

# Cookbook for Cuyahoga Falls City Schools

Created by HPS Menu Planner

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# Fish Sticks

**Servings:** 50.00

**Meal Type:** Lunch

**Category:** Entree

**HACCP Process:** Same Day Service

Crispy Crunchy Baked Pollock Fish Sticks served with Tartar Sauce

## Nutrition Information

<b>Calories</b>	4.60	<b>Protein</b>	0.30g
<b>Fat</b>	0.18g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	1.00mg
<b>Carbohydrates</b>	0.44g	<b>Fiber</b>	0.04g
<b>Sugar</b>	0.00g	<b>Sodium</b>	7.00mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.40mg

## Ingredients

4 Each POLLOCK BRD STIX NACH MSC 1Z 20#

BAKE

COOK FROM FROZEN STATE. COOK TO AN INTERNAL TEMPERATURE OF 165°F. CONVENTIONAL OVEN: BAKE AT 425°F FOR 16-18 MINUTES. CONVECTION OVEN: BAKE AT 400°F. BAKE 12-14 MINUTES.

## Preparation Instructions

# Criss-Cross Sweet Potato Fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Sweet Delicious Baked Sweet Potato Fries

## Nutrition Information

<b>Calories</b>	4.01	<b>Protein</b>	0.05g
<b>Fat</b>	0.13g	<b>SaturatedFat</b>	0.01g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.62g	<b>Fiber</b>	0.05g
<b>Sugar</b>	0.13g	<b>Sodium</b>	4.82mg
<b>Iron</b>	0.01mg	<b>Vitamin C</b>	0.06mg
<b>Vitamin A</b>	93.65IU	<b>Calcium</b>	0.54mg

## Ingredients

4 Ounce FRIES SWT CRISSCUT 5-3# LAMB

## Preparation Instructions

1. Lay each bag in a single layer onto a large sheet tray.
2. Bake for about 20-30 minutes in a 350 F. oven
3. Be careful not to burn.

# Beef Taco

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Soft shell beef tacos

## Nutrition Information

<b>Calories</b>	4.43	<b>Protein</b>	0.29g
<b>Fat</b>	0.20g	<b>SaturatedFat</b>	0.11g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.74mg
<b>Carbohydrates</b>	0.33g	<b>Fiber</b>	0.04g
<b>Sugar</b>	0.06g	<b>Sodium</b>	9.50mg
<b>Iron</b>	0.05mg	<b>Vitamin C</b>	0.17mg
<b>Vitamin A</b>	27.64IU	<b>Calcium</b>	2.87mg

## Ingredients

1 Each TORTILLA FLOUR 6 PRSD 24-12CT LAFRO  
2 Ounce TACO FILLING BEEF REDC FAT 6-5# COMM  
1 Fluid Ounce CHEESE CHED MLD SHRD 4-5# COMM  
2 Fluid Ounce TOMATO FRSH 12-4CT P/L  
1/2 Cup LETTUCE BLND ROMAINE MXD 4-5# RSS

## Preparation Instructions

# Grilled Cheese

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Classic golden brown, warm, melted goddess

## Nutrition Information

<b>Calories</b>	8.60	<b>Protein</b>	0.30g
<b>Fat</b>	0.64g	<b>SaturatedFat</b>	0.26g
<b>Trans Fat</b>	0.07g	<b>Cholesterol</b>	1.00mg
<b>Carbohydrates</b>	0.52g	<b>Fiber</b>	0.06g
<b>Sugar</b>	0.10g	<b>Sodium</b>	21.40mg
<b>Iron</b>	0.03mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	20.96IU	<b>Calcium</b>	7.88mg

## Ingredients

**2 Each** BREAD WHL WHE PULLMAN SLCD 12-22Z GFS

**1 Tablespoon** MARGARINE &BTR BLND EURO 36-1#

**4 Slice** CHEESE AMER 160CT SLCD 6-5# COMM

## Preparation Instructions

# Stuffed Crust Pizza

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

School lunch favorite!

