

Cookbook for Concord Community Schools MI

Created by HPS Menu Planner

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ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER PRESCHOOL

ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER

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

Assorted Breakfast Cereals W/ Graham Cracker

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.

Measurement	DistPart #	Description	Preparation Instructions
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.
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)

BBQ Pulled Pork Sandwich or Sliders

Servings:	100.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep
BBQ Pulled Pork Sandwich or Sliders FORCED	

Nutrition Information

Calories	324.40	Protein	16.10g
Fat	9.70g	SaturatedFat	2.50g
Trans Fat	0.00g	Cholesterol	37.50mg
Carbohydrates	41.68g	Fiber	2.10g
Sugar	15.68g	Sodium	637.97mg
Iron	10.63mg	Vitamin C	1.04mg
Vitamin A	358.56IU	Calcium	15.72mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
3 3/20 Fluid Ounce	424307	SALT KOSHER 12-3 DIAC	
3 3/20 Fluid Ounce	225061	SPICE PEPR BLK REST GRIND 16Z TRDE	
4 1/2 Fluid Ounce	225002	SPICE PAPRIKA SPANISH 16Z TRDE	
4 Cup	314641	SUGAR BROWN LT 12-2 GFS	
100 Each	294659	SAUCE BBQ PKT 200-12GM GFS	
12 1/2 Pound	599890	PORK BUTT B/I NAT 4-2CT 73AVG GFS	
100 bun	3480	HAMBURGER BUN, W GRAIN, AM	READY_TO_EAT

Preparation Instructions

Make dry rub by combining salt, pepper, paprika, and brown sugar. Rub the pork all over with the dry rub..

Roast pork 12 hours at 200°F uncovered or if not able to roast overnight, roast for 6 hours at 300°F tightly covered

with foil.

Remove from oven and let cool enough to handle: pull pork with gloved hand or fork; set aside.

Sandwich:

Serve 2 oz of pulled pork on whole wheat bun and one BBQ pc on the side.

Sliders:

Serve 1 oz of pulled pork per slider and one BBQ pc on the side.

CCP:

Hold for service at 135°F (140°F MN).

Pepperoni Calzone

Servings:	64.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Pepperoni Calzone

Nutrition Information

Calories	401.15	Protein	21.41g
Fat	17.84g	SaturatedFat	7.60g
Trans Fat	0.00g	Cholesterol	30.78mg
Carbohydrates	37.50g	Fiber	3.80g
Sugar	3.00g	Sodium	704.48mg
Iron	1.45mg	Vitamin C	0.60mg
Vitamin A	390.00IU	Calcium	423.25mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
32 Fluid Ounce	256013	SAUCE PIZZA W/BASL 6-10 REDPK	READY_TO_EAT None
16 Ounce	729981	PEPPERONI SLCD 14-16/Z 2-5 GFS	
8 Fluid Ounce	432061	OIL OLIVE PURE 4-3LTR GFS	
2 Gallon	645170	CHEESE MOZZ SHRD 4-5 LOL	
64 Slice	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.
2. Take mozzarella cheese and crumble it with your hands. Evenly distribute the cheese, sauce, and pepperoni among the 8 squares and place it starting at the left hand corner of the square and create a half inch diagonal line to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.

3. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Hawaiian Calzone

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Hawaiian Calzone

Nutrition Information

Calories	266.47	Protein	16.83g
Fat	16.32g	SaturatedFat	7.71g
Trans Fat	0.00g	Cholesterol	39.08mg
Carbohydrates	11.51g	Fiber	0.88g
Sugar	5.14g	Sodium	600.26mg
Iron	0.88mg	Vitamin C	3.02mg
Vitamin A	390.00IU	Calcium	415.29mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
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Measurement	DistPart #	Description	Preparation Instructions
1 Slice	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>
4 Fluid Ounce	256013	SAUCE PIZZA W/BASL 6-10 REDPK	<p>READY_TO_EAT</p> <p>None</p>
8 Fluid Ounce	189979	PINEAPPLE TIDBITS IN JCE 6-10 GFS	
1 Fluid Ounce	432061	OIL OLIVE PURE 4- 3LTR GFS	
4 Ounce	434663	TURKEY HAM 2-7AVG JENNO	

Measurement	DistPart #	Description	Preparation Instructions
1/4 Gallon	645170	CHEESE MOZZ SHRD 4-5 LOL	.25 Gallon= 1 pound

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.
2. Take mozzarella cheese and crumble it with your hands. Use a towel to dry any excess moisture. Evenly distribute the cheese, sauce, and pineapple among the 8 squares and place it starting at the left hand corner of the square and create a half inch diagonal line to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.
3. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Chicken Alfredo

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

Chicken Alfredo

Nutrition Information

Calories	400.53	Protein	23.73g
Fat	11.20g	SaturatedFat	1.95g
Trans Fat	0.00g	Cholesterol	74.77mg
Carbohydrates	52.75g	Fiber	4.72g
Sugar	3.36g	Sodium	555.30mg
Iron	9.56mg	Vitamin C	4.00mg
Vitamin A	7.00IU	Calcium	18.80mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 1/4 Gallon		Water	UNPREPARED
1 Tablespoon	460095	CHEESE PARM SHRD FCY 10-2 PG	
1/2 Tablespoon	648560	BUTTER BLND SLD EURO ZT 36-1 SUNGLW	READY_TO_EAT Ready to use.
1 1/2 Teaspoon	225061	SPICE PEPR BLK REST GRIND 16Z TRDE	
1 1/2 Teaspoon	513881	SPICE GARLIC GRANULATED 24Z TRDE	
4 1/4 Pound	229951	PASTA ROTINI 51 WGRAIN 2- 10 DAKOTA	
550 Gram	16216	Alfredo Sauce Mix	BAKE

Measurement	DistPart #	Description	Preparation Instructions
50 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT
140 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>

Preparation Instructions

Using random chicken breast, place breasts on a sheet pan lightly sprayed with pan coating. Bake at 350°F for 15 minutes or until chicken reached 165°F internally for 15 seconds CCP. Do Not Overcook. Julienne in 1/4 inch and hold at 140°F for next step.

Prepare sauce, stir one sauce packet per 1 qt warm water. Heat remaining water, when water reaches a boil, stir in sauce mixture and continue stirring until thickened. Add parmesan cheese and stir until combined. Mix in chicken and hot alfredo sauce. Stir well to combine. Place in steam table or warming tablet.

CCP: Hold for service at 140°F

Reheat accompanying pasta under hot water. Drain and place in large steam table pan. To serve, place 4 oz pasta and top with 1/2 cup chicken alfredo sauce mix.

