutes, until the vegetables are tender and lightly browned.
4. Add the fresh garlic and measured spice mixture. Stir for 45 seconds.
5. Add the drained pinto beans and reserved bean liquid.
6. Change the pan setting to 205°F.
7. Simmer uncovered for 15-18 minutes, folding gently every 4 minutes.
8. Cook until the liquid has reduced to a light coating on the beans.
9. Turn off the heat and fold in the apple cider vinegar.
10. Verify seasoning and transfer immediately to hot holding.

Quality Standard

- Pinto beans remain whole with creamy centers.
- Onion, bell pepper, and celery are tender and evenly distributed.
- Sauce lightly coats the beans without pooling.
- Savory Cajun flavor has smoke, herbs, and gentle cayenne warmth.
- No scorched spices, greasy surface, broken-bean paste, or commercial-seasoning taste

Portion and Bowl Build

Menu use	Portion	Visual standard
Blue Devil's Thyme	3 oz	Neat mound beside the heirloom potato medley
Build Your Own	3 oz	One level 3 oz spoodle

Drain the spoodle against the side of the pan before portioning. Keep the beans separate from the lemon-garlic sauce so the component remains visually distinct.

Yield and Cost Controls

- Target finished yield: 192 ounces
- Portions per batch: 64 at 3 ounces
- Portion-cost formula: total batch ingredient cost ÷ 64
- Always scale the drained beans; can and supplier yields vary.
- If the finished batch exceeds 198 ounces, reduce briefly before adding the vinegar.
- The complete Blue Devil's Thyme bowl must remain below \$3.57 total ingredient cost to stay under 30% at its \$11.89 selling price.

Allergen Controls

- Verify the canned pinto beans, vinegar, canola oil, and every single-ingredient spice against the current approved-product list.
- Do not use commercial Cajun seasoning, bouillon, stock base, seasoned beans, or hot sauce.
- Clean and sanitize the CL50, iVario pan, utensils, hotel pans, and can opener before production.
- Store the premeasured spice mixture in a covered, labeled allergen-controlled container.
- Protect the finished beans from cross-contact during holding and service.
- Label the production container "Top 9-Free + Gluten-Free - Cajun Pinto Beans."

Holding and Storage

- Maintain for hot service at 135°F or above.
- Stir gently every 20 minutes and add no unmeasured liquid.
- Use within four hours of hot holding for best flavor and texture.
- For cooling, divide into shallow pans and cool from 135°F to 70°F within two hours, then to 41°F within four additional hours.
- Store at 41°F or below and use within four days.
- Reheat rapidly in the iVario Pro to 165°F before returning to hot holding.

CATEGORY 04

Cold Toppings



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Parsley-Cilantro-Quinoa Tabbouleh	Fresh Lime Wedges
Tahini-Free Lemon Garlic Hummus	Sliced Avocado
Diced Cucumbers	Chickpeas / Garbanzo Beans
Pickled Red Cabbage	Pico de Gallo
Ribbon Carrots	Baby Arugula
Clipped Basil Leaves	Pickled Watermelon Radish
Pickled Onion	Roasted Red Peppers
Pickled Jalapenos	

Parsley-Cilantro-Quinoa Tabbouleh

IT'S THYME • Charbel's Bowl Beirut

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Robot Coupe CL50 with 10 mm dicing set; Robot Coupe R301 food processor
Finished yield	Approximately 6 lb 14 oz / 3.12 kg	Serving size	3 oz / 85 g
Expected portions	36, plus approximately 2 oz production overage	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Dry white quinoa, rinsed	340 g	12 oz / 2 cups
Water	612 g	1 lb 5.6 oz / 2½ cups plus 1 tbsp
Flat-leaf parsley leaves, washed and thoroughly dried	500 g	1 lb 1.6 oz / approximately 8 packed cups finely chopped
Fresh cilantro leaves and tender stems, washed and thoroughly dried	250 g	8.8 oz
Seedless cucumber, 10 mm dice	500 g	1 lb 1.6 oz / approximately 4 cups
Roma tomatoes, seeded and 10 mm diced	450 g	1 lb / approximately 3 cups
Green onions, thinly sliced	150 g	5.3 oz / approximately 1½ cups
Fresh lemon juice, strained	240 g	8.5 oz / 1 cup
Canola oil	120 g	4.2 oz / ½ cup plus 1 tbsp
Fresh garlic, peeled	20 g	0.7 oz / 2 tbsp plus 1 tsp minced
Kosher salt	20 g	0.7 oz / approximately 4 tsp
Ground black pepper	4 g	0.14 oz / approximately 1¾ tsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	RATIONAL iCombi Pro
Selected prep equipment	Robot Coupe CL50 with 10 mm dicing set; Robot Coupe R301 food processor

Production Procedure

1. Preheat the iCombi Pro in steam mode at 212°F, 100% humidity, medium fan.
2. Place the rinsed quinoa and water in a covered 4-inch-deep half hotel pan.
3. Steam for 18 minutes. Keep the pan covered and rest for 5 minutes after cooking.
4. Fluff with a sanitized fork. The grains should be tender and separate, with no standing water.

5. Spread the quinoa no deeper than 2 inches in a sanitized shallow pan and begin rapid cooling immediately.
6. Cool from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 additional hours.
7. Fit the CL50 with the 10 x 10 x 10 mm dicing set. Dice the cucumber.
8. Seed the Roma tomatoes by hand, drain them for 10 minutes, then pass the firm tomato flesh through the same CL50 dicing set.
9. Fit the R301 with the standard "S" blade. Working in small, dry batches, pulse the parsley, cilantro, and garlic with 5-7 one-second pulses. Do not purée or bruise the herbs.
10. Whisk the lemon juice, canola oil, salt, and black pepper until emulsified.
11. Combine the fully cooled quinoa, parsley, cilantro, cucumber, tomato, and green onion in a sanitized mixing bowl.
12. Add the dressing and fold gently until evenly distributed.
13. Cover and refrigerate for at least 30 minutes before service. Fold once more and verify seasoning.

Quality Standard

- Parsley and cilantro are the dominant visual and flavor components.
- Quinoa is tender and separate, not clumped.
- Cucumber remains crisp and the tomato dice are intact.
- Flavor is bright and lemon-forward, with no oily finish.
- No liquid is pooling in the service pan.

Portion and Bowl Build

Component	Portion	Visual standard
Parsley-cilantro-quinoa tabbouleh	3 oz	Form one clean, compact mound with visible cucumber, tomato, herbs, and quinoa

Place the mound against the outer edge of Charbel's Bowl Beirut. Keep it separate from hummus and toum so the herb color remains distinct.

Yield and Cost Controls

- Target serviceable yield: 110 oz.
- Saleable portions: 36 at 3 oz, with 2 oz planned production overage.
- Portion cost formula: total batch ingredient cost ÷ 36.
- Weigh herbs after stems and damaged leaves are removed.
- Drain seeded tomatoes before weighing them into the batch; uncontrolled tomato liquid changes both yield and flavor.
- Record the finished batch weight for the first three productions before locking the recipe yield.

Allergen Controls

- Use quinoa, canola oil, pepper, and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient, facility, or manufacturing changes.
- Process only on dedicated, cleaned, and sanitized equipment.
- Protect against cross-contact during produce washing, cooking, cooling, chopping, mixing, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 3 days for the best color and texture.
- Fold before each service period; do not add accumulated liquid back into the product.
- Discard product that has been temperature-abused, has fermented aroma, or shows wilted herbs and excess liquid.

Tahini-Free Lemon Garlic Hummus

IT'S THYME • Charbel's Bowl Beirut; Crispy Chickpea Falafel Wrap

Production standard			
Cooking equipment	None required	Prep equipment	1-gallon Waring blender; Robot Coupe immersion blender
Finished yield	Approximately 10 lb 1 oz / 4.56 kg	Serving size	2 oz / 57 g
Expected portions	80, plus approximately 1 oz production overage	Allergen status	Top 9-free, sesame-free, and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned garbanzo beans, drained and rinsed	3,000 g	6 lb 10 oz / approximately 18¼ cups
Reserved garbanzo-bean liquid	500 g	1 lb 1.6 oz / 2 cups plus 1 tbsp
Fresh lemon juice, strained	360 g	12.7 oz / 1½ cups
Canola oil	300 g	10.6 oz / approximately 1⅞ cups
Ice water	300 g	10.6 oz / 1¼ cups
Fresh garlic, peeled	60 g	2.1 oz / scant ½ cup
Kosher salt	45 g	1.6 oz / 3 tbsp plus ⅜ tsp
Ground cumin	12 g	0.4 oz / approximately 2 tbsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	1-gallon Waring blender; Robot Coupe immersion blender

Production Procedure

Prepare three equal blender batches. For each batch use:

- 1,000 g drained garbanzo beans
- 167 g reserved bean liquid
- 120 g lemon juice
- 100 g canola oil
- 100 g ice water
- 20 g garlic
- 15 g salt
- 4 g cumin

1. Add the bean liquid, lemon juice, garlic, salt, and cumin to the blender jar. Blend for 20 seconds.
2. Add the garbanzo beans. Begin on low speed, then increase to high.
3. With the blender running, stream in the canola oil.

4. Add the ice water gradually and blend on high for 60-90 seconds, until completely smooth.
5. Stop and scrape the jar only with the motor off. Do not allow the hummus to become hot.
6. Transfer each blender batch to one sanitized container.
7. After all three batches are combined, use the Robot Coupe immersion blender for 20-30 seconds to ensure uniform seasoning and texture.
8. Cover and refrigerate immediately.

Quality Standard

- Exceptionally smooth, glossy, and spoonable
- Bright lemon and fresh garlic flavor
- Mild cumin finish
- No pieces of bean skin or garlic
- No oil separation
- No tahini, sesame seed, sesame oil, or sesame-containing garnish

Portion and Bowl Build

Component	Portion	Visual standard
Tahini-free lemon garlic hummus	2 oz	One smooth round scoop with a shallow spoon swirl on top

For Charbel's Bowl Beirut, place the hummus against the outer edge of the bowl and keep it visually separate from toum. Use the same 2 oz portion in the falafel wrap unless its final build chart specifies a lower spread weight.

Yield and Cost Controls

- Target serviceable yield: 161 oz.
- Saleable portions: 80 at 2 oz, with 1 oz planned production overage.
- Portion cost formula: total batch ingredient cost ÷ 80.
- Weigh canned beans only after draining and rinsing.
- Treat reserved bean liquid as a controlled ingredient; do not replace it with unmeasured water.
- Record the drained yield of each approved canned-bean pack size so purchasing quantities can be locked accurately.

Allergen Controls

- Use canned garbanzo beans, cumin, canola oil, and salt approved through It's Thyme's allergen-control program.
- Verify every can and spice lot for ingredient and manufacturing changes.
- Never use tahini, sesame seed, sesame oil, or a seasoning blend containing sesame.
- Use only dedicated, cleaned, and sanitized blender jars, immersion-blender shafts, containers, scoops, and utensils.
- Suggested label: "Tahini-free; made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 4 days.
- Keep covered directly on the surface to prevent drying.
- Stir only with a clean, sanitized utensil; never return service-line product to the original container.
- Discard for bubbling, fermentation, discoloration, off aroma, or temperature abuse.

Diced Cucumbers

IT'S THYME • Charbel's Bowl Beirut; Kanis' Golden Thai Thyme; Crispy Chickpea Falafel Wrap; Build Your Own

Production standard			
Cooking equipment	None required	Prep equipment	Robot Coupe CL50 with 10 mm dicing set
Finished yield	7 lb 8 oz / 3.40 kg	Serving size	2 oz / 57 g
Expected portions	60	Allergen status	Top 9-free and gluten-free
Prepared cucumber weight	7 lb 8 oz / 3.40 kg		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Seedless English cucumbers, washed and trimmed	3,402 g	7 lb 8 oz prepared; purchase approximately 8 lb

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Robot Coupe CL50 with 10 mm dicing set

Production Procedure

1. Wash the cucumbers under cold potable water and dry them.
2. Remove both ends. Do not peel and do not remove the tender seeds.
3. Fit the CL50 with the 10 x 10 x 10 mm dicing set.
4. Cut cucumbers only as needed to fit the feed opening. Keep the pieces long and square to the blade so the dice remain uniform.
5. Process into a sanitized perforated pan nested over a solid pan.
6. Remove any large end pieces or thin fragments.
7. Refrigerate immediately and allow excess surface liquid to drain before portioning.

Quality Standard

- Uniform 10 mm dice
- Bright green skin and pale green interior
- Crisp, fresh texture
- No shredded pieces, crushed edges, seeds separated from flesh, or accumulated water

Portion and Bowl Build

Component	Portion	Visual standard
Diced cucumbers	2 oz	One neat mound with green skin distributed throughout

Use a scale during training. After utensil calibration, a level approximately 4-fluid-ounce spoodle may be used only if it consistently delivers 2 oz by weight.

Yield and Cost Controls

- Target finished yield: 120 oz.
- Portions per batch: 60 at 2 oz.
- Portion cost formula: cost of cucumber purchased for the batch ÷ 60.
- Target trim yield: at least 93% from seedless English cucumbers.
- Weigh the finished dice after drainage.
- Do not include unusable end pieces in the serviceable yield.

Allergen Controls

- Use cucumbers received and stored under It's Thyme's allergen-control program.
- Prepare only in the designated produce area with dedicated, cleaned, and sanitized CL50 parts, pans, utensils, and gloves.
- Protect against cross-contact during washing, dicing, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below in a perforated pan nested over a solid pan.
- Use within 48 hours; use within 24 hours for best appearance.
- Keep covered and never store in standing liquid.
- Discard pieces that become slimy, translucent, soft, or sour-smelling.

Pickled Red Cabbage

IT'S THYME • *Kanis' Golden Thai Thyme; Green Devil Delight; Southern Thyme; Build Your Own*

Production standard			
Cooking equipment	RATIONAL iVario Pro	Prep equipment	Robot Coupe CL50 with 2 mm slicing disc
Serving size	1.5 oz / 43 g	Expected portions	106, plus approximately 1 oz production overage
Allergen status	Top 9-free and gluten-free	Prepared cabbage weight	10 lb / 4.54 kg
Expected finished drained yield	Approximately 10 lb / 4.54 kg	NetNutrition status	Hold for three-batch retained-brine validation

Ingredients

Ingredient	Production batch weight	Prep-team measurement
Red cabbage, cored and trimmed	4,536 g	10 lb prepared / approximately 5 gallons shredded
Water	2,000 g	4 lb 6.5 oz / 8½ cups
Distilled white vinegar, 5% acidity	2,000 g	4 lb 6.5 oz / 8½ cups
Granulated sugar	600 g	1 lb 5.2 oz / 3 cups
Kosher salt	120 g	4.2 oz / ½ cup plus 1 tsp
Fresh garlic, thinly sliced	40 g	1.4 oz / ¼ cup plus 2 tsp
Whole black peppercorns	10 g	0.35 oz / approximately 1 tbsp
Bay leaves	4 g	Approximately 12 leaves

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	RATIONAL iVario Pro
Selected prep equipment	Robot Coupe CL50 with 2 mm slicing disc

Production Procedure

1. Add the water, vinegar, sugar, salt, garlic, peppercorns, and bay leaves to the clean iVario pan.
2. Heat to 185°F, stirring until the sugar and salt dissolve. Do not reduce the brine.
3. Transfer the brine to sanitized shallow pans and cool rapidly to 41°F or below.
4. Quarter and core the cabbage. Remove damaged outer leaves.
5. Fit the CL50 with the 2 mm slicing disc and shred the cabbage into a sanitized container.
6. Pour the fully chilled brine over the shredded cabbage.
7. Use a sanitized perforated insert or food-safe weight to keep all cabbage submerged.
8. Cover, label, date, and refrigerate for 12-24 hours before service.

9. Before portioning, drain the cabbage for 10 minutes. Do not press or squeeze it.

Quality Standard

- Vivid purple-magenta color
- Crisp, fine shreds
- Balanced sweet-tart flavor
- Garlic and pepper remain background notes
- No raw cabbage harshness, limp texture, or excess brine in the bowl

Portion and Bowl Build

Component	Portion	Visual standard
Pickled red cabbage, drained	1.5 oz	One tall, loose nest with clean strands and no dripping brine

Place the cabbage beside a green or orange component whenever possible to maximize color contrast.

