

Cookbook for Jessamine County Schools

Created by HPS Menu Planner

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Café Italia

Café Italia

Café Italia

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South of the Border Burrito Bowls

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Suncup Orange Juice

Suncup Grape Juice

Suncup Apple Juice

Goldfish Crackers

Sunbelievable Sidekick Cup

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Deli Turkey & Cheese Sandwich Box

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Mandarin Orange Chicken w/ Brown Rice (Elementary)

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Cheesy Baked Rotini

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WG Cinnamon Roll

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Wild Mike's Cheese Bites (Middle & High)

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Tony's French Bread Cheese Pizza

Tony's French Bread Pepperoni Pizza

Teriyaki Beef w/ Brown Rice (Elementary)

Cheesy Baked Rotini (Middle)

Café Italia (Middle)

Café Italia (Middle)

Café Italia (Middle)

Café Italia (Middle)

Chili (Hot Dog)

Totally Juice Apple Juice

Totally Juice Orange-Tangerine Juice

Totally Juice Grape Juice

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Other Entree (JELV Breakfast)

Other Entree (JELV Lunch)

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Nacho Doritos

Lay's Applewood Smoked BBQ Kettle Chips

Ruffles Baked Cheddar & Sour Cream Chips

Cheetos Baked Flaming Hot Cheese Sticks

Cheetos Baked Crunchy Cheese Curls

Chocolate Chocolate Chip Muffin

Chicken Bites

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--|------------|
| CHIX BRST CHNK BRD WGRAIN CKD 30# | 5 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F. | 536790 |

Preparation Instructions

Place nuggets in a single layer on a parchment lined sheet pan. Bake in convection oven at 325 degrees for approximately 15 - 20 minutes, or until internal temperature reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 16.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 187.00IU | Vitamin C | 0.00mg |
| Calcium | 15.00mg | Iron | 1.00mg |

Cheesy Breadsticks

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 2.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| SAUCE MARINARA DIPN CUP 84-2.5Z REDG | 1 Each | READY_TO_EAT None | 677721 |
| BREADSTICK CHS STFD 4 WGRAIN 144CT | 2 Each | CONVECTION Convection Oven 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 6-8 minutes. 4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking. DEEP_FRY Deep Fry 1. Preheat oil to 350° F. 2. THAWED: 1-2 minutes. 3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking. THAW Thawing Instructions 1. Thaw before cooking. 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. /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking. | 787440 |

Preparation Instructions

Place needed amount of Bosco Sticks on a parchment lined sheet pan. Thaw in walk in overnight. Bake at 350 degrees for 6-10 minutes, or until internal temp reaches 165 degrees.

If cooking from frozen, bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Warm marinara cups in warming oven before use.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 260.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 4.00g | | |
| Sugar | 6.00g | | |
| Protein | 14.00g | | |
| Vitamin A | 362.00IU | Vitamin C | 6.00mg |
| Calcium | 174.00mg | Iron | 1.44mg |

Chicken Strips

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|---|------------|
| CHIX TNRD WGRAIN FC 4-8 TYS | 3 Piece | 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. | 283951 |

Preparation Instructions

Place needed amount on parchment lined sheet pans. Bake at 350 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Piece

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 260.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 390.00mg | | |
| Carbohydrates | 16.00g | | |
| Fiber | 3.00g | | |
| Sugar | 1.00g | | |
| Protein | 15.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.80mg |

BBQ Chicken Leg

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| CHIX DRMSTX BBQ CKD 4.4Z 10 TYS | 1 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 35 - 40 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 20 - 25 minutes at 325°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven Place drumsticks on a microwave safe plate and heat on HIGH for the following (rotate and turn over drumsticks halfway through total cook time): 1 drumstick = 3 to 4 minutes 2 drumsticks = 5 to 6 minutes 3 drumsticks = 7 to 9 minutes 4 drumsticks = 10 to 11 minutes | 209279 |

Preparation Instructions

Place on parchment lined sheet pans. Bake at 325 degrees for 20-25 minutes, or until internal temp reaches 165 degrees.

Cook from frozen.

Hold in warming oven for no more than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.75 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 140.00 |
| Fat | 8.00g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 570.00mg |
| Carbohydrates | 6.00g |
| Fiber | 0.00g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | 1.00g | | |
| Protein | 12.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.72mg |

Cheesy Baked Rotini (Elementary)

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.00 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| SAUCE SPAGHETTI BF REDC FAT 6-5 COMM | 3 Ounce | | 573201 |
| CHEESE MOZZ SHRD 4-5 LOL | 1/8 Cup | | 645170 |
| PASTA ROTINI 51 WGRAIN 2-10 DAKOTA | 3 Ounce | | 229951 |

Preparation Instructions

Thaw required amount of pasta sauce in walk in or place in steamer to cook.

Place spaghetti in steamer to cook in batches. Steam for approximately 20 minutes, or until just tender.

Mix cooked pasta and sauce in a greased, 6 inch, full hotel pan.

Top with cheese and place in oven at 325 degrees until internal temp reaches 165 degrees.

Make sure that cheese does not burn.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.59 |
| Grain | 3.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.27 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | | 451.26 | |
| Fat | | 9.12g | |
| SaturatedFat | | 3.32g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 37.26mg | |
| Sodium | | 248.96mg | |
| Carbohydrates | | 66.84g | |
| Fiber | | 7.07g | |
| Sugar | | 7.27g | |
| Protein | | 22.18g | |
| Vitamin A | 422.01IU | Vitamin C | 10.18mg |
| Calcium | 160.17mg | Iron | 3.77mg |

Popcorn Chicken w/ Sweet & Sour Sauce

| | | | |
|----------------------|-------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| RICE BRN PARBL WGRAIN 25 GCHC | 1/2 Cup | 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. | 516371 |
| CHIX POPCORN BRD WGRAIN DRK CKD 30# | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 666232 |

Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place popcorn chicken on parchment lined sheet pans. Bake at 350 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Piece

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 633.00 |
| Fat | 19.00g |
| SaturatedFat | 3.00g |
| Trans Fat | 0.00g |
| Cholesterol | 81.00mg |
| Sodium | 487.00mg |
| Carbohydrates | 91.00g |
| Fiber | 7.00g |
| Sugar | 0.00g |
| Protein | 26.00g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 167.00IU | Vitamin C | 0.00mg |
| Calcium | 18.00mg | Iron | 3.44mg |

Hamburger

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

Ingredients

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

Preparation Instructions

Place required number of hamburger patties in a 2 inch full hotel pan. Cover and place in steamer for approximately 30 minutes, or until internal temp reaches 165 degrees.

Bun and bag.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

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

Tony's Cheese Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| PIZZA CHS 4X6 WGRAIN 50/50 96- 4.6Z | 1 Each | BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pan. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. Note: For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion. | 585921 |

Preparation Instructions

Place pizza on parchment lined sheet pan. Bake at 350 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 4.00g | | |
| Sugar | 8.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 109.00IU | Vitamin C | 0.00mg |
| Calcium | 307.00mg | Iron | 2.60mg |

Grilled Cheese Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|-------------------|------------|
| BREAD WHL WHE PULLMAN SLCD 12-22Z GFS | 2 Slice | | 710650 |
| CHEESE SLCD YEL 6-5 COMM | 3 Slice | | 334450 |
| BUTTER SUB 24-4Z BTRBUDS | 1 Tablespoon | | 209810 |

Preparation Instructions

Place bread on parchment lined sheet pan. Spray or brush bottom of bread with Butter Buds or Butter Spray. Place 2 ounces of sliced cheese on bread. Top with second bread slice. Brush or spray it, also. Bake at 325 degrees until bread is toasted and cheese is melted. Internal temp should be 165 degrees.

Hold in warming oven for no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.50 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 237.00 | | |
| Fat | 14.50g | | |
| SaturatedFat | 7.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 37.50mg | | |
| Sodium | 550.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 1.50g | | |
| Sugar | 3.00g | | |
| Protein | 10.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 0.72mg |

Popcorn Chicken

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| CHIX POPCORN BRD WGRAIN DRK CKD 30# | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 666232 |

Preparation Instructions

Place popcorn chicken on a parchment lined sheet pan. Bake at 350 for 10-15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 293.00 | | |
| Fat | 17.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 81.00mg | | |
| Sodium | 487.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 3.00g | | |
| Sugar | 0.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 167.00IU | Vitamin C | 0.00mg |
| Calcium | 18.00mg | Iron | 2.00mg |

Taco Nacho's

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| TACO FILLING BEEF 4-5# JTM | 3 Ounce | | 210780 |
| CHIP TORTL RND R/F 64- 1.45Z TOSTIT | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 662512 |
| SAUCE CHS CHED DIP CUP 140-3Z LOL | 1 Each | | 528690 |

Preparation Instructions

Place bags of taco meat in steamer or water filled pot until the internal temp reaches 165 degrees.

Place bags of cheese sauce in steamer until internal temp reaches 165 degrees.

Hold both in warming oven, unopened until ready to use.

Serve with individual bags of chips.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.09 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|-----------|
| Calories | 557.01 |
| Fat | 29.37g |
| SaturatedFat | 11.79g |
| Trans Fat | 0.00g |
| Cholesterol | 59.38mg |
| Sodium | 1266.60mg |
| Carbohydrates | 47.64g |
| Fiber | 4.55g |
| Sugar | 11.55g |
| Protein | 25.37g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 875.26IU | Vitamin C | 4.64mg |
| Calcium | 408.11mg | Iron | 2.55mg |

WG Roll

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| ROLL YEAST WHEAT 120-1.5Z SISSCHUB | 1 Each | | 112401 |

Preparation Instructions

Place on parchment lined sheet pan. Bake at 325 until rolls are thawed and internal temp reaches 165 degrees. Hold in warming oven for no more than 30 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 140.00 | | |
| Fat | 4.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.72mg |

Mashed Potatoes

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| POTATO PRLS EXCEL 12-26.5Z SMART SERV | 1/2 cup | RECONSTITUTE 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. | 146581 |

Preparation Instructions

Please follow package instructions. Hold in warming oven no longer than 30 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.38 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 53.03 | | |
| Fat | 0.38g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 71.97mg | | |
| Carbohydrates | 10.61g | | |
| Fiber | 0.76g | | |
| Sugar | 0.00g | | |
| Protein | 1.52g | | |
| Vitamin A | 1.44IU | Vitamin C | 7.61mg |
| Calcium | 6.33mg | Iron | 0.20mg |

Green Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| BEAN GREEN CUT FNCY 4SV 6-10 GFS | 1/2 Cup | | 118737 |

Preparation Instructions

Partially drain cans. Place in appropriate sized hotel pan. Cook covered in oven or steamer until internal temp reaches 165 degrees.

Season with Butter Buds, garlic, onion or other no-sodium seasoning (such as Mrs. Dash).

Hold in warming oven no more than 30 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 20.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 140.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 3.60mg |
| Calcium | 20.00mg | Iron | 0.50mg |

Celery Sticks

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.40 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| CELERY STIX 4-3 RSS | 2 2/5 Ounce | | 781592 |

Preparation Instructions

Place celery sticks in appropriate serving container. Keep refrigerated until time to serve.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.55 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.40 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 9.56 | |
| Fat | | 0.11g | |
| SaturatedFat | | 0.05g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 54.48mg | |
| Carbohydrates | | 2.20g | |
| Fiber | | 1.10g | |
| Sugar | | 1.10g | |
| Protein | | 0.49g | |
| Vitamin A | 305.77IU | Vitamin C | 2.11mg |
| Calcium | 27.24mg | Iron | 0.14mg |

Applesauce

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| APPLESAUCE UNSWT CUP 96-4.5Z P/L | 1 Each | | 753911 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 50.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 1.00g | | |
| Sugar | 12.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 5.00mg | Iron | 0.00mg |

Baked Cheetos

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| SNACK CHS BKD WGRAIN 104-SSV CHEETOS | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 191090 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 120.00 | |
| Fat | | 4.50g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 200.00mg | |
| Carbohydrates | | 16.00g | |
| Fiber | | 1.00g | |
| Sugar | | 1.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.40mg |

California Veggie Blend

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| VEG BLEND CALIF 6-4 GFS | 1/2 Cup | | 610891 |

Preparation Instructions

Place vegetables in a 2 or 4 inch hotel pan with a perforated pan insert. Steam vegetables until internal temp reaches 165 degrees. Approximately 4-15 minutes depending on amount of vegetable needed for 1 lunch period. Season with Butter Buds and any of the following: onion powder, garlic powder or other no sodium seasoning (such as Mrs. Dash).

Do not hold in warming oven.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.15 |
| RedVeg | 0.15 |
| OtherVeg | 0.15 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 12.50 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 17.50mg | | |
| Carbohydrates | 2.50g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 375.00IU | Vitamin C | 10.20mg |
| Calcium | 20.00mg | Iron | 0.36mg |

Cucumber Coins

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.60 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| CUCUMBER SELECT 24CT MRKN | 2 3/5 Ounce | | 418439 |

Preparation Instructions

Wash and cut cucumbers into slices. Place in appropriate single serving dishes/bowls.

Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.60 Ounce

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 3.83 | | |
| Fat | 0.05g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.49mg | | |
| Carbohydrates | 0.98g | | |
| Fiber | 0.15g | | |
| Sugar | 0.49g | | |
| Protein | 0.15g | | |
| Vitamin A | 26.78IU | Vitamin C | 0.72mg |
| Calcium | 4.08mg | Iron | 0.07mg |

Pineapple Tidbits Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|------------------------------|------------|
| PINEAPPLE TIDBITS CUP 36-4Z DOLE | 4 Ounce | READY_TO_EAT Ready to Eat | 216300 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|--------|------------------|---------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 15.00g | | |
| Fiber | 1.00g | | |
| Sugar | 14.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 30.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

Marinara Cup

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| SAUCE MARINARA DIPN CUP 100-1Z GFS | 1 Each | | 130834 |

Preparation Instructions

Ready to eat.

Warm in warming oven if desired.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 15.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 250.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 0.00g | | |
| Sugar | 2.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 20.00IU | Vitamin C | 20.00mg |
| Calcium | 5.00mg | Iron | 0.00mg |

Banana

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|-------------------|------------|
| BANANA TURNING 40 P/L | 1 Each | | 200999 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 1.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|---------|------------------|---------|
| Calories | 105.00 | | |
| Fat | 0.40g | | |
| SaturatedFat | 0.10g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.20mg | | |
| Carbohydrates | 27.00g | | |
| Fiber | 3.10g | | |
| Sugar | 14.00g | | |
| Protein | 1.30g | | |
| Vitamin A | 75.52IU | Vitamin C | 10.27mg |
| Calcium | 5.90mg | Iron | 0.31mg |

Ketchup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| KETCHUP PKT 1M-9GM HNZ | 2 Package | | 255521 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 22.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 169.20mg | |
| Carbohydrates | | 6.00g | |
| Fiber | | 0.20g | |
| Sugar | | 4.00g | |
| Protein | | 0.20g | |
| Vitamin A | 84.60IU | Vitamin C | 1.18mg |
| Calcium | 2.70mg | Iron | 0.06mg |

Sweet Potato Waffle Fries

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 3.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| FRIES SWT CRISSCUT 5-3 LAMB | 3 Ounce | | 799700 |

Preparation Instructions

Place fries on a parchment lined sheet pan.

Bake at 350 degrees for 10-12 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 150.50 | | |
| Fat | 6.02g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 170.57mg | | |
| Carbohydrates | 23.08g | | |
| Fiber | 2.01g | | |
| Sugar | 5.02g | | |
| Protein | 2.01g | | |
| Vitamin A | 3511.71IU | Vitamin C | 2.41mg |
| Calcium | 20.07mg | Iron | 0.00mg |

Corn

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 0.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| CORN CUT IQF 30 KE | 1/2 Cup | | 283730 |

Preparation Instructions

Place corn in the appropriate sized hotel pan with a perforated pan insert. Steam for approximately 10-12 minutes, depending upon quantity, or until internal temp reaches 165 degrees.

May be seasoned with Butter Buds.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.37 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 74.63 | | |
| Fat | 0.75g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 3.73mg | | |
| Carbohydrates | 15.67g | | |
| Fiber | 1.49g | | |
| Sugar | 1.49g | | |
| Protein | 2.24g | | |
| Vitamin A | 74.63IU | Vitamin C | 1.79mg |
| Calcium | 0.00mg | Iron | 0.27mg |

Mixed Fruit

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|------------------------------|------------|
| FRUIT MIXED CUP JCE 36-4Z DOLE | 1 Each | READY_TO_EAT Ready to Eat | 131980 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|---------|
| Calories | | 80.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 0.00mg | |
| Carbohydrates | | 19.00g | |
| Fiber | | 1.00g | |
| Sugar | | 18.00g | |
| Protein | | 1.00g | |
| Vitamin A | 0.00IU | Vitamin C | 27.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Garden Salad

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE CHOP 6-2 RSS | 1 Cup | | 735787 |
| CUCUMBER SELECT 24CT MRKN | 1/4 Cup | | 418439 |
| TOMATO CHERRY 11 MRKN | 1/4 Cup | | 569551 |

Preparation Instructions

Wash cucumbers and cherry tomatoes.

Cut cucumbers into slices.

Place lettuce in appropriate salad bowls and top with cucumber slices and cherry tomatoes.

Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.13 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|-----------|------------------|---------|
| Calories | | 20.05 | |
| Fat | | 0.13g | |
| SaturatedFat | | 0.03g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 2.50mg | |
| Carbohydrates | | 4.25g | |
| Fiber | | 1.63g | |
| Sugar | | 1.50g | |
| Protein | | 0.48g | |
| Vitamin A | 5388.50IU | Vitamin C | 36.08mg |
| Calcium | 26.58mg | Iron | 0.88mg |

Broccoli Trees

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.75 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| BROCCOLI FLORET BITE SIZE 2-3 RSS | 2 3/4 Ounce | | 732451 |

Preparation Instructions

Broccoli is already cut and washed.

Portion florets into serving cups.

Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.75 Ounce

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 15.00 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 14.50mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 1.10g | | |
| Sugar | 1.00g | | |
| Protein | 1.20g | | |
| Vitamin A | 290.40IU | Vitamin C | 39.25mg |
| Calcium | 20.68mg | Iron | 0.32mg |

Mandarin Orange Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|------------------------------|------------|
| ORANGES MAND IN JCE 36-4Z DOLE | 1 Ounce | READY_TO_EAT Ready to Eat | 878920 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 22.50 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.25mg | | |
| Carbohydrates | 5.50g | | |
| Fiber | 0.25g | | |
| Sugar | 4.50g | | |
| Protein | 0.00g | | |
| Vitamin A | 125.00IU | Vitamin C | 6.75mg |
| Calcium | 10.00mg | Iron | 0.00mg |

Vanilla Pudding Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| PUDDING CUP VAN 3.5Z 12-4CT SNACPK | 1 Each | | 274110 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 110.00 | |
| Fat | | 2.50g | |
| SaturatedFat | | 1.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 130.00mg | |
| Carbohydrates | | 20.00g | |
| Fiber | | 1.00g | |
| Sugar | | 14.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 350.00mg | Iron | 0.00mg |

Chocolate Pudding Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| PUDDING CUP CHOC 3.5Z 12-4CT SNACPK | 1 Each | | 274100 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 110.00 | |
| Fat | | 2.00g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 125.00mg | |
| Carbohydrates | | 22.00g | |
| Fiber | | 1.00g | |
| Sugar | | 15.00g | |
| Protein | | 1.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 350.00mg | Iron | 1.08mg |

Macaroni & Cheese

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| ENTREE MACAR & CHS WGRAIN 6-5# JTM | 4 Ounce | | 150731 |

Preparation Instructions

Cook pasta in steamer until almost done. Approximately 15- 20 minutes depending on amount.

Warm cheese sauce in steamer.

Mix together.

Return to steamer or oven to bring up to temp.

Temp has to be 165 degrees for service.

Hold in warming oven for no more than 30 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.33 |
| Grain | 0.67 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 188.93 | | |
| Fat | 7.67g | | |
| SaturatedFat | 4.33g | | |
| Trans Fat | 0.28g | | |
| Cholesterol | 24.67mg | | |
| Sodium | 431.80mg | | |
| Carbohydrates | 20.67g | | |
| Fiber | 1.07g | | |
| Sugar | 5.33g | | |
| Protein | 10.33g | | |
| Vitamin A | 328.67IU | Vitamin C | 0.67mg |
| Calcium | 247.33mg | Iron | 0.00mg |

Homestyle Baked Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| BEAN KETTLE BRN SUGAR 6-10 HRTHTSTN | 1/2 Cup | | 822477 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.50 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 0.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 340.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 6.00g | | |
| Sugar | 7.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.44mg |

Garlic Breadstick

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| BREADSTICK WGRAIN 1Z 12-20CT | 1 Each | | 406321 |

Preparation Instructions

Place breadsticks on parchment lined sheet pan and thaw in walk in overnight.

Bake at 325 for approximately 5 minutes, or until internal temp reaches 165 degrees.

Spray with garlic mist before or after baking.

Hold in warming oven for no more than 10 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 70.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 95.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 1.00g | | |
| Sugar | 2.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.00mg |

Steamed Broccoli

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| BROCCOLI FLORETS 6-4 GFS | 1/2 Each | | 610902 |

Preparation Instructions

Place broccoli in a perforated pan lined 2-4 inch hotel pan. Steam for approximately 10 minutes depending upon amount, or until internal temp reaches 165 degrees.

Season with Butter Buds and any of the following: onion powder, garlic powder and other no sodium seasonings (such as Mrs. Dash).

Do not hold in warming oven.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 5.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 3.33mg | |
| Carbohydrates | | 0.67g | |
| Fiber | | 0.33g | |
| Sugar | | 0.33g | |
| Protein | | 0.17g | |
| Vitamin A | 0.00IU | Vitamin C | 5.00mg |
| Calcium | 3.33mg | Iron | 0.00mg |

Baby Carrots

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 3.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| CARROTS BABY PLD 72-3Z P/L | 3 Ounce | | 241541 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving

| | | | |
|----------------------|------------|------------------|---------|
| Calories | 34.67 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 58.67mg | | |
| Carbohydrates | 8.00g | | |
| Fiber | 2.67g | | |
| Sugar | 4.00g | | |
| Protein | 0.67g | | |
| Vitamin A | 11666.67IU | Vitamin C | 70.00mg |
| Calcium | 26.67mg | Iron | 0.24mg |

Diced Peaches

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| PEACH DCD IN JCE 6-10 GFS | 1/2 Cup | | 610372 |

Preparation Instructions

- Partially drain can.
- Portion into appropriate containers.
- Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 50.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 5.00mg | | |
| Carbohydrates | 12.00g | | |
| Fiber | 0.00g | | |
| Sugar | 10.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 1.20mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Lettuce & Tomato

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| LETTUCE ROMAINE CHOP 6-2 RSS | 1/4 Cup | | 735787 |
| TOMATO 5X6 XL 5 MRKN | 1/4 Cup | | 438197 |

Preparation Instructions

Wash tomato and slice.

Place lettuce and tomato slice in appropriate container.

Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.13 |
| RedVeg | 0.25 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 10.60 | | |
| Fat | 0.10g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 2.25mg | | |
| Carbohydrates | 2.25g | | |
| Fiber | 0.80g | | |
| Sugar | 1.25g | | |
| Protein | 0.40g | | |
| Vitamin A | 1624.85IU | Vitamin C | 13.22mg |
| Calcium | 9.50mg | Iron | 0.30mg |

Crinkle Fries

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|--|------------|
| FRIES 1/2 C/C OVEN 6-5 MCC | 4 Ounce | BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. | 200697 |

Preparation Instructions

Place fries on a parchment lined sheet pan. Bake at 350-375 for 15 minutes, or until internal temp reaches 165 degrees. Turn once during baking.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.79 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 173.23 | |
| Fat | | 3.94g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 31.50mg | |
| Carbohydrates | | 26.77g | |
| Fiber | | 3.15g | |
| Sugar | | 0.00g | |
| Protein | | 3.15g | |
| Vitamin A | 0.00IU | Vitamin C | 7.56mg |
| Calcium | 0.00mg | Iron | 0.57mg |

Carnival Cookie

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| DOUGH CKY CARNIVAL WGRAIN 384-1Z | 1 Each | | 243400 |

Preparation Instructions

Place frozen cookie dough on parchment lined sheet pan.

Cook at 325 degrees fro 10-12 minutes.

Cookies should still be slightly doughy in the center.

Let cool on racks before bagging or serving.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.75 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 110.00 | |
| Fat | | 3.50g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 5.00mg | |
| Sodium | | 85.00mg | |
| Carbohydrates | | 18.00g | |
| Fiber | | 1.00g | |
| Sugar | | 8.00g | |
| Protein | | 1.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 5.00mg | Iron | 1.00mg |

Glazed Carrots

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|--------------|-------------------|------------|
| SUGAR BROWN LT 12-2 PION | 1/16 Ounce | | 860311 |
| BUTTER SUB 24-4Z BTRBUDS | 1 Tablespoon | | 209810 |
| CARROT SLCD C/C 12-2 GFS | 1/2 Cup | | 175706 |

Preparation Instructions

Place carrots in hotel pan with a perforated pan insert. Steam for approximately 10 minutes, depending on quantity, until internal temp reaches 165 degrees.

Mix brown sugar and Butter Buds together. Add to steamed carrots.

Do not hold in warming oven.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|-----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 39.63 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 105.26mg | |
| Carbohydrates | | 8.90g | |
| Fiber | | 1.49g | |
| Sugar | | 4.65g | |
| Protein | | 0.00g | |
| Vitamin A | 2238.81IU | Vitamin C | 0.90mg |
| Calcium | 16.35mg | Iron | 0.01mg |

Apple Slices

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| APPLE FRSH SLCD 100-2Z P/L | 1 Package | BAKE | 473171 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|---------|------------------|---------|
| Calories | 30.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 7.00g | | |
| Fiber | 0.00g | | |
| Sugar | 6.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 57.00IU | Vitamin C | 20.00mg |
| Calcium | 20.00mg | Iron | 0.00mg |

Strawberry Kiwi Slushie

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS | 1 Each | READY_TO_EAT Remove from freezer and let sit out a short time before eating | 863880 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 90.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 35.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 0.00g | | |
| Sugar | 19.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 1000.00IU | Vitamin C | 60.00mg |
| Calcium | 80.00mg | Iron | 0.00mg |

Refried Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| BEAN REFRIED VEGTAR LO SOD 6-26.25Z | 1/2 Cup | RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve. | 668341 |

Preparation Instructions

Pour 2 gallons of boiling water into a 4 inch half pan. Add 2 packages of dehydrated, refried beans. Stir and cover. Let sit for approximately 20 minutes before serving.

Hold in warming oven no more than 30 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 1.20 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 52.63 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 52.63mg | | |
| Carbohydrates | 9.21g | | |
| Fiber | 3.29g | | |
| Sugar | 0.00g | | |
| Protein | 3.29g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.29mg |
| Calcium | 16.63mg | Iron | 0.76mg |

Lunch Munch Vanilla Frozen Yogurt

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| YOGURT CUP VANILLA L/F48-4FLZ LNCHMCH | 1 Each | | 667048 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 120.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 70.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 0.00g | | |
| Sugar | 17.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |
| Calcium | 150.00mg | Iron | 0.00mg |

Ham & Cheese Buns

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| SAND TKY HAM&CHS WGRAIN IW 100-3.4Z | 1 Each | | 672642 |

Preparation Instructions

Place on parchment lined sheet pan.

Heat at 325 degrees for approximately 30 minutes if frozen.

Heat for approximately 20 minutes if thawed.

Internal temp has to be 165 degrees.

Hold in warming oven for no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 186.20 | | |
| Fat | 4.20g | | |
| SaturatedFat | 1.40g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 17.00mg | | |
| Sodium | 392.20mg | | |
| Carbohydrates | 27.00g | | |
| Fiber | 2.00g | | |
| Sugar | 5.00g | | |
| Protein | 10.60g | | |
| Vitamin A | 121.85IU | Vitamin C | 0.00mg |
| Calcium | 105.20mg | Iron | 1.85mg |

Apple Stuffed Breadstick

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| APPLESTICK WGRAIN 7 IW 72CT BOSCO | 1 Each | <p>BAKE Conventional Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Place Apple Sticks on a baking sheet. 3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes. 5. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>MICROWAVE Microwave</p> <ol style="list-style-type: none"> 1. Open one end of wrapper. 2. Microwave high. 3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Apple Sticks covered while thawing. 3. Apple Sticks may be thawed in packaging. 4. Apple Sticks have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>UNSPECIFIED Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> | 518721 |

Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 3.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 170.00mg | | |
| Carbohydrates | 38.00g | | |
| Fiber | 3.00g | | |
| Sugar | 9.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

Pillsbury WG Mini Maple Pancakes

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 0.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS | 1 Package | Approximately 10 minutes or until internal temp reaches 165 degrees READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing. | 269220 |

Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 for approximately 10 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 130.00mg | | |
| Carbohydrates | 39.00g | | |
| Fiber | 3.00g | | |
| Sugar | 12.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.72mg |

Raspberry Rainbow Yogurt Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|---|------------|
| YOGURT RASPB RNBW L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551770 |

Preparation Instructions

Keep refrigerated.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 80.00 | |
| Fat | | 0.50g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 5.00mg | |
| Sodium | | 60.00mg | |
| Carbohydrates | | 15.00g | |
| Fiber | | 0.00g | |
| Sugar | | 9.00g | |
| Protein | | 4.00g | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |
| Calcium | 100.00mg | Iron | 0.00mg |

Cinnamon Toast Crunch

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| CEREAL CINN TOAST R/S BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 365790 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 3.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 160.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 3.00g | | |
| Sugar | 6.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 400.00IU | Vitamin C | 4.80mg |
| Calcium | 200.00mg | Iron | 3.60mg |

Pillsbury WG Mini Berry French Toast

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| FRENCH TST MINI BRY IW 72-2.64Z PILLS | 1 Package | READY_TO_EAT Heat convection oven to 350 F and place 12 (3 x 4) pouches on baking sheet and 8-10 minutes from frozen or 4-5 minutes if thawed. Preheat conventional oven to 350 F and place 12 (3 x 4) pouches on baking sheet and 13-15 minutes from frozen or 7-8 minutes if thawed. Can be held in warmer for up to 3 hours at 150F. | 150281 |

Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 degrees for approximately 10 minutes from frozen.

Bake at 325 degrees for approximately 5 minutes if thawed.

Internal temp needs to be 165 degrees.

Hold in warming oven through breakfast service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 190.00mg | | |
| Carbohydrates | 37.00g | | |
| Fiber | 2.00g | | |
| Sugar | 11.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.08mg |

Scrambled Eggs

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| EGG SCRMBD CKD FZ 4-5 GFS | 1/2 Cup | | 584584 |

Preparation Instructions

Place eggs in a 2 inch, full size hotel pan.

Cover and heat in steamer for approximately 10 minutes or until internal temp reaches 165 degrees.

Hold, covered, in warming oven for no more than 10-15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 106.06 | | |
| Fat | 6.06g | | |
| SaturatedFat | 1.52g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 189.39mg | | |
| Sodium | 333.33mg | | |
| Carbohydrates | 1.52g | | |
| Fiber | 0.00g | | |
| Sugar | 1.52g | | |
| Protein | 9.09g | | |
| Vitamin A | 303.03IU | Vitamin C | 0.00mg |
| Calcium | 57.58mg | Iron | 1.52mg |

Southern Style Biscuit

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 0.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 1 Each | BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 618152 |

Preparation Instructions

Place biscuits on a parchment lined sheet pan.
Bake at 325 degrees for approximately 20 minutes.
Hold in warming oven through breakfast service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 180.00 | | |
| Fat | 8.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 580.00mg | | |
| Carbohydrates | 24.00g | | |
| Fiber | 1.00g | | |
| Sugar | 2.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 1.08mg |

Sausage, Egg & Cheese Breakfast Sliders

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| SAND SLIDER SAUS EGG & CHS IW 72-2CT | 1 Each | BAKE COOKING GUIDELINES: COOK BEFORE EATING. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. ROTATE PANS ONE HALF TURN HALF WAY THROUGH COOKING TO PREVENT CHEESE FROM BURNING. DUE TO VARIANCES IN OVEN REGULATORS AND NUMBER OF PIZZAS IN AN OVEN, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS. REFRIGERATE OR DISCARD ANY UNUSED PORTION. CONVECTION OVEN (BASED ON FULL OVEN): 1. PREHEAT OVEN TO 350°F. 2. PLACE 48 WRAPPED PIZZAS (2 PIZZAS PER WRAPPER) IN 18" x 26" PAN. 3. BAKE 17-20 MINUTES. | 523710 |

Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.38 |
| Grain | 0.63 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 80.00 |
| Fat | 2.50g |
| SaturatedFat | 0.75g |
| Trans Fat | 0.00g |
| Cholesterol | 15.00mg |
| Sodium | 145.00mg |
| Carbohydrates | 10.00g |
| Fiber | 1.00g |
| Sugar | 2.50g |
| Protein | 4.00g |
| Vitamin A | 50.00IU |
| Vitamin C | 0.00mg |

Calcium 47.50mg **Iron** 0.80mg

Blueberry Muffin

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA | 1 Each | | 557970 |

Preparation Instructions

Thaw before serving.

Warm lightly in warming oven if desires.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 130.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 2.00g | | |
| Sugar | 16.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.08mg |

Apple Cinnamon Muffin

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| MUFFIN APPL CINN WGRAIN IW 72-2Z | 1 Each | | 558011 |

Preparation Instructions

Thaw before serving.

Warm lightly in warming oven if desired.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 130.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 2.00g | | |
| Sugar | 16.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 31.00mg | Iron | 1.00mg |

Banana Muffin

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| MUFFIN BAN WGRAIN IW 72-2Z ARYZTA | 1 Each | | 557981 |

Preparation Instructions

Thaw before serving.

Warm lightly in warming oven, if desired.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 130.00mg | | |
| Carbohydrates | 31.00g | | |
| Fiber | 2.00g | | |
| Sugar | 17.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 28.00mg | Iron | 1.00mg |

Egg & Cheese Sandwich

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| SAND EGG&CHS WGRAIN IW 100- 2.35Z | 1 Each | BAKE Conventional oven: from thawed state, leave in oven ready film. Do not open. Preheat oven to 275 degrees f. Bake for 15-17 minutes. Convection oven: from thawed state, leave in oven ready film. Do not open. Preheat oven to 275 degrees f. Bake for 15-17 minutes. Microwave: from thawed state, leave in oven ready film. Do not open. Heat on high for 30-40 seconds. | 669351 |

Preparation Instructions

Do not unwrap.

Bake at 275 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.75 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 160.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 70.00mg | | |
| Sodium | 280.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 9.00mg |
| Calcium | 80.00mg | Iron | 1.08mg |

Sausage Biscuit Pack

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--|------------|
| BISCUIT PORK SAUS WGRAIN 100CT PIER | 1 Each | BAKE To thaw: for best results, thaw before heating. Thaw sandwiches in refrigerator overnight. Sandwiches can be stored in refrigerator for up to 14 days. Convection oven: from thawed state: heat sealed wrapped sandwich (es) in a preheated 275 degrees f convection oven for 7-12 minutes. (Do not heat above 275 degrees f).microwave: microwave for 1 minute on full power (1000 watts). Times may vary. | 451650 |

Preparation Instructions

Place on parchment lined sheet pans.

Thaw in walk in overnight.

