***BEEF, BURGER (Ground Beef)***

Beef is prepped by mixing 80% ground Halal beef and 20% ground beef with the remaining ingredients in a bowl. Shape the mixture and store it in the refrigerator at 40°F for fresh use.

***SALMON***

The product is freshly cut and portioned as needed. Store it in the refrigerator at 40°F.

***SHRIMP***

The product arrives frozen in 16/20 size. Place it in the freezer.

keep it refrigerated after thawing.

***RICE***

We prepare the rice in the rice cooker daily to ensure it is ready for service as required.

***GYRO Meat***

Gyro meat is pre-cooked. We heat and serve it on a flat top as needed.

***CHICKEN SALAD***

The chicken breast is cooked for three hours. It is then allowed to cool down to room temperature over a period of two hours. Once it reaches room temperature, the chicken is mixed with the remaining ingredients and stored at 40°.

***TUNA SALAD***

Tuna is a white-fleshed fish that is commonly available in canned form. To prepare, open the can, drain the contents, and mix the tuna with the specified ingredients. Store the mixture at 40°F to ensure proper preservation.

***ROASTED CAULIFLOWER***

Cook the cauliflower for 11 minutes and then cool it down using an ice bath. Store it at 40°F until needed, finishing the preparation in the oven when ready to use.

***SALADS***

Our salad mix is thoroughly washed three times before packaging. When preparing the salad, we combine the salad mix with various components such as cucumber, tomato, onion, and parsley…etc After mixing these ingredients together, we plate up the salad and add the dressing.

***HUMMUS***

We use canned chickpeas. Combine chickpeas and the remain ingredients into a food processor and blend until smooth. Store at 40°.

***Tzatziki***

We purchase tzatziki, add some herbs, and mix it until well blended. We store it in the refrigerator at 40° Fahrenheit.

***Tabbouleh***

First, boil the couscous. Once the couscous has cooled down, store it in the refrigerator. When needed, take the couscous out and mix it with the remaining ingredients and season accordingly. Maintain the storage temperature at 40° Fahrenheit in the refrigerator.

***Baba Ghanoush***

We purchase eggplant in cans. We combine roasted eggplant with the remaining ingredients in a mixing bowl and store it in the refrigerator at 40°F.

***Roasted Vegetables***

Vegetables arrive fresh, thoroughly cleaned, cut, stored at 40F if needed.

Vegetable mix is placed on Baking Sheets, seasoned and roasted in the oven, allowed to cool, then stored in refrigerator.