Yield and Cost Controls

- Target serviceable drained yield: 160 oz.
- Saleable portions: 106 at 1.5 oz, with 1 oz planned production overage.
- Portion cost formula: total batch ingredient cost ÷ 106.
- Purchase approximately 11 lb whole red cabbage to obtain 10 lb trimmed and cored product; verify the actual yield over three batches.
- Brine is a controlled production ingredient. Do not reuse it for a second batch.
- Record the finished drained weight after the 24-hour pickle and 10-minute drain.
- Before NetNutrition submission, test three batches and enter the drained edible cabbage weight plus only the measured brine retained after the specified 10-minute drain. Do not submit the full brine as consumed.

Allergen Controls

- Use vinegar, sugar, peppercorns, bay leaves, and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized CL50 parts, iVario tools, pans, weights, and utensils.
- Protect against cross-contact during shredding, brining, draining, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- This is a refrigerated quick pickle, not a shelf-stable canned product.
- Maintain at 41°F or below.
- Use within 7 days, with the preparation day counted as Day 1.
- Keep cabbage submerged in brine during storage; drain only the quantity needed for service.
- Discard for yeast growth, gas, slime, off aroma, or temperature abuse.

Ribbon Carrots

IT'S THYME • *Kanis' Golden Thai Thyme; Green Devil Delight; Build Your Own*

Production standard			
Cooking equipment	None required	Prep equipment	Commercial Y-peeler and salad spinner
Finished yield	5 lb / 2.27 kg	Serving size	1 oz / 28 g
Expected portions	80	Allergen status	Top 9-free and gluten-free
As-purchased carrot target	Approximately 6 lb / 2.72 kg		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Carrot ribbons, finished edible weight	2,268 g	Purchase approximately 6 lb whole carrots; weigh 5 lb finished ribbons

Preparation

1. Wash the carrots under cold potable water.
2. Remove the stem and root ends and peel away the outer skin.
3. Hold each carrot flat on a sanitized cutting board.
4. Draw the Y-peeler from stem end to tip to create long, even ribbons.
5. Rotate the carrot after every 2-3 ribbons. Stop when the firm center becomes too narrow to hold safely.
6. Immerse the ribbons in ice water for 10 minutes to create a natural curl.
7. Drain and spin completely dry in a sanitized salad spinner.
8. Hold in a covered, labeled container at 41°F or below.

The CL50 is not selected for this preparation because a slicing disc does not produce the long, flowing ribbon required for the visual standard.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Commercial Y-peeler and salad spinner

Production Procedure

No cooking is required. Complete the preparation steps above, transfer the finished ingredient to a clean labeled service container, and move it immediately to the specified holding condition.

Quality Standard

- Long, thin ribbons approximately 5-7 inches in length
- Bright orange color
- Crisp texture with a natural curl
- No thick center strips, short chips, broken pieces, or standing water

Portion and Bowl Build

Component	Portion	Visual standard
Ribbon carrots	1 oz	One loose, airy nest with visible curls and height

Do not compress the portion. Place beside purple cabbage or green vegetables for strong color contrast.

Yield and Cost Controls

- Target finished yield: 80 oz.
- Portions per batch: 80 at 1 oz.
- Portion cost formula: cost of carrots purchased for the batch ÷ 80.
- Initial usable-yield target: 83% from whole carrots.
- Carrot centers may be assigned to another documented recipe, but no food-cost credit should be taken until that use is tracked.
- Weigh the ribbons only after spinning dry.

Allergen Controls

- Use carrots received and stored under It's Thyme's allergen-control program.
- Prepare only with dedicated, cleaned, and sanitized peelers, boards, salad spinner, pans, utensils, and gloves.
- Protect against cross-contact during washing, peeling, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 24 hours for the best curl and texture; absolute maximum is 48 hours.
- Store spun dry with a clean, slightly damp food-safe liner above the carrots, not in direct standing water.
- Discard ribbons that become limp, dry-edged, slimy, or sour-smelling.

Clipped Basil Leaves

IT'S THYME • *Kanis' Golden Thai Thyme*

Production standard			
Cooking equipment	None required	Prep equipment	Sanitized herb shears and salad spinner
Finished yield	8 oz / 227 g	Serving size	0.20 oz / 6 g / approximately 6-8 medium leaves
Expected portions	40	Allergen status	Top 9-free and gluten-free
Prepared basil weight	8 oz / 227 g		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh basil leaves	227 g	8 oz usable leaves; purchase approximately 10 oz on stems

Preparation

1. Inspect the basil and discard blackened, bruised, wilted, or insect-damaged leaves.
2. Using sanitized herb shears, clip each leaf at the petiole so the leaf remains whole. Do not cut across the leaf.
3. Wash the leaves gently in cold potable water.
4. Lift the leaves from the water rather than pouring dirty water over them.
5. Spin in small batches at low speed until completely dry.
6. Lay the leaves in a single layer on a sanitized, food-safe liner until all surface moisture is gone.
7. Loosely pack in a shallow covered container. Do not compress.

The R301 and CL50 are not selected because mechanical cutting bruises basil and darkens the edges.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Sanitized herb shears and salad spinner

Production Procedure

No cooking is required. Complete the preparation steps above, transfer the finished ingredient to a clean labeled service container, and move it immediately to the specified holding condition.

Quality Standard

- Whole, bright-green leaves
- Fresh basil aroma
- Leaves are dry, flexible, and unbruised
- No cut edges, black spots, crushed leaves, stems, or surface water

Portion and Bowl Build

Component	Portion	Visual standard
Clipped basil leaves	0.20 oz	6-8 medium whole leaves arranged as a loose green fan

Use a scale to establish the leaf count during training. Leaf count may be used at service only after the team confirms that the approved basil size consistently delivers 0.20 oz.

Yield and Cost Controls

- Target finished yield: 8 oz.
- Portions per batch: 40 at 0.20 oz.
- Portion cost formula: cost of basil purchased for the batch ÷ 40.
- Initial usable-yield target: 80% from basil purchased on stems.
- Weigh basil only after clipping, washing, and drying.
- Do not count damaged leaves or stems in the finished yield.

Allergen Controls

- Receive and store basil under It's Thyme's allergen-control program.
- Use dedicated, cleaned, and sanitized shears, spinner, pans, liners, gloves, and utensils.
- Protect against cross-contact during clipping, washing, drying, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Prepare only the quantity needed for the day and use within 24 hours.
- Keep the leaves dry and loosely covered; do not place ice directly on the basil.
- Discard leaves that become black, translucent, slimy, or wilted.

Pickled Onion

IT'S THYME • *Nuvia's Carnival Caliente; Southern Thyme; Crispy Chickpea Falafel Wrap; Smoky Barbacoa Loaded Fries; Build Your Own*

Production standard			
Cooking equipment	RATIONAL iVario Pro	Prep equipment	Robot Coupe CL50 with 2 mm slicing disc
Serving size	1 oz / 28 g	Expected portions	128
Allergen status	Top 9-free and gluten-free	Prepared onion weight	8 lb / 3.63 kg
Expected finished drained yield	Approximately 8 lb / 3.63 kg	NetNutrition status	Hold for three-batch retained-brine validation

Ingredients

Ingredient	Production batch weight	Prep-team measurement
Red onions, peeled and trimmed	3,629 g	8 lb prepared
Water	1,200 g	2 lb 10.3 oz / 5 cups
Distilled white vinegar, 5% acidity	1,800 g	3 lb 15.5 oz / 7½ cups
Granulated sugar	600 g	1 lb 5.2 oz / 3 cups
Kosher salt	96 g	3.4 oz / 6 tbsp plus 2 tsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	RATIONAL iVario Pro
Selected prep equipment	Robot Coupe CL50 with 2 mm slicing disc

Production Procedure

1. Add the water, vinegar, sugar, and salt to the clean iVario pan.
2. Heat to 185°F, stirring until the sugar and salt completely dissolve.
3. Transfer the brine to sanitized shallow pans and cool rapidly to 41°F or below.
4. Halve the peeled onions from root to stem and remove the core.
5. Fit the CL50 with the 2 mm slicing disc.
6. Feed onion halves flat-side down to produce uniform half-moons.
7. Place the sliced onion in sanitized food-safe containers.
8. Pour the fully chilled brine over the onion.
9. Use a sanitized perforated insert or food-safe weight to keep the onions submerged.
10. Cover, label, date, and refrigerate for at least 12 hours before service.
11. Drain the quantity needed for service for 10 minutes. Do not squeeze.

Quality Standard

- Vivid pink color throughout
- Uniform thin half-moons
- Crisp-tender texture
- Clean sweet-tart flavor without harsh raw-onion bite
- No thick core pieces or dripping brine

Portion and Bowl Build

Component	Portion	Visual standard
Pickled red onion, drained	1 oz	One loose, high nest with distinct pink strands

Keep the onion separate from mango salsa, pico de gallo, and other wet toppings so the color remains sharp.

Yield and Cost Controls

- Target serviceable drained yield: 128 oz.
- Portions per batch: 128 at 1 oz.
- Portion cost formula: total batch ingredient cost ÷ 128.
- Purchase approximately 8 lb 14 oz whole red onions to obtain 8 lb peeled and trimmed; verify the actual yield over three batches.
- Do not reuse brine.
- Weigh the finished drained onions after the 12-hour pickle and 10-minute drain.
- Before NetNutrition submission, test three batches and enter the drained edible onion weight plus only the measured brine retained after the specified 10-minute drain. Do not submit the full brine as consumed.

Allergen Controls

- Use vinegar, sugar, and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized CL50 parts, iVario tools, pans, weights, and utensils.
- Protect against cross-contact during slicing, brining, draining, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- This is a refrigerated quick pickle, not a shelf-stable canned product.
- Maintain at 41°F or below.
- Use within 7 days, with the preparation day counted as Day 1.
- Keep stored onions submerged; drain only the quantity needed for service.
- Discard for gas, yeast growth, slime, off aroma, or temperature abuse.

Pickled Jalapenos

IT'S THYME • Nuvia's Carnival Caliente; Blue Devil's Thyme; Build Your Own

Production standard			
Cooking equipment	RATIONAL iVario Pro	Prep equipment	Robot Coupe CL50 with 3 mm slicing disc
Serving size	0.5 oz / 14 g	Expected portions	160
Allergen status	Top 9-free and gluten-free	Prepared jalapeño weight	5 lb / 2.27 kg
Expected finished drained yield	Approximately 5 lb / 2.27 kg	NetNutrition status	Hold for three-batch retained-brine validation

Ingredients

Ingredient	Production batch weight	Prep-team measurement
Fresh jalapeños, washed and stemmed	2,268 g	5 lb prepared
Water	900 g	1 lb 15.7 oz / 3¾ cups
Distilled white vinegar, 5% acidity	1,350 g	2 lb 15.6 oz / 5⅝ cups
Granulated sugar	300 g	10.6 oz / 1½ cups
Kosher salt	72 g	2.5 oz / 5 tbsp
Fresh garlic, thinly sliced	40 g	1.4 oz / ¼ cup plus 2 tsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	RATIONAL iVario Pro
Selected prep equipment	Robot Coupe CL50 with 3 mm slicing disc

Production Procedure

1. Add the water, vinegar, sugar, salt, and garlic to the clean iVario pan.
2. Heat to 185°F, stirring until the sugar and salt dissolve.
3. Transfer the brine to sanitized shallow pans and cool rapidly to 41°F or below.
4. Wear cut-resistant gloves under disposable gloves. Avoid touching the face or eyes.
5. Remove the jalapeño stems. Retain the seeds for the intended heat level.
6. Fit the CL50 with the 3 mm slicing disc.
7. Process the jalapeños into uniform rings in a sanitized container.
8. Pour the fully chilled brine over the sliced jalapeños.
9. Keep the peppers submerged with a sanitized perforated insert or food-safe weight.
10. Cover, label, date, and refrigerate for at least 12 hours before service.
11. Drain the service quantity for 10 minutes before portioning.

Quality Standard

- Uniform 3 mm rings
- Bright green to olive-green color
- Crisp-tender texture
- Balanced acidity, garlic, salt, and chile heat
- No stems, oversized end pieces, or excess brine in the bowl

Portion and Bowl Build

Component	Portion	Visual standard
Pickled jalapeños, drained	0.5 oz	Approximately 6-8 visible rings arranged in a compact fan

Distribute the rings so the guest can identify the spicy component before eating.

Yield and Cost Controls

- Target serviceable drained yield: 80 oz.
- Portions per batch: 160 at 0.5 oz.
- Portion cost formula: total batch ingredient cost ÷ 160.
- Purchase approximately 5 lb 4 oz whole jalapeños to obtain 5 lb stemmed product.
- Do not remove seeds unless a future approved heat-level revision changes the recipe.
- Do not reuse brine.
- Before NetNutrition submission, test three batches and enter the drained edible jalapeño weight plus only the measured brine retained after the specified 10-minute drain. Do not submit the full brine as consumed.

Allergen Controls

- Use vinegar, sugar, and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized CL50 parts, iVario tools, pans, weights, and utensils.
- Protect against allergen cross-contact and capsaicin transfer during slicing, brining, draining, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- This is a refrigerated quick pickle, not a shelf-stable canned product.
- Maintain at 41°F or below.
- Use within 7 days, with the preparation day counted as Day 1.
- Keep stored peppers submerged; drain only the amount needed for service.
- Discard for gas, yeast growth, slime, off aroma, or temperature abuse.

Fresh Lime Wedges

IT'S THYME • *Nuvia's Carnival Caliente; Hawaiian Kalua Thyme; Jerk Chicken Tostone Plate; finishing garnish*

Production standard			
Cooking equipment	None required	Prep equipment	Sanitized chef's knife and color-coded cutting board
Finished yield	192 wedges	Serving size	1 wedge / one-eighth lime / target 8 g whole wedge
Expected portions	192	Allergen status	Top 9-free and gluten-free
Raw batch count	24 medium Persian limes; target received weight approximately 1,600 g	NetNutrition status	Hold for verified edible pulp weight per wedge

Ingredients

Ingredient	Received batch weight	Prep-team measurement
Fresh Persian limes	Target approximately 1,600 g; record actual	24 medium limes

Preparation

1. Wash and scrub the limes under cold potable water. Remove produce labels.
2. Dry the limes thoroughly.
3. Trim only a very thin slice from each end.
4. Cut each lime lengthwise into two equal halves.
5. Place each half cut-side down and cut lengthwise into four equal wedges.
6. Remove any visible seeds without cutting away usable pulp.
7. Transfer immediately to a shallow covered container and refrigerate.

The Robot Coupe is not selected because hand cutting protects the juice vesicles and produces a clean, recognizable garnish.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Sanitized chef's knife and color-coded cutting board

Production Procedure

No cooking is required. Complete the preparation steps above, transfer the finished ingredient to a clean labeled service container, and move it immediately to the specified holding condition.

Quality Standard

- Eight uniform wedges from each lime
- Bright green peel and juicy pale-green flesh
- Clean cuts with intact pulp
- No dry ends, brown edges, seeds, or crushed wedges

Portion and Bowl Build

Component	Portion	Visual standard
Fresh lime	1 wedge	Place peel-side down at the bowl rim with the cut face visible

The wedge must remain easy for the guest to pick up and squeeze. Do not bury it under a sauce or hot component.

Yield and Cost Controls

- Target yield: 192 wedges from 24 limes.
- Portions per batch: 192 at 1 wedge.
- Portion cost formula: cost of 24 limes ÷ 192.
- Count limes and finished wedges; do not estimate by container volume.
- Sort undersized or damaged limes before production. If a lime cannot produce eight serviceable wedges, record the loss.
- For NetNutrition, weigh the edible pulp and juice from a representative 24-wedge sample, divide by 24, and use that verified edible weight per wedge. Do not enter peel and trim as consumed.

Allergen Controls

- Receive and store limes under It's Thyme's allergen-control program.
- Use a dedicated, cleaned, and sanitized knife, board, pan, gloves, and utensils.
- Protect against cross-contact during washing, cutting, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 24 hours for best appearance and juice; absolute maximum is 48 hours.
- Store covered and dry. Do not hold submerged in water.
- Discard wedges that are dry, brown-edged, slimy, or fermented-smelling.