## Nutrition Information

<b>Calories</b>	6.60	<b>Protein</b>	0.34g
<b>Fat</b>	0.28g	<b>SaturatedFat</b>	0.09g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.40mg
<b>Carbohydrates</b>	0.70g	<b>Fiber</b>	0.06g
<b>Sugar</b>	0.08g	<b>Sodium</b>	17.40mg
<b>Iron</b>	0.04mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	6.00IU	<b>Calcium</b>	5.00mg

## Ingredients

1 Each PIZZA PEPP WDG WGRAIN STFD 72-4.87Z

## Preparation Instructions

1. In a single layer, lay individual pizza slices on a large sheet tray.
2. Bake for about 20 minutes.
3. Be careful not to burn.

# Chicken Nuggets

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Golden Crispy Crunch Chicken Nuggets with Dipping Sauce

## Nutrition Information

<b>Calories</b>	1.05	<b>Protein</b>	0.07g
<b>Fat</b>	0.06g	<b>SaturatedFat</b>	0.01g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.10mg
<b>Carbohydrates</b>	0.07g	<b>Fiber</b>	0.01g
<b>Sugar</b>	0.01g	<b>Sodium</b>	1.60mg
<b>Iron</b>	0.01mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.50IU	<b>Calcium</b>	0.10mg

## Ingredients

1 Each CHIX NUG BRD WGRAIN FC 750-.69Z

BAKE

Appliances vary, adjust accordingly.

Conventional Oven

8-10 minutes at 400°F from frozen.

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen.



# Preparation Instructions

# Deli Roasters

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Baked seasoned cubed potatoes

## Nutrition Information

<b>Calories</b>	2.61	<b>Protein</b>	0.08g
<b>Fat</b>	0.05g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.50g	<b>Fiber</b>	0.05g
<b>Sugar</b>	0.00g	<b>Sodium</b>	3.01mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.16mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

**4 Ounce** POTATO SEAS DELI ROASTERS 6-5# MCC

BAKE

PREHEAT OVEN TO 425° F. SPREAD FROZEN ROASTER IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 10 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 8 TO 12 MINUTES. SERVE IMMEDIATELY.

CONVECTION

PREHEAT OVEN TO 375° F. SPREAD FROZEN ROASTERS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Preparation Instructions

# Burger

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Delicious hamburgers & cheese burgers

## Nutrition Information

<b>Calories</b>	6.06	<b>Protein</b>	0.38g
<b>Fat</b>	0.33g	<b>SaturatedFat</b>	0.11g
<b>Trans Fat</b>	0.02g	<b>Cholesterol</b>	1.20mg
<b>Carbohydrates</b>	0.42g	<b>Fiber</b>	0.10g
<b>Sugar</b>	0.06g	<b>Sodium</b>	8.88mg
<b>Iron</b>	0.05mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.56IU	<b>Calcium</b>	1.16mg

## Ingredients

1 Each BEEF PTY CKD W/CHER 2.4Z 6-5# COMM

1 Each BUN HAMB WHLWHE 3.5 R/SOD 10-12CT

## Preparation Instructions

# Chicken Taco

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Soft Shell Taco, mesquite seasoned diced chicken

## Nutrition Information

<b>Calories</b>	12.80	<b>Protein</b>	0.91g
<b>Fat</b>	0.85g	<b>SaturatedFat</b>	0.53g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	3.32mg
<b>Carbohydrates</b>	0.34g	<b>Fiber</b>	0.01g
<b>Sugar</b>	0.02g	<b>Sodium</b>	21.08mg
<b>Iron</b>	0.05mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	22.48IU	<b>Calcium</b>	16.40mg