Cheese Calzone

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Cheese Calzone

Nutrition Information

Calories	434.70	Protein	21.81g
Fat	21.48g	SaturatedFat	8.03g
Trans Fat	0.00g	Cholesterol	31.20mg
Carbohydrates	37.58g	Fiber	3.80g
Sugar	3.00g	Sodium	709.30mg
Iron	1.45mg	Vitamin C	0.60mg
Vitamin A	401.60IU	Calcium	439.65mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
4 Fluid Ounce	256013	SAUCE PIZZA W/BASL 6-10 REDPK	READY_TO_EAT None
1 Fluid Ounce	432061	OIL OLIVE PURE 4-3LTR GFS	
13/50 Gallon	645170	CHEESE MOZZ SHRD 4-5 LOL	.25 Gallon= 1 pound
8 Serving	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	
1 Ounce	743879	OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.

2. Take mozzarella cheese and crumble it with your hands. Use a towel to dry any excess moisture. Evenly distribute the cheese and sauce among the 8 squares and place it starting at the left hand corner of the square and create a half inch diagonal line to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.

3. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Sloppy Joe on Whole Grain Bun

Servings:	150.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Sloppy Joes

Nutrition Information

Calories	167.91	Protein	14.12g
Fat	7.01g	SaturatedFat	3.00g
Trans Fat	0.00g	Cholesterol	30.00mg
Carbohydrates	11.79g	Fiber	0.55g
Sugar	7.85g	Sodium	626.12mg
Iron	2.26mg	Vitamin C	4.63mg
Vitamin A	485.12IU	Calcium	20.03mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
10 3/23 Cup	100196	TOMATO PASTE CALIF 26 6-10 GCHC	
86 1/4 Fluid Ounce	100188	KETCHUP CAN 6-10 HNZ	
1 1/4 Cup	314641	SUGAR BROWN LT 12-2 GFS	
3 Teaspoon	225061	SPICE PEPR BLK REST GRIND 16Z TRDE	
1 1/4 Gallon		Water	UNPREPARED
3 1/2 Cup	629640	VINEGAR WHT DISTILLED 5 4-1GAL GFS	
1 1/4 Cup	513997	SPICE ONION MINCED 12Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
1/2 Cup	224928	SPICE MUSTARD GRND 14Z TRDE	
3 Tablespoon	513881	SPICE GARLIC GRANULATED 24Z TRDE	
23 11/25 Pound	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 bun	3480	HAMBURGER BUN, W GRAIN, AM	

Preparation Instructions

Brown ground beef until no longer pink, drain grease and rinse under hot water. Drain well.

Add all remaining ingredients, mix well and simmer for 30 minutes.

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Portion 1/3 cup with #12 Scoop onto bottom half of each bun. Cover with top bun half and serve immediately.

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>

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)

Ham Pizza

Servings:	8.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Ham Pizza

Nutrition Information

Calories	158.02	Protein	9.85g
Fat	10.04g	SaturatedFat	3.83g
Trans Fat	0.00g	Cholesterol	22.50mg
Carbohydrates	7.67g	Fiber	0.91g
Sugar	1.77g	Sodium	358.33mg
Iron	0.46mg	Vitamin C	0.60mg
Vitamin A	226.88IU	Calcium	181.03mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
4 Fluid Ounce	256013	SAUCE PIZZA W/BASL 6-10 REDPK	READY_TO_EAT None

Measurement	DistPart #	Description	Preparation Instructions
1 Slice	166762	DOUGH PIZZA SHTD WGRAIN 16 24-22Z	<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>
1 Fluid Ounce	743879	OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	
14 Fluid Ounce	645170	CHEESE MOZZ SHRD 4-5 LOL	
5 Ounce	110600	HAM FZ W/A 4-10 COMM	

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)

Oven Roasted Chicken Leg Quarter

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Oven Roasted Chicken Leg Quarter

Nutrition Information

Calories	247.56	Protein	12.32g
Fat	15.48g	SaturatedFat	3.32g
Trans Fat	0.00g	Cholesterol	42.50mg
Carbohydrates	17.32g	Fiber	2.00g
Sugar	2.00g	Sodium	341.50mg
Iron	8.54mg	Vitamin C	1.15mg
Vitamin A	0.00IU	Calcium	4.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
6 1/4 Pound	197122	CHIX CVP LEG QTR W/BACKS 40 GFS	
1 Cup	743879	OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	
1 Cup	311227	LEMON JUICE 100 12-32FLZ GFS	
1 Cup	466425	SAUCE SOY LITE 6-.5GAL KIKK	
1 Tablespoon	225061	SPICE PEPR BLK REST GRIND 16Z TRDE	
50 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT

Preparation Instructions

Rinse Chicken legs under cold water

Place chicken in a large container and add oil, lemon juice, pepper, and soy sauce. Mix completely several times. Let marinate overnight in refrigerator.

Lay out chicken legs on a full-size sheet pan leaving about 1/2" of space between each leg. (This will prevent them

from steaming while cooking and insure proper browning.)

Bake in a preheated 450°F oven for about 15-18 minutes or until the internal temperature reaches 165°F.

CCP: 165°F for 15 seconds

Remove from oven; place chicken in 2" hotel pan and hold for service.

CCP: Hold for service at 135°F (140°F MN)

Orange Chicken

Servings:	200.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Orange Chicken with Rice FORCED

Nutrition Information

Calories	185.52	Protein	4.62g
Fat	1.26g	SaturatedFat	0.05g
Trans Fat	0.00g	Cholesterol	0.40mg
Carbohydrates	39.76g	Fiber	2.10g
Sugar	1.62g	Sodium	253.42mg
Iron	0.77mg	Vitamin C	1.11mg
Vitamin A	1.98IU	Calcium	1.69mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
43 1/2 Pound	327120	CHIX POPCORN BRD WGRAIN FC .28Z 4-8	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.
4 1/4 Each	118930	JUICE ORNG 100 FRSH 72-4FLZ SNCUP	
4 1/4 Cup	661651	VINEGAR RICE WINE SEAS 4-1GAL ROLN	READY_TO_EAT Use directly from the bottle.

Measurement	DistPart #	Description	Preparation Instructions
4 1/4 Cup	466425	SAUCE SOY LITE 6-.5GAL KIKK	
18 1/2 Cup	224138	MARMALADE ORNG 6-4 SMUCK	200 servings = 3.25 jars
4 1/4 Teaspoon	513695	SPICE GINGER GRND 16Z TRDE	
8 3/4 Teaspoon	322164	GARLIC CHPD IN WTR 6-32Z TULK	
2 1/4 Cup	596981	ONION GREEN 2 RSS	
1 Tablespoon	108413	STARCH CORN 24-1 ARGO	
50 Cup	516371	RICE BRN PARBL WGRAIN 25 GFS	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.

Preparation Instructions

Tacos

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

Taco

Nutrition Information

Calories	368.30	Protein	24.57g
Fat	10.78g	SaturatedFat	4.68g
Trans Fat	0.00g	Cholesterol	31.50mg
Carbohydrates	41.20g	Fiber	12.43g
Sugar	0.08g	Sodium	1205.34mg
Iron	4.55mg	Vitamin C	1.28mg
Vitamin A	286.38IU	Calcium	142.28mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
9/50 Fluid Ounce	16423	Taco Seasoning	UNPREPARED
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.
2 Piece	163020	CHIP TORTL RND YEL 5-1.5 KE	

Measurement	DistPart #	Description	Preparation Instructions
2 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.