Bake, in package, at 275 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.75 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | | 230.00 | |
| Fat | | 10.00g | |
| SaturatedFat | | 4.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 25.00mg | |
| Sodium | | 550.00mg | |
| Carbohydrates | | 25.00g | |
| Fiber | | 2.00g | |
| Sugar | | 3.00g | |
| Protein | | 10.00g | |
| Vitamin A | 0.00IU | Vitamin C | 42.00mg |
| Calcium | 100.00mg | Iron | 1.44mg |

Strawberry Banana Bash Yogurt Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| YOGURT DANIMAL STRAWB BAN N/F 48-4Z | 1 Each | | 869921 |

Preparation Instructions

Keep refrigerated.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 70.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 60.00mg | |
| Carbohydrates | | 14.00g | |
| Fiber | | 0.00g | |
| Sugar | | 10.00g | |
| Protein | | 4.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 150.00mg | Iron | 0.00mg |

Triple Cherry Yogurt Cup

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|---|------------|
| YOGURT CHERRY TRPL L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 186911 |

Preparation Instructions

Keep refrigerated.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 0.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.00mg | | |
| Sodium | 60.00mg | | |
| Carbohydrates | 15.00g | | |
| Fiber | 0.00g | | |
| Sugar | 9.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |
| Calcium | 100.00mg | Iron | 0.00mg |

Bacon, Egg & Cheese Breadstick

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| BREADSTICK BKFST WGRAIN 6 72-2.5Z | 1 Each | 50 degreesCONVECTION Heating Instructions Convection Oven 1. Preheat convection oven to 350°F with fan on. 2. Place Stick on baking sheet. 3. Thawed: Bake 8-10 minutes or until a minimum temperature of 165°F has been reached 2. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary . Adjust baking time and or temperature as necessary. Product is For Food Service Use Only, must be cooked in accordance with the Food Code and or State and Local requirements. THAW Heating Instructions Thawing Instructions 1. Thaw before baking. 2. Keep Sticks covered while thawing. 3. Sticks have 7 day shelf life when refrigerated. Oven temperatures may vary . Adjust baking time and or temperature as necessary. Product is For Food Service Use Only, must be cooked in accordance with the Food Code and or State and Local requirements. | 856081 |

Preparation Instructions

Place on parchment lined sheet pan.

Thaw overnight in walk in.

Bake at 350 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 10-15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |

| | |
|-----------------|------|
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 160.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 60.00mg | | |
| Sodium | 370.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 2.00g | | |
| Sugar | 1.00g | | |
| Protein | 9.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Pillsbury WG Mini Blueberry Waffles

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| WAFFLE MINI BLUEB WGRAIN IW 72-2.47Z | 1 Package | BAKE Heat & Serve: Heat frozen Mini Waffle in ovenable pouch. Convection Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 7-9 minutes.* Conventional Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 11-13 minutes.* Microwave: Heat for 30-35 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing. | 269240 |

Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 170.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 3.00g | | |
| Sugar | 10.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.72mg |

Nutrigrain Bar

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| BAR STRAWB WGRAIN 96CT NUTRIGRAIN | 1 Each | | 209761 |

Preparation Instructions

Store in Stockroom.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 160.00 | |
| Fat | | 4.00g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 150.00mg | |
| Carbohydrates | | 30.00g | |
| Fiber | | 3.00g | |
| Sugar | | 14.00g | |
| Protein | | 2.00g | |
| Vitamin A | 750.00IU | Vitamin C | 0.00mg |
| Calcium | 200.00mg | Iron | 1.80mg |

Nutrigrain Bar

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| BAR APPLE CINN WGRAIN 96CT NUTRIGRAIN | 1 Each | | 209741 |

Preparation Instructions

Store in Stockroom.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 160.00 |
| Fat | 4.00g |
| SaturatedFat | 0.50g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 135.00mg |
| Carbohydrates | 30.00g |
| Fiber | 3.00g |
| Sugar | 14.00g |
| Protein | 2.00g |
| Vitamin A 750.00IU | Vitamin C 0.00mg |
| Calcium 200.00mg | Iron 1.80mg |

String Cheese

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |

Preparation Instructions

Keep refrigerated.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 198.00mg | Iron | 0.00mg |

Annie's Honey Bunny Graham Crackers

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 0.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| CRACKER GRHM HNY BUNNY 100-1.25Z GENM | 1 Package | | 643052 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 160.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 140.00mg | | |
| Carbohydrates | 24.00g | | |
| Fiber | 3.00g | | |
| Sugar | 8.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 200.00mg | Iron | 0.36mg |

WG Trix Cereal

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| CEREAL LUCKY CHARMS WGRAIN BWL 96CT | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl. | 265811 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 180.00mg | | |
| Carbohydrates | 23.00g | | |
| Fiber | 2.00g | | |
| Sugar | 10.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 6.00mg |
| Calcium | 100.00mg | Iron | 4.50mg |

WG Cocoa Puffs Cereal

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| CEREAL COCOA PUFFS WGRAIN R/S 96CT | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 270401 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 1.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 120.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 2.00g | | |
| Sugar | 8.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 6.00mg |
| Calcium | 100.00mg | Iron | 4.50mg |

WG Donut w/ Icing

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|--|------------|
| DONUT YST RNG WGRAIN 84-2Z RICH | 1 Each | | 556582 |
| ICING CHOC RTU HEAT NICE 1-12 RICH | 1 Tablespoon | READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING. | 155711 |

Preparation Instructions

Place donuts on parchment lined sheet pan.

Lightly warm in warming oven, if desired.

Warm needed quantity of icing in a 2 inch half pan in warming oven.

Dip tops of donuts in icing and place back on parchment lined sheet pan.

Serve.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 357.84 | | |
| Fat | 17.50g | | |
| SaturatedFat | 7.60g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 308.98mg | | |
| Carbohydrates | 46.17g | | |
| Fiber | 2.60g | | |
| Sugar | 22.57g | | |
| Protein | 5.00g | | |
| Vitamin A | 11.41IU | Vitamin C | 0.00mg |

Calcium 13.70mg **Iron** 0.80mg

WG Fruity Cheerios

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| CEREAL CHEERIOS FRTY WGRAIN BWL 96CT | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl. | 265803 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 120.00 | | |
| Fat | 1.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 140.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 2.00g | | |
| Sugar | 9.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 6.00mg |
| Calcium | 100.00mg | Iron | 4.50mg |

PB Jamwich

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| SAND PB&J GRP WGRAIN 72-2.8Z JAMWICH | 1 Each | 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. | 194471 |

Preparation Instructions

Thaw thoroughly before serving.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 300.00 | |
| Fat | | 16.00g | |
| SaturatedFat | | 2.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 300.00mg | |
| Carbohydrates | | 34.00g | |
| Fiber | | 4.00g | |
| Sugar | | 11.00g | |
| Protein | | 10.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 1.44mg |

French Toast Bites

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| FRENCH TST MINI ORIG IW 72-3.03Z EGGO | 1 Package | | 498442 |

Preparation Instructions

Place bites on parchment lined sheet pan.

Bake at 325 degrees for approximately 7-10 minutes, or until temp reaches 165 degrees.

Hold in warming oven through breakfast service.

Serve with syrup cup.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 240.00mg | | |
| Carbohydrates | 37.00g | | |
| Fiber | 3.00g | | |
| Sugar | 13.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |
| Calcium | 260.00mg | Iron | 3.60mg |

Chicken Biscuit

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| CHIX BRST FLLT BRD WGRAIN CKD 2Z 4-5# | 1 Piece | | 747611 |
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 1 Each | BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 618152 |

Preparation Instructions

- Place biscuits on parchment lined sheet pan.
- Bake at 325 for approximately 20 minutes.
- Place chicken on parchment lined sheet pan.
- Bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.
- Split biscuits and place chicken between halves.
- Wrap in deli paper to serve.
- Hold in warming oven no more than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 2.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 290.00 |
| Fat | 11.00g |
| SaturatedFat | 6.50g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 850.00mg |
| Carbohydrates | 33.00g |
| Fiber | 1.00g |
| Sugar | 3.00g |
| Protein | 15.00g |

| | | | |
|------------------|---------|------------------|--------|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 2.16mg |

Sausage Biscuit

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| SAUSAGE PTY TKY CKD 1Z 10.25 JENNO | 1 Each | | 184970 |
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 1 Each | BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 618152 |

Preparation Instructions

- Place biscuits on parchment lined sheet pan.
- Bake at 325 degrees for approximately 20 minutes.
- Place sausage in a 2 inch full hotel pan lined with a perforated pan.
- Steam for about 10-15 minutes, or until internal temp reaches 165 degrees.
- Split biscuits and place a sausage patty between halves.
- Wrap in deli paper to serve.
- Hold in warming oven for no more than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------|----------|
| Calories | 240.00 |
| Fat | 12.00g |
| SaturatedFat | 7.00g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 660.00mg |
| Carbohydrates | 24.00g |
| Fiber | 1.00g |
| Sugar | 2.00g |
| Protein | 10.00g |
| Vitamin A | 0.00IU |
| Vitamin C | 0.00mg |

Calcium 20.00mg **Iron** 1.80mg

WG Strawberry Pop-Tart

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART WGRAIN STRAWB 72-2CT | 1 Package | | 123031 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 360.00mg | | |
| Carbohydrates | 75.00g | | |
| Fiber | 6.00g | | |
| Sugar | 29.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 1000.00IU | Vitamin C | 0.00mg |
| Calcium | 200.00mg | Iron | 3.60mg |

WG Cinnamon Pop-Tart

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART WGRAIN CINN 72-2CT | 1 Package | | 123081 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 370.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 390.00mg | | |
| Carbohydrates | 76.00g | | |
| Fiber | 6.00g | | |
| Sugar | 31.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 1000.00IU | Vitamin C | 0.00mg |
| Calcium | 200.00mg | Iron | 3.60mg |

WG Fudge Pop-Tart

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| PASTRY POP-TART WGRAIN FUDG 72-2CT | 1 Package | | 452082 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 390.00mg | | |
| Carbohydrates | 76.00g | | |
| Fiber | 6.00g | | |
| Sugar | 33.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 1000.00IU | Vitamin C | 0.00mg |
| Calcium | 200.00mg | Iron | 3.60mg |

Breakfast Burrito

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|----------------------|------------|
| EGG SCRMBD CKD W/BCN & CHS 4-5# SNYFR | 1/2 Cup | | 391902 |
| TORTILLA FLOUR ULTRGR 6 30-12CT | 1 Each | | 882690 |
| SALSA CUP 84-3Z REDG | 1 Each | READY_TO_EAT None | 677802 |

Preparation Instructions

Warm tortillas in warming oven.

Steam eggs in a covered full hotel pan in steamer for 10-15 minutes, or until temp reaches 165 degrees.

Hold in warming oven no more than 15 minutes.

Place 2 ounces of egg in tortilla to serve to order.

Serve with a salsa cup.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 150.00 | | |
| Fat | 4.75g | | |
| SaturatedFat | 2.38g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.50mg | | |
| Sodium | 345.00mg | | |
| Carbohydrates | 19.25g | | |
| Fiber | 2.00g | | |
| Sugar | 5.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 424.40IU | Vitamin C | 8.00mg |
| Calcium | 50.25mg | Iron | 0.93mg |

Yogurt, String Cheese & Sunchips Box

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| YOGURT CHERRY TRPL L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 186911 |
| CHIP HARV CHED 104-SSV SUNCHIP | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 105260 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| CRACKER GRHM HNY BUNNY 100-1.25Z GENM | 1 Package | | 643052 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------|----------|
| Calories | 460.00 |
| Fat | 18.50g |
| SaturatedFat | 5.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 600.00mg |
| Carbohydrates | 60.00g |
| Fiber | 5.00g |
| Sugar | 20.00g |
| Protein | 15.00g |
| Vitamin A | 700.00IU |
| Vitamin C | 0.00mg |

Calcium 518.00mg **Iron** 1.06mg

Deli Turkey & Cheese Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| TURKEY BRST SMKD DELI SLCD 12-1.5 | 3 Ounce | | 748460 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5# | 2 Slice | | 189071 |
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |

Preparation Instructions

Assemble ingredients needed.

Fold each slice of turkey in half and stack, staggered, on bun.

3 ounces of turkey = 3-4 slices of Jennie- O deli turkey.

Top with 1 slice American cheese and other half of hoagie bun.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 340.00 | | |
| Fat | 8.25g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 67.50mg | | |
| Sodium | 1020.01mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 3.00g | | |
| Sugar | 6.00g | | |
| Protein | 40.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |
| Calcium | 277.00mg | Iron | 2.34mg |

Deli Ham & Cheese Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| HAM SLCD W/A 8-5 640CT COMM | 3 Ounce | | 651470 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5# | 2 Slice | | 189071 |
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |

Preparation Instructions

Assemble ingredients needed.

Fold each slice of ham in half and stack, staggered, on bun.

3 ounces of ham = 7-8 slices of ham

Top with 1 slice American cheese and other half of hoagie bun.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.46 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.98 | | |
| Fat | 10.92g | | |
| SaturatedFat | 5.46g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 59.26mg | | |
| Sodium | 960.49mg | | |
| Carbohydrates | 34.92g | | |
| Fiber | 3.00g | | |
| Sugar | 8.46g | | |
| Protein | 25.30g | | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |
| Calcium | 277.00mg | Iron | 1.80mg |

Mandarin Orange Chicken w/ Brown Rice

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| ENTREE CHIX MAND ORNG W/SCE 6-5# YANG | 4 Ounce | | 550512 |
| RICE BRN PARBL WGRAIN 25 GCHC | 1 Cup | 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. | 516371 |

Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Place sauce bags in steamer, Steam until sauce reaches 165 degrees. Approximately 15 minutes.

Mix 2 bags of chicken and 2 bags of sauce in a 4 inch full hotel pan.

Hold in warming oven for no more than 15 minutes.

Serve chicken over rice.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.22 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 846.67 |
| Fat | 7.33g |
| SaturatedFat | 0.56g |
| Trans Fat | 0.00g |
| Cholesterol | 44.44mg |
| Sodium | 311.11mg |
| Carbohydrates | 169.11g |
| Fiber | 8.00g |

| | | | |
|------------------|--------|------------------|--------|
| Sugar | | | 11.11g |
| Protein | | | 28.22g |
| Vitamin A | 0.00IU | Vitamin C | 1.33mg |
| Calcium | 0.00mg | Iron | 3.68mg |

Fortune Cookie

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| COOKIE FORTUNE WRPD 390CT HSE OF BEE | 1 Each | | 898991 |

Preparation Instructions

Ready to eat.

Serve with Mandarin Chicken,

Sweet & Sour Chicken Bites

Beef Teriyaki

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 30.20 | |
| Fat | | 0.20g | |
| SaturatedFat | | 0.10g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 21.90mg | |
| Carbohydrates | | 7.00g | |
| Fiber | | 0.10g | |
| Sugar | | 4.00g | |
| Protein | | 0.30g | |
| Vitamin A | 0.24IU | Vitamin C | 0.00mg |
| Calcium | 0.96mg | Iron | 0.12mg |

Mini Corn Dogs

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| CORN DOG CHIX MINI WGRAIN CN 2-5 | 4 Each | | 497360 |

Preparation Instructions

Place mini dogs on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes or until internal temp reaches 165 degrees.

If thawing, thaw in package overnight in walk in.

Reduce cooking time by 5 minutes.

Hold in warming oven for no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 180.00 | |
| Fat | | 8.00g | |
| SaturatedFat | | 2.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 25.00mg | |
| Sodium | | 280.00mg | |
| Carbohydrates | | 20.00g | |
| Fiber | | 3.00g | |
| Sugar | | 4.00g | |
| Protein | | 7.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 100.00mg | Iron | 1.44mg |

Tropical Fruit

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| ORANGES MAND IN JCE 6-10 GFS | 1/4 Cup | | 612448 |
| PINEAPPLE TIDBITS IN JCE 6-10 GFS | 1/4 Cup | | 189979 |

Preparation Instructions

Drain fruit in colander.

Mix both together.

Dip into 1/2 cup servings in appropriate dishes.

Refrigerate until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | | 65.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 5.00mg | |
| Carbohydrates | | 16.00g | |
| Fiber | | 0.50g | |
| Sugar | | 13.00g | |
| Protein | | 0.50g | |
| Vitamin A | 200.00IU | Vitamin C | 13.50mg |
| Calcium | 10.00mg | Iron | 0.36mg |

Mandarin Oranges

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| ORANGES MAND IN JCE 6-10 GFS | 1/2 Cup | | 612448 |

Preparation Instructions

Drain fruit.

Dish into 1/2 cup servings.

Refrigerate until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 1.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 0.00g | | |
| Sugar | 11.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 400.00IU | Vitamin C | 18.00mg |
| Calcium | 20.00mg | Iron | 0.36mg |

Pineapple Tidbits

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| PINEAPPLE TIDBITS IN JCE 6-10 GFS | 1/2 Cup | | 189979 |

Preparation Instructions

Drain fruit.

Dish into 1/2 cup servings.

Refrigerate until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 70.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 18.00g | | |
| Fiber | 1.00g | | |
| Sugar | 15.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 9.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

Honey BBQ Boneless Wings

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| SAUCE BBQ PKT 200-12GM GFS | 2 Each | | 294659 |
| CHIX POPCORN BRD WGRAIN DRK CKD 30# | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 666232 |

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in arming oven no longer than 15 minutes.

Serve with BBQ packets on the side.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 334.20 | | |
| Fat | 17.40g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 81.00mg | | |
| Sodium | 662.80mg | | |
| Carbohydrates | 27.00g | | |
| Fiber | 3.20g | | |
| Sugar | 8.00g | | |
| Protein | 18.20g | | |
| Vitamin A | 236.14IU | Vitamin C | 0.88mg |
| Calcium | 21.28mg | Iron | 2.18mg |

Garden Chef Salad

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--|------------|
| LETTUCE ROMAINE CHOP 6-2 RSS | 2 Cup | | 735787 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| TOMATO CHERRY 11 MRKN | 1/4 Cup | | 569551 |
| DRESSING RNCH LT PKT 60-1.5FLZ PMLL | 1 Each | | 825010 |
| CUCUMBER SELECT SUPER 45 MRKN | 1/4 Cup | | 198587 |
| CHIP HARV CHED 64-LSSV SUNCHIP | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 712440 |
| TURKEY BRST SLCD RED SOD 6-2 JENNO | 1 Slice | | 183161 |
| HAM SLCD .5Z 4-2.5 GFS | 2 Slice | | 294187 |
| CARROTS BABY PLD 72-3Z P/L | 1/4 Ounce | | 241541 |

Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Dice turkey and ham and place in portion cups.