## Ingredients

**1 Each** TORTILLA FLOUR 6 PRSD 24-12CT LAFRO  
**2 1/2 Ounce** CHIX DCD 1/2 WHT/DARK CKD 2-5# TYSON  
UNSPECIFIED

Not currently available

**1 Cup** CHEESE CHED MLD SHRD 4-5# COMM

## Preparation Instructions

# Green Beans

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Fresh green Beans

## Nutrition Information

<b>Calories</b>	0.57	<b>Protein</b>	0.03g
<b>Fat</b>	0.00g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.12g	<b>Fiber</b>	0.06g
<b>Sugar</b>	0.03g	<b>Sodium</b>	0.03mg
<b>Iron</b>	0.00mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

3/4 Cup BEAN GRN FZ 30 COMM

## Preparation Instructions

# French Toast

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<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

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Breakfast for lunch

## Nutrition Information

<b>Calories</b>	6.41	<b>Protein</b>	0.16g
<b>Fat</b>	0.16g	<b>SaturatedFat</b>	0.04g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	2.18mg
<b>Carbohydrates</b>	1.12g	<b>Fiber</b>	0.05g
<b>Sugar</b>	0.60g	<b>Sodium</b>	5.65mg
<b>Iron</b>	0.03mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	4.50IU	<b>Calcium</b>	1.47mg

## Ingredients

1 Each FRENCH TST CINN WGRAIN 144-2.9Z PAP

1 Each SYRUP PANCK CUP 200-1.5Z GFS

## Preparation Instructions

# Fiesta Bleack Beans

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**Servings:** 50.00

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**Meal Type:** Lunch

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**Category:** Vegetable

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**HACCP Process:** Same Day Service

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Seasoned Bush Black Beans

## Nutrition Information

<b>Calories</b>	3.30	<b>Protein</b>	0.15g
<b>Fat</b>	0.03g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.60g	<b>Fiber</b>	0.12g
<b>Sugar</b>	0.06g	<b>Sodium</b>	14.10mg
<b>Iron</b>	0.05mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	1.20mg

## Ingredients

**3/4 Cup** BEAN BLACK FIESTA TACO 6-10 BUSH

## Preparation Instructions

# Calzone

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Baked Beef & Chicken Italian Calzone (NO PORK)

## Nutrition Information

<b>Calories</b>	8.40	<b>Protein</b>	0.44g
<b>Fat</b>	0.30g	<b>SaturatedFat</b>	0.10g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.60mg
<b>Carbohydrates</b>	1.02g	<b>Fiber</b>	0.10g
<b>Sugar</b>	0.26g	<b>Sodium</b>	19.40mg
<b>Iron</b>	0.06mg	<b>Vitamin C</b>	0.41mg
<b>Vitamin A</b>	22.00IU	<b>Calcium</b>	5.80mg

## Ingredients

1 Each CALZONE ITAL BEEF PEPP WGRAIN 80-5Z  
1 Each SAUCE MARINARA DIPN CUP 84-2.5Z REDG  
READY\_TO\_EAT

None

## Preparation Instructions



# Breaded Chicken Sandwich

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Baked Home-style Chicken Sandwich Patty

## Nutrition Information

<b>Calories</b>	3.90	<b>Protein</b>	0.22g
<b>Fat</b>	0.12g	<b>SaturatedFat</b>	0.02g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.25mg
<b>Carbohydrates</b>	0.50g	<b>Fiber</b>	0.11g
<b>Sugar</b>	0.04g	<b>Sodium</b>	6.20mg
<b>Iron</b>	0.03mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	1.20mg

## Ingredients

1 Each CHIX PATTY HMSTYL 1.45Z 4-50CT TYS

BAKE

Appliances vary, adjust accordingly.

Conventional Oven

10-12 minutes at 400°F from frozen.

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

6-8 minutes at 375°F from frozen.

