

Cookbook for Cass City Public Schools

Created by HPS Menu Planner

Table of Contents

Stacked Turkey

Turkey Croissant

Mini Corn Dogs Grades 5-12

Mini Corn Dogs K-4

BBQ Pork on WG Bun

Chicken Patty on Hamb Bun Elementary

Chicken Filet On WG Bun 7-12

BBQ Pork Rib Sandwich

Hot Dog on WG bun

Ham & Cheese Calzone

Hamburger on WG Bun

Cheeseburger on WG bun

Chicken Nuggets K-4

Chicken Nuggets 5-12

PBJ Meal

Yogurt Meal

Fish Sandwich on WG bun

Grilled Cheese K-6

Grilled Cheese 7-12

Stacked Turkey

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

Stacked Turkey with Cheese

Nutrition Information

Calories	317.27	Protein	26.83g
Fat	7.33g	SaturatedFat	2.50g
Trans Fat	0.00g	Cholesterol	54.17mg
Carbohydrates	38.95g	Fiber	4.00g
Sugar	8.17g	Sodium	1556.21mg
Iron	3.10mg	Vitamin C	2.83mg
Vitamin A	2105.50IU	Calcium	179.25mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 Slice	344120	TURKEY BRST SLCD OVN RSTD 6-2 JENNO	
2 Slice	204822	BREAD WGRAIN HNY WHT 16-24Z GFS	
1 Slice	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 Ounce	198668	LETTUCE LEAF 12CT MRKN	

Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces (5 slices) turkey breast, 1 slice cheese, lettuce leaf on one slice of bread.
3. Place other slice of bread over top.
4. Cut Diagonally and wrap with plastic wrap

5. Store in cooler until ready to serve

6. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Turkey Croissant

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

Turkey Croissant

Nutrition Information

Calories	367.27	Protein	25.83g
Fat	15.33g	SaturatedFat	7.00g
Trans Fat	0.00g	Cholesterol	54.17mg
Carbohydrates	32.95g	Fiber	2.00g
Sugar	6.17g	Sodium	1546.21mg
Iron	2.94mg	Vitamin C	2.83mg
Vitamin A	2505.50IU	Calcium	135.25mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	175780	CROISSANT WHE SLCD 2.5Z 6-10CT GCHC	
5 Slice	344120	TURKEY BRST SLCD OVN RSTD 6-2 JENNO	
1 Ounce	198668	LETTUCE LEAF 12CT MRKN	
1 Slice	150260	CHEESE AMER 160CT SLCD 6-5 COMM	

Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

1. Slice turkey.
2. Layer 2 ounces (5 slices) turkey breast, 1 slice cheese, lettuce leaf on one slice of bread.
3. Place other slice of bread over top.
4. Wrap with plastic wrap

5. Store in cooler until ready to serve

6. Serve.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.

Mini Corn Dogs Grades 5-12

Servings:	40.00
Serving Size:	6.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Mini Corn Dogs

Nutrition Information

Calories	270.00	Protein	10.50g
Fat	12.00g	SaturatedFat	3.75g
Trans Fat	0.00g	Cholesterol	37.50mg
Carbohydrates	30.00g	Fiber	4.50g
Sugar	6.00g	Sodium	0.42mg
Iron	12.00mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	15.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	497360	CORN DOG CHIX MINI WGRAIN CN 2-5	BAKE CONVENTIONAL OVEN: 350 DEGREES F. FROZEN, 15 MINUTES. THAWED, 10 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH COOKING. HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F.

Preparation Instructions

BAKE

CONVENTIONAL OVEN: 350 DEGREES F. FROZEN, 15 MINUTES. THAWED, 10 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH COOKING. HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F.

40 Servings per case

Mini Corn Dogs K-4

Servings:	48.00
Serving Size:	5.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Mini Corn Dogs

Nutrition Information

Calories	225.00	Protein	8.75g
Fat	10.00g	SaturatedFat	3.13g
Trans Fat	0.00g	Cholesterol	31.25mg
Carbohydrates	25.00g	Fiber	3.75g
Sugar	5.00g	Sodium	0.35mg
Iron	10.00mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	12.50mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	497360	CORN DOG CHIX MINI WGRAIN CN 2-5	BAKE CONVENTIONAL OVEN: 350 DEGREES F. FROZEN, 15 MINUTES. THAWED, 10 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH COOKING. HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F.