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

Baked Ziti

Servings:	250.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Baked Ziti with Whole Grain Dinner Roll

Nutrition Information

Calories	401.47	Protein	22.88g
Fat	16.77g	SaturatedFat	7.98g
Trans Fat	0.00g	Cholesterol	33.36mg
Carbohydrates	39.94g	Fiber	4.23g
Sugar	6.69g	Sodium	647.59mg
Iron	9.23mg	Vitamin C	2.38mg
Vitamin A	520.88IU	Calcium	475.06mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
11 1/4 Pound	229951	PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	
3 1/10 Gallon	502181	SAUCE MARINARA 6-10 REDPK	
139 Cup	645170	CHEESE MOZZ SHRD 4-5 LOL	1bag=5 lbs 20 cups=1 lb
250 roll	4372	DINNER ROLL, W GRAIN, AM	

Preparation Instructions

1. Cook pasta in boiling water. Drain
2. Mix together cooked pasta, marinara and 1/2 cheese.
3. Portion into steam-able pan and top with remaining cheese.
4. Bake uncovered in preheated 325 degree F oven for about 30 minutes or until cheese is lightly browned and internal temperature of pasta reaches 165 degrees F for 15 seconds (CCP).

CCP:

Hold above 140 degrees F for service

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

Chicken Quesadilla

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

Chicken Quesadilla

Nutrition Information

Calories	389.60	Protein	19.00g
Fat	16.00g	SaturatedFat	6.00g
Trans Fat	0.00g	Cholesterol	40.00mg
Carbohydrates	41.92g	Fiber	4.00g
Sugar	6.64g	Sodium	886.56mg
Iron	2.70mg	Vitamin C	1.28mg
Vitamin A	613.92IU	Calcium	250.88mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	836750	SOUR CREAM PKT 400-1Z GFS	
3/50 Pound	452841	SALSA 103Z 6-10 REDG	16 oz= 1 pound READY_TO_EAT None
1 Each	231750	QUESADILLA CHIX WGRAIN 96-5Z MAX	

Preparation Instructions

Little Caesars Pizza

Servings:	150.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Little Caesars Pizza

Nutrition Information

Calories	0.00	Protein	0.00g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	0.00g	Fiber	0.00g
Sugar	0.00g	Sodium	0.00mg
Iron	0.00mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	0.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Serving		Water	UNPREPARED

Preparation Instructions

Chicken Nuggets

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

Chicken Nuggets

Nutrition Information

Calories	371.20	Protein	17.20g
Fat	15.90g	SaturatedFat	2.50g
Trans Fat	0.00g	Cholesterol	20.00mg
Carbohydrates	43.00g	Fiber	5.20g
Sugar	11.00g	Sodium	770.80mg
Iron	9.98mg	Vitamin C	0.88mg
Vitamin A	169.14IU	Calcium	47.28mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	294659	SAUCE BBQ PKT 200-12GM GFS	
5 Each	558040	CHIX CHUNKS BRD WGRAIN .66Z 4-7	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.

Measurement	DistPart #	Description	Preparation Instructions
1 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT

Preparation Instructions

4 Nuggets= 2 oz protein, 1 bread

Cheese Bread

Servings:	200.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Cheese Bread

Nutrition Information

Calories	420.28	Protein	21.81g
Fat	17.22g	SaturatedFat	5.02g
Trans Fat	0.00g	Cholesterol	21.30mg
Carbohydrates	44.96g	Fiber	2.29g
Sugar	6.45g	Sodium	806.00mg
Iron	2.81mg	Vitamin C	3.12mg
Vitamin A	286.00IU	Calcium	26.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
25 Pound	150610	CHEESE MOZZ LT SHRD FZ 30 P/L	
3 1/4 Cup	445401	CHEESE PARM GRTD 4-5 PG	
1 19/20 Cup	428574	SEASONING ITAL HRB 6Z TRDE	
1 19/20 Cup	428353	GARLIC PLD FRESH 5 RSS	
3 1/4 Gallon	502181	SAUCE MARINARA 6-10 REDPK	
25 Piece	570826	DOUGH PIZZA SHTD 12X16 22-24Z DELSUPR	
6 1/4 Cup	743879	OIL BLND CANOLA/XVRGN 75/25 6- 1GALGFS	

Preparation Instructions

1. For each sheet pan, place two frozen dough on lined sheet pans.
2. Refrigerate overnight to thaw. Once the dough is thawed and raised, dock dough.
3. Brush each dough with 1/4 cup olive oil blend; sprinkle with 2 Tbsp parmesan cheese, 1.25 Tbsp garlic and 1.25

Tbsp Italian herbs. Cover each dough with one pound of mozzarella, cover to the edges.

4. Bake in a pre-heated 375 degree F oven for 8-10 minutes until cheese is lightly browned on top.

5. Cut each bread in half lengthwise, then in eight 2 in. strips.

6. Serve two strips with 2 fl. oz. marinara sauce.

CCP:

Hold for service at 140 degrees F

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

Grilled Cheese FORCED

Servings:	128.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service
Grilled Cheese	

Nutrition Information

Calories	379.14	Protein	12.00g
Fat	15.23g	SaturatedFat	5.68g
Trans Fat	0.00g	Cholesterol	25.11mg
Carbohydrates	49.00g	Fiber	5.00g
Sugar	15.00g	Sodium	1160.30mg
Iron	0.47mg	Vitamin C	6.00mg
Vitamin A	674.98IU	Calcium	167.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
256 Slice	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 1/4 Pound	272010	BUTTER WHPD CUP 720-5GM 8 GFS	
1 1/4 Cup	743879	OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	
64 Cup	488232	SOUP TOMATO 12-5 HLTHYREQ	
256 Serving	0336	BREAD, 100% WW SLICED, AM	

Preparation Instructions

1. Melt butter blend and oil blend together. Keep warm.
2. Measure 1/3 cup and pour on full-size sheet pan and distribute evenly.
3. Lay out 24 slices white bread
4. Top each slice of white bread with four 1/2 oz American cheese.
5. Then top with 24 slices wheat bread.

6. Brush remaining 1/3cup butter/oil blend on top wheat bread slices.

7. Bake at 350 degree F for 8-10 minutes.

DO NOT OVERBAKE.