Sliced Avocado

IT'S THYME • *Green Devil Delight; Southern Thyme; Build Your Own add-on*

Production standard			
Cooking equipment	None required	Prep equipment	Sanitized chef's knife, spoon, and cutting board
Finished yield	7 lb 8 oz / 3.40 kg	Serving size	2 oz / 57 g
Expected portions	60	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Ripe Hass avocado flesh, peeled and pitted	3,270 g	7 lb 3.3 oz prepared / approximately 24 medium avocados
Fresh lime juice, strained	120 g	4.2 oz / ½ cup
Kosher salt	12 g	0.4 oz / approximately 2½ tsp

Preparation

Prepare in three 20-portion sub-batches to control oxidation. For each sub-batch use:

- 1,090 g prepared avocado flesh
- 40 g fresh lime juice
- 4 g kosher salt

1. Select avocados that yield to gentle thumb pressure without feeling hollow or mushy.
2. Wash and dry the whole fruit before cutting.
3. Halve each avocado lengthwise. Remove the pit with a spoon; do not strike the pit with a knife.
4. Peel away the skin and remove any bruised or fibrous areas.
5. Slice the flesh lengthwise into uniform ⅜-inch slices.
6. Place the slices in a shallow sanitized pan.
7. Drizzle with the measured lime juice, sprinkle with salt, and turn gently by hand once. Do not mash.
8. Cover directly on the surface and refrigerate immediately.

The Robot Coupe is not selected because mechanical slicing damages ripe avocado and creates excessive trim loss.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Sanitized chef's knife, spoon, and cutting board

Production Procedure

No cooking is required. Complete the preparation steps above, transfer the finished ingredient to a clean labeled service container, and move it immediately to the specified holding condition.

Quality Standard

- Clean, intact $\frac{3}{8}$ -inch slices
- Bright yellow-green flesh with dark-green outer edges
- Ripe and creamy but firm enough to hold a fan
- Light lime and salt seasoning
- No brown spots, stringy flesh, crushed pieces, or pooled lime juice

Portion and Bowl Build

Component	Portion	Visual standard
Sliced avocado	2 oz	4-5 overlapping slices arranged in a clean fan

Place the fan at the outer edge of the bowl after hot ingredients have been added. Do not place avocado directly against a steaming protein.

Yield and Cost Controls

- Target finished yield: 120 oz.
- Portions per batch: 60 at 2 oz.
- Portion cost formula: total batch ingredient cost $\div$ 60.
- Initial purchasing estimate: approximately 10 lb 10 oz whole Hass avocados to obtain 7 lb 3.3 oz flesh, based on a provisional 68% yield.
- Record whole-fruit and edible-flesh weights for the first three deliveries before locking purchasing quantities.
- Prep only 20 portions at a time; do not create untracked overproduction.
- At the published \$0.99 Build Your Own add-on price, the complete 2 oz portion must remain below \$0.30 ingredient cost to meet the sub-30% target. Reprice or revise the portion before launch if the verified cost exceeds that ceiling.

Allergen Controls

- Receive and store avocado, lime, and salt under It's Thyme's allergen-control program.
- Verify packaged lime juice is not substituted; this recipe uses fresh lime juice only.
- Use dedicated, cleaned, and sanitized knives, spoons, boards, pans, gloves, and utensils.
- Protect against cross-contact during washing, cutting, seasoning, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Prepare in small batches and use within 4 hours.
- Keep film directly on the surface until service.
- Do not mix fresh avocado into an older batch.
- Discard slices that become brown, gray, watery, or mushy.

Chickpeas / Garbanzo Beans

IT'S THYME • Charbel's Bowl Beirut; Green Devil Delight; Build Your Own

Production standard			
Cooking equipment	None required	Prep equipment	Sanitized perforated hotel pan and scale
Finished yield	8 lb / 3.63 kg	Serving size	2 oz / 57 g
Expected portions	64	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned garbanzo beans, drained and rinsed	3,629 g	Weigh 8 lb after rinsing and a 15-minute drain

Preparation

1. Drain the canned garbanzo beans.
2. Rinse under cold potable water until the water runs clear and no foam remains.
3. Drain for 15 minutes in a sanitized perforated pan. Weigh after draining.
4. Remove loose skins and crushed beans.
5. Scale exactly 3,629 g / 8 lb of serviceable beans into a clean, labeled hotel pan.
6. Cover and refrigerate immediately.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Sanitized perforated hotel pan and scale

Production Procedure

No cooking is required. Complete the preparation steps above, transfer the finished ingredient to a clean labeled service container, and move it immediately to the specified holding condition.

Quality Standard

- Whole, intact garbanzo beans
- Beans are tender but not mushy
- Clean chickpea flavor with no added seasoning
- No loose skins, foam, crushed beans, or standing rinse water

Portion and Bowl Build

Component	Portion	Visual standard
Garbanzo beans	2 oz	One compact mound of clean, intact beans

Use a perforated 2 oz spoodle calibrated by weight. Do not add rinse water to the bowl.

Yield and Cost Controls

- Target finished yield: 128 oz.
- Portions per batch: 64 at 2 oz.
- Portion cost formula: total batch ingredient cost ÷ 64.
- Weigh garbanzo beans only after rinsing and a 15-minute drain.
- Track the actual drained yield of each approved can size over three cases.
- Do not count loose skins or damaged beans in the serviceable yield.

Allergen Controls

- Use only canned garbanzo beans approved through It's Thyme's allergen-control program.
- Verify every can and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized strainers, pans, utensils, and gloves.
- Protect against cross-contact during draining, rinsing, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 4 days.
- Keep covered between service periods.
- Discard for fermentation, bubbling, slime, off aroma, or temperature abuse.

Pico de Gallo

IT'S THYME • Blue Devil's Thyme; Build Your Own

Production standard			
Cooking equipment	None required	Prep equipment	Robot Coupe CL50 with 10 mm dicing set; Robot Coupe R301 food processor
Finished yield	10 lb / 4.54 kg	Serving size	2 oz / 57 g
Expected portions	80	Allergen status	Top 9-free and gluten-free
NetNutrition status	Hold for three-batch retained-brine validation		

Ingredients

Ingredient	Production batch weight	Prep-team measurement
Roma tomatoes, seeded, drained, and 10 mm diced	3,117 g	6 lb 14 oz prepared
White onion, peeled and 10 mm diced	600 g	1 lb 5.2 oz / approximately 3¾ cups
Fresh jalapeños, stemmed	200 g	7.1 oz
Fresh cilantro leaves and tender stems, washed and thoroughly dried	180 g	6.3 oz
Fresh lime juice, strained	360 g	12.7 oz / 1½ cups
Fresh garlic, peeled	30 g	1.1 oz / scant ¼ cup minced
Kosher salt	45 g	1.6 oz / 3 tbsp plus ⅜ tsp
Ground black pepper	4 g	0.14 oz / approximately 1¾ tsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Robot Coupe CL50 with 10 mm dicing set; Robot Coupe R301 food processor

Production Procedure

1. Quarter and seed the Roma tomatoes by hand.
2. Place the tomato flesh in a sanitized perforated pan and drain for 15 minutes. Weigh after draining.
3. Fit the CL50 with the 10 x 10 x 10 mm dicing set.
4. Process the firm tomato flesh, followed by the peeled white onion. Keep the two ingredients separate until both have been inspected.
5. Fit the R301 with the standard "S" blade.
6. Add the jalapeños and garlic. Pulse 4-5 times for one second each.
7. Add the dry cilantro and pulse 3-4 additional times. Stop while the cilantro remains visibly chopped rather than puréed.

8. Combine the tomato, onion, jalapeño-garlic-cilantro mixture, lime juice, salt, and black pepper in a sanitized mixing bowl.
9. Fold gently, cover, and refrigerate for 30 minutes before service.

Quality Standard

- Uniform, identifiable tomato and onion dice
- Bright red, white, and green color
- Fresh lime and cilantro flavor with moderate jalapeño heat
- Tomato remains firm
- No large onion pieces, cilantro paste, or excess liquid

Portion and Bowl Build

Component	Portion	Visual standard
Pico de gallo	2 oz	One colorful compact mound with red tomato as the dominant visual

Use a slotted utensil if liquid accumulates. Place pico after hot ingredients so it remains fresh and distinct.

Yield and Cost Controls

- Target finished yield: 160 oz.
- Portions per batch: 80 at 2 oz.
- Portion cost formula: total batch ingredient cost ÷ 80.
- The 3,117 g tomato weight is the seeded and 15-minute-drained weight, not the as-purchased weight.
- Record as-purchased and prepared tomato weights for the first three cases to establish the purchasing yield.
- Do not compensate for unmeasured tomato liquid by adding more salt or lime.

Allergen Controls

- Use pepper and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized CL50 and R301 parts, strainers, bowls, pans, utensils, and gloves.
- Protect against cross-contact during washing, cutting, dicing, mixing, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 48 hours for the best flavor and texture.
- Keep covered and stir gently before service.
- Do not combine a new batch with an older batch.
- Discard for fermentation, gas, slime, off aroma, or temperature abuse.

Baby Arugula

IT'S THYME • Blue Devil's Thyme

Production standard			
Cooking equipment	None required	Prep equipment	Commercial salad spinner
Finished yield	3 lb / 1.36 kg	Serving size	0.75 oz / 21 g
Expected portions	64	Allergen status	Top 9-free and gluten-free
Prepared arugula weight	3 lb / 1.36 kg		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh baby arugula, sorted, washed, and dried	1,361 g	3 lb prepared; purchase approximately 3 lb 4 oz

Preparation

1. Sort the arugula and remove yellow, wilted, slimy, or oversized damaged leaves.
2. Wash in cold potable water, lifting the leaves from the wash water.
3. Spin in small batches until completely dry.
4. Spread briefly on a sanitized food-safe liner to remove any remaining surface moisture.
5. Place loosely in shallow covered containers. Do not compress and do not cut.

Equipment Settings

Setting	Specification
Selected cooking equipment	None required
Selected prep equipment	Commercial salad spinner

Production Procedure

No cooking is required. Complete the preparation steps above, transfer the finished ingredient to a clean labeled service container, and move it immediately to the specified holding condition.

Quality Standard

- Small, whole, deep-green leaves
- Fresh peppery aroma and flavor
- Leaves are crisp, dry, and unwilted
- No yellow leaves, large stems, slime, bruising, or surface water

Portion and Bowl Build

Component	Portion	Visual standard
Baby arugula	0.75 oz	One loose handful with visible height and whole leaves

Place the arugula at the edge of Blue Devil's Thyme after all hot components are added. Keep it away from direct steam and wet sauces.

Yield and Cost Controls

- Target finished yield: 48 oz.
- Portions per batch: 64 at 0.75 oz.
- Portion cost formula: cost of arugula purchased for the batch ÷ 64.
- Initial usable-yield target: 92%.
- Weigh only after sorting, washing, and drying.
- Use a scale during training; a hand-grab portion is acceptable only after each team member demonstrates a consistent 0.75 oz portion.

Allergen Controls

- Receive and store arugula under It's Thyme's allergen-control program.
- Use dedicated, cleaned, and sanitized sinks, spinner baskets, pans, liners, gloves, and utensils.
- Protect against cross-contact during sorting, washing, drying, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 48 hours; same-day use provides the best quality.
- Store dry and loosely covered with a clean food-safe liner.
- Discard leaves that become yellow, wilted, slimy, or sour-smelling.

Pickled Watermelon Radish

IT'S THYME • Build Your Own

Production standard			
Cooking equipment	RATIONAL iVario Pro	Prep equipment	Robot Coupe CL50 with 2 mm slicing disc
Serving size	1 oz / 28 g	Expected portions	80
Allergen status	Top 9-free and gluten-free	Prepared radish weight	5 lb / 2.27 kg
Expected finished drained yield	Approximately 5 lb / 2.27 kg		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Watermelon radishes, washed and trimmed	2,268 g	5 lb prepared
Water	900 g	1 lb 15.7 oz / 3¾ cups
Distilled white vinegar, 5% acidity	1,350 g	2 lb 15.6 oz / 5⅝ cups
Granulated sugar	300 g	10.6 oz / 1½ cups
Kosher salt	72 g	2.5 oz / 5 tbsp
Whole black peppercorns	10 g	0.35 oz / approximately 1 tbsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	RATIONAL iVario Pro
Selected prep equipment	Robot Coupe CL50 with 2 mm slicing disc

Production Procedure

1. Add the water, vinegar, sugar, salt, and peppercorns to the clean iVario pan.
2. Heat to 185°F, stirring until the sugar and salt dissolve.
3. Transfer the brine to sanitized shallow pans and cool rapidly to 41°F or below. A chilled brine preserves the radish color and crispness.
4. Wash the radishes thoroughly and remove the tops, root tips, and damaged areas. Retain clean skin for color contrast.
5. Fit the CL50 with the 2 mm slicing disc.
6. Process the radishes into uniform rounds.
7. Place the slices in sanitized food-safe containers.
8. Pour the fully chilled brine over the slices.
9. Keep the radishes submerged with a sanitized perforated insert or food-safe weight.
10. Cover, label, date, and refrigerate for at least 12 hours before service.
11. Drain the amount needed for service for 10 minutes before portioning.

Quality Standard

- Thin, uniform rounds with vivid pink centers
- Crisp bite and clean sweet-tart flavor
- Slightly translucent edges
- No thick root ends, broken chips, brown spots, or dripping brine

Portion and Bowl Build

Component	Portion	Visual standard
Pickled watermelon radish, drained	1 oz	4-6 overlapping rounds arranged as a visible fan or rosette

Keep the patterned face visible. Do not cover the radish with sauce.

Yield and Cost Controls

- Target serviceable drained yield: 80 oz.
- Portions per batch: 80 at 1 oz.
- Portion cost formula: total batch ingredient cost ÷ 80.
- Purchase approximately 5 lb 8 oz whole watermelon radish to obtain 5 lb trimmed product.
- Do not reuse brine.
- Record the finished drained weight after the 12-hour pickle and 10-minute drain.
- Before NetNutrition submission, test three batches and enter the drained edible radish weight plus only the measured brine retained after the specified 10-minute drain. Do not submit the full brine as consumed.

Allergen Controls

- Use vinegar, sugar, peppercorns, and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized CL50 parts, iVario tools, pans, weights, and utensils.
- Protect against cross-contact during slicing, brining, draining, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- This is a refrigerated quick pickle, not a shelf-stable canned product.
- Maintain at 41°F or below.
- Use within 7 days, with the preparation day counted as Day 1.
- Keep stored radishes submerged; drain only the quantity needed for service.
- Discard for gas, yeast growth, slime, off aroma, or temperature abuse.

Roasted Red Peppers

IT'S THYME • Southern Thyme; Build Your Own

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Chef's knife and shallow roasting trays
Finished yield	7 lb 8 oz / 3.40 kg	Serving size	2 oz / 57 g
Expected portions	60	Allergen status	Top 9-free and gluten-free
Raw pepper weight	Approximately 14 lb / 6.35 kg		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Roasted red bell pepper flesh, peeled and seeded	3,254 g	7 lb 2.8 oz prepared; start with approximately 14 lb whole red bell peppers
Canola oil	120 g	4.2 oz / ½ cup plus 1 tbsp
Kosher salt	24 g	0.85 oz / approximately 5 tsp
Ground black pepper	4 g	0.14 oz / approximately 1¾ tsp

Preparation

Complete the approved washing, trimming, draining, and sanitation steps before beginning production.

Equipment Settings

Setting	Specification
Selected cooking equipment	RATIONAL iCombi Pro
Selected prep equipment	Chef's knife and shallow roasting trays

Production Procedure

1. Wash and dry the whole peppers. Leave the stems and seeds in place during roasting.
2. Arrange the peppers in a single layer on shallow solid roasting trays.
3. Preheat the iCombi Pro in hot-air mode to 475°F, 0% humidity, high fan.
4. Roast for 16-22 minutes, turning once after 10 minutes.
5. Remove when at least 75% of the skin is blistered and blackened and the flesh has softened without collapsing.
6. Transfer immediately to deep sanitized pans and cover tightly for 15 minutes. The trapped steam loosens the skins.
7. Working while the peppers are still warm, remove stems, seeds, membranes, and all blackened skin. Do not rinse the peppers.
8. Strain and reserve clean pepper juices from the pans.
9. Cut the pepper flesh into uniform ½-inch-wide strips.
10. Weigh 3,254 g prepared pepper strips. Toss with canola oil, salt, black pepper, and enough reserved pepper juice to keep the peppers glossy without pooling.
11. Spread no deeper than 2 inches in shallow pans and begin rapid cooling immediately.
12. Cool from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 additional hours.

The iCombi Pro is selected over the chargrill because it produces a more consistent bulk roast, limits active grill labor, and captures usable pepper juice.

