

Cookbook for Concord Community Schools MI

Created by HPS Menu Planner

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ASSORTED BREAKFAST CEREALS

Servings:	4.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Assorted Breakfast Cereals

Nutrition Information

Calories	200.00	Protein	2.50g
Fat	3.75g	SaturatedFat	0.13g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	39.50g	Fiber	3.00g
Sugar	12.75g	Sodium	265.00mg
Iron	5.00mg	Vitamin C	5.40mg
Vitamin A	450.00IU	Calcium	120.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	365790	CEREAL CINN TOAST R/S BWL 96CT GENM	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.
1 Package	265782	CEREAL TRIX R/S WGRAIN BWL 96CT GENM	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.
1 Package	265811	CEREAL LUCKY CHARMS WGRAIN BWL 96CT	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.
1 Each	270401	CEREAL COCOA PUFFS WGRAIN R/S 96CT	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.

Measurement	DistPart #	Description	Preparation Instructions
4 Package	529974	CRACKER GRHM WGRAIN IW 150-3CT NAB	

Preparation Instructions

ASSORTED MUFFINS W/GRAHAM CRACKER

Servings:	2.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Assorted Muffins w/ Graham Cracker

Nutrition Information

Calories	148.20	Protein	2.28g
Fat	3.99g	SaturatedFat	0.57g
Trans Fat	0.00g	Cholesterol	11.40mg
Carbohydrates	25.65g	Fiber	1.14g
Sugar	11.40g	Sodium	122.55mg
Iron	0.98mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	8.55mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 7/50 Serving	145740	72-1.8Z MUFFIN BLUEBERRY IW OTIS 03100	
1 7/50 Each	273681	MUFFIN CHOCOLATE CHIP IW 96-2Z	
1 7/50 Package	529974	CRACKER GRHM WGRAIN IW 150-3CT NAB	

Preparation Instructions

Pepperoni Pizza

Servings:	184.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pepperoni Pizza

Nutrition Information

Calories	272.65	Protein	16.68g
Fat	19.35g	SaturatedFat	8.47g
Trans Fat	0.00g	Cholesterol	38.60mg
Carbohydrates	6.25g	Fiber	0.60g
Sugar	1.20g	Sodium	602.25mg
Iron	0.69mg	Vitamin C	0.60mg
Vitamin A	397.57IU	Calcium	422.70mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
23 Fluid Ounce	743879	OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	
92 Fluid Ounce	256013	SAUCE PIZZA W/BASL 6-10 REDPK	
5 9/10 Gallon	645170	CHEESE MOZZ SHRD 4-5 LOL	.25 gallon= 1 pound
46 Ounce	729981	PEPPERONI SLCD 14-16/Z 2-5 GFS	

Measurement	DistPart #	Description	Preparation Instructions
18 2/5 Piece	570818	DOUGH PIZZA SHTD 16 20-26Z RICH	<p>BAKE</p> <p>1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND</p> <p>OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES</p>

Preparation Instructions

Regular and Wheat Crust:

Spray pizza screens or sheet pan with food release. Place 1 frozen 16" dough on screen, place screen on sheet pans, or 2 frozen 12" x 16" dough on one sheet pan. Proof dough until double in size.

Brush outer 2" edge with oil blend. With a PIN DOCKER, dock regular or wheat crust to remove any large air bubbles that have formed. Spread 4 fl oz of pizza sauce evenly over crust leaving a 3/4" border around the edge. Spread 1 lb cheese or .75 lb cheese for thin crust over sauce leaving a 3/4" border around the edge.

Bake pizza in a preheated 375-400°F convection oven for about 8-10 minutes or until outside crust is golden brown and cheese is lightly browned on the top. Cut each pizza in 8 slices or 6 for thin crust.

CCP:

Heat to 165°F for 15 seconds

Hold for service at 135° / 140°F (MN)

Cheese Pizza

Servings:	184.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Cheese Pizza

Nutrition Information

Calories	236.20	Protein	15.12g
Fat	15.96g	SaturatedFat	7.43g
Trans Fat	0.00g	Cholesterol	30.78mg
Carbohydrates	6.25g	Fiber	0.60g
Sugar	1.20g	Sodium	482.46mg
Iron	0.59mg	Vitamin C	0.60mg
Vitamin A	397.57IU	Calcium	422.70mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
23 Fluid Ounce	743879	OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	
92 Fluid Ounce	256013	SAUCE PIZZA W/BASL 6-10 REDPK	READY_TO_EAT None
5 9/10 Gallon	645170	CHEESE MOZZ SHRD 4-5 LOL	.25 Gallon= 1 pound

Measurement	DistPart #	Description	Preparation Instructions
18 2/5 Serving	570818	DOUGH PIZZA SHTD 16 20-26Z RICH	<p>BAKE</p> <p>1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND</p> <p>OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES</p>

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Bake pizza in a preheated 375-400°F convection oven for about 8-10 minutes or until outside crust is golden brown and cheese is lightly browned on the top. Cut each pizza in 8 slices or 6 for thin crust.