CCP:

Hod for service at 135 degree F/ 140 degree F (MN)

Beefy Nachos FORCED

Servings:	250.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Beefy Nachos

Nutrition Information

Calories	184.84	Protein	17.02g
Fat	9.13g	SaturatedFat	4.30g
Trans Fat	0.00g	Cholesterol	38.00mg
Carbohydrates	8.12g	Fiber	0.04g
Sugar	5.85g	Sodium	535.57mg
Iron	2.36mg	Vitamin C	1.41mg
Vitamin A	573.97IU	Calcium	171.17mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
45 Ounce	16423	Taco Seasoning	UNPREPARED
2 1/2 Gallon		Water	UNPREPARED
3 3/4 Quart	557862	MILK WHT FF 4-1GAL RGNLBRND	
17 Pound	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
20 Fluid Ounce	299405	BUTTER PRINT UNSLTD GRD AA 36-1 GFS	OZ NOT FLUID OZ
3/4 Cup	331473	SPICE CHILI POWDER MILD 16Z TRDE	
1 9/10 Cup	273945	SPICE CUMIN GRND 15Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
3/5 Cup	225002	SPICE PAPRIKA SPANISH 16Z TRDE	
3/5 Cup	126993	SPICE ONION POWDER 19Z TRDE	
1 1/4 Cup	131460	CHILIES GREEN DCD 12-26Z ORTG	
31 1/4 Pound	163020	CHIP TORTL RND YEL 5-1.5 KE	31.25 pounds = 4.2 cases
39 Pound	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.

Preparation Instructions

1. PREPARE TACO MEAT ACCORDING TO RECIPE:

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 degree F for 15 seconds

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

2. Heat cheese sauce until 165 degree F and hold for service at 140 degree F

3. Portion 2 oz tortilla chips and top with 2 oz taco meat and 1.5 fl oz (3Tbsp) cheese sauce.

CCP:

Heat to 165 degree F for 15 seconds

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

Italian Sub

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Italian Sub

Nutrition Information

Calories	368.37	Protein	20.77g
Fat	18.77g	SaturatedFat	8.96g
Trans Fat	0.00g	Cholesterol	54.24mg
Carbohydrates	30.31g	Fiber	3.05g
Sugar	5.66g	Sodium	851.30mg
Iron	2.21mg	Vitamin C	0.04mg
Vitamin A	201.41IU	Calcium	283.36mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
3 1/2 Pound	330485	SALAMI CKD 2-6 KENTQ	
3 13/100 Pound	488372	CHEESE PROV UNSMKD 3-12AVG PG	
1 1/2 Pound	728721	LETTUCE TACO SHREDDED 1/8 CUT 6-3	
25 Fluid Ounce	187194	DRESSING ITAL FF PKT 200-12GM GFS	
2 1/2 Pound	651470	HAM SLCD W/A 8-5 640CT COMM	
150 Serving	517194	4-1GAL GFS SWT PICKLE 1270337-1393	Pickle slices*
50 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	

Preparation Instructions

1. Slice ham and salami into 0.5 oz slices.

2. Open each bun and layer ingredients as follow:

0.75 oz provolone.

1 oz ham or 1.25 oz commodity ham

0.75 oz salami

3 pickle slices.

1/8 cup lettuce

Close bun.

3. Wrap each sandwich with 12 in. wrap and include 0.5 oz dressing in portion cup

CCP:

* Hold for service at 40 degree F or below*

Turkey Ranch Wrap

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

Turkey Ranch Wrap

Nutrition Information

Calories	328.23	Protein	16.85g
Fat	16.17g	SaturatedFat	6.63g
Trans Fat	0.02g	Cholesterol	44.05mg
Carbohydrates	30.39g	Fiber	2.89g
Sugar	6.46g	Sodium	1120.71mg
Iron	2.11mg	Vitamin C	3.22mg
Vitamin A	290.50IU	Calcium	299.72mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
24 Each	690130	TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	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).
3 Pound	344120	TURKEY BRST SLCD OVN RSTD 6-2 JENNO	

Measurement	DistPart #	Description	Preparation Instructions
1 1/2 Pound	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
2 Pound	242489	LETTUCE SHRD TACO 1/8CUT 4-5 RSS	
1 Cup	699981	DRESSING RNCH LT LO SOD 200- 12GM GFS	

Preparation Instructions

Mix together shredded lettuce and ranch dressing.

Lay out 6 tortillas at a time and assemble as follows:

- two 0.5 oz slices of cheese on each
- 3 oz of sliced deli turkey OR 4.8 oz Commodity turkey
- 1/2 cup shredded lettuce

Roll each tortilla turning the slides in 1/2 way through the rolling process.

Cut in half on the bias to get two servings.

CCP: Hold for service at 41 degrees F or below

Note:

A549, one lb AP provides about 10, 1.6 oz servings of deli style turkey breast.

CN Crediting: 1.6 oz deli-style turkey breast provides 1 oz-equivalent meat/meat alternate

Chicken Caesar Salad

Servings:	25.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Chicken Caesar Salad

Nutrition Information

Calories	518.70	Protein	23.07g
Fat	29.96g	SaturatedFat	4.48g
Trans Fat	0.00g	Cholesterol	31.15mg
Carbohydrates	41.07g	Fiber	6.11g
Sugar	4.96g	Sodium	872.27mg
Iron	10.20mg	Vitamin C	1.60mg
Vitamin A	414.67IU	Calcium	74.93mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
4 Pound	755826	LETTUCE BLND ROMAINE MXD 4-5 RSS	
25 Package	661022	CROUTON CHS GARL WGRAIN 250-.5Z	
25 Serving	281622	CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	
25 roll	4372	DINNER ROLL, W GRAIN, AM	
3/4 Cup	445401	CHEESE PARM GRTD 4-5 PG	
37 1/2 Ounce	132141	DRESSING CAESAR 4-1GAL LTHSE	
1 Teaspoon	514039	SEASONING SALT NO MSG 5 TRDE	

Preparation Instructions

1. Place chicken breast on a sheet pan lightly sprayed with pan coating.
2. Sprinkle with seasoned salt.
3. Bake at 350 degree F for 15 minutes or until chicken reaches 165 degree F internally. DO NOT OVERCOOK.

CCP:

165 degree F for 15 seconds

4. Let cool; julienne in 1/4 in. strips
5. Place 1.5 cup of lettuce into container (to not use carrot and cabbage)

Top with::

2 oz chicken breast strips arranged on lettuce

1 tbs of parmesan cheese sprinkled on top.

Serve with::

One packet of croutons

1.5 oz Caesar dressing in 2 oz portion cup.

Serving of fresh fruit.

Dinner roll.

Taco Salad

Servings:	60.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Taco Salad

Nutrition Information

Calories	391.99	Protein	25.72g
Fat	18.98g	SaturatedFat	9.10g
Trans Fat	0.00g	Cholesterol	70.02mg
Carbohydrates	31.53g	Fiber	3.75g
Sugar	7.52g	Sodium	971.25mg
Iron	10.78mg	Vitamin C	9.28mg
Vitamin A	667.95IU	Calcium	276.42mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
9 Pound	242489	LETTUCE SHRD TACO 1/8CUT 4-5 RSS	
3 3/4 Pound	150250	CHEESE CHED MLD SHRD 4-5# COMM	
1 1/4 Cup	324531	OLIVE RIPE SLCD BLK SPAIN 6-10 GFS	
3 3/4 Pound	163020	CHIP TORTL RND YEL 5-1.5 KE	
60 Tablespoon	429406	MAYONNAISE LT 4-1GAL GFS	
90 Ounce	452841	SALSA 103Z 6-10 REDG	
15 Teaspoon	331473	SPICE CHILI POWDER MILD 16Z TRDE	
60 roll	4372	DINNER ROLL, W GRAIN, AM	
9 19/50 Pound	581950	BEEF CRUMBLES 8-5 COMM	

Measurement	DistPart #	Description	Preparation Instructions
3 3/4 Pound	588381	TOMATO ROMA 2 1-25 MRKN	

Preparation Instructions

If using raw beef, brown and drain off all grease.