Quality Standard

- Bright red, uniform ½-inch strips
- Sweet roasted-pepper flavor with light char aroma
- Tender but intact texture
- Glossy, lightly seasoned surface
- No seeds, membrane, tough skin, bitter black flakes, or pooled oil

Portion and Bowl Build

Component	Portion	Visual standard
Roasted red peppers	2 oz	One folded mound of visible red strips with clean height

Place peppers after hot components are arranged. Keep them separate from pico de gallo and pickled cabbage so each color remains distinct.

Yield and Cost Controls

- Target finished yield: 120 oz.
- Portions per batch: 60 at 2 oz.
- Portion cost formula: total batch ingredient cost ÷ 60.
- Initial target is 3,254 g edible roasted pepper flesh from 6,350 g whole peppers, a provisional 51% roasted edible yield.
- Record as-purchased, roasted-peeled, and final seasoned weights for the first three cases before locking the purchasing yield.
- Do not rinse roasted peppers; rinsing removes flavor and adds uncontrolled water weight.

Allergen Controls

- Use canola oil, pepper, and salt approved through It's Thyme's allergen-control program.
- Verify every package and lot for ingredient and manufacturing changes.
- Use dedicated, cleaned, and sanitized iCombi trays, pans, knives, boards, gloves, strainers, and utensils.
- Protect against cross-contact during washing, roasting, steaming, peeling, cooling, seasoning, holding, portioning, and service.
- Suggested label: "Made without the FDA Top 9 major food allergens and gluten."

Holding and Storage

- Maintain at 41°F or below.
- Use within 4 days.
- Store covered with enough reserved pepper juice to prevent drying, but do not submerge.
- Use a slotted utensil if liquid accumulates during service.
- Discard for fermentation, slime, off aroma, mold, or temperature abuse.

CATEGORY 05

Sauces & Salsas



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Lebanese Tourn	Smoky Chipotle Sauce
Cilantro Lime Vinaigrette	Lemon Garlic Sauce
Sweet Thai Chili Glaze	Tomatillo Salsa Verde
Mango Salsa	Green Goddess Ranch

Lebanese Tourn

IT'S THYME • Charbel's Bowl Beirut

Production standard			
Cooking equipment	None; cold emulsion	Prep equipment	Robot Coupe R301 food processor
Finished yield	Approximately 34 oz / 965 g	Serving size	1 oz / 28 g
Expected portions	Approximately 34	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh peeled garlic cloves, germ removed	120 g	Approximately 1 cup
Kosher salt	12 g	Approximately 2 1/2 tsp
Fresh lemon juice, strained	85 g	Approximately 1/3 cup
Ice water	75 g	Approximately 1/3 cup
Canola oil, chilled	700 g	Approximately 3 1/4 cups

Preparation

1. Chill the oil, lemon juice, water, R301 bowl, and blade.
2. Remove any green germ from the garlic cloves.
3. Measure the oil into a container that allows a very slow controlled pour.

Equipment Settings

Setting	Specification
Machine	Robot Coupe R301
Blade	Standard S blade
Processing method	Continuous emulsion

Production Procedure

1. Process garlic and salt until finely minced, scraping the bowl repeatedly.
2. Add 25 g lemon juice and process to a smooth paste.
3. With the machine running, add canola oil almost drop by drop until the emulsion forms.
4. After one-quarter of the oil is incorporated, alternate thin streams of oil with small additions of lemon juice and ice water.
5. Continue until the tourn is white, glossy, thick, and fully emulsified.
6. Transfer immediately to a sanitized labeled container.

Quality Standard

- Bright white and glossy
- Thick, smooth, and spoonable
- Strong fresh-garlic flavor balanced by lemon
- No visible oil separation or coarse garlic pieces

Portion and Bowl Build

Component	Portion	Visual standard
Lebanese toum	1 oz / 28 g	Three thin diagonal ribbons or one clean rosette

Apply after the hot components are placed so the white sauce remains visible.

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by 34.
- Use a 1 oz ladle or calibrated squeeze bottle.
- Do not exceed the specified portion; toum is a high-impact flavor and cost component.

Allergen Controls

- Use approved garlic, lemon, canola oil, and salt.
- Use 100% canola oil, never blended vegetable oil.
- Produce only in a cleaned and verified R301 with dedicated utensils.

Holding and Storage

- Treat as a refrigerated garlic-in-oil TCS food.
- Maintain at 41°F or below and use within four days.
- Never hold at room temperature or vacuum-pack.
- Discard separated, fermented, temperature-abused, or off-odor product.

Cilantro Lime Vinaigrette

IT'S THYME • Southern Thyme; Build Your Own; Jerk Chicken Tostone Plate

Production standard			
Cooking equipment	None; cold emulsion	Prep equipment	Robot Coupe immersion blender
Finished yield	1 gal; record the verified finished batch weight	Serving size	1 oz / 28 g
Expected portions	Verified finished batch weight in grams divided by 28	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canola oil	2,250 g	Approximately 10 1/3 cups
Fresh lime juice	750 g	Approximately 3 cups
Cold water	500 g	Approximately 2 cups plus 2 tbsp
Fresh cilantro leaves and tender stems	150 g	Approximately 9 cups loosely packed
Distilled white vinegar	200 g	Approximately 3/4 cup plus 1 tbsp
Cane sugar	100 g	Approximately 1/2 cup
Chopped fresh garlic	60 g	Approximately 1/2 cup
Kosher salt	55 g	Approximately 3 tbsp plus 2 1/2 tsp
Ground cumin	12 g	Approximately 2 tbsp
Xanthan gum	6 g	Approximately 2 tsp

Preparation

1. Wash, dry, and roughly chop the cilantro.
2. Combine lime juice, water, vinegar, sugar, garlic, salt, and cumin in a tall sanitized blending vessel.
3. Measure oil separately.

Equipment Settings

Setting	Specification
Machine	Robot Coupe immersion blender
Speed	High
Final volume	Adjust to exactly 1 gallon; weigh and record the finished batch

Production Procedure

1. Blend the lime mixture until the garlic is completely smooth.
2. Add the cilantro and blend until finely dispersed.
3. With the blender running, sprinkle in the xanthan gum and blend for 30 seconds.
4. Stream in the canola oil slowly until emulsified.
5. Adjust with cold water only as needed to reach exactly 1 gallon.
6. Blend briefly before transferring to sanitized squeeze bottles.

Quality Standard

- Bright green color
- Pourable but lightly emulsified body
- Fresh cilantro and lime aroma
- No visible oil layer, herb clumps, or gritty garlic

Portion and Bowl Build

Component	Portion	Visual standard
Cilantro lime vinaigrette	1 oz / 28 g	Even zigzag or controlled toss, no pooling

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by (verified finished batch weight in grams divided by 28).
- Calibrate squeeze bottles to deliver 1 oz by weight.
- Blend before filling and shake bottles before service.
- Do not use 128 fluid ounces as the weight-based portion count; sauce density must be captured during the first three validation batches.

Allergen Controls

- Use approved certified gluten-free vinegar, spices, and xanthan gum.
- Use 100% canola oil.
- Clean and verify the immersion blender and blending vessel before production.

Holding and Storage

- Maintain at 41°F or below.
- Use within four days.
- Shake before each service period.
- Discard temperature-abused, fermented, or off-odor vinaigrette.

Sweet Thai Chili Glaze

IT'S THYME • Kanis' Golden Thai Thyme; Build Your Own; dinner dipping sauce

Production standard			
Cooking equipment	RATIONAL iVario Pro	Prep equipment	Robot Coupe R301 food processor
Finished yield	1 gal; record the verified finished batch weight	Serving size	1 oz / 28 g
Expected portions	Verified finished batch weight in grams divided by 28	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Water	1,500 g	Approximately 6 1/3 cups
Cane sugar	1,200 g	Approximately 6 cups
Gluten-free rice wine vinegar	750 g	Approximately 3 cups
Red bell pepper, seeded	500 g	Approximately 3 large peppers
Poblano chile peppers, stems and seeds removed	200 g	Approximately 3 large poblano peppers
Chopped fresh garlic	150 g	Approximately 1 1/4 cups
Fresh lime juice	250 g	Approximately 1 cup
Kosher salt	35 g	Approximately 2 tbsp plus 1 tsp
Cornstarch	120 g	Approximately 1 cup
Cold water for slurry	400 g	Approximately 1 2/3 cups

Preparation

1. Process the bell pepper, poblano chile peppers, and chopped fresh garlic in the R301 until finely minced but not liquefied.
2. Whisk the cornstarch and cold slurry water until completely smooth.
3. Keep the lime juice refrigerated until the finishing step.

Equipment Settings

Setting	Specification
Equipment	RATIONAL iVario Pro
Initial heat	300°F searing setting
Simmer setting	205-210°F
Final volume	Exactly 1 gallon; weigh and record the finished batch

Production Procedure

1. Add the processed pepper mixture, 1,500 g water, sugar, rice wine vinegar, and salt to the iVario.
2. Bring to a controlled simmer while stirring.
3. Simmer for 12-15 minutes to soften the aromatics.
4. Whisk the slurry again and stream it into the simmering sauce.

5. Cook for 2-3 minutes, stirring continuously, until glossy and thickened.
6. Remove from heat and stir in the lime juice.
7. Adjust with hot water only as needed to reach exactly 1 gallon.
8. Cool from 135°F to 70°F within two hours, then to 41°F or below within four additional hours.

Quality Standard

- Glossy translucent red-orange color
- Visible fine chile and pepper flecks
- Sweet first taste followed by balanced acidity and moderate heat
- Nap-like consistency without gelled or gummy texture

Portion and Bowl Build

Component	Portion	Visual standard
Sweet Thai chili glaze	1 oz / 28 g	Thin glossy drizzle over protein, no pooling

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by (verified finished batch weight in grams divided by 28).
- Measure the final gallon after cooking; reduction changes cost per ounce.
- Use calibrated squeeze bottles.
- Do not use 128 fluid ounces as the weight-based portion count; sauce density must be captured during the first three validation batches.

Allergen Controls

- Use approved Gluten-free rice wine vinegar and cornstarch.
- Do not add soy sauce, fish sauce, Worcestershire sauce, or commercial chile sauce.
- Clean and verify the R301, iVario, whisk, and containers.

Holding and Storage

- Cool from 135°F to 70°F within two hours and to 41°F within four additional hours.
- Store at 41°F or below for up to seven days.
- Shake or whisk before service.
- Do not combine new glaze with an older batch.

Mango Salsa

IT'S THYME • *Nuvia's Carnival Caliente; Caribbean Thyme; Smoky Barbacoa Loaded Fries; Jerk Chicken Tostone Plate*

Production standard			
Cooking equipment	None; cold preparation	Prep equipment	Robot Coupe CL50 with 10 mm dicing grid for peppers and onion
Finished yield	Approximately 10 lb / 4,536 g	Serving size	2 oz / 57 g
Expected portions	Approximately 80	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh ripe mango, peeled and 1/2-inch diced	3,400 g	7 1/2 lb prepared
Red bell pepper, seeded	454 g	1 lb / approximately 3 cups diced
Red onion, peeled	454 g	1 lb / approximately 3 cups diced
Fresh jalapeno, seeded	150 g	Approximately 1 cup diced
Fresh cilantro, chopped	200 g	Approximately 3 cups chopped
Fresh lime juice	450 g	Approximately 1 3/4 cups
Kosher salt	45 g	Approximately 3 tbsp

Preparation

1. Hand-cut mango into uniform 1/2-inch dice to prevent crushing.
2. Process red pepper, red onion, and jalapeno through the CL50 10 mm dicing grid.
3. Wash, dry, and chop cilantro by hand.
4. Strain excess juice from the mango before mixing.

Equipment Settings

Setting	Specification
Machine	Robot Coupe CL50
Blade system	10 mm dicing grid and matching slicer
Product temperature	41°F or below

Production Procedure

1. Combine mango, red pepper, onion, jalapeno, and cilantro in a sanitized mixing vessel.
2. Add lime juice and salt.
3. Fold gently until evenly mixed.
4. Rest refrigerated for 20 minutes, then drain only excess free liquid.
5. Taste the complete batch before making any adjustment.

Quality Standard

- Bright yellow mango with red and green contrast
- Distinct, uniform pieces
- Sweet mango balanced by lime, cilantro, and mild jalapeno heat
- No crushed fruit or standing liquid

Portion and Bowl Build

Component	Portion	Visual standard
Mango salsa	2 oz / 57 g	Mounded cleanly with visible mango, pepper, and cilantro

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by 80.
- Record whole-mango as-purchased and peeled weights for three batches before locking trim yield.
- Portion with a perforated 2 oz spoodle only after calibrating by weight.

Allergen Controls

- Use approved produce and single-ingredient salt.
- Clean and verify the CL50, knives, boards, mixing vessels, and utensils.
- Keep prepared produce protected from cross-contact at every step.

Holding and Storage

- Maintain at 41°F or below.
- Use within three days.
- Drain free liquid before service but do not press the salsa dry.
- Discard fermented, slimy, discolored, or temperature-abused salsa.

Smoky Chipotle Sauce

IT'S THYME • Nuvia's Carnival Caliente; Build Your Own; Smoky Barbacoa Loaded Fries

Production standard			
Cooking equipment	RATIONAL iVario Pro	Prep equipment	Robot Coupe immersion blender
Finished yield	1 gal; record the verified finished batch weight	Serving size	1 oz / 28 g
Expected portions	Verified finished batch weight in grams divided by 28	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned crushed tomatoes	1,800 g	Approximately 7 1/2 cups
Roasted red peppers, drained	800 g	Approximately 3 1/2 cups
Cold water	500 g	Approximately 2 cups plus 2 tbsp
Canola oil	500 g	Approximately 2 1/3 cups
Fresh lime juice	300 g	Approximately 1 1/4 cups
Tomato paste	250 g	Approximately 1 cup
Light brown sugar	150 g	Approximately 2/3 cup packed
Chopped fresh garlic	100 g	Approximately 3/4 cup
Ground chipotle chile	35 g	Approximately 5 tbsp
Smoked paprika	30 g	Approximately 1/4 cup
Ground cumin	20 g	Approximately 3 tbsp
Kosher salt	50 g	Approximately 3 tbsp plus 1 tsp
Xanthan gum	6 g	Approximately 2 tsp

Preparation

1. Drain the roasted peppers thoroughly.
2. Combine tomatoes, peppers, water, tomato paste, brown sugar, garlic, spices, and salt in the iVario.
3. Reserve the canola oil, lime juice, and xanthan gum.

Equipment Settings

Setting	Specification
Equipment	RATIONAL iVario Pro
Simmer temperature	205-210°F
Blend equipment	Robot Coupe immersion blender

Production Procedure

1. Bring the tomato mixture to a controlled simmer.
2. Cook for 15 minutes, stirring regularly.

3. Blend directly in the pan until completely smooth.
4. Sprinkle in xanthan gum while blending.
5. Stream in canola oil until emulsified.
6. Remove from heat and blend in lime juice.
7. Adjust with hot water only as needed to reach 1 gallon.
8. Cool rapidly.

Quality Standard

- Smooth, brick-red sauce with a light sheen
- Smoky aroma and medium chipotle heat
- Balanced tomato, lime, mild sweetness, and smoke
- No oil separation, seeds, skins, or gritty spices

Portion and Bowl Build

Component	Portion	Visual standard
Smoky chipotle sauce	1 oz / 28 g	Thin controlled drizzle over beef or finished bowl

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by (verified finished batch weight in grams divided by 28).
- Verify final gallon volume after blending.
- Calibrate squeeze bottles to a 1 oz serving.
- Do not use 128 fluid ounces as the weight-based portion count; sauce density must be captured during the first three validation batches.

Allergen Controls

- Use approved canned tomatoes, roasted peppers, spices, and xanthan gum.
- Use 100% canola oil.
- Do not substitute commercial adobo sauce unless separately approved.
- Clean and verify the iVario, blender, and containers.

Holding and Storage

- Cool from 135°F to 70°F within two hours, then to 41°F or below within four additional hours.
- Maintain at 41°F or below and use within five days.
- Shake before service.
- Discard separated, fermented, or temperature-abused sauce.

