

# Cookbook for St. Johns Public Schools

Created by HPS Menu Planner

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# Hot Dog on WG Bun MTG

<b>Servings:</b>	100.00
<b>Serving Size:</b>	1.00 Serving
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Hot Dog on WG Bun MTG

## Nutrition Information

<b>Calories</b>	260.00	<b>Protein</b>	11.00g
<b>Fat</b>	12.50g	<b>SaturatedFat</b>	4.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	50.00mg
<b>Carbohydrates</b>	28.00g	<b>Fiber</b>	4.00g
<b>Sugar</b>	7.00g	<b>Sodium</b>	500.00mg
<b>Iron</b>	1.60mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	110.67mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
100 Each	517830	BUN HOT DOG WHEAT WHL 12-12CT GFS	
100 Each	570662	FRANK TKY/BEEF R/SOD 8/ 4-5 KE	
100 Package	571720	KETCHUP PKT 1000-9GM FOH CRWNCOLL	

## Preparation Instructions

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016

# Taco Walking MTG

<b>Servings:</b>	150.00
<b>Serving Size:</b>	2.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Taco Walking MTG

## Nutrition Information

<b>Calories</b>	203.85	<b>Protein</b>	9.01g
<b>Fat</b>	8.51g	<b>SaturatedFat</b>	4.01g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	20.04mg
<b>Carbohydrates</b>	22.74g	<b>Fiber</b>	2.25g
<b>Sugar</b>	0.75g	<b>Sodium</b>	403.95mg
<b>Iron</b>	0.54mg	<b>Vitamin C</b>	8.88mg
<b>Vitamin A</b>	1363.40IU	<b>Calcium</b>	37.63mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>10 1/2 Pound</b>	452841	SALSA 103Z 6-10 REDG	READY_TO_EAT None
<b>150 Each</b>	696871	CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.
<b>18 3/4 Pound</b>	682160	Beef Taco Meat	
<b>9 19/50 Pound</b>	100012	Cheese, Cheddar Reduced fat, Shredded	
<b>2 17/50 Gallon</b>	735787	LETTUCE ROMAINE CHOP 6-2# RSS	

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes: