

STANDARDIZED RECIPE

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| Recipe Name: Italian Blend Seasoning | | | |
| Ingredients | For 175 Servings | | Directions |
| | Weight | Measure | |
| Parsley flakes, dried | | 3 c. | <ol style="list-style-type: none"> 1. Place parsley, fennel, minced onion, and rosemary into appropriate size food storage bag. 2. Remove all air. 3. With a pan (or other heavy object) crush ingredients together into small pieces (they should be able to pass through hole on a the spice shaker) |
| Fennel seed, whole | | ¼ c. | |
| Rosemary, ground | | 2 T. | |
| Onions, dehydrated | | 2/3 c. | |
| Parmesan cheese, grated | | 3 pt. | <ol style="list-style-type: none"> 4. In a bowl, combine remaining ingredients with the ingredients in the food storage bag. 5. Mix well. 6. Store the Italian blend in an airtight container and refrigerate until service. |
| Oregano, ground | | ¼ c. | |
| Thyme, ground | | ¼ c. | |
| Black pepper, ground | | 2 T. | |
| Garlic powder | | ¼ c. | |

Serving Size for Grades: K-8 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Meal Pattern Contributions