Assemble salad in the appropriate container.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.67 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 1.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-----------------------------|--------------------------|
| Calories | 467.94 |
| Fat | 24.21g |
| SaturatedFat | 7.28g |
| Trans Fat | 0.00g |
| Cholesterol | 48.33mg |
| Sodium | 1247.39mg |
| Carbohydrates | 42.42g |
| Fiber | 6.85g |
| Sugar | 7.33g |
| Protein | 19.03g |
| Vitamin A 11560.72IU | Vitamin C 71.91mg |
| Calcium 279.80mg | Iron 2.64mg |

Southwest Chicken Salad

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| LETTUCE CHL ROMAINE CHOP 6/2 LB BG | 2 Cup | READY_TO_EAT | 15D44 |
| CHIX BRST STRP FC LRG 2- 5 GFS | 3 Ounce | | 219011 |
| CORN CUT IQF 30 KE | 1/4 Cup | | 283730 |
| SALSA CUP 84-3Z REDG | 1 Each | READY_TO_EAT None | 677802 |
| DRESSING RNCH LT PKT 60- 1.5FLZ PMLL | 1 Each | | 825010 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| CHIP TORTL RND R/F 64- 1.45Z TOSTIT | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 662512 |
| BEAN BLACK 6-10 GRSZ | 1/4 Cup | | 557714 |
| TOMATO CHERRY 11 MRKN | 1/4 Cup | | 569551 |
| CUCUMBER SELECT SUPER 45 MRKN | 1/4 Cup | | 198587 |
| CARROTS BABY PLD 72-3Z P/L | 1/4 Ounce | | 241541 |
| SEASONING TACO SLT FR 19.5Z TRDE | 1 Teaspoon | | 605062 |

Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Steam chicken for approximately 7- 10 minutes, or until temp reaches 165 degrees.

Season with taco seasoning.

Put corn and beans in appropriate containers.

Assemble salad.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.25 |
| RedVeg | 1.00 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.19 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|-----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 640.25 | | |
| Fat | 23.50g | | |
| SaturatedFat | 7.53g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 105.00mg | | |
| Sodium | 1369.25mg | | |
| Carbohydrates | 64.75g | | |
| Fiber | 9.99g | | |
| Sugar | 10.58g | | |
| Protein | 36.15g | | |
| Vitamin A | 2144.04IU | Vitamin C | 23.81mg |
| Calcium | 365.80mg | Iron | 3.70mg |

Crispy Chicken Salad

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| LETTUCE CHL ROMAINE CHOP 6/2 LB BG | 2 Cup | READY_TO_EAT | 15D44 |
| TOMATO CHERRY 11 MRKN | 1/4 Cup | | 569551 |
| CUCUMBER 1-24CT P/L | 1/4 Cup | | 238653 |
| DRESSING RNCH LT PKT 60-1.5FLZ PMLL | 1 Each | | 825010 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| CHIX PCORN LRG WGRAIN CKD 6-5 | 8 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 536620 |
| CHIP SPCY SWT REDC 72- 1Z SSV DORIT | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 788670 |
| CARROTS BABY PLD 72- 3Z P/L | 1/4 Ounce | | 241541 |

Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Bake chicken bites at 325 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Assemble salad in appropriate container.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.60 |
| Grain | 2.30 |
| Fruit | 0.00 |
| GreenVeg | 0.25 |
| RedVeg | 0.25 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------------|--------------------------|
| Calories | 538.14 |
| Fat | 29.53g |
| SaturatedFat | 8.43g |
| Trans Fat | 0.00g |
| Cholesterol | 78.00mg |
| Sodium | 1299.39mg |
| Carbohydrates | 46.92g |
| Fiber | 5.25g |
| Sugar | 3.83g |
| Protein | 22.93g |
| Vitamin A 1695.12IU | Vitamin C 12.71mg |
| Calcium 253.40mg | Iron 1.78mg |

Dill Chicken Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CHIX BRST FLLT WGRAIN DILL CKD 4-5# | 4 Ounce | | 542832 |
| BUN HAMB WHLWHE 3.5 R/SOD 10-12CT | 1 Each | | 676151 |

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Bun chicken and wrap in the bags provided.

Hold in warming oven no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 330.00 | | |
| Fat | 10.50g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 70.00mg | | |
| Sodium | 535.00mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 5.00g | | |
| Sugar | 4.00g | | |
| Protein | 27.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 80.00mg | Iron | 2.52mg |

Spinach Salad

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| SPINACH BABY CLND 2-2 RSS | 1 Cup | | 560545 |
| TOMATO CHERRY 11 MRKN | 1/4 Cup | | 569551 |
| CUCUMBER SELECT SUPER 45 MRKN | 1/4 Cup | | 198587 |
| DRESSING ITAL FF PKT 60-1.5FLZ PMLL | 1 Each | | 824960 |

Preparation Instructions

Wash tomatoes and cucumber.

Slice cucumber.

Assemble spinach salad in appropriate container.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.13 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|-----------|------------------|---------|
| Calories | 35.05 | | |
| Fat | 0.13g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 477.50mg | | |
| Carbohydrates | 7.25g | | |
| Fiber | 1.63g | | |
| Sugar | 4.50g | | |
| Protein | 0.48g | | |
| Vitamin A | 3488.50IU | Vitamin C | 27.68mg |
| Calcium | 43.58mg | Iron | 0.88mg |

Green Seedless Grapes

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| GRAPES GREEN SEEDLESS 17AVG P/L | 1/2 Cup | | 197858 |

Preparation Instructions

Wash grapes.

Serve in appropriate container.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 56.27 | | |
| Fat | 0.27g | | |
| SaturatedFat | 0.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.67mg | | |
| Carbohydrates | 14.67g | | |
| Fiber | 0.73g | | |
| Sugar | 13.33g | | |
| Protein | 0.53g | | |
| Vitamin A | 84.00IU | Vitamin C | 3.36mg |
| Calcium | 11.76mg | Iron | 0.25mg |

Red Seedless Grapes

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| GRAPE RED SDLSS 18AVG MRKN | 1/2 Cup | | 197831 |

Preparation Instructions

Wash grapes.

Serve in appropriate container.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 56.27 | | |
| Fat | 0.27g | | |
| SaturatedFat | 0.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.67mg | | |
| Carbohydrates | 14.67g | | |
| Fiber | 0.73g | | |
| Sugar | 13.33g | | |
| Protein | 0.53g | | |
| Vitamin A | 84.00IU | Vitamin C | 3.36mg |
| Calcium | 11.76mg | Iron | 0.25mg |

Roasted Garden Vegetables

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|----------------|-------------------|------------|
| POTATO RED A SZ 50 | 1 1/4 Ounce | | 530018 |
| CARROTS BABY PLD 72-3Z P/L | 1 1/4 Ounce | | 241541 |
| BROCCOLI FLORET BITE SIZE 2-3 RSS | 1 1/4 Ounce | | 732451 |
| CHEESE PARM GRTD 4-5 PG | 1/2 Tablespoon | | 445401 |
| OIL OLIVE POMACE 6-1GAL KE | 1/2 Tablespoon | | 502146 |

Preparation Instructions

Wash red potatoes.

Cut potatoes in half, or if large, into quarters.

Mix vegetables together.

Season with garlic powder and/ or onion powder.

Toss vegetables in olive oil and Parmesan cheese.

Bake at 350 degrees for approximately 20-25 minutes, or until vegetables are tender, not mushy.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 1.25 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| | |
|---------------------------|---------|
| Amount Per Serving | |
| Calories | 149.24 |
| Fat | 8.54g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 2.50mg |
| Sodium | 97.82mg |
| Carbohydrates | 17.08g |
| Fiber | 4.65g |
| Sugar | 4.58g |

| | |
|----------------------------|---------------------------|
| Protein | 4.99g |
| Vitamin A 5637.82IU | Vitamin C 134.27mg |
| Calcium 97.06mg | Iron 1.18mg |

Teriyaki Beef w/ Brown Rice

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|--|------------|
| BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM | 1 Each | | 720861 |
| SAUCE TERYK 4-1GAL GFS | 1 Tablespoon | | 640222 |
| RICE BRN PARBL WGRAIN 25 GCHC | 1 Cup | 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. | 516371 |
| VEG BLND ORIENTAL 30 GFS | 1/4 Cup | | 285720 |

Preparation Instructions

- Place needed amount of rice and water in a 4 inch hotel pan.
Steam, uncovered, for approximately 20 minutes, or until rice is tender.
If baking, bake at 350 for approximately 25 minutes, or until rice is tender.
Steam beef in bags for approximately 25 minutes or until internal temp reaches 165 degrees.
Place peppers and onions in a hotel pan lined with a perforated pan.
Steam for approximately 5-10 minutes.
Transfer beef and peppers/onions to serving pan and toss with teriyaki sauce.
Hold rice in warming oven no more than 30 minutes.
Hold beef in warming oven, in bags, through lunch service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.25 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | | 856.85 | |
| Fat | | 12.40g | |
| SaturatedFat | | 3.40g | |
| Trans Fat | | 0.52g | |
| Cholesterol | | 40.00mg | |
| Sodium | | 712.25mg | |
| Carbohydrates | | 158.25g | |
| Fiber | | 8.50g | |
| Sugar | | 7.50g | |
| Protein | | 30.15g | |
| Vitamin A | 25.00IU | Vitamin C | 0.30mg |
| Calcium | 60.00mg | Iron | 4.32mg |

Vegetable Egg Roll

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| EGG ROLL VEG WGRAIN 3Z 2-30CT GLDT | 1 Each | BAKE Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during heating. Conventional: 15 - 17 minutes. Convection at 425°F: 12-14 minutes Preparation Notes: Heating time may vary with equipment. | 599450 |
| SAUCE SWEET & SOUR DIP CUP 100-1Z GFS | 1 Each | | 714510 |

Preparation Instructions

Place egg rolls on parchment lined sheet pan.

Bake egg rolls at 375 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Serve with sweet and sour cup.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 185.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 9.00mg | | |
| Sodium | 410.00mg | | |
| Carbohydrates | 31.00g | | |
| Fiber | 3.00g | | |
| Sugar | 14.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 2250.00IU | Vitamin C | 15.00mg |
| Calcium | 20.00mg | Iron | 0.72mg |

Big Daddy's Buffalo Chicken Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| PIZZA CHIX BUFF 16 3-3CT BIG DADDY | 1 Slice | BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. CONVECTION OVEN: 350°F low fan for 14-17 minutes IMPINGEMENT OVEN: 420°F for 6-7 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 627101 |

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 390.00 | | |
| Fat | 19.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 740.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 3.00g | | |
| Sugar | 8.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 400.00IU | Vitamin C | 0.00mg |
| Calcium | 300.00mg | Iron | 2.70mg |

Chicken Strip Basket

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|---|------------|
| CHIX TNRD WGRAIN FC 4-8 TYS | 3 Piece | 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. | 283951 |
| BREAD GARL TST SLC WGRAIN 12-12CT GFS | 1 Slice | BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through. | 277862 |
| GRAVY MIX CNTRYSK CRM 6-24Z PION | 1 Tablespoon | | 181401 |
| FRIES 1/2 C/C OVEN 6-5 MCC | 4 Ounce | BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. | 200697 |

Preparation Instructions

Place chicken strips on a parchment lined sheet pan.

Bake at 350 degree for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

Place toast on a parchment lined sheet pan.

Bake at 350 degrees for approximately 10 minutes, or until temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

Place crinkle fries on a parchment lined sheet pan.

Bake at 350 degrees for approximately 20-25 minutes, or until crisp and temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

For the gravy, please follow directions on package.

Hold in warming oven through service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.79 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 550.82 | | |
| Fat | 24.69g | | |
| SaturatedFat | 4.63g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 782.02mg | | |
| Carbohydrates | 57.53g | | |
| Fiber | 7.15g | | |
| Sugar | 1.00g | | |
| Protein | 20.15g | | |
| Vitamin A | 100.00IU | Vitamin C | 7.56mg |
| Calcium | 40.00mg | Iron | 3.09mg |

BBQ Pulled Pork Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| PORK DCD 6-5# JTM | 3 Ounce | | 746431 |
| SAUCE BBQ 4-1GAL SWTBRAY | 2 Tablespoon | | 655937 |
| BUN HAMB WHLWHE 3.5 R/SOD 10-12CT | 1 Each | | 676151 |

Preparation Instructions

Thaw pork overnight in walk in.

Steam pork for approximately 20 minutes, or until internal temp reaches 165 degrees.

Bun this menu item to order, on the line.

Hold pork in warming oven for no more than 25 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|---------|------------------|---------|
| Amount Per Serving | | | |
| Calories | | 170.00 | |
| Fat | | 1.50g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 385.00mg | |
| Carbohydrates | | 37.00g | |
| Fiber | | 4.00g | |
| Sugar | | 19.00g | |
| Protein | | 4.00g | |
| Vitamin A | 40.00IU | Vitamin C | 60.00mg |
| Calcium | 40.00mg | Iron | 0.72mg |

Broccoli Slaw

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 0.00 | Category: | Vegetable |
| Serving Size: | 4.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--------------|-------------------|------------|
| COLE SLAW BROCCOLI 2-3 RSS | 4 Ounce | | 573426 |
| DRESSING COLE SLAW 4-1GAL GCHC | 2 Tablespoon | | 106992 |

Preparation Instructions

Mix needed amounts of slaw and dressing.
Portion servings in appropriate containers.
Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.00 |
| OtherVeg | 0.15 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 4.00 Ounce

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 174.20 | | |
| Fat | 10.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 299.90mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 3.40g | | |
| Sugar | 16.00g | | |
| Protein | 2.30g | | |
| Vitamin A | 1026.00IU | Vitamin C | 82.08mg |
| Calcium | 45.60mg | Iron | 0.82mg |

Orange Wedges

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| ORANGES NAVEL/VALENCIA FCY 113CT MRKN | 1 Each | | 198013 |

Preparation Instructions

Wash oranges.

Wedge oranges with sectionizer or knife.

Serve in appropriate container.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 1.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 80.90 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.70mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 3.60g | | |
| Sugar | 14.00g | | |
| Protein | 1.50g | | |
| Vitamin A | 407.55IU | Vitamin C | 97.52mg |
| Calcium | 70.95mg | Iron | 0.21mg |

Deep Dish Cheese Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| PIZZA CHS 5 WGRAIN 4.98Z 6- 10CT TONY | 1 Each | BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 16 to 18 minutes. CONVENTIONAL OVEN: Cook at 400°F for 24 to 26 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion. | 605922 |

Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 320.00 | | |
| Fat | 12.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 3.00g | | |
| Sugar | 10.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |

Calcium 250.00mg **Iron** 2.70mg

Deep Dish Pepperoni Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| PIZZA TKY PEPP 5 WGRAIN 4.88Z 6- 10CT | 1 Each | BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: Cook at 400°F for 21 to 24 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion. | 674891 |

Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 38.00g | | |
| Fiber | 4.00g | | |
| Sugar | 8.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |

Calcium 312.00mg **Iron** 2.80mg

American Cheese Slice

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 0.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Slice | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1 Slice | | 722360 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 35.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 1.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 7.50mg | | |
| Sodium | 210.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 3.50g | | |
| Vitamin A | 250.00IU | Vitamin C | 0.00mg |
| Calcium | 96.00mg | Iron | 0.00mg |

Funyons

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|---|------------|
| SNACK ONIO WGRAIN 104-.75Z FUNYUN | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 865601 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 100.00 | |
| Fat | | 3.50g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 125.00mg | |
| Carbohydrates | | 14.00g | |
| Fiber | | 0.00g | |
| Sugar | | 0.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 4.00mg | Iron | 1.00mg |

Crispy Apples

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| APPLE DELICIOUS GOLDEN 125-138CT MRKN | 1 Each | | 597481 |

Preparation Instructions

Wash apples before serving.

Keep refrigerated.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 1.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 71.80 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.40mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 3.30g | | |
| Sugar | 14.00g | | |
| Protein | 0.40g | | |
| Vitamin A | 74.52IU | Vitamin C | 6.35mg |
| Calcium | 8.28mg | Iron | 0.17mg |

Crispy Apples

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| APPLE DELICIOUS RED 163CT MRKN | 1 Each | | 540005 |

Preparation Instructions

Wash apples before serving.

Keep refrigerated.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 1.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 71.80 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.40mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 3.30g | | |
| Sugar | 14.00g | | |
| Protein | 0.40g | | |
| Vitamin A | 74.52IU | Vitamin C | 6.35mg |
| Calcium | 8.28mg | Iron | 0.17mg |

Spicy Chicken Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CHIX BRST FLLT WGRAIN SPCY CKD 4-5# | 4 Ounce | | 542823 |
| BUN HAMB WHLWHE 3.5 R/SOD 10-12CT | 1 Each | | 676151 |

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Bun patties and place in bags provided for service.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 980.00 | | |
| Fat | 33.50g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 240.00mg | | |
| Sodium | 1535.00mg | | |
| Carbohydrates | 83.00g | | |
| Fiber | 12.00g | | |
| Sugar | 2.00g | | |
| Protein | 88.00g | | |
| Vitamin A | 800.00IU | Vitamin C | 0.00mg |
| Calcium | 120.00mg | Iron | 7.92mg |

Fresh Cut Veggies

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 3.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| CARROTS BABY PLD 72-3Z P/L | 3/4 Ounce | | 241541 |
| BROCCOLI FLORET BITE SIZE 2-3 RSS | 3/4 Ounce | | 732451 |
| CUCUMBER SELECT SUPER 45 MRKN | 3/4 Ounce | | 198587 |
| CELERY STIX 4-3 RSS | 3/4 Ounce | | 781592 |

Preparation Instructions

Broccoli, Carrots and Celery Sticks are ready to eat.

Wash and cut cucumbers into slices.

Serve in appropriate container.

Serve with Ranch, if desired.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.00 |
| OtherVeg | 0.75 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

| Amount Per Serving | |
|----------------------------|--------------------------|
| Calories | 33.38 |
| Fat | 0.35g |
| SaturatedFat | 0.05g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 74.38mg |
| Carbohydrates | 7.33g |
| Fiber | 2.69g |
| Sugar | 3.17g |
| Protein | 1.91g |
| Vitamin A 2540.52IU | Vitamin C 53.57mg |
| Calcium 54.08mg | Iron 0.56mg |

Baked Jalapeno Cheddar Kettle Chips

| | | | |
|----------------------|--------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| CHIP POT K TTL JALAP CHED R/F 64-LSSV | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 600331 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 180.00 | |
| Fat | | 7.00g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 160.00mg | |
| Carbohydrates | | 27.00g | |
| Fiber | | 2.00g | |
| Sugar | | 2.00g | |
| Protein | | 3.00g | |
| Vitamin A | 100.00IU | Vitamin C | 6.00mg |
| Calcium | 28.00mg | Iron | 1.00mg |

Taco "Two"sday Beef

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| TORTILLA FLOUR ULTRGR 6 30-12CT | 2 Each | | 882690 |
| TACO FILLING BEEF 4-5# JTM | 4 Ounce | | 210780 |

Preparation Instructions

Warm flour tortillas in warming oven.