Lemon Garlic Sauce

IT'S THYME • Blue Devil's Thyme; Build Your Own

Production standard			
Cooking equipment	None; cold blended sauce	Prep equipment	Robot Coupe immersion blender
Finished yield	1 gal; record the verified finished batch weight	Serving size	1 oz / 28 g
Expected portions	Verified finished batch weight in grams divided by 28	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned cannellini beans, drained and rinsed	2,400 g	Approximately 12 cups
Cold water	650 g	Approximately 2 3/4 cups
Fresh lemon juice	550 g	Approximately 2 1/4 cups
Canola oil	500 g	Approximately 2 1/3 cups
Chopped fresh garlic	100 g	Approximately 3/4 cup
Kosher salt	55 g	Approximately 3 tbsp plus 2 1/2 tsp
Ground black pepper	12 g	Approximately 1 1/2 tbsp
Xanthan gum	4 g	Approximately 1 1/2 tsp

Preparation

1. Drain and rinse cannellini beans thoroughly.
2. Combine beans, water, lemon juice, garlic, salt, and pepper in a tall sanitized vessel.
3. Measure canola oil separately.

Equipment Settings

Setting	Specification
Machine	Robot Coupe immersion blender
Speed	High
Final volume	Exactly 1 gallon; weigh and record the finished batch

Production Procedure

1. Blend the bean mixture until completely smooth.
2. Sprinkle in xanthan gum while blending.
3. Stream in canola oil and continue blending until creamy and emulsified.
4. Adjust with cold water only as needed to reach 1 gallon.
5. Pass through a coarse food-safe strainer if any bean skins remain.
6. Transfer to sanitized squeeze bottles.

Quality Standard

- Pale cream color
- Smooth, pourable ranch-like body
- Bright lemon and fresh garlic flavor without harsh raw bitterness
- No bean skins, graininess, or oil separation

Portion and Bowl Build

Component	Portion	Visual standard
Lemon garlic sauce	1 oz / 28 g	Three thin ribbons over the finished bowl

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by (verified finished batch weight in grams divided by 28).
- Verify final volume before filling bottles.
- Use the 1 oz squeeze-bottle calibration.
- Do not use 128 fluid ounces as the weight-based portion count; sauce density must be captured during the first three validation batches.

Allergen Controls

- Use approved cannellini beans, spices, and xanthan gum.
- Use 100% canola oil.
- Clean and verify the immersion blender, vessel, strainer, and bottles.

Holding and Storage

- Maintain at 41°F or below.
- Use within four days.
- Shake before service.
- Discard fermented, separated, discolored, or temperature-abused sauce.

Tomatillo Salsa Verde

IT'S THYME • Build Your Own

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Robot Coupe immersion blender
Finished yield	1 gal; record the verified finished batch weight	Serving size	1 oz / 28 g
Expected portions	Verified finished batch weight in grams divided by 28	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Fresh tomatillos, husked and washed	3,600 g	Approximately 8 lb
White onion, peeled and quartered	900 g	Approximately 2 lb
Fresh jalapenos, stems removed	350 g	Approximately 3/4 lb
Chopped fresh garlic	120 g	Approximately 1 cup
Canola oil	100 g	Approximately 7 tbsp plus 1 tsp
Fresh lime juice	450 g	Approximately 1 3/4 cups
Fresh cilantro leaves and tender stems	180 g	Approximately 11 cups loosely packed
Kosher salt	60 g	Approximately 1/4 cup

Preparation

1. Remove tomatillo husks and wash away all sticky residue.
2. Quarter onions and remove jalapeno stems.
3. Toss tomatillos, onions, jalapenos, and garlic with canola oil.
4. Spread in one layer on roasting and baking trays.

Equipment Settings

Setting	Specification
Cooking mode	Hot air
Cabinet temperature	450°F
Humidity	0%
Fan speed	Medium-high
Estimated roast time	15-20 minutes

Production Procedure

1. Roast until tomatillos soften and develop dark blistered spots.
2. Transfer the hot roasted produce and pan juices to a sanitized vessel.
3. Blend with cilantro and salt using the immersion blender.
4. Cool to 70°F, then blend in the lime juice.
5. Adjust texture with cold water only as needed to reach 1 gallon.

6. Cool rapidly to 41°F.

Quality Standard

- Bright green color with visible roasted flecks
- Medium-bodied, spoonable consistency
- Tart tomatillo flavor with fresh cilantro and moderate jalapeno heat
- No large skins, seeds, or watery separation

Portion and Bowl Build

Component	Portion	Visual standard
Tomatillo salsa verde	1 oz / 28 g	Clean spooned line or controlled drizzle

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by (verified finished batch weight in grams divided by 28).
- Record tomatillo trim and roasting yield.
- Adjust final volume only after blending all pan juices.
- Do not use 128 fluid ounces as the weight-based portion count; sauce density must be captured during the first three validation batches.

Allergen Controls

- Use approved produce, oil, and salt.
- Use 100% canola oil.
- Clean and verify the oven trays, immersion blender, and containers.

Holding and Storage

- Cool from 135°F to 70°F within two hours, then to 41°F or below within four additional hours.
- Maintain at 41°F or below.
- Use within five days.
- Discard fermented, darkened, slimy, or temperature-abused salsa.

Green Goddess Ranch

IT'S THYME • *Green Devil Delight; Crispy Chickpea Falafel Wrap*

Production standard			
Cooking equipment	None; cold blended sauce	Prep equipment	Robot Coupe immersion blender
Finished yield	1 gal; record the verified finished batch weight	Serving size	1 oz / 28 g
Expected portions	Verified finished batch weight in grams divided by 28	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Canned cannellini beans, drained and rinsed	2,000 g	Approximately 10 cups
Cold water	600 g	Approximately 2 1/2 cups
Canola oil	400 g	Approximately 1 3/4 cups plus 2 tbsp
Fresh lemon juice	250 g	Approximately 1 cup
Apple cider vinegar	200 g	Approximately 3/4 cup plus 1 tbsp
Fresh flat-leaf parsley	150 g	Approximately 5 cups loosely packed
Fresh cilantro	120 g	Approximately 7 cups loosely packed
Fresh chives	80 g	Approximately 2 1/2 cups cut
Fresh dill	40 g	Approximately 2 cups loosely packed
Chopped fresh garlic	60 g	Approximately 1/2 cup
Onion powder	25 g	Approximately 3 tbsp
Kosher salt	55 g	Approximately 3 tbsp plus 2 1/2 tsp
Ground black pepper	12 g	Approximately 1 1/2 tbsp
Xanthan gum	5 g	Approximately 1 3/4 tsp

Preparation

1. Drain and rinse cannellini beans thoroughly.
2. Wash and dry all herbs.
3. Roughly chop chives and dill so they do not wrap around the blender shaft.
4. Combine beans, water, lemon juice, vinegar, garlic, onion powder, salt, and pepper in a tall sanitized vessel.

Equipment Settings

Setting	Specification
Machine	Robot Coupe immersion blender
Speed	High
Final volume	Exactly 1 gallon; weigh and record the finished batch

Production Procedure

1. Blend the bean mixture until completely smooth.
2. Add parsley, cilantro, chives, and dill; blend until finely dispersed and bright green.
3. Sprinkle in xanthan gum while blending.
4. Stream in canola oil until creamy and emulsified.
5. Adjust with cold water only as needed to reach 1 gallon.
6. Transfer to sanitized squeeze bottles and refrigerate immediately.

Quality Standard

- Pale green, creamy ranch consistency
- Fresh parsley, cilantro, chive, and dill flavor
- Balanced lemon and vinegar acidity
- No bean skins, herb strands, graininess, or oil separation

Portion and Bowl Build

Component	Portion	Visual standard
Green Goddess Ranch	1 oz / 28 g	Three clean ribbons or an even 1 oz toss

Yield and Cost Controls

- Portion cost formula: total batch ingredient cost divided by (verified finished batch weight in grams divided by 28).
- Verify final gallon volume before filling bottles.
- Calibrate each squeeze bottle to a 1 oz serving.
- Herb weights are authoritative; packed-cup volume varies.
- Do not use 128 fluid ounces as the weight-based portion count; sauce density must be captured during the first three validation batches.

Allergen Controls

- Use approved cannellini beans, apple cider vinegar, spices, and xanthan gum.
- Use 100% canola oil.
- Clean and verify the immersion blender, vessel, and bottles.

Holding and Storage

- Maintain at 41°F or below.
- Use within four days.
- Shake before service.
- Discard fermented, discolored, separated, or temperature-abused sauce.

CATEGORY 06

Add-Ons



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Crisp Tostones	Quinoa and Chia Seed Tortilla
Sweet Potato Fries	Candied Cranberries

Crisp Tostones

IT'S THYME • Southern Thyme; Caribbean Thyme; Jerk Chicken Tostone Plate

Production standard			
Cooking equipment	Dedicated commercial deep fryer with two fryer baskets	Prep equipment	Hand preparation and commercial plantain press
Finished yield	Approximately 10 pounds; 160 tostones	Serving size	2 pieces / 2 oz / 57 g
Expected portions	80 bowl portions or 40 dinner portions at 4 pieces	Allergen status	Top 9-free and gluten-free
Prepared plantain weight	10 pounds		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Green plantains, peeled	4,536 g	10 lb prepared; approximately 20 large plantains or 15 lb as purchased
Canola oil, estimated absorbed	450 g	Approximately 2 cups plus 1 tbsp
Kosher salt	40 g	Approximately 2 tbsp plus 2 tsp
Canola oil, dedicated fryer charge*	Process quantity	Fill only to the approved operating level marked on the installed fryer frypot

NetNutrition note: the estimated absorbed oil is the amount used for nutrition and recipe costing. The dedicated fryer charge is a process quantity tracked through the fryer-oil log, not entered as fully consumed oil.

Preparation

1. Select hard, fully green plantains with no yellow areas.
2. Cut off both ends. Score the peel lengthwise without cutting deeply into the flesh.
3. Remove the peel by hand and trim bruised areas.
4. Scale exactly 10 pounds of peeled plantain.
5. Cut crosswise into 160 pieces, each weighing approximately 1 ounce and measuring about 1 inch thick.
6. Hold the cut plantains covered at room temperature for no more than 30 minutes before the first fry.
7. Prepare a clean plantain press and two sets of clean fryer baskets.
8. Fill the dedicated commercial fryer with canola oil only to the approved operating level marked on the installed frypot. Record the actual start weight in the fryer-oil log before heating.

Equipment Settings

Fry stage	Product state	Oil temperature	Approximate time
First fry	1-inch raw plantain pieces	325°F	3-4 minutes
Second fry	1/4-inch pressed rounds	375°F	2-3 minutes

Production Procedure

1. Preheat the dedicated commercial deep fryer to 325°F and verify the oil temperature with a calibrated fryer thermometer.
2. Load one layer of plantain pieces into a dry fryer basket, filling it no more than one-third full. Do not stack or crowd them.

3. Fry for 3-4 minutes, until pale gold and tender enough to press.
4. Lift the basket and drain for 1 minute.
5. Transfer the pieces to the clean plantain press.
6. Flatten each piece to approximately ¼ inch thick, keeping the round intact.
7. Arrange the pressed plantains in a single layer on a clean tray.
8. Repeat until all pieces have completed the first fry.
9. Complete the second fry within 30 minutes of the first batch leaving the oil; stage batch sizes so first-fried plantains do not wait longer.
10. Adjust the fryer thermostat to 375°F and verify the oil has reached temperature before loading the second-fry batches.
11. Return the flattened plantains to the fryer in uncrowded batches.
12. Fry for 2-3 minutes, until crisp and deep golden.
13. Drain for 30 seconds, transfer to a rack-lined pan, and season immediately with the measured salt.
14. Count the finished pieces and transfer directly to service.

Quality Standard

- Uniform round shape, approximately ¼ inch thick
- Deep golden color with crisp, craggy edges
- Crisp exterior and tender center
- Clean plantain flavor with even salt
- No dark oil flavor, greasy surface, broken pieces, or soft centers

Portion and Bowl Build

Menu use	Portion	Visual standard
Southern Thyme	2 pieces / 2 oz	Lean against the bowl edge with crisp faces visible
Caribbean Thyme	2 pieces / 2 oz	Place beside the mango salsa; keep dry
Jerk Chicken Tostone Plate	4 pieces / 4 oz	Fan in a single row beside the jerk chicken

Do not place sauce directly over the tostones. Sauces and salsas must remain beside them so the crust stays crisp.

Yield and Cost Controls

- Target finished yield: 160 ounces / 160 pieces
- Portions per batch: 80 bowl portions at 2 pieces or 40 dinner portions at 4 pieces
- Bowl portion-cost formula: (plantain cost + absorbed-oil cost + salt cost) ÷ 80
- Dinner portion-cost formula: (plantain cost + absorbed-oil cost + salt cost) ÷ 40
- Record peeled yield, piece count, finished weight, fryer-oil start weight, and fryer-oil end weight for three batches to validate the 450 g absorption factor.
- Lock the fryer-charge quantity in the equipment SOP only after confirming the installed commercial fryer model and its marked minimum and maximum fill levels.
- The complete Southern Thyme or Caribbean Thyme bowl must remain below \$3.57 total ingredient cost.
- The complete \$12.49 Jerk Chicken Tostone Plate must remain below \$3.75 total ingredient cost.

Allergen Controls

- Use a dedicated canola-oil charge approved for Top 9-free and gluten-free production.
- Never fry tostones in oil used for another menu item.
- Verify the plantains, canola oil, and salt against the current approved-product list.
- Drain, clean, rinse, and dry the commercial fryer frypot according to its SOP; clean and sanitize the fryer baskets, plantain press, trays, racks, tongs, and utensils before production.
- Keep first-fry and finished-product tools separate and clearly labeled.
- Protect finished tostones from cross-contact during draining, seasoning, and service.
- Label the service pan "Top 9-Free + Gluten-Free - Crisp Tostones."

Holding and Storage

- Serve immediately whenever possible.
- If holding is required, maintain at 135°F or above in an uncovered, rack-lined pan for no more than 15 minutes.
- Never cover, steam, or hold tostones in a deep pan.
- Do not refrigerate and reheat finished tostones for routine service.
- Discard pieces that become soft, greasy, or remain in the service pan beyond the 15-minute quality limit.
- Cool and discard used fryer oil according to the approved oil-management procedure; do not combine it with shared fryer oil.

Sweet Potato Fries

IT'S THYME • Dinner side and Smoky Barbacoa Loaded Fries

Production standard			
Cooking equipment	Dedicated commercial deep fryer	Prep equipment	Robot Coupe CL50 with 10 x 10 mm French-fry disc; sanitized soaking tubs, racks, and baskets
Raw batch	10 lb whole sweet potatoes	Finished yield	Approximately 128 oz / 8 lb
Serving size	4 oz side; 8 oz loaded-fries base	Expected portions	32 side portions or 16 loaded-fries portions
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Sweet potatoes, scrubbed and peeled	4,536 g	10 lb
Cornstarch	180 g	Approximately 1 1/2 cups
Sweet paprika	20 g	3 tbsp
Garlic powder	12 g	1 tbsp plus 1 tsp
Kosher salt	45 g	3 tbsp
Canola oil, validated fryer absorption allowance	227 g	Approximately 1 cup
Cold potable water, for soaking	15,140 g	4 gal

Preparation

1. Scrub and peel the sweet potatoes; trim the ends and cut large potatoes to fit the CL50 feed opening safely.
2. Fit the CL50 with the 10 x 10 mm French-fry disc and process directly into cold water.
3. Soak for 30 minutes, drain, rinse once, and spin or towel-dry until no surface water remains.
4. Whisk the cornstarch, paprika, garlic powder, and 30 g of the salt. Toss the dry fries with this mixture until evenly dusted.

Equipment Settings

Fry stage	Setting
First fry / blanch	325°F for 3-4 minutes
Rack rest	Minimum 10 minutes in a single layer
Final fry	375°F for 2-3 minutes
Basket load	One loose layer; no more than one-third full

Production Procedure

1. Preheat the dedicated fryer to 325°F with clean, filtered canola oil.
2. Shake excess coating from each batch and lower the basket gently. Blanch for 3-4 minutes until the fries are flexible and pale with no browning.
3. Drain for 20 seconds, spread on racks in a single layer, and rest at least 10 minutes.
4. Raise the fryer to 375°F. Fry the blanched potatoes for 2-3 minutes until crisp and deep orange-golden.

5. Drain for 20 seconds, transfer to a clean bowl, season immediately with the remaining 15 g salt, and portion by weight.

Quality Standard

- Uniform 10 mm fries with crisp, dry exteriors and tender centers.
- Deep orange-golden color with visible light seasoning.
- No limp fries, raw centers, burnt tips, wet coating, clumps, or greasy pooling.

Portion and Bowl Build

- Side portion: 113 g / 4 oz in the designated fry area of the dinner container.
- Loaded-fries base: 227 g / 8 oz spread edge to edge before adding toppings.
- Keep fries uncovered and serve within 5 minutes of the final fry.

Yield and Cost Controls

- Target finished yield: 3,629 g / 128 oz.
- Record peeled weight, cut weight, blanched weight, finished weight, trim, coating used, and actual oil pickup for three validation batches.
- Portion cost formula: total usable batch cost divided by 32 side portions or 16 loaded-fries portions.
- If yield differs by more than 5%, correct cut size, drying, fryer recovery, or portioning before changing the formula.

Allergen Controls

- Use sweet potatoes, cornstarch, canola oil, salt, and spices approved through the It's Thyme allergen-control program.
- Verify every package and lot, especially cornstarch and ground spices.
- Use only the dedicated Top 9-free fryer and dedicated CL50 disc, tubs, baskets, racks, bowls, and portion tools.
- Do not use commercial frozen fries, blended fryer oil, flour, modified coating mixes, or seasoning blends.

Holding and Storage

- Final-fry to order; do not hot-hold finished fries longer than 10 minutes.
- Hold blanched fries in a single layer under refrigeration at 41°F or below and final-fry within 24 hours.
- Cool any blanched fries before covering; discard fries exposed to cross-contact or temperature abuse.
- Do not refrigerate and refry finished seasoned fries for service.

Quinoa and Chia Seed Tortilla

IT'S THYME • Crispy Chickpea Falafel Wrap and dinner add-on

Production standard			
Cooking equipment	Waring WSC300 13.5-inch XPress Multipurpose Cooktop	Prep equipment	1-gallon Waring blender, fine-mesh strainer, calibrated scale, dedicated ladle, food-safe crepe spreader and rake, and Waring silicone spatula
Raw batch	Approximately 2,430 g batter and conditioning oil	Finished yield	30 tortillas / approximately 2,130 g
Serving size	1 tortilla / target 71 g	Expected portions	30
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
White quinoa, raw	525 g	3 cups
Chia seeds	120 g	12 tbsp / 3/4 cup
Cold potable water, quinoa soak and blending	1,420 g	6 cups
Cold potable water, chia softening	355 g	1 1/2 cups
Kosher salt	5 g	1 tsp
Extra virgin olive oil pan spray, plate-conditioning allowance	5 g	Approximately 1 tsp applied to a lint-free towel

Preparation

1. Rinse the quinoa in a dedicated fine-mesh strainer under cold running water for 2 minutes, agitating continuously; drain well.
2. Combine the rinsed quinoa with the 1,420 g / 6 cups blending water in a covered sanitized container. Refrigerate at 41°F or below for exactly 4 hours.
3. Fifteen minutes before blending, whisk the chia seeds into the 355 g / 1 1/2 cups chia-softening water. Rest 15 minutes, then whisk again to eliminate dry pockets.
4. Sanitize the Waring blender jar, lid, scale, ladle, spreader, rake, and silicone spatula. Do not use equipment that has contacted a Top 9 allergen or gluten.

Equipment Settings

Setting	Specification
Waring blender	High speed; 90 seconds for quinoa slurry, then 45 seconds after chia and salt are added
Waring WSC300	350°F; 1-minute programmed cycle; preheat until the ready light illuminates
Batter portion	81 g centered on the lower plate
Finished diameter	12 inches
Finished unit target	70-72 g; flexible and fully set

Production Procedure

1. Transfer the soaked quinoa and all of its soaking water to the 1-gallon Waring blender. Blend on high for 90 seconds, until completely smooth with no visible quinoa particles.
2. Add the softened chia mixture and salt. Blend on high for 45 seconds. Scrape the jar with a dedicated spatula, blend 15 seconds more, then rest the batter for 10 minutes.
3. Set the Waring WSC300 to 350°F and 1 minute. Allow it to preheat fully; the ready light must be illuminated before the test tortilla.
4. For the first cycle only, spray approved canola oil onto a lint-free towel and wipe the nonstick plates with the thinnest visible film; never spray a hot plate directly.
5. Stir the batter, weigh 81 g into the center of the lower plate, close the lid, and start the 1-minute timer. The WSC300 lid spreads the batter; do not drag the spreader or rake across the nonstick plates.
6. At the beep, open with the handle and remove with the Waring silicone spatula. Verify the test tortilla is 12 inches, 70-72 g, fully set, flexible, and lightly golden before continuing.
7. Repeat, stirring every five tortillas. Wipe residue with a dry lint-free towel, cool each tortilla flat for 30 seconds, then stack between approved parchment and cover.

Quality Standard

- Uniform 12-inch round with a smooth surface, lightly golden color, and no thick ridges or raw wet areas.
- Flexible enough to fold and roll around the falafel filling without cracking or tearing.
- Clean, mild quinoa flavor; finished unit weighs 70-72 g with no bitter, scorched, gummy, brittle, torn, or raw defects.

Portion and Bowl Build

Use one 70-72 g tortilla for each Crispy Chickpea Falafel Wrap. Warm briefly on the WSC300 if chilled, place the filling below center, fold both sides inward, roll tightly, and cut once on a 45-degree angle.

Yield and Cost Controls

- Target yield: 30 saleable tortillas at 70-72 g each from one batch.
- Weigh the finished batter and tortillas 1, 10, 20, and 30; record rejects, finished yield, and actual applied oil for the first three batches.
- Portion cost formula: total usable batch ingredient cost divided by 30 saleable tortillas.

Allergen Controls

- Use only program-approved ingredients and verify every package and lot is free of all Top 9 allergens and gluten.
- Use only approved product 4922290 Extra Virgin Olive Oil Pan Spray for cooktop conditioning; do not substitute another pan spray.
- Use dedicated, cleaned, and sanitized blender parts, strainers, containers, scale, utensils, WSC300 plates, towels, and storage materials.

Holding and Storage

- Cool tortillas to room temperature before sealing so condensation does not form; do not leave uncovered long enough for the edges to dry.
- Store stacked tortillas between approved parchment in a covered, labeled container at 41°F or below and use within three days.
- Rewarm only the quantity needed for immediate orders; do not hold warmed tortillas longer than 10 minutes.
- Discard tortillas that are dry, cracked, slimy, moldy, off-odor, temperature-abused, or exposed to cross-contact.

Candied Cranberries

IT'S THYME • Seasonal add-on and garnish

Production standard			
Cooking equipment	RATIONAL iCombi Pro	Prep equipment	Calibrated scale, 12-quart food-safe container with lid, perforated hotel pan, four parchment-lined full sheet pans, and flexible silicone spatula
Raw batch	Approximately 4,681 g ingredients issued	Finished yield	Approximately 1,700 g / 60 oz
Serving size	2 oz / 57 g	Expected portions	30
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Whole frozen cranberries, unsweetened	1,361 g	Four 12-oz bags / 3 lb
100% orange juice, pulp-free	2,840 g	12 cups / 3 qt
Powdered sugar	480 g	4 cups / approximately 1 lb 1 oz

Preparation

1. Keep the cranberries frozen until production. Remove any open, damaged, discolored, or freezer-burned fruit; do not fully thaw before combining with the juice.
2. Verify the orange juice and powdered sugar are approved Top 9-free and gluten-free products. Use a new or securely closed bag of powdered sugar so it has not absorbed odors or been exposed to cross-contact.
3. Line four clean full sheet pans with approved parchment. Place a perforated hotel pan over a solid hotel pan to create a sanitary draining station.

Equipment Settings

Setting	Specification
iCombi Pro mode	Convection / dry heat
Cabinet temperature	200°F
Humidity	0%
Fan	Low / level 1
Bake time	5 minutes; check at 4 minutes and do not exceed 7 minutes
Pan loading	Approximately 12 oz coated berries per full sheet pan in one layer

Production Procedure

1. Place the frozen cranberries in the sanitized 12-quart container. Add the orange juice, gently fold once to wet all berries, cover, label, and refrigerate at 41°F or below for 24 hours.
2. Pour the berries and juice into the prepared perforated hotel pan. Drain under refrigeration for 20 minutes without pressing or shaking; discard the used orange juice and record the drained cranberry weight on the first three batches.
3. Transfer one-quarter of the drained berries to a clean container. Sift 120 g / 1 cup powdered sugar over them and fold gently with the silicone spatula until every berry has a thick, dry-looking white coat. Repeat in three batches with the remaining berries and sugar.

4. Divide the coated berries among the four prepared sheet pans. Separate clusters and arrange in a single layer with space between berries; discard loose, wet sugar paste rather than spreading it onto the pans.
5. Load the iCombi Pro and bake at 200°F, 0% humidity, low fan for 5 minutes. Check at 4 minutes; remove when the coating is dry and set but before the berries split, leak, shrivel, or brown.
6. Cool in a single layer at room temperature for 20 minutes. Do not stack or cover while warm. Weigh the finished batch, remove burst berries, and portion only after the coating is firm.

Quality Standard

- Whole jewel-red cranberries with an opaque, snowy white coating and a clean sweet-tart orange flavor.
- Coating is dry to the touch with a delicate shell; berries remain plump and cold-centered, not jammy, wet, chalky, browned, shriveled, or burst.
- Frozen fruit varies by lot. Approve the first pan before baking the remaining pans; reject a lot that collapses or releases excessive juice after the 24-hour soak.

Portion and Bowl Build

Use a calibrated 2-oz spoodle or scale to portion 57 g per order. Place the berries gently as a contained seasonal add-on or garnish; do not press them into hot food or sauce, which will dissolve the coating.

Yield and Cost Controls

- Target yield: 1,700 g / 60 oz, equal to 30 portions at 57 g / 2 oz. Actual yield will vary with frozen-fruit condition and powdered-sugar pickup.
- Record issued cranberry weight, drained cranberry weight, finished batch weight, burst-berry waste, and saleable portions for the first three batches; adjust the written yield only after three consistent runs.
- Portion cost formula: total issued ingredient cost divided by actual saleable 2-oz portions. Include the discarded soaking juice and loose coating sugar in batch cost.

Allergen Controls

- Use only program-approved cranberries, 100% orange juice, powdered sugar, and parchment; verify every package and lot is free of all Top 9 allergens and gluten.
- Confirm powdered sugar anti-caking ingredients and shared-facility statements remain approved before use; never substitute an unverified bulk-bin product.
- Use dedicated, cleaned, and sanitized containers, pans, utensils, scale, draining equipment, and iCombi rack positions protected from cross-contact.

Holding and Storage

- For best appearance, produce the day of service. After cooling, transfer in shallow single layers between approved parchment to a covered, labeled container and refrigerate at 41°F or below.
- Use within 24 hours. Remove only the quantity needed for service and keep the remainder refrigerated; the sugar coating will soften as it absorbs moisture.
- Do not refresh wet berries with additional sugar. Discard berries that are leaking, collapsed, slimy, off-odor, temperature-abused, or exposed to cross-contact.

CATEGORY 07

Beverages



Production recipes, portion standards, equipment settings, and quality controls

Recipes in this category	
Lavender Lemonade	Lavender Pomegranate Limeade

Lavender Lemonade

IT'S THYME • Brewer-station cold beverage

Production standard			
Cooking equipment	Tea brewer, tea basket, and 4-gallon tea urn	Prep equipment	Calibrated scale, 4-quart pitcher, long sanitized beverage paddle, labeled food-safe storage containers, and rapid-chilling setup
Raw batch	Approximately 17,426 g ingredients issued, including brewer water	Finished yield	Approximately 4 gal / 512 fl oz / approximately 17,400 g
Serving size	16 fl oz / approximately 545 g	Expected portions	32 portions at 16 fl oz
Allergen status	Top 9-free and gluten-free	Shelf life	5 days refrigerated at 41°F or below

Ingredients

Ingredient	Production weight	Prep-team measurement
Dried culinary lavender	Approximately 30 g	1 cup
Natalie's 100% Lemon Juice	Approximately 2,840 g	96 fl oz / 3 qt
White cane sugar	Approximately 3,200 g	4 qt / 16 cups
Hot potable water, brewer output	Approximately 11,356 g	Approximately 3 gal / 384 fl oz

Preparation

1. Verify the exact lavender, juice, sugar, and any flavored syrup against the current It's Thyme approved-product list before opening or measuring.
2. Clean and sanitize the brewer head, tea basket, tea urn, 4-quart pitcher, beverage paddle, scale, and all storage containers.
3. Confirm the brewer FULL BREW cycle produces approximately 3 gallons of hot potable water. Do not begin production if the programmed output is incorrect.
4. Weigh the ingredients whenever practical. The submitted recipe-card volume measures remain the controlling brewer setup until three production batches establish verified product-specific weights.

Equipment Settings

Setting	Specification
Brewer cycle	FULL BREW
Programmed hot-water output	Approximately 3 gal / 384 fl oz
Sugar vessel	Empty sanitized 4-quart pitcher
Finished vessel	Sanitized tea urn with tea basket installed
Mixing time after combining	60-90 seconds
Cold holding	41°F or below

Production Procedure

1. Place 1 cup dried culinary lavender in the sanitized tea basket and insert the basket into the tea urn.
2. Add 96 fluid ounces / 3 quarts Natalie's 100% Lemon Juice directly to the tea urn.

3. Place 4 quarts / 16 cups white cane sugar in the empty sanitized 4-quart pitcher.
4. Redirect the brewer so the FULL BREW hot-water cycle dispenses only into the sugar pitcher, not directly into the urn.
5. Press FULL BREW. Stir the sugar continuously while the hot water enters until every crystal is dissolved and the syrup is uniform.
6. Pour the hot lavender simple syrup into the tea urn. Stir vigorously for 60-90 seconds while keeping the tea basket correctly seated.
7. Verify the total finished yield is approximately 4 gallons. Do not add unrecorded water, juice, sugar, or flavoring to force the yield.
8. Begin the approved rapid-chilling procedure immediately, then seal, label, and refrigerate at 41°F or below.

Quality Standard

- Pale golden lemonade with a clean citrus aroma and a restrained culinary-lavender finish.
- Sugar is completely dissolved; beverage is uniform with no gritty sediment or loose lavender buds.
- Balanced sweet-tart flavor with no harsh perfume, bitterness, fermentation, or dilution.

Portion and Bowl Build

Dispense one 16 fl oz / approximately 545 g portion into the approved beverage cup over fresh ice. Keep the cup exterior and rim clean; garnish only when the service build specifically requires it.

Yield and Cost Controls

- One validated FULL BREW cycle yields approximately 4 gallons / 512 fluid ounces, equal to 32 portions at 16 fluid ounces before ice displacement and service loss.
- Record the actual finished volume, finished batch weight, and number of saleable 16-fluid-ounce portions for the first three batches.
- Do not partially scale the programmed brewer cycle. For additional production, repeat complete batches and keep each batch independently labeled.
- Conversion weights are operational targets derived from the submitted volume recipe. Verify the exact approved products by weight before using these values for NetNutrition or final cost approval.

Allergen Controls

- Use only culinary lavender, juice, sugar, syrup, water, ice, cups, lids, and garnishes approved through the It's Thyme allergen-control program.
- Verify every package and lot remains Top 9-free and gluten-free; do not use bulk-bin lavender or an alternate juice, sweetener, or syrup.
- Use dedicated, cleaned, and sanitized brewer components, pitchers, urns, paddles, scales, containers, and service utensils protected from cross-contact.

Holding and Storage

- Chill immediately after mixing and maintain at 41°F or below in sealed, approved containers.
- Label every container with the product name, preparation date, discard date, and preparer initials.
- Use within 5 days. Stir gently before service if natural settling occurs.
- Discard beverage that is temperature-abused, fermented, off-odor, visibly contaminated, improperly labeled, or exposed to allergen cross-contact.

Lavender Pomegranate Limeade

IT'S THYME • Brewer-station cold beverage

Production standard			
Cooking equipment	Tea brewer, tea basket, and 4-gallon tea urn	Prep equipment	Calibrated scale, 4-quart pitcher, long sanitized beverage paddle, labeled food-safe storage containers, and rapid-chilling setup
Raw batch	Approximately 18,026 g ingredients issued, including brewer water	Finished yield	Approximately 4 gal / 512 fl oz / approximately 18,000 g
Serving size	16 fl oz / approximately 563 g	Expected portions	32 portions at 16 fl oz
Allergen status	Top 9-free and gluten-free	Shelf life	5 days refrigerated at 41°F or below

Ingredients

Ingredient	Production weight	Prep-team measurement
Dried culinary lavender	Approximately 30 g	1 cup
Natalie's 100% Lime Juice	Approximately 2,840 g	96 fl oz / 3 qt
White cane sugar	Approximately 3,200 g	4 qt / 16 cups
Tropics Mixology Grenadine Syrup	Approximately 600 g	16 fl oz / 1 pt
Hot potable water, brewer output	Approximately 11,356 g	Approximately 3 gal / 384 fl oz

Preparation

1. Verify the exact lavender, juice, sugar, and any flavored syrup against the current It's Thyme approved-product list before opening or measuring.
2. Clean and sanitize the brewer head, tea basket, tea urn, 4-quart pitcher, beverage paddle, scale, and all storage containers.
3. Confirm the brewer FULL BREW cycle produces approximately 3 gallons of hot potable water. Do not begin production if the programmed output is incorrect.
4. Weigh the ingredients whenever practical. The submitted recipe-card volume measures remain the controlling brewer setup until three production batches establish verified product-specific weights.