CCP:

Heat to 165°F for 15 seconds

Hold for service at 135° / 140°F (MN)

Cheeseburger

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Cheeseburger

Nutrition Information

Calories	402.40	Protein	23.30g
Fat	19.20g	SaturatedFat	8.50g
Trans Fat	0.50g	Cholesterol	60.00mg
Carbohydrates	33.00g	Fiber	3.20g
Sugar	6.00g	Sodium	1051.80mg
Iron	12.07mg	Vitamin C	0.51mg
Vitamin A	403.24IU	Calcium	196.23mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Slice	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 Each	287237	KETCHUP PKT 1000- 7GM GFS	
1 Each	700051	MUSTARD PKT 500- 5.5GM GFS	
1 Each	205030	BEEF PTY FLAMEBR 210-2.4Z	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.
1 bun	3480	HAMBURGER BUN, W GRAIN, AM	

Preparation Instructions

Pork Roast and Gravy

Servings:	360.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pork Roast and Gravy

Nutrition Information

Calories	345.16	Protein	16.01g
Fat	11.00g	SaturatedFat	2.50g
Trans Fat	0.00g	Cholesterol	37.50mg
Carbohydrates	47.03g	Fiber	4.00g
Sugar	2.01g	Sodium	802.80mg
Iron	8.92mg	Vitamin C	13.36mg
Vitamin A	3.80IU	Calcium	28.18mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
45 Pound	599890	PORK BUTT B/I NAT 4-2CT 73AVG GFS	
74 3/4 Ounce	12713	PORK GRAVY	
3 1/2 Tablespoon	31708	Kosher Salt	BAKE
1 3/4 Tablespoon	24108	Black Pepper	BAKE
360 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT
31 1/2 Pound	613738	POTATO PRLS EXCEL 12-28Z BAMER	

Preparation Instructions

1. Thaw at least 48 hours in refrigerator.
2. Add 1/2 cup water per roasting pan.
3. Season pork with salt& pepper and bake uncovered at 325 degrees F for 3-3 1/2 hours.

CCP:

* Heat to 165 degree F for 15 seconds*

4. Remove from oven and cool reserving all the pan drippings for use in gravy or sauces. Remove netting before roast cools of completely.

CCP:

Cool to 41 degrees F within 4 hours

5. Slice pork into 2 oz slices

6. Dice into 1 in. cubes for ES.

7. Make gravy according to directions on package using pan juices subtracting appropriate amount of water.

ELEMENTARY:

8. Pour gravy in 4 in. hotel pan, add diced pork and bake covered. Serve 1/2 cup pork and gravy.

SECONDARY:

8. Single sliced pork in hotel pan and baked covered. Serve 2 oz pork with 1/4 cup gravy.

CCP:

Heat to 165 degree F for 15 seconds

Hold for service at 140 degree F

Crispy Chicken Salad

Servings:	24.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Crispy Chicken Salad

Nutrition Information

Calories	471.83	Protein	26.00g
Fat	23.80g	SaturatedFat	7.33g
Trans Fat	0.00g	Cholesterol	49.00mg
Carbohydrates	37.42g	Fiber	6.88g
Sugar	4.25g	Sodium	671.25mg
Iron	10.88mg	Vitamin C	8.92mg
Vitamin A	7141.52IU	Calcium	75.17mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
4 Pound	200344	LETTUCE ROMAINE 12CT MRKN	
1 1/5 Pound	199720	CHEESE CHED SHRD 6-5 COMM	
24 Fluid Ounce	160080	DRESSING RNCH BTRMLK PKT 500-12GM GFS	
6 Each	508616	TOMATO RANDOM 2 25 MRKN	

Measurement	DistPart #	Description	Preparation Instructions
24 Each	281622	CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	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.
24 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT

Preparation Instructions

1. Bake chicken until internal temperature reaches 165 degree F for 15 seconds.

CCP:

Cool under 41 degree F in less than 4 hours

2. Cut chicken patty into 1/4 in. wide strips or chicken nuggets in half.

3. Cut tomato into 8 wedges

4. Place 1 cup lettuce into container

TOP WITH:

-3/4 oz (3 tbs) cheese

-2 tomato wedges

-2.25 oz of selected chicken

-Serve with 1 portion of dressing

CCP:

Hold for service at 40 degree F or Below

Note: #43536 1.765 oz provides 1 oz meat/meat alternate and 1/2 bread/grain.