Preparation Instructions

BAKE

CONVENTIONAL OVEN: 350 DEGREES F. FROZEN, 15 MINUTES. THAWED, 10 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH COOKING. HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F.

BBQ Pork on WG Bun

Servings:	120.00
Serving Size:	4.00 Ounce
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service
BBQ Pork on WG Bun	

Nutrition Information

Calories	354.00	Protein	23.00g
Fat	8.40g	SaturatedFat	2.10g
Trans Fat	0.00g	Cholesterol	44.00mg
Carbohydrates	48.00g	Fiber	7.00g
Sugar	9.60g	Sodium	390.00mg
Iron	2.30mg	Vitamin C	5.00mg
Vitamin A	110.00IU	Calcium	82.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
480 Ounce	366320	PORK SHRDD BBQ 6-5 JTM	Heat Pork BBQ in Steamer until reaches an internal temperature of 165 degrees
144 Each	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	

Preparation Instructions

Heat Pork BBQ in Steamer until reaches an internal temperature of 165 degrees

Using a #8 Scoop add 4 OZ of BBQ Pork to bun.

120 servings per case

Chicken Patty on Hamb Bun Elementary

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

Chicken Patty on Hamb Bun Elementary

Nutrition Information

Calories	330.00	Protein	24.00g
Fat	11.00g	SaturatedFat	1.50g
Trans Fat	0.00g	Cholesterol	45.00mg
Carbohydrates	34.00g	Fiber	8.00g
Sugar	3.00g	Sodium	415.00mg
Iron	2.16mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	40.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	525480	CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.
1 Each	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	

Preparation Instructions

BAKE

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes. Internal Temperature 160 degrees

Place Hot Chicken Patty on WG Hamburger Bun

Serve at 135 degrees or greater

Chicken Filet On WG Bun 7-12

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

Chicken Filet On WG Bun 7-12

Nutrition Information

Calories	330.00	Protein	24.00g
Fat	11.00g	SaturatedFat	1.50g
Trans Fat	0.00g	Cholesterol	45.00mg
Carbohydrates	34.00g	Fiber	8.00g
Sugar	3.00g	Sodium	415.00mg
Iron	2.16mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	40.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	525480	CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.
1	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	

Preparation Instructions

BAKE

CONVECTION

Appliances vary, adjust accordingly.

Convection Oven

Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes. Internal Temperature of 160 Degrees

Place Cooked Chicken Filet on a WG Hamburger bun wrap in foil sheet and place in warmer until ready to serve.

Serve at 135 degrees or greater

BBQ Pork Rib Sandwich

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

Nutrition Information

Calories	350.00	Protein	20.00g
Fat	12.00g	SaturatedFat	4.50g
Trans Fat	0.00g	Cholesterol	40.00mg
Carbohydrates	41.00g	Fiber	5.00g
Sugar	14.00g	Sodium	850.00mg
Iron	3.60mg	Vitamin C	1.20mg
Vitamin A	400.00IU	Calcium	120.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	451410	BEEF RIB BBQ HNY 100-3.24Z PIER	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.
1 Each	276142	BUN SUB SLCD WGRAIN 5 12-8CT GFS	

Preparation Instructions

BAKE

Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes. Internal temperature of 160 degrees or higher

Place hot pork patty on WG sub bun

Serve at 135 degrees or higher

Hot Dog on WG bun

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

Hot Dog on WG bun

Nutrition Information

Calories	170.00	Protein	6.00g
Fat	16.00g	SaturatedFat	5.00g
Trans Fat	0.00g	Cholesterol	45.00mg
Carbohydrates	1.00g	Fiber	0.00g
Sugar	1.00g	Sodium	580.00mg
Iron	0.76mg	Vitamin C	0.00mg
Vitamin A	0.07IU	Calcium	40.11mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	304913	FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	Steam to an Internal Temperature of 165 degrees

Preparation Instructions

Place Franks in a steam table pan and with a small amount of water and steam to an Internal Temperature of 165 degrees

Place cooked Franks on a WG hot dog bun and place in warmer until serving time.

Serve at 135 degrees or greater

Ham & Cheese Calzone

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

Ham & Cheese Calzone

Nutrition Information

Calories	320.00	Protein	20.00g
Fat	12.00g	SaturatedFat	4.00g
Trans Fat	0.00g	Cholesterol	45.00mg
Carbohydrates	32.00g	Fiber	3.00g
Sugar	5.00g	Sodium	510.00mg
Iron	1.80mg	Vitamin C	0.00mg
Vitamin A	300.00IU	Calcium	300.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	549632	POCKET TKY HAM & CHS 80-4.8Z S&F FDS	Place product on sheet pan and parchment to thaw.

