

RECIPE NAME: PUREED PORK VEGETABLE ORIENTAL
(Made With ThickenUp®)

3 OZ COOKED MEAT
SERVING SIZE: 1 #8 SCOOP PORK
1 #12 SCOOP VEGETABLES

RECIPE # P-0005

INGREDIENTS	AMOUNTS TO USE			
	1	6	12	24
Pork, Cooked	3 oz	1 lb 2 oz	2 lb 4 oz	4 lb 8 oz
Chicken Broth, Hot	3 Tbsp	1 cup + 2 Tbsp	2 1/4 cups	1 qt + 1/2 cup
ThickenUp®	1 1/4 tsp	2 1/2 Tbsp	1/4 cup + 1 Tbsp	1/2 cup + 2 Tbsp
Vegetables (Mixture of Carrots, Celery, Green Peppers, Cucumbers and Green Onions), Cooked and Drained	1/2 cup	3 cups	1 1/2 qt	3 qt
Margarine, Melted	1 tsp	2 Tbsp	1/4 cup	1/2 cup
ThickenUp®	3/4 tsp	1 Tbsp + 2 tsp	3 Tbsp + 1 tsp	1/3 cup + 1 Tbsp
Pureed Rice				

HOW TO PREPARE ON FOLLOWING PAGE



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HOW TO PREPARE:

1. Remove amount of cooked pork needed from the regular prepared recipe and place in food processor.
2. Add hot broth and puree until smooth in texture.
3. Add first amount of **ThickenUp®**. Process briefly until mixed, scraping sides of bowl.
4. Pour into steamtable pan coated with vegetable cooking spray.
5. Remove amount of cooked vegetables needed from the regular prepared recipe and place in food processor.
6. Add margarine and puree until smooth in texture.
7. Add second amount of **ThickenUp®**. Process briefly until mixed, scraping sides of bowl.
8. Pour into steamtable pan coated with vegetable cooking spray.
9. Prepare pureed rice as directed in recipe.
10. Cover all pans tightly with aluminum foil and heat quickly (within 2 hours) to 165°F.
11. Hold pork, vegetables and rice hot for service at internal temperature of 140°F. or higher.
12. Portion one #8 scoop pureed rice onto plate. Spread with back of scoop. Top with one #8 scoop of pureed pork and one #12 scoop of pureed vegetables per serving.

NOTE: Measurements of liquid and **ThickenUp®** may be adjusted to achieve desired consistency.