#45206 1.7 oz provides 1 oz Meat/Meat alternate and 1/2 bread/grain

%F9602 1.755 oz provides 1 oz meat/meat alternate and 3/4 Bread/grain.

Ham Sub

Servings:	24.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Ham Sub

Nutrition Information

Calories	356.25	Protein	20.50g
Fat	17.68g	SaturatedFat	7.24g
Trans Fat	0.07g	Cholesterol	62.17mg
Carbohydrates	32.10g	Fiber	3.02g
Sugar	5.04g	Sodium	1046.72mg
Iron	1.95mg	Vitamin C	0.36mg
Vitamin A	335.13IU	Calcium	249.43mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 1/2 Pound	110550	TURKEY BRST DELI 40 COMM	
48 Slice	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
12 Tablespoon	755826	LETTUCE BLND ROMAINE MXD 4-5 RSS	
24 Teaspoon	302112	MUSTARD PKT 1000-1/5Z HNZ	PACKETS NOT TSP
24 Each	188741	MAYONNAISE LT PKT 200-12GM GFS	
24 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	

Preparation Instructions

Include one each mustard pc and mayonnaise lit pc.

CCP:

Hold at 40 degree F or below

Buffalo Chicken Wrap

Servings:	20.00
Serving Size:	1.00 Wrap
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Buffalo Chicken Wrap

Nutrition Information

Calories	738.51	Protein	28.36g
Fat	31.69g	SaturatedFat	9.63g
Trans Fat	0.08g	Cholesterol	51.60mg
Carbohydrates	84.77g	Fiber	8.39g
Sugar	15.26g	Sodium	2066.21mg
Iron	4.75mg	Vitamin C	2.88mg
Vitamin A	1175.01IU	Calcium	426.52mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 Cup	472999	DRESSING RNCH LT 4- 1GAL GCHC	
3 3/5 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1 1/4 Pound	170895	CELERY STALK 24 SZ 6CT MRKN	
1 1/4 Pound	242489	LETTUCE SHRD TACO 1/8CUT 4-5 RSS	

Measurement	DistPart #	Description	Preparation Instructions
1 3/4 Cup	311138	SAUCE REDHOT 24- 5FLZ FRNKS	
16 Each	281622	CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	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.
20 Each	690151	TORTILLA FLOUR 12 PRSD ULTRGR 6- 12CT	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).

Preparation Instructions

Bake chicken until internal temperature reaches 165 degrees F for 15 seconds. (CCP)

CCP: Cool to under 41 degrees F in less than 4 hours

Cut chicken patty into 1/4" wide strips or chicken nuggets in half and toss in hot sauce.

Procedure:

-Lay out tortillas

-Brush entire tortilla with 2 Tbs dressing

-Place 4.50 oz of chicken in middle of tortilla

-Add 1.5 oz (6 Tbs) cheese, 1 oz (4 Tbs) diced celery and 1 oz (6 Tbs) shredded lettuce

-Roll like a burrito and cut in half on a bias.

CCP: Hold for service at 41 degrees F or below

Note:

#45206 1.7 oz provides 1 oz meat/meat alternate and 1/2 Bread/Grain

Chicken Caesar Wrap FORCED

Servings:	11.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Chicken Caesar Wrap

Nutrition Information

Calories	512.27	Protein	27.81g
Fat	22.53g	SaturatedFat	6.55g
Trans Fat	0.00g	Cholesterol	83.76mg
Carbohydrates	54.14g	Fiber	5.97g
Sugar	5.31g	Sodium	887.72mg
Iron	3.39mg	Vitamin C	3.50mg
Vitamin A	145.45IU	Calcium	306.70mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
11 Each	690151	TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).

Measurement	DistPart #	Description	Preparation Instructions
30 4/5 Ounce	150160	CHIX STRP FAJT SEAS FC 8-4.99 TYS	<p>CONVECTION</p> <p>Appliances vary, adjust accordingly.</p> <p>Convection Oven</p> <p>5-8 minutes in a single layer at 400°F from frozen.</p> <p>MICROWAVE</p> <p>Appliances vary, adjust accordingly.</p> <p>Microwave Oven</p> <p>3 1</p> <p>2 to 4 minutes on HIGH power from frozen; hold 1 minute.</p>
1 Cup	445401	CHEESE PARM GRD 4-5 PG	
1/2 Cup	132141	DRESSING CAESAR 4- 1GAL LTHSE	<p>READY_TO_EAT</p> <p>Use as a dressing or dip</p>
1 Pound	242489	LETTUCE SHRD TACO 1/8CUT 4-5 RSS	