Steam taco meat in steamer in perforated pans for approximately 20 minutes, or until internal temp reaches 165 degrees.

Portion cheese into 2 ounce cups with lids.

Keep cheese, salsa, sour cream and lettuce refrigerated until needed.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.12 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 402.68 | | |
| Fat | 21.49g | | |
| SaturatedFat | 9.39g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 39.18mg | | |
| Sodium | 865.46mg | | |
| Carbohydrates | 36.19g | | |
| Fiber | 6.06g | | |
| Sugar | 4.06g | | |
| Protein | 20.49g | | |
| Vitamin A | 767.01IU | Vitamin C | 6.19mg |
| Calcium | 89.48mg | Iron | 3.50mg |

Chicken & Waffles

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|---|------------|
| CHIX TNRD WGRAIN FC 4-8 TYS | 3 Piece | 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. | 283951 |
| SYRUP PANCK CUP 200-1.5Z GFS | 1 Each | | 160090 |
| WAFFLE BEL SGR PRL 48-3.5 GINNYS | 1 Each | | 243603 |

Preparation Instructions

Place chicken on parchment lined sheet pan.

Bake at 350 for approximately 10-15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15-20 minutes.

Place waffles on a parchment lined sheet pan.

Bake at 350 degrees for approximately 10 minutes or until crisp and internal temp reaches 165 degrees.

Hold in warming oven no more than 10 minutes.

Warm syrup cups in warming oven for service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Piece

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 670.00 |
| Fat | 29.00g |
| SaturatedFat | 8.50g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 550.00mg |
| Carbohydrates | 84.00g |
| Fiber | 5.00g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | | | 38.00g |
| Protein | | | 19.00g |
| Vitamin A | 600.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 3.24mg |

Oven Roasted Potatoes

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|--------------|-------------------|------------|
| POTATO RED A SZ 50 | 4 Ounce | | 530018 |
| CHEESE PARM GRTD 4-5 PG | 1 Tablespoon | | 445401 |

Preparation Instructions

Wash potatoes.

Cut potatoes in half, or if large, into quarters.

Season with garlic powder and/ or onion powder.

Toss potatoes in olive oil and Parmesan cheese.

Bake at 350 degrees for approximately 20-25 minutes, or until potatoes are tender, not mushy.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 107.33 | | |
| Fat | 2.13g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.00mg | | |
| Sodium | 76.80mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 2.53g | | |
| Sugar | 1.33g | | |
| Protein | 4.27g | | |
| Vitamin A | 102.27IU | Vitamin C | 22.33mg |
| Calcium | 73.60mg | Iron | 0.88mg |

Build Your Own Sandwich Station, Turkey

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |
| TURKEY BRST SMKD DELI SLCD 12-1.5 | 3 Ounce | | 748460 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice | | 150260 |
| CUCUMBER SELECT SUPER 45 MRKN | 1/8 Cup | | 198587 |
| LETTUCE ROMAINE CHOP 6-2 RSS | 1/8 Cup | | 735787 |
| PICKLE SWT BTR CHP 135CT 6-.5GAL GFS | 1/8 Ounce | | 613959 |
| TOMATO 5X6 XL 25 MRKN | 1/8 Cup | | 206032 |

Preparation Instructions

- Wash and slice cucumbers and tomatoes.
- Gather ingredients into appropriate serving containers.
- Keep refrigerated until service and during service.
- Buns can be set out to come up to room temp.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.50 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.06 |
| RedVeg | 0.06 |
| OtherVeg | 0.06 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 255.43 |
| Fat | 7.32g |
| SaturatedFat | 3.01g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 635.80mg |
| Carbohydrates | 31.34g |
| Fiber | 3.46g |
| Sugar | 6.19g |

| | |
|---------------------------|-------------------------|
| Protein | 18.25g |
| Vitamin A 989.02IU | Vitamin C 7.06mg |
| Calcium 167.52mg | Iron 2.16mg |

Café Italia

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CHIX BRST STRP FC LRG 2-5 GFS | 4 Ounce | | 219011 |
| SAUCE ALFREDO FZ 6-5 JTM | 1/4 Cup | | 155661 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Transfer to appropriate serving container for service.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 656.67 |
| Fat | 9.67g |
| SaturatedFat | 4.33g |
| Trans Fat | 0.00g |
| Cholesterol | 119.00mg |
| Sodium | 640.67mg |
| Carbohydrates | 90.33g |
| Fiber | 5.20g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | | | 10.33g |
| Protein | | | 49.33g |
| Vitamin A | 221.00IU | Vitamin C | 3.20mg |
| Calcium | 203.00mg | Iron | 4.27mg |

Café Italia

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CHIX BRST STRP FC LRG 2-5 GFS | 4 Ounce | | 219011 |
| SAUCE MARINARA SMOOTH 6-10 PG | 1/4 Cup | | 231762 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Marinara sauce , covered, in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 606.67 |
| Fat | 6.17g |
| SaturatedFat | 2.33g |
| Trans Fat | 0.00g |
| Cholesterol | 100.50mg |
| Sodium | 561.67mg |
| Carbohydrates | 90.33g |
| Fiber | 6.70g |
| Sugar | 10.83g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 44.33g | | |
| Vitamin A | 750.00IU | Vitamin C | 7.70mg |
| Calcium | 22.00mg | Iron | 4.99mg |

Café Italia

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| SAUCE ALFREDO FZ 6-5 JTM | 1/4 Cup | | 155661 |
| MEATBALL PORK R/SOD .68Z 6-5# JTM | 4 Each | | 661991 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

- Steam meatballs in steamer for approximately 15 minutes.
- Internal temp should read 165 degrees.
- Transfer to appropriate serving container.
- Store, covered, in warming oven for service.
- No longer than 20 minutes.
- Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.
- Hold in warming oven unopened until needed.
- Transfer to appropriate serving container for service.
- Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.
- Transfer to appropriate container for service.
- Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 668.20 |
| Fat | 16.50g |
| SaturatedFat | 6.40g |
| Trans Fat | 0.19g |
| Cholesterol | 53.00mg |
| Sodium | 603.40mg |
| Carbohydrates | 94.00g |
| Fiber | 4.90g |

| | |
|---------------------------|-------------------------|
| Sugar | 11.00g |
| Protein | 32.70g |
| Vitamin A 221.00IU | Vitamin C 1.20mg |
| Calcium 261.00mg | Iron 4.68mg |

Café Italia

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| MEATBALL PORK R/SOD .68Z 6-5# JTM | 4 Each | | 661991 |
| SAUCE MARINARA SMOOTH 6-10 PG | 1/4 Cup | | 231762 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

Steam meatballs in steamer for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.

Heat Marinara sauce covered in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 618.20 |
| Fat | 13.00g |
| SaturatedFat | 4.40g |
| Trans Fat | 0.19g |
| Cholesterol | 34.50mg |
| Sodium | 524.40mg |
| Carbohydrates | 94.00g |
| Fiber | 6.40g |
| Sugar | 11.50g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 27.70g | | |
| Vitamin A | 750.00IU | Vitamin C | 5.70mg |
| Calcium | 80.00mg | Iron | 5.40mg |

Boneless Wings, Plain

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| CHIX POPCORN BRD WGRAIN DRK CKD 30# | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 666232 |

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 293.00 | | |
| Fat | 17.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 81.00mg | | |
| Sodium | 487.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 3.00g | | |
| Sugar | 0.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 167.00IU | Vitamin C | 0.00mg |
| Calcium | 18.00mg | Iron | 2.00mg |

Boneless Wings, Buffalo

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|--|------------|
| SAUCE BUFF WNG REDHOT 4-1GAL FRNKS | 1 Tablespoon | | 704229 |
| CHIX POPCORN BRD WGRAIN DRK CKD 30# | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 666232 |

Preparation Instructions

Toss chicken in buffalo sauce.

Place chicken on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15 minute

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 298.00 | | |
| Fat | 17.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 81.00mg | | |
| Sodium | 887.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 3.00g | | |
| Sugar | 0.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 467.00IU | Vitamin C | 0.00mg |
| Calcium | 18.00mg | Iron | 2.00mg |

Hot Dog (High School)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| FRANK TKY/BEEF R/SOD 8/ 4-5 KE | 1 Each | | 570662 |
| BUN HOT DOG WHEAT WHL 12-12CT GFS | 1 Each | | 517830 |

Preparation Instructions

- Set buns out so they come up to room temp if refrigerated.
- Steam hot dogs, covered, in steamer for 15 minutes, or until internal temp reaches 165 degrees.
- Hold in warming oven no longer than 20 minutes.
- Steam chili in pouch for approximately 20 minutes, or until internal temp reaches 165 degrees.
- Hold, unopened, in warming oven until needed for service.
- Transfer to appropriate serving pan.
- Cup up shredded cheese into 2 oz serving containers with lids
- Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 250.00 | | |
| Fat | 12.50g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 415.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 4.00g | | |
| Sugar | 5.00g | | |
| Protein | 11.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 110.67mg | Iron | 1.60mg |

Super Slaw

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|--------------|-------------------|------------|
| DRESSING COLE SLAW 4-1GAL PMLL | 1 Tablespoon | | 839381 |
| SALAD COLESLAW SUPER 3-2 RSS | 1/2 Cup | | 667611 |

Preparation Instructions

Mix ingredients together.

Portion into appropriate containers.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.08 |
| RedVeg | 0.00 |
| OtherVeg | 0.08 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 60.00 | | |
| Fat | 4.00g | | |
| SaturatedFat | 0.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 2.50mg | | |
| Sodium | 67.50mg | | |
| Carbohydrates | 5.50g | | |
| Fiber | 0.33g | | |
| Sugar | 3.83g | | |
| Protein | 0.33g | | |
| Vitamin A | 416.67IU | Vitamin C | 12.00mg |
| Calcium | 11.00mg | Iron | 0.12mg |

Big Daddy's Cheese 4 Cheese Pizza/ WG Crust

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT | 1 Slice | BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza. Bake at 420°F for 6-8 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 667772 |

Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 12-15 minutes, or until internal temp reads 165 degrees.

Hold in warming oven for no longer than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 490.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 3.00g | | |
| Sugar | 9.00g | | |
| Protein | 21.00g | | |
| Vitamin A | 400.00IU | Vitamin C | 0.00mg |
| Calcium | 450.00mg | Iron | 2.70mg |

South of the Border Burrito Bowls

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|---|------------|
| BEANS BLACK LO SOD 6-10 BUSH | 1/4 Teaspoon | | 231981 |
| TORTILLA FLOUR ULTRGR 8 18-12CT | 1 Each | | 882700 |
| SAUCE CHS WHT QUESO 4-5 BIB JTM | 2 Ounce | | 701201 |
| TACO FILLING BEEF 4-5# JTM | 3 Ounce | | 210780 |
| RICE BRN MEXICAN WGRAIN 6-26Z GCHC | 4 Tablespoon | | 576280 |
| SOUR CREAM PKT 400-1Z GCHC | 1 Each | READY_TO_EAT Served as a topping on a hot or cold meal | 836750 |
| SALSA CUP 84-3Z REDG | 1 Each | READY_TO_EAT None | 677802 |

Preparation Instructions

Steam taco beef and queso blanco in bag, in steamer, for approx. 20 minutes or until internal temp reaches 165 degrees.

Hold, unopened, in warming oven until service.

Transfer to appropriate serving pan.

Follow package directions for rice or:

Rice may be placed in steamer with 6 cups of water and steamed for 20-30 minutes.

Hold in warming oven no more than 30 minutes.

Beans should be drained and seasoned with cumin and garlic.

Steam in covered pan for approximately 20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven.

Keep cheese and sour cream refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-------------|------|
| Meat | 4.98 |
|-------------|------|

| | |
|-----------------|------|
| Grain | 2.58 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

| Nutrition Facts | | | |
|---------------------------|-----------|------------------|---------|
| Servings Per Recipe: 1.00 | | | |
| Serving Size: 1.00 | | | |
| Amount Per Serving | | | |
| Calories | 612.07 | | |
| Fat | 30.20g | | |
| SaturatedFat | 14.89g | | |
| Trans Fat | 0.28g | | |
| Cholesterol | 71.08mg | | |
| Sodium | 1570.73mg | | |
| Carbohydrates | 61.65g | | |
| Fiber | 4.94g | | |
| Sugar | 10.78g | | |
| Protein | 24.30g | | |
| Vitamin A | 1670.94IU | Vitamin C | 18.01mg |
| Calcium | 298.78mg | Iron | 3.77mg |

South of the Border Burrito Bowls

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|---|------------|
| BEANS BLACK LO SOD 6-10 BUSH | 1/4 Cup | | 231981 |
| TORTILLA FLOUR ULTRGR 8 18-12CT | 1 Each | | 882700 |
| SAUCE CHS QUESO BLANCO FZ 6-5 JTM | 2 Ounce | | 722110 |
| RICE BRN MEXICAN WGRAIN 6-26Z GCHC | 4 Tablespoon | | 576280 |
| SOUR CREAM PKT 400-1Z GCHC | 1 Each | READY_TO_EAT Served as a topping on a hot or cold meal | 836750 |
| SALSA CUP 84-3Z REDG | 1 Each | READY_TO_EAT None | 677802 |
| TACO FILLING CHIX SHRD 4-5 JTM | 3 Ounce | | 560270 |

Preparation Instructions

Steam taco chicken and queso blanco in their bag, in steamer, for approx. 20 minutes or until internal temp reaches 165 degrees.

Hold, unopened, in warming oven until service.

Transfer to appropriate serving pan.

Follow package directions for rice or:

Rice may be placed in steamer with 6 cups of water and steamed for 20-30 minutes.

Hold in warming oven no more than 30 minutes.

Beans should be mostly drained and seasoned with cumin and garlic.

Steam in covered pan or bake in oven (covered) for approximately 20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven.

Keep cheese and sour cream refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 2.58 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.13 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|-----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 590.82 | | |
| Fat | 20.44g | | |
| SaturatedFat | 10.76g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 73.20mg | | |
| Sodium | 1400.56mg | | |
| Carbohydrates | 72.69g | | |
| Fiber | 7.11g | | |
| Sugar | 9.38g | | |
| Protein | 26.60g | | |
| Vitamin A | 1521.95IU | Vitamin C | 18.37mg |
| Calcium | 348.13mg | Iron | 3.50mg |

Caesar Salad

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| LETTUCE ROMAINE CHOP 6-2 RSS | 1 Cup | | 735787 |
| DRESSING CAESAR CRMY PKT 60-1.5FLZ | 1 Each | | 824950 |
| CHEESE PARM GRTD 4-5 PG | 1 Tablespoon | | 445401 |

Preparation Instructions

- Portion lettuce into salad bowls.
- Portion Parmesan Cheese into 2 oz cups with lids.
- Serve with Caesar dressing packet.
- Keep lettuce and cheese refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

| Amount Per Serving | | | |
|----------------------|-----------|------------------|---------|
| Calories | | 210.00 | |
| Fat | | 20.00g | |
| SaturatedFat | | 4.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 20.00mg | |
| Sodium | | 480.00mg | |
| Carbohydrates | | 6.00g | |
| Fiber | | 1.00g | |
| Sugar | | 1.00g | |
| Protein | | 3.00g | |
| Vitamin A | 5100.00IU | Vitamin C | 30.00mg |
| Calcium | 91.00mg | Iron | 0.72mg |

Lucky Charms

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| CEREAL LUCKY CHARMS WGRAIN BWL 96CT | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl. | 265811 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 180.00mg | | |
| Carbohydrates | 23.00g | | |
| Fiber | 2.00g | | |
| Sugar | 10.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 6.00mg |
| Calcium | 100.00mg | Iron | 4.50mg |

WG Cinnamon Roll (Elementary)

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|--|------------|
| DOUGH ROLL CINN WGRAIN 240-1.25Z | 1 Each | | 230312 |
| ICING VAN RTU HEAT NICE 1-12 RICH | 1 Tablespoon | READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING. | 155722 |

Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |

| | |
|-----------------|------|
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 167.84 | |
| Fat | | 1.40g | |
| SaturatedFat | | 0.60g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 70.00mg | |
| Carbohydrates | | 36.37g | |
| Fiber | | 2.00g | |
| Sugar | | 21.77g | |
| Protein | | 2.00g | |
| Vitamin A | 134.88IU | Vitamin C | 0.22mg |
| Calcium | 12.39mg | Iron | 0.87mg |

Egg & Bacon Pizza

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| PIZZA BKFST EGG&BCN WGRAIN 128-2.95Z | 1 Each | BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in prepared 18"x26"x1 2" pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: 425°F for 25 to 27 minutes. Rotate pan one half turn halfway through bake time to prevent cheese from burning. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion. | 503660 |

Preparation Instructions

Place pizza on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 210.00 |
| Fat | 8.00g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 55.00mg |
| Sodium | 320.00mg |
| Carbohydrates | 23.00g |
| Fiber | 2.00g |
| Sugar | 5.00g |
| Protein | 10.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |

Calcium 150.00mg **Iron** 1.80mg

Fruit & Yogurt Parfait w/ Muffin

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|--|------------|
| YOGURT VAN L/F PARFPR 6-4 YOPL | 4 Ounce | READY_TO_EAT Ready to use with pouch & serving tip. | 811500 |
| STRAWBERRY CUP 96-4.5Z COMM | 1/4 Each | | 655010 |
| PEACH CUP 96-4.4Z COMM | 1/4 Each | | 232470 |
| CEREAL GROLA CRNCHY CLUSTERS 4-50Z | 1/4 Cup | | 812821 |

Preparation Instructions

Place 2 oz.(1/4 cup) Peaches in bottom of parfait cup.

Place 4 oz. of yogurt on top of peaches.