If using crumble, re-heat following directions on package.

Follow directions on Taco Sauce Mix package. Combine beef crumbles, taco seasoning and water; bake following package directions.

CCP: 165 degrees F 15 seconds

CCP: Cool to 41 degrees F within 4 hours

Place 1 cup shredded lettuce in container.

Top with:

1/4 cup taco meat

2 Tbs diced tomatoes

1 tsp black sliced olives

1 oz cheese

1 oz Tortilla Rounds

Serve with:

1 oz taco dressing

CCP: Hold at 40 degrees F or below

Turkey BLT Salad

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

Turkey BLT Salad

Nutrition Information

Calories	494.01	Protein	32.87g
Fat	28.77g	SaturatedFat	7.61g
Trans Fat	0.00g	Cholesterol	88.33mg
Carbohydrates	25.99g	Fiber	4.27g
Sugar	6.97g	Sodium	1091.27mg
Iron	1.25mg	Vitamin C	16.04mg
Vitamin A	374.85IU	Calcium	45.29mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
48 Slice	247693	BACON L/O 22-26CT FZ 15 GFS	
8 Pound	206504	LETTUCE SALAD MXD 4-5 RSS	
6 Cup	588381	TOMATO ROMA 2 1-25 MRKN	EACH NOT CUP
24 Fluid Ounce	741461	DRESSING RNCH BTRMLK 4-1GAL LTHSE	READY_TO_EAT Open, pour and enjoy!
5 Pound	110550	TURKEY BRST DELI 40 COMM	
24 Each	237702	DOUGH ROLL WGRAIN 288-1.25Z RICH	

Preparation Instructions

1. If using raw bacon, cook in 350 degree F oven for 10 minutes or until crisp; drain grease and dice/crumble.
2. Cut tomato into 8 wedges.
3. Place 2 cups lettuce into container.

4. Top with::

-2 tomato wedges

-2.25 oz diced deli turkey or 3.2 oz commodity turkey A549

-0.5 oz or 2 slices diced/crumbled bacon

5. Serve with 1 oz portion of dressing

CCP:

Hold for service at 41 degree F or below

Notes: A549 CN Crediting: 1.6 oz deli-style turkey breast provides 1 oz meat/meat alternate.

3 oz raw bacon= 1 oz cooked

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	CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.
1 Cup	445401	CHEESE PARM GRD 4-5 PG	
1/2 Cup	132141	DRESSING CAESAR 4- 1GAL LTHSE	READY_TO_EAT Use as a dressing or dip
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

Macaroni and Cheese FORCED

Servings:	300.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Macaroni and Cheese

Nutrition Information

Calories	459.81	Protein	23.69g
Fat	17.26g	SaturatedFat	7.69g
Trans Fat	0.75g	Cholesterol	41.11mg
Carbohydrates	54.12g	Fiber	4.13g
Sugar	16.98g	Sodium	814.38mg
Iron	9.13mg	Vitamin C	2.57mg
Vitamin A	1019.55IU	Calcium	574.19mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
20 Pound	229941	PASTA ELBOW MACAR 51 WGRAIN 2-10	
2 1/2 Gallon	557862	MILK WHT FF 4-1GAL RGNLBRND	
4 Cup	121160	MARGARINE &BTR BLND EURO 36-1	READY_TO_EAT Ready to use.
1 Teaspoon	513776	SPICE PEPR WHITE GRND 17Z TRDE	
20 Pound	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
20 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	
4 Tablespoon	224928	SPICE MUSTARD GRND 14Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
300 roll	4372	DINNER ROLL, W GRAIN, AM	

Preparation Instructions

Method 1:

Bring water to a boil. Add macaroni. Stir constantly until water boils again and cook for about 8 minutes or until tender. DO NOT OVERCOOK! Drain and divide noodles into 4" full-size steamtable pans.

In a large pot bring the milk and butter to a boil. Add the cheese gradually while stirring until the cheese is melted and the mixture is smooth. Add the white pepper and mustard. The mixture is quite liquid at this stage. Add 1 1/2 gallons of cheese sauce to each pan of noodles.

Method 2:

Combine equally the milk, butter, cheese, pepper, and mustard in three 4" full-size steamtable pans, bake in 350°F oven until cheese is melted. Add pasta and bake until temperature reaches 140°F.

CCP: Heat to 140°F or higher.

CCP: Hold above 140°F for service.

Hold for at least 30 minutes to allow mixture to set up properly before serving.

French Toast with Sausage MS/HS

Servings:	1.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

French Toast with Sausage

Nutrition Information

Calories	631.20	Protein	25.60g
Fat	26.00g	SaturatedFat	7.00g
Trans Fat	0.18g	Cholesterol	263.00mg
Carbohydrates	76.50g	Fiber	5.00g
Sugar	46.50g	Sodium	1042.90mg
Iron	3.28mg	Vitamin C	0.14mg
Vitamin A	450.24IU	Calcium	167.06mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	211788	SAUSAGE LNK TURKEY 16/ 10 PERD	COOK TO INTERNAL TEMPERATURE OF 165 DEGREES. FOLLOW CONVECTION OVEN OR CONVENTIONAL OVEN INSTRUCTIONS ON BOX. PRODUCT CAN ALSO BE GRILLED.
1 Fluid Ounce	107611	SYRUP PANCK MAPL 4-1GAL KE	
2 Each	646262	FRENCH TST CINN WGRAIN 144-2.9Z PAP	

Preparation Instructions

Gravy

Servings:	128.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Gravy

Nutrition Information

Calories	1.02	Protein	0.05g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	0.20g	Fiber	0.00g
Sugar	0.05g	Sodium	16.25mg
Iron	0.01mg	Vitamin C	0.05mg
Vitamin A	0.00IU	Calcium	0.46mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
13 Ounce	12913	CHICKEN GRAVY	BAKE
1 Gallon		Water	UNPREPARED

Preparation Instructions

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

Turkey Sub

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Turkey Sub Updated

Nutrition Information

Calories	240.98	Protein	23.95g
Fat	2.63g	SaturatedFat	0.58g
Trans Fat	0.00g	Cholesterol	35.14mg
Carbohydrates	28.04g	Fiber	3.01g
Sugar	4.02g	Sodium	603.87mg
Iron	2.17mg	Vitamin C	0.02mg
Vitamin A	54.11IU	Calcium	82.71mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 1/2 Pound	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 Ounce	200344	LETTUCE ROMAINE 12CT MRKN	
50 Serving	159950	MUSTARD PKT 1000-5.5GM GFS	
50 Serving	159970	MAYONNAISE PKT 500-12GM GFS	
145 Ounce	689541	TURKEY BRST SLCD OVN RSTD 6-2 JENNO	
50 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	

Preparation Instructions

Slice Turkey into thin deli slices.

