

# Cookbook for Kankakee School District 111

Created by HPS Menu Planner

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# Nacho Grande Turkey



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	25 Cup	2oz of warm cheese sauce	135261
CHIP TORTL RND YEL 5-1.5 KE	1100 Piece	11 chips per serving size	163020
TOMATO ROMA DCD 3/8 2-5 RSS	12 1/2 Cup	1oz of diced tomatoes	786543
SEASONING TACO SLT FR 19.5Z TRDE	1/4 Cup		605062
Beans, Refried, Low sodium, canned	25 Cup	<b>BAKE</b> Open can and heat according to recipe or instructions on can	100362
TURKEY TACO MEAT FC 4-7 JENNO	303 Ounce		768230

## Preparation Instructions

Place beef crumbles in a 6" steam table pan mix in 1/4 cup taco seasoning-follow cooking instructions

To Assemble for Serving-

Place 11 tortilla chips in boat, add 2oz of refried beans, then add 2.03 oz beef using #10 Scoop, Next add 2oz cheese sauce using #10 scoop, Top with 1oz diced tomatoes using #16 scoop

Can be served with sour Cream

## SLE Components

### Amount Per Serving

<b>Meat</b>	3.13
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.03
<b>OtherVeg</b>	0.06
<b>Legumes</b>	0.06
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>		372.45	
<b>Fat</b>		17.50g	
<b>SaturatedFat</b>		7.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		70.00mg	
<b>Sodium</b>		874.38mg	
<b>Carbohydrates</b>		29.37g	
<b>Fiber</b>		2.50g	
<b>Sugar</b>		0.62g	
<b>Protein</b>		23.62g	
<b>Vitamin A</b>	324.00IU	<b>Vitamin C</b>	0.07mg
<b>Calcium</b>	292.70mg	<b>Iron</b>	1.91mg

# PB & J Sandwich Strawberry



<b>Servings:</b>	25.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J STRAWB 72-2.6Z	50 Each		536012

## Preparation Instructions

Thaw at room temperature for 30-60 minutes in a single layer on sheet tray  
After thawing, sandwiches should be served within 8-10 hours. do not microwave.  
Serving size is 2- 2.6 oz sandwich per student

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Ounce

#### Amount Per Serving

<b>Calories</b>	600.00		
<b>Fat</b>	34.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	560.00mg		
<b>Carbohydrates</b>	64.00g		
<b>Fiber</b>	8.00g		
<b>Sugar</b>	28.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 52.00mg **Iron** 2.00mg

# PB&J Sandwich-Grape

NO IMAGE

<b>Servings:</b>	25.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Gram	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	50 Each		527462

## Preparation Instructions

Thaw at room temperature for 30-60 minutes in a single layer  
After thawing, sandwiches should be served within 8-10 hours  
Do not microwave  
Serve 2- 2.6 ounce Sandwich per student

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Gram

<b>Amount Per Serving</b>	
<b>Calories</b>	600.00
<b>Fat</b>	34.00g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	560.00mg
<b>Carbohydrates</b>	64.00g
<b>Fiber</b>	8.00g
<b>Sugar</b>	28.00g
<b>Protein</b>	18.00g

<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	52.00mg	<b>Iron</b>	2.00mg