Top the yogurt with 2 oz (1/4 cup) strawberries.

Place 2 oz. of granola in lid.

Seal container and store refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.66 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 225.83 | | |
| Fat | 1.70g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 2.50mg | | |
| Sodium | 88.48mg | | |
| Carbohydrates | 47.93g | | |
| Fiber | 2.77g | | |
| Sugar | 29.32g | | |
| Protein | 5.89g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |

| | | | |
|----------------|----------|-------------|--------|
| Calcium | 100.00mg | Iron | 1.45mg |
|----------------|----------|-------------|--------|

Mini Pancake and Sausage Bites

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| PANCK WRAP TKY WGRAIN MINI 2-5 | 3 Each | | 696180 |
| SYRUP PANCK CUP 200-1.5Z GFS | 1 Each | | 160090 |

Preparation Instructions

Place on a parchment lined sheet pan and bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Serve with syrup cup.

Hold in warming oven for no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 300.00 | |
| Fat | | 9.00g | |
| SaturatedFat | | 2.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 25.00mg | |
| Sodium | | 280.00mg | |
| Carbohydrates | | 46.00g | |
| Fiber | | 3.00g | |
| Sugar | | 23.00g | |
| Protein | | 6.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

Cheesy Bosco Sticks

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 2.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| SAUCE MARINARA DIPN CUP 84-2.5Z REDG | 1 Each | READY_TO_EAT None | 677721 |
| BREADSTICK CHS STFD WGRAIN 6 144CT | 2 Each | <p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>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.</p> <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> 1. Preheat oil to 350° F. 2. THAWED ONLY: 1-2 minutes. 3. Let stand 2 minutes before serving. <p>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.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>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.</p> | 235411 |

Preparation Instructions

Place Bosco Sticks on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes (if frozen) or 10 minutes (if thawed).

Internal temp should reach 165 degrees.

Serve with Marinara. Hold in warming oven no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 340.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 640.00mg | | |
| Carbohydrates | 42.00g | | |
| Fiber | 6.00g | | |
| Sugar | 6.00g | | |
| Protein | 22.00g | | |
| Vitamin A | 362.00IU | Vitamin C | 6.00mg |
| Calcium | 458.00mg | Iron | 2.00mg |

Taco "Two"sday Chicken

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| CHIX BRST STRP FC LRG 2-5 GFS | 4 Ounce | | 219011 |
| SEASONING TACO SLT FR 19.5Z TRDE | 1 TBSP. | | 605062 |
| TORTILLA FLOUR ULTRGR 6 30-12CT | 2 Each | | 882690 |

Preparation Instructions

Warm flour tortillas in warming oven.

Steam chicken in steamer in perforated pans for approximately 20 minutes, or until internal temp reaches 165 degrees.

Portion cheese into 2 ounce cups with lids.

Keep cheese, salsa, sour cream and lettuce refrigerated until needed.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 351.67 |
| Fat | 7.67g |
| SaturatedFat | 4.33g |
| Trans Fat | 0.00g |
| Cholesterol | 100.00mg |
| Sodium | 416.67mg |
| Carbohydrates | 36.33g |
| Fiber | 6.45g |
| Sugar | 4.58g |
| Protein | 34.58g |
| Vitamin A 500.00IU | Vitamin C 4.70mg |
| Calcium 77.00mg | Iron 3.46mg |

Big Daddy's Cheese Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT | 1 Slice | BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza. Bake at 420°F for 6-8 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 667772 |

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 490.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 3.00g | | |
| Sugar | 9.00g | | |
| Protein | 21.00g | | |
| Vitamin A | 400.00IU | Vitamin C | 0.00mg |
| Calcium | 450.00mg | Iron | 2.70mg |

Big Daddy's Pepperoni Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| PIZZA PEPP 16 WGRAIN HAND TOSSED 9CT | 1 Slice | BAKE COOKING INSTRUCTIONS: COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. IMPINGEMENT OVEN: 420°F for 7-9 minutes CONVECTION OVEN: 350°F for 13-17 minutes (high fan) CONVENTIONAL OVEN: 450°F for 13-15 minutes, on the middle rack. Rotate pan halfway through bake cycle in convection oven. NOTE: Due to variances in oven regulators, cooking times and temperatures may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 239241 |

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 360.00 |
| Fat | 16.00g |
| SaturatedFat | 7.00g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 540.00mg |
| Carbohydrates | 36.00g |
| Fiber | 4.00g |
| Sugar | 6.00g |
| Protein | 18.00g |
| Vitamin A 400.00IU | Vitamin C 0.00mg |

Calcium 300.00mg **Iron** 2.70mg

Big Daddy's Four Meat Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| PIZZA 4MEAT 16 WGRAIN PRIMO 9CT | 1 Slice | BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F low fan for 15-17 minutes IMPINGEMENT OVEN: 420°F for 6:30-7:00 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 731211 |

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 370.00 | | |
| Fat | 17.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 650.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 4.00g | | |
| Sugar | 9.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 72.00IU | Vitamin C | 0.00mg |
| Calcium | 282.00mg | Iron | 2.40mg |

Build Your Own Sandwich Station, Ham

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |
| CUCUMBER 6CT | 1/8 Cup | | 626742 |
| TOMATO 5X6 XL 25 MRKN | 1/8 Cup | | 206032 |
| LETTUCE ROMAINE CHOP 6-2 RSS | 1/8 Cup | | 735787 |
| PICKLE SWT BTR CHP 135CT 6-.5GAL GFS | 1/8 Cup | | 613959 |
| HAM SLCD W/A 8-5 640CT COMM | 3 Ounce | | 651470 |

Preparation Instructions

- Wash and slice cucumbers and tomatoes.
- Gather ingredients into appropriate serving containers.
- Keep refrigerated until service and during service.
- Buns can be set out to come up to room temp.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.46 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.06 |
| RedVeg | 0.13 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 250.40 |
| Fat | 6.97g |
| SaturatedFat | 2.97g |
| Trans Fat | 0.00g |
| Cholesterol | 44.26mg |
| Sodium | 771.16mg |
| Carbohydrates | 35.00g |
| Fiber | 3.42g |
| Sugar | 8.02g |
| Protein | 18.50g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 844.92IU | Vitamin C | 6.87mg |
| Calcium | 84.94mg | Iron | 1.96mg |

Philly Steak & Cheese Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM | 1 Each | | 720861 |
| PEPPERS & ONION FLME RSTD 6-2.5 | 2 Ounce | | 847208 |
| SAUCE CHS CHED POUCH 6-106Z LOL | 1/8 Cup | | 135261 |
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |

Preparation Instructions

Warm hoagie rolls in warming oven before service.

Place beef in steamer and cook for approximately 20-30 minutes or until internal temp reads 165 degrees.

Place peppers and onions in a hotel pan lined with a perforated pan. Steam for approximately 5-10 minutes.

In appropriate serving pan, combine the peppers and onions for service.

Top with cheese per order.

Make to order on the serving line.

Beef can be held in the warming oven, in the bag, through lunch service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.52 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.20 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 376.85 | | |
| Fat | 14.83g | | |
| SaturatedFat | 6.24g | | |
| Trans Fat | 0.52g | | |
| Cholesterol | 50.40mg | | |
| Sodium | 867.77mg | | |
| Carbohydrates | 38.12g | | |
| Fiber | 5.38g | | |
| Sugar | 8.38g | | |
| Protein | 22.29g | | |
| Vitamin A | 314.73IU | Vitamin C | 7.14mg |

Calcium 198.68mg **Iron** 3.53mg

Boneless Wings, Teriyaki

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|--|------------|
| SAUCE TERYK 4-1GAL GFS | 1 Tablespoon | | 640222 |
| CHIX POPCORN BRD WGRAIN DRK CKD 30# | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F. | 666232 |

Preparation Instructions

Toss chicken in teriyaki sauce.

Place chicken on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 318.00 | | |
| Fat | 17.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 81.00mg | | |
| Sodium | 807.00mg | | |
| Carbohydrates | 23.00g | | |
| Fiber | 3.00g | | |
| Sugar | 5.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 167.00IU | Vitamin C | 0.00mg |
| Calcium | 18.00mg | Iron | 2.00mg |

Bacon, Egg & Cheese Biscuit

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Biscuit | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| BACON CKD THN SLCD 3-100CT GFS | 2 Slice | | 874124 |
| EGG SCRMBD PTY RND 3.25 200-1Z GFS | 1 Each | | 462519 |
| CHEESE SLCD YEL 6-5 COMM | 1 Slice | | 334450 |
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 1 Each | BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 618152 |

Preparation Instructions

- Place biscuits on a parchment lined sheet pan.
- Bake at 325 degrees for approximately 15-20 minutes.
- Place bacon on a parchment lined sheet pan.
- Bake at 325 degrees for 1-3 minutes.
- Place egg patties in a hotel pan lined with a perforated pan.
- Steam for approximately 10 minutes or until internal temp reaches 165 degrees.
- Split biscuits.
- Top biscuit with egg, bacon and cheese slice.
- Wrap in sandwich wrap or deli paper.
- Hold in warming oven for no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.25 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |

| | |
|-----------------|------|
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Biscuit

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 320.00 | | |
| Fat | 19.33g | | |
| SaturatedFat | 10.83g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 97.50mg | | |
| Sodium | 931.67mg | | |
| Carbohydrates | 26.00g | | |
| Fiber | 1.00g | | |
| Sugar | 2.50g | | |
| Protein | 12.83g | | |
| Vitamin A | 110.11IU | Vitamin C | 0.02mg |
| Calcium | 15.00mg | Iron | 1.08mg |

Suncup Orange Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| JUICE ORNG 100 FZ 72-4FLZ SNCUP | 1 Each | | 135450 |

Preparation Instructions

Thaw before serving. Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|--------|------------------|---------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 0.00g | | |
| Sugar | 12.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 42.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Suncup Grape Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| JUICE GRP 100 FZ 72-4FLZ SNCUP | 1 Each | | 135460 |

Preparation Instructions

Thaw before serving. Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 80.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 20.00mg | |
| Carbohydrates | | 19.00g | |
| Fiber | | 0.00g | |
| Sugar | | 18.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 1.20mg |
| Calcium | 20.00mg | Iron | 0.00mg |

Suncup Apple Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| JUICE APPL 100 FZ 72-4FLZ SNCUP | 1 Each | | 135440 |

Preparation Instructions

Thaw before serving. Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|---------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 5.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 0.00g | | |
| Sugar | 12.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 60.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Goldfish Crackers

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| CRACKER GLDFSH WGRAIN COLOR 300-.75Z | 1 Package | | 112702 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 3.50g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 170.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.72mg |

Sunbelievable Sidekick Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-----------------------------|------------|
| SLUSHIE, SIDEKICKS, SUNBELIEVABLE, 4.4FLZ | 1 Each | READY_TO_EAT Keep frozen | 911669 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|---------|------------------|----------|
| Calories | 110.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.03mg | | |
| Carbohydrates | 26.00g | | |
| Fiber | 0.00g | | |
| Sugar | 23.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 20.00IU | Vitamin C | 100.00mg |
| Calcium | 8.00mg | Iron | 0.00mg |

Ranch Packet

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| DRESSING RNCH LT LO SOD 200-12GM GFS | 1 Each | | 699981 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 29.70 | | |
| Fat | 2.40g | | |
| SaturatedFat | 0.40g | | |
| Trans Fat | 0.02g | | |
| Cholesterol | 3.00mg | | |
| Sodium | 53.90mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 0.20g | | |
| Vitamin A | 4.88IU | Vitamin C | 0.01mg |
| Calcium | 7.63mg | Iron | 0.02mg |

Syrup Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| SYRUP PANCK CUP 200-1.5Z GFS | 1 Each | | 160090 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 120.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 31.00g | | |
| Fiber | 0.00g | | |
| Sugar | 19.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

BBQ Packet

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| SAUCE BBQ PKT 200-12GM GFS | 1 Each | | 294659 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 20.60 | |
| Fat | | 0.20g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 87.90mg | |
| Carbohydrates | | 5.00g | |
| Fiber | | 0.10g | |
| Sugar | | 4.00g | |
| Protein | | 0.10g | |
| Vitamin A | 34.57IU | Vitamin C | 0.44mg |
| Calcium | 1.64mg | Iron | 0.09mg |

Ketchup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| KETCHUP PKT 1M-9GM HNZ | 1 Package | | 255521 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 11.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 84.60mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 0.10g | | |
| Sugar | 2.00g | | |
| Protein | 0.10g | | |
| Vitamin A | 42.30IU | Vitamin C | 0.59mg |
| Calcium | 1.35mg | Iron | 0.03mg |

Salsa Cup

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|----------------------|------------|
| SALSA CUP 84-3Z REDG | 1 Each | READY_TO_EAT None | 677802 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 30.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 0.00g | | |
| Sugar | 4.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 346.00IU | Vitamin C | 8.00mg |
| Calcium | 14.00mg | Iron | 0.00mg |

Deli Ham & Cheese Sandwich Box

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| HAM SLCD .5Z 4-2.5 GFS | 5 Slice | | 294187 |
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |
| CHIP COOL RNCH REDC FAT 72-1Z DORIT | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 541502 |
| CUCUMBER SELECT 6CT P/L | 1/2 Cup | | 592323 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5# | 2 Slice | | 189071 |

Preparation Instructions

Assemble ingredients needed.

Fold each slice of ham in half and stack, staggered, on bun.

3 ounces of ham = 7-8 slices of ham

Top with 1 slice American cheese and other half of hoagie bun.

Wash and cut cucumbers into slices. Place in cup or bag for service.

Place bag of chips in lunch box with sandwich and vegetable.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 3.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |

| | |
|----------------|------|
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 416.40 | |
| Fat | | 12.93g | |
| SaturatedFat | | 4.13g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 40.00mg | |
| Sodium | | 1040.50mg | |
| Carbohydrates | | 52.25g | |
| Fiber | | 5.15g | |
| Sugar | | 7.75g | |
| Protein | | 26.40g | |
| Vitamin A | 327.30IU | Vitamin C | 0.73mg |
| Calcium | 317.16mg | Iron | 2.33mg |

Deli Turkey & Cheese Sandwich Box

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|--|------------|
| TURKEY BRST SLCD RED SOD 6-2 JENNO | 3 Slice | | 183161 |
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |
| CHIP COOL RNCH REDC FAT 72-1Z DORIT | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 541502 |
| CUCUMBER SELECT 6CT P/L | 1/2 Cup | | 592323 |
| CHEESE AMER 160CT SLCD R/F R/SOD 6-5# | 2 Slice | | 189071 |

Preparation Instructions

Assemble ingredients needed.

Fold each slice of turkey in half and stack, staggered, on bun.

3 ounces of turkey = 3-4 slices of Jennie- O deli turkey.

Top with 1 slice American cheese and other half of hoagie bun.

Wash cucumbers and cut into slices. Place in cup or bag for service.

Place chips in box with sandwich and vegetable.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 3.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |

| | |
|-----------------|------|
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 413.90 |
| Fat | 12.05g |
| SaturatedFat | 3.50g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 840.50mg |
| Carbohydrates | 51.00g |
| Fiber | 5.15g |
| Sugar | 6.50g |
| Protein | 27.15g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 327.30IU | Vitamin C | 0.73mg |
| Calcium | 317.16mg | Iron | 2.24mg |

Italian Dressing

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| DRESSING ITAL FF PKT 60-1.5FLZ PMLL | 1 Each | | 824960 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 20.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 450.00mg | |
| Carbohydrates | | 4.00g | |
| Fiber | | 0.00g | |
| Sugar | | 3.00g | |
| Protein | | 0.00g | |
| Vitamin A | 100.00IU | Vitamin C | 3.60mg |
| Calcium | 17.00mg | Iron | 0.00mg |

Ranch Dressing

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| DRESSING RNCH LT PKT 60-1.5FLZ PMLL | 1 Each | | 825010 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 8.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 420.00mg | | |
| Carbohydrates | 6.00g | | |
| Fiber | 0.00g | | |
| Sugar | 1.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 13.00mg | Iron | 0.00mg |

Balsamic Vinaigrette

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| DRESSING BALSM VINAG 60-1.5FLZ PMLL | 1 Package | | 114841 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 150.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 350.00mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 0.00g | | |
| Sugar | 3.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 1.00mg | Iron | 0.00mg |

French Dressing

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| DRESSING FREN RRED FF 60-1.5FLZ PMLL | 1 Each | | 824980 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 50.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 470.00mg | | |
| Carbohydrates | 12.00g | | |
| Fiber | 0.00g | | |
| Sugar | 11.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 2.40mg |
| Calcium | 4.00mg | Iron | 0.00mg |

Country Crock Butter Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| MARGARINE CUP SPRD 900-5GM CNTRYCR | 1 Each | | 542121 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 25.00 | |
| Fat | | 2.50g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 40.00mg | |
| Carbohydrates | | 0.00g | |
| Fiber | | 0.00g | |
| Sugar | | 0.00g | |
| Protein | | 0.00g | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Grape Jelly Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------|-------------|-------------------|------------|
| JELLY GRP 200-.5Z GFS | 1 Each | | 503233 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 36.40 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 0.60mg | |
| Carbohydrates | | 9.00g | |
| Fiber | | 0.00g | |
| Sugar | | 6.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.14IU | Vitamin C | 0.06mg |
| Calcium | 0.78mg | Iron | 0.04mg |

Sweet & Sour Dip Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| SAUCE SWEET & SOUR DIP CUP 100-1Z GFS | 1 Each | | 714510 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 45.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 120.00mg | | |
| Carbohydrates | 11.00g | | |
| Fiber | 0.00g | | |
| Sugar | 10.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Sausage, Egg & Cheese Biscuit

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| EGG SCRMBD PTY RND 3.25 200-1Z GFS | 1 Each | | 462519 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1 Slice | | 722360 |
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 1 Each | BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions. | 618152 |
| SAUSAGE PTY TKY CKD 1Z 10.25 JENNO | 1 Each | | 184970 |

Preparation Instructions

- Place biscuits on parchment lined sheet pan.
- Bake at 325 degrees for approximately 20 minutes.
- Place sausage in a 2 inch full hotel pan lined with a perforated pan.
- Steam for about 10-15 minutes, or until internal temp reaches 165 degrees.
- Place egg patties in a 2 inch full hotel pan lined with a perforated pan.
- Steam for approximately 7 minutes or until internal temp reaches 165 degrees.
- Split biscuits and place a sausage patty and egg patty between halves. Top with cheese.
- Wrap in deli paper to serve.
- Hold in warming oven for no more than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.25 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |

| | |
|----------------|------|
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 320.00 | |
| Fat | | 17.50g | |
| SaturatedFat | | 9.25g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 112.50mg | |
| Sodium | | 960.00mg | |
| Carbohydrates | | 26.00g | |
| Fiber | | 1.00g | |
| Sugar | | 3.00g | |
| Protein | | 16.50g | |
| Vitamin A | 360.11IU | Vitamin C | 0.02mg |
| Calcium | 131.00mg | Iron | 1.80mg |

Seasonal Fresh Fruit

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| APPLE FUJI 100CT MRKN | 1/3 Cup | | 735612 |
| GRAPE RED SDLSS 18AVG MRKN | 1/3 Cup | | 197831 |
| STRAWBERRY CLAMSHELL 8 MRKN | 1/3 Cup | | 212768 |

Preparation Instructions

Wash fruit.