Preparation Instructions

Thaw prior to cooking. Product should be slacked on a sheet pan leaving 1-2 inches of space between each unit. This will ensure that each unit is evenly cooked. Heat product at 350F for 10-12 minutes or until it reached an internal temperature of 160F.

Hamburger on WG Bun

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

Hamburger on WG Bun

Nutrition Information

Calories	296.20	Protein	17.10g
Fat	14.40g	SaturatedFat	4.80g
Trans Fat	0.77g	Cholesterol	49.00mg
Carbohydrates	26.00g	Fiber	6.00g
Sugar	3.00g	Sodium	378.60mg
Iron	2.08mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	63.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1	661851	BEEF STK PTY 2.45Z 6-5 JTM	
1	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	

Preparation Instructions

Convection Oven (Preheated to 350 Degrees): Place frozen beef patty flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

Steamer: Place bag of Burgers in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees. Cook time will depend on amount of product in steamer.

Place cooked patty on bun and place in the warmer until ready to serve.

Serve at 135 degrees or greater

Cheeseburger on WG bun

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

Cheeseburger on WG bun

Nutrition Information

Calories	346.20	Protein	19.60g
Fat	18.90g	SaturatedFat	7.30g
Trans Fat	0.77g	Cholesterol	61.50mg
Carbohydrates	26.50g	Fiber	6.00g
Sugar	3.50g	Sodium	603.60mg
Iron	2.14mg	Vitamin C	0.00mg
Vitamin A	137.00IU	Calcium	146.50mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	661851	BEEF STK PTY 2.45Z 6-5 JTM	
1 Each	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 Each	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	

Preparation Instructions

Convection Oven (Preheated to 350 Degrees): Place frozen beef patty flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

Steamer: Place bag of Burgers in pan. Place pan in steamer and cook for approximately 35-40 minutes until product reaches internal temperature of 160 degrees. Cook time will depend on amount of product in steamer.

Placed cooked patty on WG hamburger bun add 1 slice of cheese. Wrap burger in foil paper and hold in warmer until ready to serve.

Serve at an internal temperature of 135 degrees or greater

Chicken Nuggets K-4

Servings:	1.00
Serving Size:	5.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Chicken Nuggets K-4

Nutrition Information

Calories	262.50	Protein	16.25g
Fat	15.00g	SaturatedFat	2.50g
Trans Fat	0.00g	Cholesterol	25.00mg
Carbohydrates	16.25g	Fiber	2.50g
Sugar	1.25g	Sodium	400.00mg
Iron	2.25mg	Vitamin C	0.00mg
Vitamin A	125.00IU	Calcium	25.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 Each	281831	CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.

Preparation Instructions

PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: 6-8 MINUTES AT 375F FROM FROZEN. CONVENTIONAL OVEN: 8-10 MINUTES AT 400F FROM FROZEN.

Chicken Nuggets 5-12

Servings:	1.00
Serving Size:	6.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Chicken Nuggets 5-12

Nutrition Information

Calories	315.00	Protein	19.50g
Fat	18.00g	SaturatedFat	3.00g
Trans Fat	0.00g	Cholesterol	30.00mg
Carbohydrates	19.50g	Fiber	3.00g
Sugar	1.50g	Sodium	480.00mg
Iron	2.70mg	Vitamin C	0.00mg
Vitamin A	150.00IU	Calcium	30.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
6 Each	281831	CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.

Preparation Instructions

PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: 6-8 MINUTES AT 375F FROM FROZEN. CONVENTIONAL OVEN: 8-10 MINUTES AT 400F FROM FROZEN.

PBJ Meal

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

PBJ Meal

Nutrition Information

Calories	490.00	Protein	18.00g
Fat	26.50g	SaturatedFat	8.00g
Trans Fat	0.00g	Cholesterol	20.00mg
Carbohydrates	46.00g	Fiber	5.00g
Sugar	14.00g	Sodium	630.00mg
Iron	1.72mg	Vitamin C	0.00mg
Vitamin A	1000.00IU	Calcium	276.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	736280	CRACKER GLDFSH CHED WGRAIN 300-.75Z	
1 Each	786510	CHEESE STIX COLBY JK R/F IW 168-1Z	
1 Each	527462	SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	