Equipment Settings

Setting	Specification
Brewer cycle	FULL BREW
Programmed hot-water output	Approximately 3 gal / 384 fl oz
Sugar vessel	Empty sanitized 4-quart pitcher
Finished vessel	Sanitized tea urn with tea basket installed
Mixing time after combining	60-90 seconds
Cold holding	41°F or below

Production Procedure

1. Place 1 cup dried culinary lavender in the sanitized tea basket and insert the basket into the tea urn.
2. Add 96 fluid ounces / 3 quarts Natalie's 100% Lime Juice directly to the tea urn.
3. Place 4 quarts / 16 cups white cane sugar in the empty sanitized 4-quart pitcher.
4. Redirect the brewer so the FULL BREW hot-water cycle dispenses only into the sugar pitcher, not directly into the urn.
5. Press FULL BREW. Stir the sugar continuously while the hot water enters until every crystal is dissolved and the syrup is uniform.
6. Pour the hot lavender simple syrup into the tea urn. Stir vigorously for 60-90 seconds while keeping the tea basket correctly seated.
7. Add 16 fluid ounces / 1 pint Tropics Mixology Grenadine Syrup and stir until the color and flavor are completely uniform.
8. Verify the total finished yield is approximately 4 gallons. Do not add unrecorded water, juice, sugar, grenadine, or flavoring to force the yield.
9. Begin the approved rapid-chilling procedure immediately, then seal, label, and refrigerate at 41°F or below.

Quality Standard

- Bright ruby-pink limeade with a clean lime aroma and restrained lavender and pomegranate notes.
- Sugar and grenadine are fully incorporated; color is uniform with no syrup streaks, gritty sediment, or loose lavender buds.
- Balanced sweet-tart flavor with no harsh perfume, bitterness, fermentation, or dilution.

Portion and Bowl Build

Dispense one 16 fl oz / approximately 563 g portion into the approved beverage cup over fresh ice. Keep the cup exterior and rim clean; garnish only when the service build specifically requires it.

Yield and Cost Controls

- One validated FULL BREW cycle yields approximately 4 gallons / 512 fluid ounces, equal to 32 portions at 16 fluid ounces before ice displacement and service loss.
- Record the actual finished volume, finished batch weight, and number of saleable 16-fluid-ounce portions for the first three batches.
- Do not partially scale the programmed brewer cycle. For additional production, repeat complete batches and keep each batch independently labeled.
- Conversion weights are operational targets derived from the submitted volume recipe. Verify the exact approved products by weight before using these values for NetNutrition or final cost approval.

Allergen Controls

- Use only culinary lavender, juice, sugar, syrup, water, ice, cups, lids, and garnishes approved through the It's Thyme allergen-control program.
- Verify every package and lot remains Top 9-free and gluten-free; do not use bulk-bin lavender or an alternate juice, sweetener, or syrup.
- Use dedicated, cleaned, and sanitized brewer components, pitchers, urns, paddles, scales, containers, and service utensils protected from cross-contact.

Holding and Storage

- Chill immediately after mixing and maintain at 41°F or below in sealed, approved containers.
- Label every container with the product name, preparation date, discard date, and preparer initials.
- Use within 5 days. Stir gently before service if natural settling occurs.
- Discard beverage that is temperature-abused, fermented, off-odor, visibly contaminated, improperly labeled, or exposed to allergen cross-contact.

CATEGORY 08

Dinner



Made-to-order component recipes, portion standards, equipment settings, and exact entrée builds

Recipes and builds in this category	
Hot Honey Chickpea-Crusted Chicken Tenders	Crispy Chickpea Falafel Wrap - Dinner Build
Sweet Thai Chili Dipping Sauce	Smoky Barbacoa Loaded Fries - Dinner Build
Fire-Roasted Tomatoes	Jerk Chicken Tostone Plate - Dinner Build
Hot Honey Thyme Tenders - Dinner Build	

Hot Honey Chickpea-Crusted Chicken Tenders

IT'S THYME • Hot Honey Thyme Tenders dinner entrée

Production standard			
Cooking equipment	Dedicated commercial deep fryer	Prep equipment	Certified scale, sanitized mixing bowls, whisk, racks, tongs, and calibrated thermometer
Raw batch	4 1/2 lb chicken / approximately 40 tenderloins	Finished yield	Approximately 60 oz / 40 glazed tenders
Serving size	4 tenders / approximately 6 oz	Expected portions	10 dinner portions
Allergen status	Top 9-free and gluten-free only after current package and lot verification		

Ingredients

Ingredient	Batch quantity	Production notes
Chicken tenderloins, trimmed	4 1/2 lb	Approximately 40 pieces
Potable water	6 cups	4 cups brine; 2 cups batter
Kosher salt	2 oz wt	1 oz brine; 1 oz coating
Granulated cane sugar	2 tbsp	Brine
Chickpea flour	5 cups	Approved Top 9-free/GF item
Corn starch	2 1/2 cups	Approved single-ingredient item
Sweet paprika	2 1/2 tbsp	Coating
Garlic powder	4 tsp	Coating
Onion powder	5 tsp	Coating
Ground black pepper	3 1/2 tsp	Coating
Ground cayenne pepper	1 1/2 tsp	Coating
Dried thyme	5 tsp	1 tbsp coating; 2 tsp finishing sauce
Canola oil, validated fryer absorption allowance	8 1/2 oz wt	Dedicated fryer
Monarch Sriracha Hot Honey	10 oz wt	US Foods #1012314; ready-to-use squeeze bottle

Preparation

1. Trim loose tissue from the tenderloins and standardize the batch to approximately 40 service pieces; combine small pieces only for yield tracking, not as a service tender.
2. Whisk 4 cups water, 1 oz kosher salt, and 2 tbsp sugar until dissolved. Submerge the chicken, cover, and refrigerate for 30 minutes.
3. Drain the chicken, discard the brine, and blot every piece dry with single-use towels.
4. Whisk 10 oz Monarch Sriracha Hot Honey with 2 tsp thyme until evenly combined. The sauce is ready to use; do not dilute or heat.
5. Combine chickpea flour, corn starch, 1 oz salt, paprika, garlic powder, onion powder, black pepper, 1 1/2 tsp cayenne, and 1 tbsp thyme.
6. Move 10 1/2 oz dry mix to a separate bowl and whisk with 2 cups water until smooth. Keep the remaining dry mix separate for the first and final coating.

Equipment Settings

Setting	Specification
Commercial deep fryer	350°F; clean, filtered canola oil; basket no more than one-third full
Sauce preparation	Sanitized bowl and whisk; use sauce directly from the squeeze bottle
Sauce handling	No heating or dilution
Safety endpoint	Chicken must reach at least 165°F in the thickest portion

Production Procedure

1. Preheat the dedicated fryer to 350°F and position a draining rack over a sheet pan.
2. Working with one tender at a time, coat in the dry flour mixture, dip in batter, allow excess to drip off, then coat again in the dry mixture. Press the coating lightly onto the chicken.
3. Arrange coated tenders on a clean rack and rest under refrigeration for 10 minutes to set the crust.
4. Fry a test tender for 4-5 minutes. Verify a crisp deep-golden crust and at least 165°F internally.
5. Fry in loose single-layer batches for 4-5 minutes, maintaining oil between 340°F and 350°F. Do not overload the basket.
6. Drain over the fryer for 20 seconds, then move to the rack for 1 minute. Verify at least two tenders from separate batches with a calibrated thermometer.
7. For each order, weigh four tenders and toss gently with 1 oz finished Sriracha hot-honey sauce immediately before plating.

Quality Standard

- Deep-golden, craggy chickpea-flour crust that stays attached to the chicken.
- Moist, fully cooked chicken with no pink or translucent areas; minimum 165°F.
- Glossy, even Sriracha hot-honey coating with a sweet first taste and clear chile-thyme finish.
- No raw flour, greasy surface, soggy crust, scorched sauce, or oversized irregular pieces.

Portion and Bowl Build

Component	Portion	Service standard
Fried chicken tenders	4 pieces / approximately 5 oz before sauce	Arrange parallel with tips facing the same direction
Sriracha hot-honey sauce	1 oz	Toss to coat; no pooled sauce on the plate
Finished tender portion	Approximately 6 oz	Serve immediately with the dinner build

Yield and Cost Controls

- Target finished yield: 40 glazed tenders / 10 four-piece portions.
- Weigh raw chicken, unused coating, finished unglazed tenders, sauce used, and actual oil pickup for the first three batches.
- Portion cost formula: total usable batch cost divided by 10; include Monarch Sriracha Hot Honey, validated absorbed oil, and discarded coating.
- Standardize chicken by count and finished portion weight; never add a fifth small tender without a manager-recorded yield correction.

Allergen Controls

- Use only Monarch Sriracha Hot Honey #1012314 and the specified approved chicken, chickpea flour, corn starch, canola oil, and single-ingredient seasonings.
- Verify every current package and lot against It's Thyme's FARECheck Top 9-free and gluten-free requirements before production; formulations can change.
- Do not substitute another hot-honey or sriracha product without approval and label review.
- Fry only in the dedicated Top 9-free fryer containing clean canola oil; use dedicated racks, bowls, whisk, tongs, thermometer, and service utensils.

Holding and Storage

- Fry to order whenever possible. Hold unsauced tenders at 135°F or above on a rack for no longer than 20 minutes; do not cover.
- Apply sauce only at order assembly. Discard sauced tenders that are not served promptly.
- Store unopened Monarch Sriracha Hot Honey in a cool, dry place and follow the delivered package label for opened-container handling.
- Refrigerate raw brined chicken at 41°F or below and fry the same day. Do not save used brine, batter, or flour that contacted raw chicken.

Sweet Thai Chili Dipping Sauce

IT'S THYME • Hot Honey Thyme Tenders dipping sauce

Production standard			
Cooking equipment	None; cold portioning	Prep equipment	Calibrated scale, sanitized 2 oz portion cups, lids, and ladle
Prepared yield	64 oz	Serving size	2 oz / 57 g
Expected portions	32 portion cups	Allergen status	Top 9-free and gluten-free

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Sweet Thai Chili Glaze, prepared and chilled	1,814 g	2 qt / 64 oz by weight

Preparation

1. Verify the Sweet Thai Chili Glaze was produced from the controlled cookbook recipe, is within date, and is at 41°F or below.
2. Whisk the glaze until uniform. Do not dilute or add lime, soy sauce, fish sauce, or commercial chile sauce.
3. Arrange sanitized 2 oz cups on a clean sheet pan and calibrate the ladle against a scale.

Equipment Settings

Setting	Specification
Portion weight	57 g / 2 oz per cup
Cold holding	41°F or below

Production Procedure

1. Portion exactly 57 g into each cup, wipe the rims, and apply lids.
2. Label the tray with product name, production date, use-by date, and Top 9-free plus gluten-free designation.
3. Refrigerate immediately and issue cups to the dinner station in small quantities.

Quality Standard

- Glossy red-orange sauce with fine pepper flecks and a pourable dipping consistency.
- Every cup is cleanly filled to 57 g with a secure lid and no rim residue.
- Sweet, tangy, moderately hot flavor with no separation or fermentation.

Portion and Bowl Build

Place one sealed 2 oz cup beside the fries in each Hot Honey Thyme Tenders container; keep the cup out of direct contact with the tenders.

Yield and Cost Controls

- Target yield: 32 cups at 57 g each from 1,814 g sauce.
- Count all filled cups and weigh the first, middle, and last cup from every production run.
- Portion cost equals the verified cost of 57 g Sweet Thai Chili Glaze plus the cup and lid.

Allergen Controls

- Use only Sweet Thai Chili Glaze produced from the approved Top 9-free and gluten-free cookbook recipe.
- Verify the current batch record and every original ingredient package before portioning.
- Use dedicated cups, ladle, scale, tray, and cold-storage area protected from cross-contact.

Holding and Storage

- Maintain sealed cups at 41°F or below and use within the remaining shelf life of the source glaze, never longer than seven days from glaze production.
- Do not refill, top off, or combine cups from different production batches.
- Discard opened, temperature-abused, leaking, fermented, or off-odor sauce.

Fire-Roasted Tomatoes

IT'S THYME • Jerk Chicken Tostone Plate and Fall 2026 bowls

Production standard			
Cooking equipment	Chargrill	Prep equipment	Sanitized knives, cutting boards, bowls, tongs, racks, and calibrated scale
Raw batch	10 lb Roma tomatoes	Finished yield	Approximately 120 oz / 7.5 lb
Serving size	2 oz / 57 g	Expected portions	60 portions
Allergen status	Top 9-free and gluten-free		

Ingredients

Ingredient	NetNutrition weight	Prep-team measurement
Roma tomatoes	4,536 g	10 lb
Canola oil	115 g	1/2 cup
Kosher salt	45 g	3 tbsp
Ground black pepper	10 g	1 tbsp plus 1 tsp
Garlic powder	10 g	1 tbsp

Preparation

1. Wash and dry the tomatoes under the approved produce procedure.
2. Remove the stem cores and cut the tomatoes lengthwise into halves.
3. Whisk the oil, salt, pepper, and garlic powder; toss gently with the tomato halves.
4. Arrange cut-side up on racks and allow excess surface liquid to drain for 5 minutes before grilling.

Equipment Settings

Setting	Specification
Chargrill	Clean dedicated grate; high heat, 475-500°F grate temperature
First side	Cut-side down for 2-3 minutes
Second side	Skin-side down for 1-2 minutes

Production Procedure

1. Preheat and clean the dedicated chargrill grate.
2. Place tomatoes cut-side down in a single layer and grill without moving for 2-3 minutes to develop dark char marks.
3. Turn once and cook skin-side down for 1-2 minutes, until just tender but still able to hold shape.
4. Transfer to clean racks in a single layer. For cold service, cool using the approved two-stage cooling procedure.
5. Cut cooled tomato halves into 3/4-inch pieces by hand and fold gently to distribute the charred edges.

Quality Standard

- Bright red 3/4-inch pieces with visible blackened edges and intact flesh.
- Concentrated tomato flavor with balanced salt, garlic, pepper, and clean smoke.
- No watery pooling, raw hard centers, burnt bitter surfaces, crushed pulp, or large stem pieces.

Portion and Bowl Build

Portion 57 g / 2 oz with a slotted spoon. For the Jerk Chicken Tostone Plate, place the tomatoes between the island cabbage and mango salsa so the red color remains visible.

Yield and Cost Controls

- Target finished yield: 3,402 g / 120 oz / 60 portions.
- Weigh washed tomatoes, core trim, grilled tomatoes, finished cut tomatoes, and drained liquid for three validation batches.
- Portion cost formula: total batch ingredient cost divided by 60.
- If yield differs by more than 5%, correct raw size, grill time, or draining before changing the formula.

Allergen Controls

- Use tomatoes, canola oil, salt, pepper, and garlic powder approved through the It's Thyme allergen-control program.
- Verify every spice package and lot; do not use a grill seasoning blend.
- Use a cleaned and sanitized dedicated chargrill zone, grates, tongs, racks, knives, cutting boards, and service utensils.
- Protect raw, cooling, cut, and service-ready tomatoes from cross-contact at every stage.

Holding and Storage

- For cold service, cool from 135°F to 70°F within two hours and to 41°F within four additional hours.
- Maintain at 41°F or below and use within four days.
- Drain excess liquid before each service period; do not press or squeeze the tomatoes.
- Discard fermented, slimy, moldy, off-odor, or temperature-abused product.