On hoagie bun, place:

1/2 leaf lettuce

1.50 oz deli turkey OR 2.40 oz commodity turkey

0.5 oz (1 slice) cheese

Close bun.

Wrap each sandwich with 12" wrap and include one each mustard pc and mayonnaise lite pc

CCP: Hold at 40 degrees F or below

Lunchable Updated

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Lunchable Updated

Nutrition Information

Calories	503.12	Protein	18.52g
Fat	25.58g	SaturatedFat	7.01g
Trans Fat	0.00g	Cholesterol	15.00mg
Carbohydrates	54.66g	Fiber	6.26g
Sugar	17.60g	Sodium	668.13mg
Iron	1.87mg	Vitamin C	28.47mg
Vitamin A	849.50IU	Calcium	362.53mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
50 Each	786580	CHEESE STRING MOZZ IW 168-1Z LOL	
14 4/5 Pound	322326	ORANGES NAVEL/VALENCIA CHC 138CT MRKN	
50 Package	736280	CRACKER GLDFSH CHED WGRAIN 300- .75Z	
50 Each	282231	SAND PB&J STRAWB WGRAIN 72-2.8Z	
4 1/10 Pound	170895	CELERY STALK 24 SZ 6CT MRKN	

Preparation Instructions

Thanksgiving Turkey Dinner

Servings:	89.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

Thanksgiving Turkey Dinner

Nutrition Information

Calories	309.69	Protein	23.53g
Fat	7.95g	SaturatedFat	1.51g
Trans Fat	0.00g	Cholesterol	40.27mg
Carbohydrates	40.20g	Fiber	3.41g
Sugar	2.00g	Sodium	1080.38mg
Iron	8.63mg	Vitamin C	9.01mg
Vitamin A	2.68IU	Calcium	14.01mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 1/2 Pound	613738	POTATO PRLS EXCEL 12-28Z BAMER	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.
28 Pound	653171	TURKEY & GRAVY CKD 4-7 JENNO	
89 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT

Preparation Instructions

Chicken Patty Sandwich Spicy

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

Chicken Patty Sandwich with Whole Grain Bun

Nutrition Information

Calories	477.60	Protein	21.10g
Fat	21.60g	SaturatedFat	3.70g
Trans Fat	0.07g	Cholesterol	33.00mg
Carbohydrates	48.00g	Fiber	5.00g
Sugar	5.00g	Sodium	661.30mg
Iron	12.73mg	Vitamin C	0.05mg
Vitamin A	109.05IU	Calcium	46.01mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	188741	MAYONNAISE LT PKT 200-12GM GFS	
1 Each	327080	CHIX PTY HOT&SPCY WGRAIN 3.49Z 6-5	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.

Measurement	DistPart #	Description	Preparation Instructions
1 bun	3480	HAMBURGER BUN, W GRAIN, AM	READY_TO_EAT

Preparation Instructions

Breakfast Stacker

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

Breakfast Stacker

Nutrition Information

Calories	413.33	Protein	17.33g
Fat	14.00g	SaturatedFat	3.17g
Trans Fat	0.00g	Cholesterol	141.67mg
Carbohydrates	54.83g	Fiber	2.00g
Sugar	27.83g	Sodium	607.50mg
Iron	2.28mg	Vitamin C	0.00mg
Vitamin A	100.00IU	Calcium	20.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	617650	PANCAKE WGRAIN 144CT 1.14Z AJ	
1 Each	592625	EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	

Measurement	DistPart #	Description	Preparation Instructions
1 Each	138941	SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	<p>BAKE</p> <p>Appliances vary, adjust accordingly.</p> <p>Conventional Oven</p> <p>Place frozen patties on baking sheet pan. Cook at 350°F for 9 to 11 minutes.</p> <p>CONVECTION</p> <p>Appliances vary, adjust accordingly.</p> <p>Convection Oven</p> <p>Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes.</p> <p>PAN_FRY</p> <p>Appliances vary, adjust accordingly.</p> <p>Pan Fry</p> <p>Place frozen patties in oil coated skillet. Prepare over medium heat for 4 to 5 minutes.</p>
1 Fluid Ounce	107611	SYRUP PANCK MAPL 4- 1GAL KE	

Preparation Instructions

Homemade Chili with Cornbread

Servings:	225.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Homemade Chili w/Cornbread

Nutrition Information

Calories	224.84	Protein	18.11g
Fat	9.89g	SaturatedFat	5.19g
Trans Fat	0.00g	Cholesterol	37.51mg
Carbohydrates	15.65g	Fiber	3.15g
Sugar	4.46g	Sodium	645.50mg
Iron	3.06mg	Vitamin C	6.78mg
Vitamin A	884.22IU	Calcium	190.58mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
27 Pound	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.
24 Cup	261521	ONION DCD IQF 6-4 GFS	
14/25 Cup	513881	SPICE GARLIC GRANULATED 24Z TRDE	
1 13/100 Cup	331473	SPICE CHILI POWDER MILD 16Z TRDE	
2/5 Cup	518331	SPICE PAPRIKA 16Z TRDE	
2/5 Cup	126993	SPICE ONION POWDER 19Z TRDE	
1 1/4 Cup	273945	SPICE CUMIN GRND 15Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
9 Quart	246131	TOMATO DCD I/JCE MW 6-10 GFS	
4 1/2 Quart	100196	TOMATO PASTE CALIF 26 6-10 GCHC	
29 1/4 Cup	118761	BEAN KIDNEY RED DARK 6-10 GFS	One can = 13 cups 200: 2 cans, 225: 2.25 cans, 250: 2.5 cans, 275: 2.75 cans, 300: 3 cans, 325: 3.25 cans, 350: 3.5 cans, 375: 3.75 cans, 400: 4 cans
9 Teaspoon	24108	Black Pepper	BAKE
4 1/2 Tablespoon	31708	Kosher Salt	BAKE
9 Quart		Water	UNPREPARED
27 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	1 lb = 4 cups 200: 6 lbs, 225: 6.75 lbs, 250: 7.5 lbs, 275: 8.25 lbs, 300: 9 lbs, 325: 9.75, 350: 10.5 lbs, 375: 11.25 lbs, 400: 12 lbs
1 Each	159791	CORNBREAD SNAC FORT WGRAIN IW 72-2Z	

Preparation Instructions

If using raw meat, brown ground beef or turkey and drain well and rinse.

To the cooked meat or crumble, add onions granulated garlic, chili powder, paprika, onion powder, ground cumin, canned diced tomatoes with juice, water, and tomato paste and beans.

Cover, bring to a boil and reduce to a simmer. Simmer for 40 minutes stirring occasionally

Season with salt and black pepper.

Serve with 0.50 oz cheese and optional diced onions and sour cream.

CCP: Heat to 165 degrees F for 15 seconds.