Section apples.

Remove grapes from stems.

Remove tops and cut strawberries in halves or quarters, depending upon size.

Place in the appropriate serving dish.

keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|---------|
| Calories | 76.57 | | |
| Fat | 0.37g | | |
| SaturatedFat | 0.04g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 2.06mg | | |
| Carbohydrates | 19.58g | | |
| Fiber | 2.56g | | |
| Sugar | 15.73g | | |
| Protein | 0.81g | | |
| Vitamin A | 85.93IU | Vitamin C | 33.22mg |
| Calcium | 18.36mg | Iron | 0.43mg |

Mustard

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| MUSTARD PKT 500-5.5GM GFS | 1 Each | | 700051 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 4.20 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 85.60mg | | |
| Carbohydrates | 0.00g | | |
| Fiber | 0.10g | | |
| Sugar | 0.00g | | |
| Protein | 0.20g | | |
| Vitamin A | 0.50IU | Vitamin C | 0.04mg |
| Calcium | 4.36mg | Iron | 0.10mg |

Mayonnaise

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

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

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 47.60 | | |
| Fat | 4.60g | | |
| SaturatedFat | 0.70g | | |
| Trans Fat | 0.07g | | |
| Cholesterol | 8.00mg | | |
| Sodium | 71.30mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 0.10g | | |
| Vitamin A | 9.05IU | Vitamin C | 0.05mg |
| Calcium | 2.01mg | Iron | 0.03mg |

Rich's Powdered Donut Holes

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| DONUT HOLE CAKE WGRAIN 384-.41Z RICH | 6 Each | | 839520 |
| SUGAR POWDERED 10X 12-2 PION | 1 Tablespoon | | 859740 |

Preparation Instructions

Place donut holes on a parchment lined sheet pan.

Warm in warming oven.

Sprinkle with powdered sugar for service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 372.90 | | |
| Fat | 14.40g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 288.60mg | | |
| Carbohydrates | 56.80g | | |
| Fiber | 2.40g | | |
| Sugar | 33.00g | | |
| Protein | 4.80g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.28mg | Iron | 0.88mg |

Baked Applewood Smoked BBQ Kettle Chips

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|---|------------|
| CHIP POT APPL KTTL 64-LSSV LAYS | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 134733 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 180.00 | | |
| Fat | 8.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 190.00mg | | |
| Carbohydrates | 26.00g | | |
| Fiber | 2.00g | | |
| Sugar | 3.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 6.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

Honey Mustard Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| SAUCE HNY MSTRD LT DIP CUP 100-1Z | 1 Each | | 499410 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 80.00 | |
| Fat | | 6.00g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 10.00mg | |
| Sodium | | 125.00mg | |
| Carbohydrates | | 7.00g | |
| Fiber | | 0.20g | |
| Sugar | | 5.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Hot Dog

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| BUN HOT DOG WHEAT WHL 12-12CT GFS | 1 Each | | 517830 |
| FRANKS TURKEY CN 10/ 4-5 KE | 1 Each | | 143537 |

Preparation Instructions

- Set buns out so they come up to room temp if refrigerated.
- Steam hot dogs, covered, in steamer for 15 minutes, or until internal temp reaches 165 degrees.
- Hold in warming oven no longer than 20 minutes.
- Steam chili in pouch for approximately 20 minutes, or until internal temp reaches 165 degrees.
- Hold, unopened, in warming oven until needed for service.
- Transfer to appropriate serving pan.
- Cup up shredded cheese into 2 oz serving containers with lids
- Keep refrigerated until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.50 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 190.00 | | |
| Fat | 8.50g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 625.00mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 4.00g | | |
| Sugar | 3.00g | | |
| Protein | 9.00g | | |
| Vitamin A | 8.86IU | Vitamin C | 0.03mg |
| Calcium | 100.66mg | Iron | 1.42mg |

Sour Cream

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| SOUR CREAM PKT FF 100-1Z LOL | 1 Each | | 853190 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 25.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 30.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 0.00g | | |
| Sugar | 2.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 0.00mg |

Sweet & Sour Sauce Cup

| | | | |
|----------------------|--------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Serving | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| SAUCE SWEET & SOUR DIP CUP 100-1Z GFS | 1 Each | | 714510 |

Preparation Instructions

Ready to Eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 45.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 120.00mg | | |
| Carbohydrates | 11.00g | | |
| Fiber | 0.00g | | |
| Sugar | 10.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Blue Raspberry Lemon Slushie Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| SLUSHIE BL RASP/LEM 84CT SIDEKICKS | 1 Each | READY_TO_EAT Remove from freezer and let sit out a short time before eating | 794181 |

Preparation Instructions

Ready to Eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 90.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 30.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 0.00g | | |
| Sugar | 18.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 1000.00IU | Vitamin C | 60.00mg |
| Calcium | 80.00mg | Iron | 0.00mg |

Strawberry Mango Slushie Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC | 1 Each | | 863890 |

Preparation Instructions

Ready to Eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 90.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 35.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 0.00g | | |
| Sugar | 19.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 1750.00IU | Vitamin C | 60.00mg |
| Calcium | 80.00mg | Iron | 0.00mg |

Black Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|--------------|-------------------|------------|
| CHILIES GREEN DCD 12-26Z ORTG | 1 Tablespoon | | 131460 |
| BEAN BLACK FIESTA TACO 6-10 BUSH | 1/4 Cup | | 581180 |

Preparation Instructions

Partially drain beans.

Add diced green chilies and cumin.

Stir well.

Heat in oven or steamer until internal temp reaches 165 degrees.

Hold in warming oven through lunch service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.25g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 290.00mg | | |
| Carbohydrates | 12.00g | | |
| Fiber | 2.50g | | |
| Sugar | 1.00g | | |
| Protein | 3.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 3.00mg |
| Calcium | 34.00mg | Iron | 1.18mg |

Brown Rice

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|--|------------|
| RICE BRN PARBL WGRAIN 25 GCHC | 1/2 Cup | 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. | 516371 |

Preparation Instructions

Follow package instructions.

Hold in warming oven through lunch service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 340.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 74.00g | | |
| Fiber | 4.00g | | |
| Sugar | 0.00g | | |
| Protein | 8.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 1.44mg |

Taco Beef

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| TACO FILLING BEEF 4-5# JTM | 3 Ounce | | 210780 |

Preparation Instructions

Place bags in steamer for approximately 25-30 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through lunch service.

Unopened bags can be re-frozen.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.09 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 167.01 | | |
| Fat | 12.37g | | |
| SaturatedFat | 4.79g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 29.38mg | | |
| Sodium | 536.60mg | | |
| Carbohydrates | 4.64g | | |
| Fiber | 1.55g | | |
| Sugar | 1.55g | | |
| Protein | 12.37g | | |
| Vitamin A | 575.26IU | Vitamin C | 4.64mg |
| Calcium | 37.11mg | Iron | 1.55mg |

Tostito's

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|--|------------|
| CHIP TORTL RND R/F 104-.88Z TOSTIT | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 284751 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 120.00 | |
| Fat | | 4.50g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 100.00mg | |
| Carbohydrates | | 18.00g | |
| Fiber | | 2.00g | |
| Sugar | | 0.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 23.00mg | Iron | 0.00mg |

Cheese Cup

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| SAUCE CHS CHED DIP CUP 140-3Z LOL | 1 Each | | 528690 |

Preparation Instructions

Warm before service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 190.00 | |
| Fat | | 10.00g | |
| SaturatedFat | | 6.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 30.00mg | |
| Sodium | | 570.00mg | |
| Carbohydrates | | 14.00g | |
| Fiber | | 0.00g | |
| Sugar | | 10.00g | |
| Protein | | 10.00g | |
| Vitamin A | 300.00IU | Vitamin C | 0.00mg |
| Calcium | 333.00mg | Iron | 0.00mg |

Heartzels Pretzels

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|------------------------------|------------|
| PRETZEL HEARTZELS 104-0.7Z ROLD GOLD | 1 Package | READY_TO_EAT Ready to Eat | 893711 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 80.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 16.00g | | |
| Fiber | 2.00g | | |
| Sugar | 1.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 0.80mg |

Loaded Scrambled Eggs

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| EGG SCRMBD CKD W/BCN & CHS 4-5# SNYFR | 1/2 Cup | | 391902 |

Preparation Instructions

Thaw egg mixture overnight in refrigerator.

Gently heat in oven or steamer until eggs reach 165 degrees.

Serve immediately.

Do not hold in warming oven for more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 30.00 | | |
| Fat | 2.25g | | |
| SaturatedFat | 0.88g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.50mg | | |
| Sodium | 70.00mg | | |
| Carbohydrates | 0.25g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 78.40IU | Vitamin C | 0.00mg |
| Calcium | 16.25mg | Iron | 0.21mg |

Mandarin Orange Chicken w/ Brown Rice (Elementary)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| ENTREE CHIX MAND ORNG W/SCE 6-5# YANG | 3 Ounce | | 550512 |
| RICE BRN PARBL WGRAIN 25 GCHC | 1/2 Cup | 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. | 516371 |

Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Place sauce bags in steamer, Steam until sauce reaches 165 degrees. Approximately 15 minutes.

Mix 2 bags of chicken and 2 bags of sauce in a 4 inch full hotel pan.

Hold in warming oven for no more than 15 minutes.

Serve chicken over rice.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.67 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|--------|------------------|--------|
| Calories | | 465.00 | |
| Fat | | 4.50g | |
| SaturatedFat | | 0.42g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 33.33mg | |
| Sodium | | 233.33mg | |
| Carbohydrates | | 89.83g | |
| Fiber | | 4.00g | |
| Sugar | | 8.33g | |
| Protein | | 17.17g | |
| Vitamin A | 0.00IU | Vitamin C | 1.00mg |
| Calcium | 0.00mg | Iron | 2.04mg |

Crinkle Fries (Elementary)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|---|------------|
| FRIES 1/2 C/C OVEN 6-5 MCC | 2 Ounce | <p>BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.</p> <p>CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.</p> | 200697 |

Preparation Instructions

Place fries on a parchment lined sheet pan. Bake at 350-375 for 15 minutes, or until internal temp reaches 165 degrees. Turn once during baking.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.39 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 86.61 | | |
| Fat | 1.97g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 15.75mg | | |
| Carbohydrates | 13.39g | | |
| Fiber | 1.57g | | |
| Sugar | 0.00g | | |
| Protein | 1.57g | | |
| Vitamin A | 0.00IU | Vitamin C | 3.78mg |
| Calcium | 0.00mg | Iron | 0.28mg |

Cheesy Baked Rotini

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAUCE SPAGHETTI BF REDC FAT 6-5 COMM | 5 Ounce | | 573201 |
| CHEESE MOZZ SHRD 4-5 LOL | 1/8 Cup | | 645170 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

Amount Per Serving

| | |
|---------------------------|--------------------------|
| Calories | 615.91 |
| Fat | 11.37g |
| SaturatedFat | 4.32g |
| Trans Fat | 0.00g |
| Cholesterol | 56.91mg |
| Sodium | 352.53mg |
| Carbohydrates | 92.56g |
| Fiber | 5.79g |
| Sugar | 12.77g |
| Protein | 31.03g |
| Vitamin A 653.08IU | Vitamin C 16.96mg |
| Calcium 145.89mg | Iron 5.39mg |

Lettuce for Tacos

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.25 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| LETTUCE LEAF GRN WASHED TRMD 2-5 RSS | 1/4 Cup | | 702595 |

Preparation Instructions

Wash and chop lettuce.

Keep refrigerated.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.25 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 1.35 | |
| Fat | | 0.03g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 2.53mg | |
| Carbohydrates | | 0.25g | |
| Fiber | | 0.13g | |
| Sugar | | 0.00g | |
| Protein | | 0.13g | |
| Vitamin A | 666.45IU | Vitamin C | 1.62mg |
| Calcium | 3.24mg | Iron | 0.08mg |

Cheese (Tacos & Hot Dogs)

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| CHEESE CHED MLD SHRD 4-5 LOL | 1 Cup | | 150250 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 440.00 | | |
| Fat | 36.00g | | |
| SaturatedFat | 24.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 120.00mg | | |
| Sodium | 760.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 28.00g | | |
| Vitamin A | 1124.00IU | Vitamin C | 0.00mg |
| Calcium | 808.00mg | Iron | 0.76mg |

Shredded Chicken (Burritos)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| TACO FILLING CHIX SHRD 4-5 JTM | 3 Ounce | | 560270 |

Preparation Instructions

Heat chicken in steamer until internal temp reaches 165 degrees.

Hold in warming oven through lunch service.

Unopened bags can be re-frozen.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 79.48 | | |
| Fat | 1.86g | | |
| SaturatedFat | 0.46g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 23.20mg | | |
| Sodium | 299.23mg | | |
| Carbohydrates | 6.19g | | |
| Fiber | 0.77g | | |
| Sugar | 1.55g | | |
| Protein | 9.43g | | |
| Vitamin A | 309.28IU | Vitamin C | 5.57mg |
| Calcium | 15.46mg | Iron | 0.56mg |

Queso Blanco

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| SAUCE CHS WHT QUESO 4-5 BIB JTM | 2 Ounce | | 701201 |

Preparation Instructions

PLace bags in steamer and heat for approximately 30 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through service.

Unopened bags can be re-frozen.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.89 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 110.47 | | |
| Fat | 8.49g | | |
| SaturatedFat | 5.09g | | |
| Trans Fat | 0.28g | | |
| Cholesterol | 21.70mg | | |
| Sodium | 434.34mg | | |
| Carbohydrates | 3.77g | | |
| Fiber | 0.00g | | |
| Sugar | 1.89g | | |
| Protein | 5.19g | | |
| Vitamin A | 283.02IU | Vitamin C | 0.57mg |
| Calcium | 160.38mg | Iron | 0.17mg |

Ultragrain Tortilla

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT | 1 Each | STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM 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). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690130 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.75 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 150.00 | | |
| Fat | 4.00g | | |
| Saturated Fat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 24.00g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 100.00mg | Iron | 1.44mg |

WG Cinnamon Roll

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| DOUGH ROLL CINN LRG 120- 2.25Z RICH | 1 Each | <p>BAKE</p> <p>1. KEEP DOUGH FROZEN AT 0 F OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE 1" APART ON PARCHMENT PAPER LINED FULL SHEET PANS. GREASE PAN EDGES FOR CLUSTERED SOFT SIDED SWEET ROLLS. PLACE 2" APART FOR INDIVIDUAL ROLLS: FULL SHEET PAN PANNING CHART ----- OZ. INDIVIDUAL CLUSTERED ----- 2.25 OZ. 3 X 5 5 X 8 3. COVER THE INDIVIDUAL PANS WITH OILED PLASTIC OR COVER FULL PAN RACK WITH A PLASTIC PAN RACK COVER TO PREVENT PRODUCT FROM DRYING OUT. 4. PLACE PRODUCT IN RETARDER 40 F AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 45 - 60 MINUTES. 5. OPTIONAL: REMOVE DOUGHS THAT HAVE BEEN IN THE RETARDER OVERNIGHT AND WARM TO ROOM TEMPERATURE 30 - 45 MINUTES. REMOVE PLASTIC COVER. 6. PLACE IN PROOFER (95 F - 110 F 85% HUMIDITY) AND PROOF UNTIL DOUBLE IN SIZE. 7. BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN: 325 F CONVECTION OVEN 375 F ALL OTHER TYPES OF OVENS 8. REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE (PC 21784). 9. COOL SLIGHTLY AND ICE WITH RICH'S CREME CHEESE ICING (PC 20036) OR RICH'S WARM HEAT N ICE (PC 21952). 10. HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE AND LABEL FOR SELLING.</p> | 222127 |
| DOUGH ROLL CINN WGRAIN 140-2.6Z RICH | 1 Each | | 644262 |

Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 340.00 | | |
| Fat | 4.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 315.00mg | | |
| Carbohydrates | 67.00g | | |
| Fiber | 4.00g | | |
| Sugar | 17.00g | | |
| Protein | 9.00g | | |
| Vitamin A | 259.72IU | Vitamin C | 0.42mg |
| Calcium | 23.87mg | Iron | 3.11mg |

Sausage & Gravy Breakfast Pizza

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z | 1 Piece | BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. | 503640 |

Preparation Instructions

Place pizza on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no longer than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 210.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 330.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 3.00g | | |
| Sugar | 5.00g | | |
| Protein | 10.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 168.00mg | Iron | 1.80mg |

Wild Mike's Cheese Bites

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| Wild Mike's Cheese Bites | 112 Gram | BAKE | |

Preparation Instructions

Place cheese bites on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Let rest for 1-2 minutes for cheese to set.

Hold in warming oven for no longer than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 280.00 | | |
| Fat | 12.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 0.54mg | | |
| Carbohydrates | 28.00g | | |
| Fiber | 4.00g | | |
| Sugar | 0.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 8.00IU | Vitamin C | 0.00mg |
| Calcium | 24.00mg | Iron | 8.00mg |

Wild Mike's Cheese Bites (Middle & High)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| Wild Mike's Cheese Bites | 170 Gram | BAKE | |

Preparation Instructions

Place cheese bites on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Let rest for 1-2 minutes.

