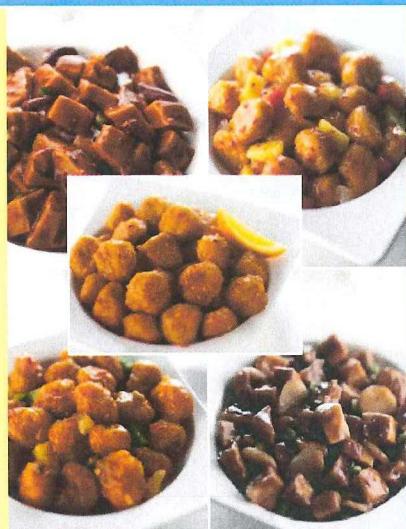


# Participation Driving Menu Solutions Utilizing Commodity Foods



## Proteins



### Foothill Farms® Asian Sauce Mixes

#V427 Sweet & Sour Sauce

#V428 Mandarin Orange Sauce

#V429 BBQ Teriyaki Sauce

#V441 General Tso's Sauce

#V442 Sweet Thai Chili Sauce

Sauces are great for dipping or for coating diced chicken and other proteins.

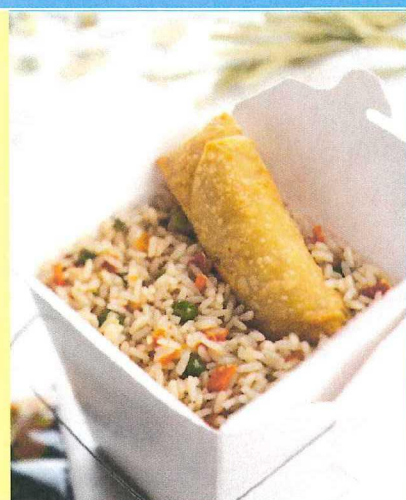
**Preparation:** Pour ½ gallon (64 oz) hot water (180°-190°F) into mixing container. Pour contents of Asian Sauce package into water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth.

Case Pack:  
varies

Yield Per Case:  
½ gal of sauce coats 10 lb  
commodity dice chicken

Meal Contributions:  
2 oz coated chicken =  
2 oz M/MA

## Rice



### Foothill Farms® Asian Stir Fried Rice Seasoning #S140

A complex blend of soy sauce, garlic, ginger and onion along with visible peas, carrots and red bell pepper. Compliments both white and brown rice. One case seasons 25 pounds of rice.

**Preparation:** Combine 3 ½ quarts water, 2 ½ pounds parboiled white or brown rice, contents of Rice Seasoning packet (6.82 oz) and 3 oz butter (optional) in a stock pot. Stir well. Bring to a boil. Cover, reduce heat and simmer for approximately 20-25 minutes, or until water is absorbed.

Case Pack:  
10/6.82 oz

Yield Per Case:  
460 ½-cup servings

Meal Contributions:  
½ cup = 1 grain / bread

## Pasta



### Foothill Farms® Asian Noodle Seasoning #S141

Unique to the market, this subtle yet flavorful blend of soy sauce, garlic, onion and ginger is accented with carrot, red bell pepper and cabbage. Mixes with both traditional chow mein or common spaghetti noodles. One case seasons 60 pounds of noodles.

**Preparation:** Cook 10 pounds of commodity noodles according to al dente package directions. Drain and rinse in cool water. While noodles are cooking, add one packet of Noodle Seasoning (23.3 oz) to five quarts hot water (180°-190°F). Mix well and let sit at least five minutes to allow the vegetables to rehydrate. Pour mixture over cooked noodles and toss to coat.

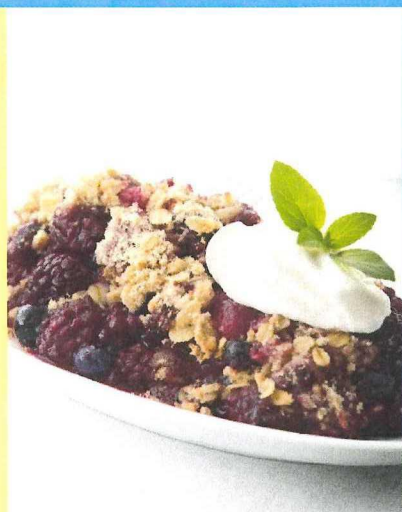
Case Pack:  
6/23.3 oz

Yield Per Case:  
966 ½-cup servings

Meal Contributions:  
½ cup cooked pasta =  
1 grain / bread



## Fruit



### TUF® Oat Crisp Topping #P208

A delicious, extremely versatile, ready-made crumb topping consisting of flour, oats, brown sugar, cinnamon and nutmeg. Top commodity fresh, frozen or canned fruit or canned sweet potatoes with this premeasured mixture to provide a consistent crisp every time.

**Preparation:** Place 18 cups of fruit in a half steamtable pan. Pour contents of Oat Crisp Topping package (3 lb) evenly over fruit. Bake at 350°F for approximately 25-30 minutes, or until fruit is bubbling and crisp topping is golden brown.

Case Pack:  
6/3 lb

Yield Per Case:  
216 ¾-cup finished servings

Meal Contributions:  
¾ cup = ½ fruit and  
½ grain / bread

## Fruit or Vegetable



### Foothill Farms® Salsa Mix #V425

A unique blend of dehydrated vegetables and spices are added to canned tomatoes, corn or black beans to make fresh-tasting, zesty salsas.

**Preparation:** Add contents of one Salsa Mix package (5.8 oz) to one #10 can of commodity diced tomatoes or whole kernel corn. Or add contents of two Salsa Mix packages to one #10 can of commodity whole kernel corn and one #10 can of drained, rinsed black beans. Stir until well blended.

Case Pack:  
12/5.8 oz

Yield Per Case:  
98 1/8-cup servings  
(when mixed with one #10 can)

Meal Contributions:  
1/8 cup =  
1/8 fruit / vegetables

## Pasta



### TUF® Three Cheese Mac & Cheese Sauce #372

A distinct blend of Cheddar, Parmesan and Blue cheeses that is smooth, creamy, simple and economical. Specially crafted to be used over pasta.

**Preparation:** Pour ½ gallon (64 oz) hot water (180°-190°F) into mixing container. Add contents of Cheese Sauce package (15.5 oz) to water while vigorously stirring with a wire whisk. Continue stirring until mix is dissolved and sauce is smooth. Cover and let stand 3-5 minutes. Remove cover and re-stir prior to serving. Combine with 3 lb cooked commodity elbow macaroni (approximately 1 ½ lb dry pasta).

Case Pack:  
8/15.5 oz

Yield Per Case:  
304 ¼-cup servings

Meal Contributions:  
½ cup cooked pasta =  
1 grain / bread