CCP: Hold for service at 135 degrees F (140 FMN)

Beef Stroganoff

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	No Cook

Beef Stroganoff with Whole Wheat Rotini

Nutrition Information

Calories	450.43	Protein	22.91g
Fat	16.23g	SaturatedFat	8.12g
Trans Fat	0.00g	Cholesterol	68.32mg
Carbohydrates	48.10g	Fiber	4.30g
Sugar	5.71g	Sodium	510.87mg
Iron	3.69mg	Vitamin C	2.93mg
Vitamin A	512.93IU	Calcium	143.74mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
7 4/5 Pound	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 Cup	330094	WHOLE WHEAT FLOUR STONE GROUND	
1 3/4 Quart	261548	PEPPERS STRIPS BLND 6-5 GFS	
1 7/20 Quart	261521	ONION DCD IQF 6-4 GFS	
3 Cup	198161	CARROT MATCHSTICK SHRED 2-3 RSS	
1 1/2 Teaspoon	513881	SPICE GARLIC GRANULATED 24Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
3/10 Cup	513989	SPICE PARSLEY FLAKES 11Z TRDE	
4 Teaspoon	31708	Kosher Salt	
1 Teaspoon	24108	Black Pepper	
2 Cup	1	1% Low Fat Unflavored Milk	
1 Gallon	487961	CREAMER HLF & HLF 12-1QT GFS	READY_TO_EAT Whitening coffee, cooking applications
6 1/4 Pound	229951	PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	

Preparation Instructions

1. Combine beef crumbles in pot, combine with bell peppers, onions, carrots, garlic powder, parsley, salt, pepper, and flour. Stir well to combine. Cook uncovered over low-medium heat for 5 minutes.
2. Add half-and-half and milk.
3. Bring to a boil. Reduce heat and simmer uncovered for 40-45 minutes.
4. Critical Control Point: Heat to 165 degrees F or higher for at least 15 seconds.
5. Pour into pans. For 50 servings, use two half seam table pans (12' x 10" x 2 1/2").
6. Critical Control Point: Hold for hot serve at 140 degrees F or higher.
7. Portion with 6 fl oz spoodle.

French Toast with Sausage ES

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

French Toast with Sausage

Nutrition Information

Calories	365.60	Protein	12.80g
Fat	13.00g	SaturatedFat	3.50g
Trans Fat	0.09g	Cholesterol	131.50mg
Carbohydrates	51.00g	Fiber	2.50g
Sugar	35.50g	Sodium	535.20mg
Iron	1.64mg	Vitamin C	0.07mg
Vitamin A	225.12IU	Calcium	83.53mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	211788	SAUSAGE LNK TURKEY 16/ 10 PERD	
1 Fluid Ounce	107611	SYRUP PANCK MAPL 4-1GAL KE	
1 Each	646262	FRENCH TST CINN WGRAIN 144-2.9Z PAP	

Preparation Instructions

Bosco Sticks

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

Bosco Sticks

Nutrition Information

Calories	314.29	Protein	20.71g
Fat	10.71g	SaturatedFat	5.00g
Trans Fat	0.00g	Cholesterol	30.00mg
Carbohydrates	36.14g	Fiber	4.71g
Sugar	3.43g	Sodium	554.29mg
Iron	2.16mg	Vitamin C	2.14mg
Vitamin A	538.57IU	Calcium	405.71mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	235411	BREADSTICK CHS STFD WGRAIN 6 144CT	
1 Ounce	592714	SAUCE MARINARA A/P 6-10 REDPK	

Preparation Instructions

Thawing Instructions

1. Thaw before baking.
2. Keep Bosco Stick breadsticks covered while thawing.
3. Bosco Stick breadsticks may be thawed in packaging.
4. Bosco Stick breadsticks have 8 days shelf life when refrigerated.

Oven temperatures may vary. Adjust baking time and or temperature as necessary.

Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.

CONVECTION

Convection Oven

1. Preheat oven to 400° F.
2. Place Bosco Stick breadsticks on a baking sheet.
3. THAWED: 6-8 minutes.
4. Let stand 2 minutes before serving.

CAUTION: FILLING MAY BE HOT!

Oven temperatures may vary. Adjust baking time and or temperature as necessary.

Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.

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

Baked Beans IN PROGRESS

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

Vegetarian Baked Beans

Nutrition Information

Calories	5.20	Protein	0.28g
Fat	0.00g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	1.16g	Fiber	0.20g
Sugar	0.40g	Sodium	22.00mg
Iron	0.07mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	1.60mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Cup	570710	BEAN BAKED VEGTAR 6-10 BUSH	

Preparation Instructions

Chicken Patty Sandwich

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

Chicken Patty Sandwich with Whole Grain Bun

Nutrition Information

Calories	477.60	Protein	22.10g
Fat	21.60g	SaturatedFat	3.20g
Trans Fat	0.07g	Cholesterol	33.00mg
Carbohydrates	47.00g	Fiber	5.00g
Sugar	5.00g	Sodium	661.30mg
Iron	11.83mg	Vitamin C	0.05mg
Vitamin A	109.05IU	Calcium	46.01mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 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.
1 Each	188741	MAYONNAISE LT PKT 200- 12GM GFS	

Measurement	DistPart #	Description	Preparation Instructions
1 bun	3480	HAMBURGER BUN, W GRAIN, AM	READY_TO_EAT

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

Chicken Salad Sandwich

Servings:	60.00
Serving Size:	1.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Chicken Salad Sandwich

Nutrition Information

Calories	344.67	Protein	21.03g
Fat	10.62g	SaturatedFat	1.88g
Trans Fat	0.00g	Cholesterol	85.33mg
Carbohydrates	42.23g	Fiber	4.50g
Sugar	8.40g	Sodium	674.95mg
Iron	0.37mg	Vitamin C	0.68mg
Vitamin A	71.87IU	Calcium	5.14mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 1/2 Quart	170895	CELERY STALK 24 SZ 6CT MRKN	
1/2 Quart	261521	ONION DCD IQF 6-4 GFS	
1/4 Cup	118930	JUICE ORNG 100 FRSH 72-4FLZ SNCUP	
2 1/2 Teaspoon	24108	Black Pepper	BAKE
2 1/2 Tablespoon	224928	SPICE MUSTARD GRND 14Z TRDE	
4 Cup	429406	MAYONNAISE LT 4-1GAL GFS	
1 Teaspoon	466425	SAUCE SOY LITE 6-.5GAL KIKK	
1/4 Teaspoon	513695	SPICE GINGER GRND 16Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
10 1/2 Pound	150160	CHIX STRP FAJT SEAS FC 8-4.99 TYS	<p>BAKE</p> <p>Appliances vary, adjust accordingly.</p> <p>Conventional Oven</p> <p>25-30 minutes at 350°F from frozen.</p> <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>
2 Cup	729469	CRANBERRY DRIED SWTND 10 OCSPR	
120 Slice	0336	BREAD, 100% WW SLICED, AM	READY_TO_EAT