Hot Honey Thyme Tenders - Dinner Build

IT'S THYME • Dinner entrée; \$10.99

Production standard			
Cooking equipment	Dedicated commercial deep fryer	Prep equipment	Calibrated scale, dedicated tongs, fry scoop, and dinner container
Prepared yield	1 made-to-order entrée	Serving size	1 entrée / approximately 12 oz plus container
Expected portions	1	Allergen status	Top 9-free and gluten-free

Ingredients

Component	Portion weight	Prep-team measurement
Hot Honey Chickpea-Crusted Chicken Tenders	Approximately 170 g / 6 oz	4 glazed tenders
Sweet Potato Fries	113 g / 4 oz	1 calibrated fry portion
Sweet Thai Chili Dipping Sauce	57 g / 2 oz	1 sealed portion cup

Preparation

1. Verify the dedicated fryer is at temperature and all three components are within their approved holding limits.
2. Calibrate the fry portion and confirm the sauce cup weighs 57 g before dinner service.
3. Stage a clean vented dinner container; do not prebuild entrées.

Equipment Settings

Setting	Specification
Tenders	Fry at 350°F to at least 165°F; glaze after draining
Fries	Final-fry at 375°F; portion immediately
Assembly target	Complete within 2 minutes of the fries leaving the oil

Production Procedure

1. Place 113 g / 4 oz Sweet Potato Fries along one side of the container without compressing them.
2. Arrange four freshly glazed tenders parallel to the fries, leaving the crust exposed.
3. Place one sealed 57 g / 2 oz Sweet Thai Chili Dipping Sauce cup in the designated sauce well.
4. Verify count, weight, cleanliness, and appearance; close the vented container and serve immediately.

Quality Standard

- Four glossy, crisp tenders remain visually distinct from a full, crisp fry portion.
- Sauce cup is sealed, upright, and clean; no sauce or glaze touches the fries.
- Entrée is hot, orderly, and free of pooled oil, steam-softened crust, or loose crumbs.

Portion and Bowl Build

Build left to right: four aligned tenders, 4 oz fries, then the sealed sauce cup. Keep at least half of every tender visible and orient the best char-red glaze surface upward.

Yield and Cost Controls

- Selling price: \$10.99; maximum total ingredient cost at 30%: \$3.30.
- Cost exactly four tenders, 1 oz hot honey included in the tender recipe, 4 oz fries, and one 2 oz sauce cup.
- Weigh the first three completed entrées each service and one entrée every 30 minutes thereafter.
- Record voids, remakes, extra tenders, and over-portioned fries as dinner waste.

Allergen Controls

- Use only the three named controlled recipes and approved packaging.
- Verify dedicated fryer oil, baskets, tongs, scoop, scale, work surface, and container are protected from Top 9 and gluten cross-contact.
- Do not add garnish, alternate sauce, seasoning salt, or bread.

Holding and Storage

- Made to order only; do not hold or store an assembled entrée.
- Maintain hot components at 135°F or above and the sealed sauce at 41°F or below until assembly.
- Discard returned, abandoned, or temperature-abused entrées; never return components to service containers.

Crispy Chickpea Falafel Wrap - Dinner Build

IT'S THYME • Plant-based dinner entrée; \$11.89

Production standard			
Cooking equipment	Dedicated commercial deep fryer and gas range with dedicated skillet	Prep equipment	Calibrated scale, dedicated tongs, spatula, knife, cutting board, and dinner container
Prepared yield	1 made-to-order wrap entrée	Serving size	1 wrap plus 4 oz fries
Expected portions	1	Allergen status	Top 9-free and gluten-free; plant-based

Ingredients

Component	Portion weight	Prep-team measurement
Quinoa and Chia Seed Tortilla	Approximately 71 g / 2.5 oz	1 warmed 12-inch wrap
Chickpea Falafel	85 g / 3 oz	3 falafel
Shredded Kale	14 g / 0.5 oz	1 loose calibrated portion
Diced Cucumbers	28 g / 1 oz	1 calibrated portion
Pickled Onion, drained	14 g / 0.5 oz	1 tbsp
Tahini-Free Lemon Garlic Hummus	43 g / 1.5 oz	3 tbsp
Green Goddess Ranch	21 g / 0.75 oz	1 1/2 tbsp
Sweet Potato Fries	113 g / 4 oz	1 calibrated fry portion

Preparation

1. Verify cold components are at 41°F or below and drained, the falafel and fries are ready to fry, and the wrap package is approved and protected.
2. Calibrate each component utensil and stage a clean dedicated wrap board and knife.
3. Do not preassemble the wrap; warm, fill, roll, and cut only after the order is placed.

Equipment Settings

Setting	Specification
Falafel fryer	350°F; fry 4-5 minutes to at least 165°F
Fries	Final-fry at 375°F for 2-3 minutes
Wrap skillet	Approximately 300°F; 15-20 seconds per side

Production Procedure

1. Warm one Quinoa and Chia Seed Tortilla and place it on the dedicated board.
2. Spread 43 g hummus in a 7 x 3-inch rectangle below center, leaving a 1 1/2-inch clean border.
3. Layer 14 g kale, 28 g cucumber, and 14 g drained Pickled Onion over the hummus.
4. Place three hot falafel in a straight line and apply 21 g Green Goddess Ranch over the falafel only.
5. Fold both sides inward, roll tightly, rest seam-side down for 20 seconds, and cut once on a 45-degree angle.
6. Place both halves cut-side up beside 113 g / 4 oz Sweet Potato Fries and serve immediately.

Quality Standard

- Tight, intact wrap with two clean angled halves and visible green falafel, cucumber, kale, and pink onion.
- Hot crisp falafel contrasts with cold fresh fillings; sauce is controlled with no leaking.
- Fries are crisp and separate from the moist cut faces of the wrap.

Portion and Bowl Build

Place the two wrap halves slightly overlapped with cut faces toward the guest. Fan the 4 oz fries beside, not under, the wrap. Wipe the container rim before closing.

Yield and Cost Controls

- Selling price: \$11.89; maximum total ingredient cost at 30%: \$3.57.
- Cost one wrap, three falafel, every listed cold filling and sauce, and 4 oz fries; include package waste and fryer-oil allocation.
- Weigh the first three builds each service; do not add a fourth falafel or extra sauce to compensate for a loose roll.
- Record torn wraps and remakes as dinner waste.

Allergen Controls

- Use only the exact controlled recipes listed in the ingredient table and an approved Top 9-free, gluten-free Quinoa and Chia Seed Tortilla.
- Use the dedicated fryer, skillet, board, knife, tongs, scale, utensils, and build surface.
- Do not use tahini, sesame, wheat tortillas, dairy ranch, soy-based spread, or an alternate garnish.

Holding and Storage

- Made to order only; do not hold or refrigerate an assembled wrap.
- Hold falafel and fries under their recipe limits, keep cold components at 41°F or below, and keep wraps sealed until use.
- Discard returned, abandoned, torn, or temperature-abused builds; never return fillings to mise en place.

Smoky Barbacoa Loaded Fries - Dinner Build

IT'S THYME • Dinner entrée; \$13.49

Production standard			
Cooking equipment	Dedicated commercial deep fryer	Prep equipment	Calibrated scale, dedicated fry scoop, tongs, spoons, squeeze bottle, and wide dinner container
Prepared yield	1 made-to-order loaded-fries entrée	Serving size	Approximately 19.5 oz
Expected portions	1	Allergen status	Top 9-free and gluten-free

Ingredients

Component	Portion weight	Prep-team measurement
Sweet Potato Fries	227 g / 8 oz	1 loaded-fries base
Shredded Barbacoa Beef	113 g / 4 oz	1 level calibrated portion
Cilantro Lime Black Beans, drained	57 g / 2 oz	1 calibrated portion
Poblano Corn	57 g / 2 oz	1 calibrated portion
Mango Salsa, drained	57 g / 2 oz	1 calibrated portion
Pickled Onion, drained	14 g / 0.5 oz	1 tbsp
Smoky Chipotle Sauce	28 g / 1 oz	2 tbsp / calibrated squeeze

Preparation

1. Verify barbacoa, beans, and corn are at 135°F or above; salsa, onion, and chipotle are at 41°F or below.
2. Drain wet toppings thoroughly and calibrate every utensil and squeeze bottle against a scale.
3. Stage a wide vented dinner container; do not prebuild or hold loaded fries.

Equipment Settings

Setting	Specification
Fries	Final-fry at 375°F for 2-3 minutes
Hot components	Maintain at 135°F or above
Cold components	Maintain at 41°F or below
Assembly target	Complete within 2 minutes of the fries leaving the oil

Production Procedure

1. Spread 227 g / 8 oz hot Sweet Potato Fries edge to edge in the wide container.
2. Place 113 g / 4 oz barbacoa in a centered stripe, leaving fries visible around the perimeter.
3. Add 57 g black beans along one side of the beef and 57 g Poblano Corn along the other.
4. Spoon 57 g drained Mango Salsa across the center, then add 14 g drained Pickled Onion.
5. Apply 28 g Smoky Chipotle Sauce in a narrow zigzag over the beef and hot toppings; avoid soaking the exposed fries.
6. Verify every portion and serve immediately in a vented container.

Quality Standard

- Abundant layered appearance with crisp fries still visible around the edges.
- Moist barbacoa, glossy beans, charred corn, bright mango, pink onion, and controlled chipotle remain visually distinct.
- No pooled liquid, soggy fry base, cold beef, excessive sauce, or toppings concentrated in one corner.

Portion and Bowl Build

Use a broad horizontal build: fries as the full base, beef centered, beans and corn in parallel bands, mango and onion as bright top accents, and chipotle in a thin final zigzag.

Yield and Cost Controls

- Selling price: \$13.49; maximum total ingredient cost at 30%: \$4.05.
- Beef is the primary cost driver; include sauce within the exact 4 oz Shredded Barbacoa Beef portion and never free-pour.
- Weigh the first three completed entrées each service and one entrée every 30 minutes thereafter.
- Cost and record all seven components, validated fryer oil, and remakes.

Allergen Controls

- Use only the seven named controlled recipes and approved packaging.
- Verify the dedicated fryer, utensils, squeeze bottle, scale, hot wells, cold rail, and work surface are protected from Top 9 and gluten cross-contact.
- Do not add cheese, sour cream, tortilla strips, alternate barbecue sauce, or garnish.

Holding and Storage

- Made to order only; do not hot-hold or store an assembled loaded-fries entrée.
- Maintain hot components at 135°F or above and cold components at 41°F or below until assembly.
- Discard returned, abandoned, or temperature-abused entrées; never return toppings to service containers.

Jerk Chicken Tostone Plate - Dinner Build

IT'S THYME • Dinner entrée; \$12.49

Production standard			
Cooking equipment	Dedicated commercial deep fryer	Prep equipment	Calibrated scale, dedicated tongs, spoons, squeeze bottle, and divided dinner container
Prepared yield	1 made-to-order plate	Serving size	Approximately 16 oz
Expected portions	1	Allergen status	Top 9-free and gluten-free

Ingredients

Component	Portion weight	Prep-team measurement
Caribbean Jerk Chicken, pulled	113 g / 4 oz	1 calibrated portion
Crisp Tostones	113 g / 4 oz	4 pieces
Crisp Island Cabbage	85 g / 3 oz	1 calibrated portion
Fire-Roasted Tomatoes	57 g / 2 oz	1 calibrated portion
Mango Salsa, drained	57 g / 2 oz	1 calibrated portion
Cilantro Lime Vinaigrette	28 g / 1 oz	2 tbsp / calibrated squeeze

Preparation

1. Pull or cut the Caribbean Jerk Chicken into short bite-size strands while retaining the measured tray juices.
2. Verify chicken and island cabbage are at 135°F or above; tomatoes, mango salsa, and vinaigrette are at 41°F or below.
3. Drain the tomatoes and mango salsa, calibrate all utensils, and stage a clean divided dinner container.

Equipment Settings

Setting	Specification
Tostones	Final-fry in dedicated canola oil at 375°F for 2-3 minutes
Hot components	Maintain at 135°F or above
Cold components	Maintain at 41°F or below
Assembly target	Complete within 2 minutes of the tostones leaving the oil

Production Procedure

1. Place 113 g / 4 oz pulled Caribbean Jerk Chicken in the largest section of the container.
2. Fan four freshly fried Crisp Tostones beside the chicken with their crisp surfaces exposed.
3. Place 85 g / 3 oz Crisp Island Cabbage in a compact mound separate from the tostones.
4. Add 57 g Fire-Roasted Tomatoes and 57 g drained Mango Salsa as two distinct bright portions.
5. Apply 28 g Cilantro Lime Vinaigrette over the chicken and cabbage only; keep it off the tostones.
6. Verify count, weight, color separation, and container cleanliness; serve immediately.

Quality Standard

- Moist pulled jerk chicken, four crisp golden tostones, bright cabbage, red charred tomato, and yellow mango remain distinct.
- Cilantro-lime sauce adds gloss without pooling or softening the tostones.
- Plate is hot-cold balanced with no dry chicken, soggy plantain, watery salsa, or messy overlap.

Portion and Bowl Build

Build clockwise: jerk chicken, four fanned tostones, island cabbage, Fire-Roasted Tomatoes, and Mango Salsa. Finish with a narrow cilantro-lime line over chicken and cabbage, leaving the tostones dry and visible.

Yield and Cost Controls

- Selling price: \$12.49; maximum total ingredient cost at 30%: \$3.75.
- Cost exactly four tostones, 4 oz chicken including juices, and every listed topping and sauce.
- Weigh the first three completed plates each service and one plate every 30 minutes thereafter.
- Record broken tostones, extra chicken, remakes, and over-portioned salsa as dinner waste.

Allergen Controls

- Use only the six named controlled recipes and approved packaging.
- Use the dedicated fryer, baskets, tongs, scale, spoons, squeeze bottle, hot wells, cold rail, and work surface.
- Do not add soy-based jerk sauce, commercial slaw dressing, tortilla garnish, dairy, sesame, or alternate sauce.

Holding and Storage

- Made to order only; do not hold or store an assembled plate.
- Maintain chicken and island cabbage at 135°F or above and all cold toppings and sauce at 41°F or below until assembly.
- Final-fry tostones to order and serve within 5 minutes.
- Discard returned, abandoned, or temperature-abused plates; never return components to service containers.

Launch Validation and References

This cookbook establishes the Fall 2026 recipe, portion, equipment, build, and presentation standards for 54 controlled component recipes and dinner builds. Before launch, the culinary and allergen-control teams must complete the following validation steps.

- Run three weighed production batches of every recipe and record as-purchased, prepared, cooked, and usable yields.
- Confirm every exact manufacturer item and lot through the It's Thyme approved-product and allergen-control process.
- Enter current vendor pricing and verify each \$11.89 signature bowl remains below \$3.57, each \$12.85 Build Your Own bowl remains below \$3.86, and every dinner entrée remains below 30% of its listed selling price.
- Verify the \$0.99 avocado add-on remains below \$0.30 ingredient cost at the specified 2 oz portion.
- Confirm the installed CL50 discs and dicing grids named in the recipes before final prep scheduling.
- Confirm the installed iVario model, marked deep-frying level, baskets, and oil-management SOP before producing tostones.
- Submit the final gram-weight recipes and verified retained-brine assumptions to Duke NetNutrition.
- Photograph one approved build of every menu item and use it as the station-level visual reference.
- Complete controlled recipe or prep pages for remaining menu-only components: standalone brown rice and spinach-kale base.

Official Operating References

Reference	Use
FDA Food Code 2022 with the December 2024 Supplement	National model guidance for cold holding, hot holding, cooling, reheating, date marking, and garlic-in-oil controls.
North Carolina Food Code Manual and 15A NCAC 18A .2600	Current state operating requirements for permitted food establishments.
USDA FSIS Safe Minimum Internal Temperature Chart	Minimum internal cooking temperatures and rest times for poultry, pork, and beef.
RATIONAL iCombi Pro operating instructions	Manual hot-air, steam, combi-steam, fan, humidity, probe, and low-temperature settings.
RATIONAL iVario Pro operating instructions for the installed model	Searing, simmering, braising, deep-frying, fill-level, and equipment-safety procedures.
It's Thyme Fall 2026 final menu and approved bowl imagery	Menu names, listed components, selling prices, and presentation direction.

Official Source Links

- [FDA Food Code](#)
- [North Carolina Food Protection Program](#)
- [USDA FSIS Safe Minimum Internal Temperature Chart](#)
- [RATIONAL iCombi Pro original instructions](#)
- [RATIONAL iVario original instructions](#)

Official sources were checked July 27, 2026. Local regulatory requirements, Duke policies, manufacturer instructions, and the approved It's Thyme allergen plan supersede a recipe instruction whenever they are more restrictive.