Coconut Rice and Beans

Servings | 45

Ingredients

long grain white rice 14 cups 11/2 cups vegetable oil onions, diced 10 cloves garlic, minced 3 1/2 tbsp. creole spice mix red kidney beans, 4 - 15.5 oz. drained and rinsed cans Italian seasoning 1/4 cup 3 quarts vegetable broth coconut milk 7 - 15.5 oz. cans

paprika

bay leaves

Directions

- Preheat oven to 400°.
- Wash rice until water runs clear. Drain water.
- In a large pot on high heat, add oil, onion, and garlic and cook, stirring frequently, until onions soften. Add creole spice and cook for about a minute.
- Stir rice into the pot, followed by beans. Cook for about 2 minutes, stirring frequently, then add Italian seasoning, vegetable broth, coconut milk, paprika, and bay leaves.
- Bring to a boil, stirring frequently to keep rice from sticking to the bottom of the pot. Once the pot is at a full boil, pour the contents into a full size deep hotel pan, cover with foil, and place into the preheated oven.
- Bake for 50 minutes.
- Discard bay leaves (if you can find them!).
- Serve!



2 tbsp.

8



Jamaican Chicken Curry

Servings | 45

Ingredients

canola/vegetable oil 11/2 cups 12 lbs. boneless, skinless chicken thighs 6 medium yellow onions, diced green bell peppers, chopped

dried thyme 4 tbsp. curry powder

3/4 cup

gold potatoes, diced 12

salt (add more as 3 tbsp

needed)

black pepper 3 tbsp. 1/4 cup garlic powder chicken broth 3 quarts

1/2 cup white vinegar

Directions

- Cut chicken thighs into thirds.
- Set two large pots over high heat (the whole recipe will be split across these). Add oil then the chicken, onions, bell peppers, and dried thyme and cook, stirring frequently, for about 10 minutes.
- Add curry powder and potatoes; cook for another 5 minutes.
- Stir in the remaining ingredients, then cover the pots and bring to a boil. Lower the heat to a simmer and cook, uncovered, for 30 minutes. Add some water or more broth if the curry looks dry (you want the liquid just under the level of the chicken and vegeta-
- Serve in the pot with a trivet, with the rice on the side.





Salad

Servings | 40

Ingredients

For Salad:

6 heads salad greens—

romaine, butter

lettuce, etc.

4 cups pineapple, canned or

fresh

8 mandarin oranges,

(or 4 cups separated into

canned) segments

2 cups dried cranberries

3 bunches green onions

For Dressing (you can use a similar store bought dressing as well):

1 cup honey

1 cup apple cider vinegar

1/2 cup lime juice2 1/2 cups canola oil

1/2 cup onion, minced fine

2 tbsp. salt

Directions

- Wash and cut salad greens.
- In a large bowl, mix the salad greens and all of the toppings.
- To make the dressing, add all of the ingredients to a food processor or blender and pulse until smooth.
- Drizzle dressing over the salad.





Shopping List

Servings | 40

Please use this grocery list to plan for your meal!
We will supply the following ingredients: oil, flour,
butter/margarine, salt, pepper, sugar, baking soda/powder,
eggs, vinegar (only apple cider and balsamic) and all of the
spices found in your recipe.

6 heads	salad greens, romaine, butter lettuce, etc.
2 can or 1 fresh	pineapple, canned or fresh
8 or 4 cups canned	Mandarin oranges
3 bunches	green onions
12	gold potatoes
8	green bell pepper
10 oz.	dried cranberries
	For Dressing (or buy 2 bottles of similar, store bought dressing)
1 - 12 oz. bottle	honey
8 oz.	lime juice
1 small bottle	apple cider vinegar

9	medium yellow onions
2 heads	garlic
1 small container	Creole spice mix
7 - 15.5 oz. cans	coconut milk
4 - 15.5 oz. cans	red kidney beans
16 oz.	white vinegar
3 quarts	vegetable broth
3 quarts	chicken broth
12 lbs.	boneless, skinless chicken thighs
4 lbs.	long grain white rice