Preparation Instructions

Potato Bowl FORCED

Servings:	150.00
Serving Size:	1.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Potato Bowl

Nutrition Information

Calories	205.59	Protein	11.18g
Fat	10.68g	SaturatedFat	6.03g
Trans Fat	0.00g	Cholesterol	30.21mg
Carbohydrates	18.85g	Fiber	2.08g
Sugar	2.01g	Sodium	333.68mg
Iron	8.22mg	Vitamin C	0.30mg
Vitamin A	282.19IU	Calcium	206.83mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 Package	613738	POTATO PRLS EXCEL 12-28Z BAMER	1 bag = 28 oz
9 19/50 Pound	150250	CHEESE CHED MLD SHRD 4- 5# COMM	

Measurement	DistPart #	Description	Preparation Instructions
15 3/4 Pound	327120	CHIX POPCORN BRD WGRAIN FC .28Z 4-8	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.
150 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT

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	

Preparation Instructions

Breakfast Sandwich

Servings:	10.00
Serving Size:	1.00 Sandwich
Meal Type:	Breakfast
Category:	Entree
HACCP Process:	Same Day Service
Breakfast Sandwich	

Nutrition Information

Calories	225.00	Protein	9.40g
Fat	14.30g	SaturatedFat	7.20g
Trans Fat	0.16g	Cholesterol	164.00mg
Carbohydrates	14.00g	Fiber	1.00g
Sugar	1.00g	Sodium	504.60mg
Iron	1.01mg	Vitamin C	0.00mg
Vitamin A	307.79IU	Calcium	164.54mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
10 Each	521782	BISCUIT WGRAIN MINI FB 1Z 5- 35CT PILL	READY_TO_EAT For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.
10 Each	240080	EGG OMELET CHS COLBY 144- 2.1Z	

Preparation Instructions

Chicken Nuggets with Mashed Potatoes

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

Chicken Nuggets

Nutrition Information

Calories	521.20	Protein	19.34g
Fat	18.04g	SaturatedFat	2.50g
Trans Fat	0.00g	Cholesterol	20.00mg
Carbohydrates	75.14g	Fiber	7.34g
Sugar	11.00g	Sodium	1456.51mg
Iron	10.39mg	Vitamin C	14.55mg
Vitamin A	173.21IU	Calcium	62.47mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	294659	SAUCE BBQ PKT 200-12GM GFS	
5 Each	558040	CHIX CHUNKS BRD WGRAIN .66Z 4-7	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.
1 roll	4372	DINNER ROLL, W GRAIN, AM	READY_TO_EAT

Measurement	DistPart #	Description	Preparation Instructions
1 1/2 Serving	613738	POTATO PRLS EXCEL 12-28Z BAMER	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

Preparation Instructions

4 Nuggets= 2 oz protein, 1 bread

Italian Panini Elementary School

Servings:	130.00
Serving Size:	1.00 Sandwich
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Italian Panini

Nutrition Information

Calories	387.11	Protein	14.99g
Fat	14.90g	SaturatedFat	3.38g
Trans Fat	0.06g	Cholesterol	40.02mg
Carbohydrates	38.92g	Fiber	2.00g
Sugar	11.50g	Sodium	709.58mg
Iron	1.98mg	Vitamin C	2.38mg
Vitamin A	37.21IU	Calcium	65.46mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
260 Piece	831161	BREAD PANINI 192-.82Z PILLS	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.
16 1/4 Pound	199721	TURKEY ITAL COMBO SLCD 12- 1 JENNO	
2 40/43 Pound	645170	CHEESE MOZZ SHRD 4-5 LOL	
32 1/2 Fluid Ounce	328189	DRESSING ITAL SEPARATING 4- 1GAL GCHC	

Preparation Instructions

Lay out single layer of paninis on sheet pan (grill mark facing pan). Add 1 slices of salami, pepperoni and ham on each panani. Add 2 additional slices of meat for a total of 5 slices. Add .35oz cheese to each panini or 1lb 2oz for every 50 paninis. Top with 0.25 oz itailian dressing on each sandwich. Top each sandwich with a panini (grill side facing up). Foil wrap each sandwich and bake for 5-8 minutes @ 350 or until internal temperature is 135.

BBQ Roasted Chickpeas

Servings:	15.00
Serving Size:	1.00 1
Meal Type:	Lunch
Category:	Vegetable
HACCP Process:	Same Day Service

BBQ Roasted Chickpeas

Nutrition Information

Calories	440.00	Protein	24.00g
Fat	8.00g	SaturatedFat	2.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	72.00g	Fiber	20.00g
Sugar	12.00g	Sodium	1200.00mg
Iron	2.88mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	240.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
30 Ounce	118753	BEAN GARBANZO 6-10 GFS	

Preparation Instructions

Green Dragon Sweet Thai Chicken Chili

FORCED

Servings:	40.00
Serving Size:	1.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Green Dragon Sweet Thai Chicken Chili

Nutrition Information

Calories	303.09	Protein	15.57g
Fat	3.01g	SaturatedFat	0.50g
Trans Fat	0.00g	Cholesterol	45.16mg
Carbohydrates	53.92g	Fiber	2.53g
Sugar	11.97g	Sodium	337.82mg
Iron	1.54mg	Vitamin C	6.80mg
Vitamin A	80.00IU	Calcium	5.33mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
7 3/20 Pound	536900	ENTREE CHIX SWT CHILI THAI 6-7.15	
10 Cup	516371	RICE BRN PARBL WGRAIN 25 GFS	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.
2 Pound	440884	VEG BLND STIR FRY 12-2 GFS	
1 Pound	261548	PEPPERS STRIPS BLND 6-5 GFS	

Preparation Instructions

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes

until product reaches 165° F and sauce is caramelized.

Reduce time by 6 - 8 minutes if product is thawed

When serving, students should get a half cup of cooked rice.

Meatball Sub

Servings:	200.00
Serving Size:	1.00 Sub
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Meatball Sub - Whole Grain Sub Bun

Nutrition Information

Calories	341.92	Protein	20.56g
Fat	13.76g	SaturatedFat	5.05g
Trans Fat	0.47g	Cholesterol	36.52mg
Carbohydrates	36.05g	Fiber	5.01g
Sugar	7.24g	Sodium	654.15mg
Iron	3.40mg	Vitamin C	4.47mg
Vitamin A	308.82IU	Calcium	211.47mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
28 Pound	135071	MEATBALL CKD 6-5 JTM	
5 3/5 Pound	645170	CHEESE MOZZ SHRD 4-5 LOL	
200 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	
3 #10 CAN	592714	SAUCE MARINARA A/P 6-10 REDPK	READY_TO_EAT None

Preparation Instructions

Steam meatballs in steamer until they reach 165. Add marinara and bake for 30-40 minutes.

Place 4 meatballs on each sub sandwich. Top with 0.4oz mozzarella cheese.

ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER PRESCHOOL

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

Assorted Breakfast Cereals W/ Graham Cracker
Preschool

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.

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

Preparation Instructions