Preparation Instructions

- Using random chicken breast, place breasts on a sheet pan lightly sprayed with pan coating;
 - Roast at 350 degree F for 15 minutes or until chicken reaches 165 degree F internally. DO NOT OVERCOOK
- CCP:
- *Heat to 165 degree F for 15 seconds*
- Let cool, the julienne
- CCP:
- *Cool to 41 degree F within 4 hours*
- Mix together shredded lettuce, caesar dressing and parmesan.
 - Lay out 6 tortilla at a time and assemble as follow:

-1/2 cup of dressed lettuce /cheese mixture

-2 oz cooked diced chicken

6. Roll each tortilla turning the sides 1/2 way through the rolling process.

7. Cut in half on the bias

CCP:

Hold for service at 41 degree F or below

Soft Shell Taco

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Taco

Nutrition Information

Calories	588.99	Protein	30.18g
Fat	20.21g	SaturatedFat	11.24g
Trans Fat	0.00g	Cholesterol	53.90mg
Carbohydrates	69.12g	Fiber	15.99g
Sugar	3.01g	Sodium	1397.99mg
Iron	5.98mg	Vitamin C	1.20mg
Vitamin A	381.64IU	Calcium	215.27mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
9/50 Ounce	16423	Taco Seasoning	
1/100 Gallon		Water	UNPREPARED
1/2 Fluid Ounce	150250	CHEESE CHED MLD SHRD 4-5# COMM	OPTIONAL
2 Ounce	183910	BEAN REFRIED SEAS DEHY 6-1.75 SANTG	(OPTIONAL) RECONSTITUTE Step 1: Pour 1 2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes. Step 4: Season, stir, serve.

Measurement	DistPart #	Description	Preparation Instructions
2 1/5 Ounce	581950	BEEF CRUMBLES 8-5 COMM	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.
1 Each	836750	SOUR CREAM PKT 400-1Z GFS	READY_TO_EAT Served as a topping on a hot or cold meal
2 Each	882690	TORTILLA FLOUR ULTRGR 6 30-12CT	

Preparation Instructions

TACO MEAT:

1. If using raw beef or turkey, brown meat; once cooked through, drain well and rinse in hot water if possible to remove as much grease as possible.
2. Add seasoning mix to cooked meat or crumbles.
3. Cook for 10 minutes; add water and simmer for an additional 15-30 minutes.

CCP:

Heat to 165 degrees F for 15 seconds.

Hold for service at 135 degrees F (140 degrees F MN)

OPTIONAL:

-cheese

-refried beans

Hot Dog

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Hot Dog on Whole Grain Bun

Nutrition Information

Calories	310.00	Protein	12.00g
Fat	18.00g	SaturatedFat	5.00g
Trans Fat	0.00g	Cholesterol	45.00mg
Carbohydrates	29.00g	Fiber	3.00g
Sugar	5.00g	Sodium	840.00mg
Iron	10.76mg	Vitamin C	0.00mg
Vitamin A	0.07IU	Calcium	46.11mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	304913	FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	
1 bun	4040	HOT DOG BUN, W GRAIN, AM	

Preparation Instructions

Ham and Cheese Panini FORCED

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Ham and Cheese Panini

Nutrition Information

Calories	474.27	Protein	20.10g
Fat	22.60g	SaturatedFat	7.70g
Trans Fat	0.07g	Cholesterol	73.00mg
Carbohydrates	40.67g	Fiber	2.00g
Sugar	12.00g	Sodium	1134.63mg
Iron	1.94mg	Vitamin C	0.85mg
Vitamin A	283.05IU	Calcium	202.34mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Piece	831161	BREAD PANINI 192-.82Z PILLS	MICROWAVE Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed. Product will thaw at room temperature in approximately 9-12 hours.
4 Slice	556121	TURKEY HAM SLCD 12-1 JENNO	
1 Each	188741	MAYONNAISE LT PKT 200-12GM GFS	

Measurement	DistPart #	Description	Preparation Instructions
2 Slice	150260	CHEESE AMER 160CT SLCD 6-5 COMM	

Preparation Instructions

PB & J Lunchable

Servings:	1.00
Serving Size:	1.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

PB & J Lunchable

Nutrition Information

Calories	389.93	Protein	16.17g
Fat	22.03g	SaturatedFat	6.00g
Trans Fat	0.00g	Cholesterol	15.00mg
Carbohydrates	37.33g	Fiber	4.50g
Sugar	14.33g	Sodium	532.10mg
Iron	1.33mg	Vitamin C	5.98mg
Vitamin A	4109.40IU	Calcium	249.07mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	282231	SAND PB&J STRAWB WGRAIN 72-2.8Z	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.
1 Ounce	812540	CARROTS, CHL, BABY, WHL PEEL 100/3 OZ PG	
1 Each	786580	CHEESE STRING MOZZ IW 168-1Z LOL	

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