Preparation Instructions

Place PBJ, Goldfish and Cheese stick in plastic bag

Place in cooler until ready to serve

Yogurt Meal

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

Yogurt Meal

Nutrition Information

Calories	270.00	Protein	13.00g
Fat	10.00g	SaturatedFat	5.00g
Trans Fat	0.00g	Cholesterol	25.00mg
Carbohydrates	29.00g	Fiber	1.00g
Sugar	9.00g	Sodium	410.00mg
Iron	0.72mg	Vitamin C	0.00mg
Vitamin A	1500.00IU	Calcium	350.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	551760	YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	READY_TO_EAT Ready to eat single serving
1 Each	736280	CRACKER GLDFSH CHED WGRAIN 300-.75Z	
1 Each	786510	CHEESE STIX COLBY JK R/F IW 168-1Z	

Preparation Instructions

Place Yogurt, Cheese stick & Goldfish crackers on tray for serving

Fish Sandwich on WG bun

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

Fish Sandwich on WG bun

Nutrition Information

Calories	320.00	Protein	18.00g
Fat	11.00g	SaturatedFat	1.50g
Trans Fat	0.00g	Cholesterol	45.00mg
Carbohydrates	40.00g	Fiber	6.00g
Sugar	3.00g	Sodium	495.00mg
Iron	1.80mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	40.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1 Each	162800	POLLOCK FLLT BRD CRNML 46- 3.6Z HILNR	BAKE TO BAKE: PREHEAT OVENS, HEAT FOR 12-14 MIN. @ 400 F IN CONVECTION OVEN, OR FOR 14-16 MIN. @ 450 F IN CONVENTIONAL OVENS. TO FRY: DEEP FRY FOR 4-5 MINUTES AT 350 F, OR UNTIL GOLDEN BROWN, DRAIN AND SERVE. COOK TO AN INTERNAL TEMPERATURE OF 165 F MINIMUM.
1 Each	517810	BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	

Preparation Instructions

BAKE

TO BAKE: PREHEAT OVENS, HEAT FOR 12-14 MIN. @ 400 F IN CONVECTION OVEN, OR FOR 14-16 MIN. @ 450 F IN CONVENTIONAL OVENS. TO FRY: DEEP FRY FOR 4-5 MINUTES AT 350 F, OR UNTIL GOLDEN BROWN, DRAIN AND SERVE. COOK TO AN INTERNAL TEMPERATURE OF 165 F MINIMUM.

Place Baked Fish on WG hamburger bun

Place in warmer until ready to serve

Serve at 135 degrees or higher

Grilled Cheese K-6

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

Grilled Cheese K-6

Nutrition Information

Calories	332.20	Protein	13.50g
Fat	15.70g	SaturatedFat	7.50g
Trans Fat	0.01g	Cholesterol	37.50mg
Carbohydrates	37.50g	Fiber	4.00g
Sugar	7.50g	Sodium	915.40mg
Iron	2.33mg	Vitamin C	0.00mg
Vitamin A	411.00IU	Calcium	330.50mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	204822	BREAD WGRAIN HNY WHT 16-24Z GFS	
3 Each	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 Ounce	758370	PAN COAT/TPNG SPRY BTR 6-16.5Z GFS	

Preparation Instructions

Spray 2 Slices of bread with butter spray and place 1 butter side down on sheet pad with parchment paper. Add 3 slices of cheese, top with 2nd slice of bread with butter side up.

Bake in oven until golden brown.

Place in warmer until ready to serve

Serve at 135 degrees or higher

Grilled Cheese 7-12

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

Grilled Cheese 7-12

Nutrition Information

Calories	382.20	Protein	16.00g
Fat	20.20g	SaturatedFat	10.00g
Trans Fat	0.01g	Cholesterol	50.00mg
Carbohydrates	38.00g	Fiber	4.00g
Sugar	8.00g	Sodium	1140.40mg
Iron	2.38mg	Vitamin C	0.00mg
Vitamin A	548.00IU	Calcium	414.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Each	204822	BREAD WGRAIN HNY WHT 16-24Z GFS	
4 Each	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
1 Ounce	758370	PAN COAT/TPNG SPRY BTR 6-16.5Z GFS	

Preparation Instructions

Spray 2 Slices of bread with butter spray and place 1 butter side down on sheet pad with parchment paper. Add 3 slices of cheese, top with 2nd slice of bread with butter side up.

Bake in oven until golden brown.

Place in warmer until ready to serve

Serve at 135 degrees or higher