1 Each BUN HAMB WHLWHE 3.5 R/SOD 10-12CT

# Preparation Instructions

# Crinkle Cut Baked Fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Cripy Golden Crinkle cut Fries

## Nutrition Information

<b>Calories</b>	3.46	<b>Protein</b>	0.06g
<b>Fat</b>	0.08g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.54g	<b>Fiber</b>	0.06g
<b>Sugar</b>	0.00g	<b>Sodium</b>	0.63mg
<b>Iron</b>	0.01mg	<b>Vitamin C</b>	0.15mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

**4 Ounce** FRIES 1/2 C/C OVEN 6-5# MCC

BAKE

PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Preparation Instructions

# Curly Twister Fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Spiral cut seasoned fries

## Nutrition Information

<b>Calories</b>	4.27	<b>Protein</b>	0.07g
<b>Fat</b>	0.21g	<b>SaturatedFat</b>	0.05g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.53g	<b>Fiber</b>	0.07g
<b>Sugar</b>	0.00g	<b>Sodium</b>	11.38mg
<b>Iron</b>	0.03mg	<b>Vitamin C</b>	0.13mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

4 Ounce FRIES TWISTER SEAS 6-5# LAMB

## Preparation Instructions

# Sweet Potato Ribbon cut fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Baked Sweet Potato fries

## Nutrition Information

<b>Calories</b>	3.44	<b>Protein</b>	0.02g
<b>Fat</b>	0.12g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.52g	<b>Fiber</b>	0.07g
<b>Sugar</b>	0.12g	<b>Sodium</b>	11.78mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.06mg
<b>Vitamin A</b>	98.16IU	<b>Calcium</b>	0.00mg

## Ingredients

4 Ounce FRIES SWT SEASONED RIBCUT 3-5# LAMB

## Preparation Instructions

# Waffle Fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Baked Waffle cut fries

## Nutrition Information

<b>Calories</b>	3.71	<b>Protein</b>	0.05g
<b>Fat</b>	0.13g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.58g	<b>Fiber</b>	0.08g
<b>Sugar</b>	0.00g	<b>Sodium</b>	2.12mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.10mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

4 Ounce FRIES WAFFLE 6-4.5# MCC

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

## Preparation Instructions

# Black Pepper Fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Baked Black Pepper Seasoned Fries

## Nutrition Information

<b>Calories</b>	4.27	<b>Protein</b>	0.05g
<b>Fat</b>	0.21g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.56g	<b>Fiber</b>	0.05g
<b>Sugar</b>	0.00g	<b>Sodium</b>	13.07mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.16mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

**4 Ounce** FRIES PEPPERED 6-5# X-TREME

CONVECTION

PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

DEEP\_FRY

FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1/2 MINUTES.

## Preparation Instructions

# Skin-on Fries

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Baked Skin-on Cripy Fries

## Nutrition Information

<b>Calories</b>	3.61	<b>Protein</b>	0.07g
<b>Fat</b>	0.11g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.56g	<b>Fiber</b>	0.07g
<b>Sugar</b>	0.00g	<b>Sodium</b>	7.54mg
<b>Iron</b>	0.02mg	<b>Vitamin C</b>	0.12mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

4 Ounce FRIES 3/8 R/C W/SKIN 6-5# STLTHNAT

## Preparation Instructions



# Triangle Hash Browns

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Baked Hash Browns

## Nutrition Information

<b>Calories</b>	3.91	<b>Protein</b>	0.04g
<b>Fat</b>	0.20g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.48g	<b>Fiber</b>	0.04g
<b>Sugar</b>	0.02g	<b>Sodium</b>	8.00mg
<b>Iron</b>	0.01mg	<b>Vitamin C</b>	0.04mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

4 Ounce POTATO TRIANGLES 2Z 6-5# LAMB

## Preparation Instructions

# Mini Corn Dog

<b>Servings:</b>	50.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Sweet mini cornbread battered franks

## Nutrition Information

<b>Calories</b>	3.60	<b>Protein</b>	0.14g
<b>Fat</b>	0.16g	<b>SaturatedFat</b>	0.05g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.50mg
<b>Carbohydrates</b>	0.40g	<b>Fiber</b>	0.06g
<b>Sugar</b>	0.08g	<b>Sodium</b>	5.60mg
<b>Iron</b>	0.03mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	2.00mg

## Ingredients

4 Each CORN DOG CHIX MINI WGRAIN CN 2-5# GFS

## Preparation Instructions