Hold in warming oven no longer than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.04 |
| Grain | 3.04 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|---------|
| Calories | 425.00 | | |
| Fat | 18.21g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.36mg | | |
| Sodium | 0.82mg | | |
| Carbohydrates | 42.50g | | |
| Fiber | 6.07g | | |
| Sugar | 0.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 12.14IU | Vitamin C | 0.00mg |
| Calcium | 36.43mg | Iron | 12.14mg |

Ham, Egg & Cheese Breakfast Wrap

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| WRAP HAM/EGG/CHS COMBO BAR 80-2Z HRML | 1 Each | | 402164 |

Preparation Instructions

Place on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15-20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 60.00mg | | |
| Sodium | 350.00mg | | |
| Carbohydrates | 8.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 7.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 0.72mg |

Keebler Animal Cracker Cookies

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| CRACKER ANIMAL WGRAIN 150-1Z KEEB | 1 Package | | 682840 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 130.00 | |
| Fat | | 4.00g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 110.00mg | |
| Carbohydrates | | 21.00g | |
| Fiber | | 2.00g | |
| Sugar | | 8.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 100.00mg | Iron | 1.08mg |

PB Jamwich Box

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| SAND PB&J GRP WGRAIN 72-2.8Z JAMWICH | 1 Each | 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. | 194471 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |
| CRACKER GLDFSH WGRAIN COLOR 300-.75Z | 1 Package | | 112702 |
| CARROTS BABY PLD 72-3Z P/L | 3 Ounce | | 241541 |

Preparation Instructions

Place components in sandwich box. Refrigerate for service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|------------|------------------|---------|
| Calories | 514.67 | | |
| Fat | 25.50g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 728.67mg | | |
| Carbohydrates | 58.00g | | |
| Fiber | 7.67g | | |
| Sugar | 16.00g | | |
| Protein | 18.67g | | |
| Vitamin A | 12066.67IU | Vitamin C | 70.00mg |
| Calcium | 304.67mg | Iron | 2.40mg |

Tony's Pepperoni Pizza

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 0.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| PIZZA PEPP 4X6 WGRAIN 50/50 96- 4.48Z | 1 Each | <p>BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pans. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. NOTE: For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p> | 585940 |

Preparation Instructions

Place pizza on parchment lined sheet pan. Bake at 350 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 300.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 550.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 4.00g | | |
| Sugar | 7.00g | | |
| Protein | 15.00g | | |
| Vitamin A | 83.00IU | Vitamin C | 0.00mg |
| Calcium | 242.00mg | Iron | 2.80mg |

Tony's French Bread Cheese Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| FRENCH BRD WGRAIN GARL CHS 60-4.55Z | 1 Each | BAKE FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 17 - 19 MINUTES CONVENTIONAL OVEN: 400°F for 18 - 20 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion. | 154371 |

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 20 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 320.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 580.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 0.00g | | |
| Sugar | 3.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 340.00mg | Iron | 2.30mg |

Tony's French Bread Pepperoni Pizza

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| FRENCH BRD WGRAIN PEPP 60- 5.19Z TONY | 1 Each | BAKE FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 18 - 20 MINUTES CONVENTIONAL OVEN: 400°F for 22 - 24 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion. | 154420 |

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 20 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 12.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 670.00mg | | |
| Carbohydrates | 33.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 4.80mg |
| Calcium | 250.00mg | Iron | 2.70mg |

Teriyaki Beef w/ Brown Rice (Elementary)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|--|------------|
| SAUCE TERYK 4-1GAL GFS | 1 Tablespoon | | 640222 |
| RICE BRN PARBL WGRAIN 25 GCHC | 1/2 Cup | 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. | 516371 |
| BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM | 1 Each | | 720861 |
| VEG BLND ORIENTAL 30 GFS | 1/4 Cup | | 285720 |

Preparation Instructions

- Place needed amount of rice and water in a 4 inch hotel pan.
Steam, uncovered, for approximately 20 minutes, or until rice is tender.
If baking, bake at 350 for approximately 25 minutes, or until rice is tender.
Steam beef in bags for approximately 25 minutes or until internal temp reaches 165 degrees.
Place peppers and onions in a hotel pan lined with a perforated pan.
Steam for approximately 5-10 minutes.
Transfer beef and peppers/onions to serving pan and toss with teriyaki sauce.
Hold rice in warming oven no more than 30 minutes.
Hold beef in warming oven, in bags, through lunch service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | | 516.85 | |
| Fat | | 10.40g | |
| SaturatedFat | | 3.40g | |
| Trans Fat | | 0.52g | |
| Cholesterol | | 40.00mg | |
| Sodium | | 712.25mg | |
| Carbohydrates | | 84.25g | |
| Fiber | | 4.50g | |
| Sugar | | 7.50g | |
| Protein | | 22.15g | |
| Vitamin A | 25.00IU | Vitamin C | 0.30mg |
| Calcium | 60.00mg | Iron | 2.88mg |

Cheesy Baked Rotini (Middle)

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 6.00 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| SAUCE SPAGHETTI BF REDC FAT 6-5 COMM | 2 1/2 Ounce | | 573201 |
| CHEESE MOZZ SHRD 4-5 LOL | 1/8 Cup | | 645170 |
| PASTA ROTINI 51 WGRAIN 2-10 DAKOTA | 2 3/4 Ounce | | 229951 |

Preparation Instructions

Thaw required amount of pasta sauce in walk in or place in steamer to cook.

Place spaghetti in steamer to cook in batches. Steam for approximately 20 minutes, or until just tender.

Mix cooked pasta and sauce in a greased, 6 inch, full hotel pan.

Top with cheese and place in oven at 325 degrees until internal temp reaches 165 degrees.

Make sure that cheese does not burn.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.41 |
| Grain | 2.75 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.22 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 410.10 | | |
| Fat | 8.31g | | |
| SaturatedFat | 3.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 32.35mg | | |
| Sodium | 223.06mg | | |
| Carbohydrates | 60.91g | | |
| Fiber | 6.39g | | |
| Sugar | 6.40g | | |
| Protein | 19.96g | | |
| Vitamin A | 364.24IU | Vitamin C | 8.48mg |
| Calcium | 153.74mg | Iron | 3.37mg |

Café Italia (Middle)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| SAUCE ALFREDO FZ 6-5 JTM | 2 Ounce | | 155661 |
| MEATBALL PORK R/SOD .68Z 6-5# JTM | 4 Each | | 661991 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

- Steam meatballs in steamer for approximately 15 minutes.
- Internal temp should read 165 degrees.
- Transfer to appropriate serving container.
- Store, covered, in warming oven for service.
- No longer than 20 minutes.
- Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.
- Hold in warming oven unopened until needed.
- Transfer to appropriate serving container for service.
- Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.
- Transfer to appropriate container for service.
- Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

| | |
|---------------------------|-----------|
| Amount Per Serving | |
| Calories | 1298.20 |
| Fat | 51.50g |
| SaturatedFat | 27.40g |
| Trans Fat | 0.19g |
| Cholesterol | 186.00mg |
| Sodium | 3221.40mg |
| Carbohydrates | 129.00g |
| Fiber | 4.90g |

| | |
|----------------------------|-------------------------|
| Sugar | 32.00g |
| Protein | 74.70g |
| Vitamin A 1768.00IU | Vitamin C 1.20mg |
| Calcium 1598.00mg | Iron 4.68mg |

Café Italia (Middle)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CHIX BRST STRP FC LRG 2-5 GFS | 3 Ounce | | 219011 |
| SAUCE MARINARA SMOOTH 6-10 PG | 1/4 Cup | | 231762 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Marinara sauce , covered, in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 570.00 |
| Fat | 5.50g |
| SaturatedFat | 2.00g |
| Trans Fat | 0.00g |
| Cholesterol | 75.50mg |
| Sodium | 495.00mg |
| Carbohydrates | 90.00g |
| Fiber | 6.40g |
| Sugar | 10.50g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 37.00g | | |
| Vitamin A | 750.00IU | Vitamin C | 6.90mg |
| Calcium | 19.00mg | Iron | 4.82mg |

Café Italia (Middle)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CHIX BRST STRP FC LRG 2-5 GFS | 3 Ounce | | 219011 |
| SAUCE ALFREDO FZ 6-5 JTM | 1/4 Cup | | 155661 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Transfer to appropriate serving container for service.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 620.00 |
| Fat | 9.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 94.00mg |
| Sodium | 574.00mg |
| Carbohydrates | 90.00g |
| Fiber | 4.90g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | 10.00g | | |
| Protein | 42.00g | | |
| Vitamin A | 221.00IU | Vitamin C | 2.40mg |
| Calcium | 200.00mg | Iron | 4.10mg |

Café Italia (Middle)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| MEATBALL PORK R/SOD .68Z 6-5# JTM | 4 Each | | 661991 |
| SAUCE MARINARA SMOOTH 6-10 PG | 1/4 Cup | | 231762 |
| PASTA ROTINI 4-5 GFS | 4 Ounce | | 413360 |

Preparation Instructions

Steam meatballs in steamer for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.

Heat Marinara sauce covered in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 4.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 618.20 |
| Fat | 13.00g |
| SaturatedFat | 4.40g |
| Trans Fat | 0.19g |
| Cholesterol | 34.50mg |
| Sodium | 524.40mg |
| Carbohydrates | 94.00g |
| Fiber | 6.40g |
| Sugar | 11.50g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 27.70g | | |
| Vitamin A | 750.00IU | Vitamin C | 5.70mg |
| Calcium | 80.00mg | Iron | 5.40mg |

Chili (Hot Dog)

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| ENTREE BEEF CHILI W/O BEAN 6-5# JTM | 2 Ounce | | 661891 |

Preparation Instructions

Heat chili in steamer until internal temp reaches 165 degrees.

Hold in warming oven until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.78 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.15 |
| OtherVeg | 0.05 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 62.91 | |
| Fat | | 2.33g | |
| SaturatedFat | | 0.89g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 16.70mg | |
| Sodium | | 114.95mg | |
| Carbohydrates | | 4.66g | |
| Fiber | | 1.17g | |
| Sugar | | 2.33g | |
| Protein | | 5.83g | |
| Vitamin A | 530.87IU | Vitamin C | 7.77mg |
| Calcium | 20.97mg | Iron | 0.78mg |

Totally Juice Apple Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| JUICE BOX APPL 100 40-4.23FLZ | 1 Each | | 698744 |

Preparation Instructions

Shelf Stable. Ready to Eat.

Please refrigerate before service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | | 60.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 0.00mg | |
| Carbohydrates | | 14.00g | |
| Fiber | | 0.00g | |
| Sugar | | 13.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 90.00mg |
| Calcium | 130.00mg | Iron | 0.00mg |

Totally Juice Orange-Tangerine Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| JUICE BOX ORNG TANGR 100 40-6.75FLZ | 1 Each | | 698351 |

Preparation Instructions

Shelf stable. Ready to drink.

Please refrigerate before service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 20.00mg | | |
| Carbohydrates | 24.00g | | |
| Fiber | 0.00g | | |
| Sugar | 22.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Totally Juice Grape Juice

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| JUICE BOX GRP 100 40-4.23FLZ | 1 Each | | 698211 |

Preparation Instructions

Shelf stable. Ready to drink.

Please refrigerate before service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | | 80.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 10.00mg | |
| Carbohydrates | | 20.00g | |
| Fiber | | 0.00g | |
| Sugar | | 19.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 60.00mg |
| Calcium | 100.00mg | Iron | 0.00mg |

Cinnamon Roll

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|--|------------|
| DOUGH ROLL CINN WGRAIN 240-1.25Z | 1 Each | | 230312 |
| ICING VAN RTU HEAT NICE 1-12 RICH | 1 Tablespoon | READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING. | 155722 |

Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |

| | |
|-----------------|------|
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 167.84 | |
| Fat | | 1.40g | |
| SaturatedFat | | 0.60g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 70.00mg | |
| Carbohydrates | | 36.37g | |
| Fiber | | 2.00g | |
| Sugar | | 21.77g | |
| Protein | | 2.00g | |
| Vitamin A | 134.88IU | Vitamin C | 0.22mg |
| Calcium | 12.39mg | Iron | 0.87mg |

Green Peas

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------|-------------|-------------------|------------|
| PEAS GREEN 6-4 GFS | 1/2 Cup | | 610802 |

Preparation Instructions

Steam lightly until hot through (165 degrees). Serve immediately.

Do not hold in warming oven more than 15 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 52.24 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 74.63mg | |
| Carbohydrates | | 8.96g | |
| Fiber | | 2.99g | |
| Sugar | | 2.99g | |
| Protein | | 3.73g | |
| Vitamin A | 298.51IU | Vitamin C | 4.48mg |
| Calcium | 0.00mg | Iron | 0.81mg |

Mexican Brown Rice

| | | | |
|----------------------|-----------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 3.00 Tablespoon | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| RICE BRN MEXICAN WGRAIN 6-26Z GCHC | 3 Tablespoon | | 576280 |

Preparation Instructions

Please follow package directions. Hold in warming oven.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Tablespoon

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 190.00mg | | |
| Carbohydrates | 21.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 3.60mg |
| Calcium | 20.00mg | Iron | 0.72mg |

Other Entree (JELV Breakfast)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
|-------------|-------------|-------------------|------------|

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 0.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 0.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Other Entree (JELV Lunch)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|-------------|-------------------|------------|
|-------------|-------------|-------------------|------------|

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 0.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 0.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Turkey for Sandwiches

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 0.00 | Category: | Entree |
| Serving Size: | 3.00 Slice | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| TURKEY BRST SLCD RED SOD 6-2 JENNO | 3 Slice | | 183161 |

Preparation Instructions

Keep refrigerated until use.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 3.00 Slice

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 60.00 | |
| Fat | | 1.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 25.00mg | |
| Sodium | | 300.00mg | |
| Carbohydrates | | 0.00g | |
| Fiber | | 0.00g | |
| Sugar | | 0.00g | |
| Protein | | 12.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

Ham for Sandwiches

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 0.00 | Category: | Entree |
| Serving Size: | 3.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| HAM SLCD W/A 8-5 640CT COMM | 3 Ounce | | 651470 |

Preparation Instructions

Keep refrigerated until use.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.46 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 3.00 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 90.98 | | |
| Fat | 4.92g | | |
| SaturatedFat | 2.46g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 44.26mg | | |
| Sodium | 570.49mg | | |
| Carbohydrates | 4.92g | | |
| Fiber | 0.00g | | |
| Sugar | 2.46g | | |
| Protein | 12.30g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Sub Bun for Sandwiches

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 0.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 150.00 | |
| Fat | | 2.00g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 180.00mg | |
| Carbohydrates | | 28.00g | |
| Fiber | | 3.00g | |
| Sugar | | 4.00g | |
| Protein | | 6.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 80.00mg | Iron | 1.80mg |

Pickles for Sandwiches

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 0.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| PICKLE SWT BTR CHP 135CT 6-.5GAL GFS | 1 Ounce | | 613959 |

Preparation Instructions

Refrigerate after opening.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Ounce

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | | 30.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 150.00mg | |
| Carbohydrates | | 7.00g | |
| Fiber | | 0.00g | |
| Sugar | | 7.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Cucumbers for Sandwiches

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 0.00 | Category: | Vegetable |
| Serving Size: | 0.25 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| CUCUMBER SELECT 24CT MRKN | 1/4 Cup | | 418439 |

Preparation Instructions

Wash thoroughly. Slice into thin coins. Refrigerate until service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 0.25 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 1.95 | | |
| Fat | 0.03g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.25mg | | |
| Carbohydrates | 0.50g | | |
| Fiber | 0.08g | | |
| Sugar | 0.25g | | |
| Protein | 0.08g | | |
| Vitamin A | 13.65IU | Vitamin C | 0.37mg |
| Calcium | 2.08mg | Iron | 0.04mg |

Fruit Smoothie

| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 0.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|---------------|--|------------|
| YOGURT VAN L/F PARFPR 6-4 YOPL | 4 Ounce | READY_TO_EAT Ready to use with pouch & serving tip. | 811500 |
| PEACH DCD IN JCE 6-10 GFS | 1/2 Cup | | 610372 |
| 1% LOW FAT MILK | 2 Fluid Ounce | | 4752 |

Preparation Instructions

1. Measure 8 cups fruit - use commodity strawberries, peaches, bananas, pineapple or combination.
2. Empty 1 - 32 oz. tube of yogurt into large container. Add 8 cups fruit & 2 cartons of milk.
3. Blend using immersion blender until smooth..
4. Portion 10 oz. into cup & top with flat lid.
5. Serve with grahams. Offer fruit & milk in addition to smoothie.
6. Refrigerate until served.
7. Yield: 8 servings (10 oz. each)

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|---------------------------|-------------------------|
| Calories | 175.00 |
| Fat | 1.38g |
| SaturatedFat | 0.88g |
| Trans Fat | 0.00g |
| Cholesterol | 6.25mg |
| Sodium | 87.50mg |
| Carbohydrates | 34.25g |
| Fiber | 0.50g |
| Sugar | 26.75g |
| Protein | 5.50g |
| Vitamin A 802.50IU | Vitamin C 1.70mg |

Calcium 107.50mg **Iron** 0.90mg

Hamburger (Elementary & Middle)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| BUN HAMB WHLWHE 3.5 R/SOD 10-12CT | 1 Each | | 676151 |
| BEEF STK PTY 2.45Z 6-5 JTM | 1 Each | | 661851 |

Preparation Instructions

Place required number of hamburger patties in a 2 inch full hotel pan. Cover and place in steamer for approximately 30 minutes, or until internal temp reaches 165 degrees.

Bun and bag.

Hold in warming oven for no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 266.20 | | |
| Fat | 13.90g | | |
| SaturatedFat | 4.80g | | |
| Trans Fat | 0.77g | | |
| Cholesterol | 49.00mg | | |
| Sodium | 348.60mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 5.00g | | |
| Sugar | 2.00g | | |
| Protein | 16.10g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 63.00mg | Iron | 1.72mg |

Dill Chicken Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CHIX BRST FLLT WGRAIN DILL CKD 4-5# | 4 Ounce | | 542832 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | | 517810 |

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Bun chicken and wrap in the bags provided.

Hold in warming oven no more than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 3.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 70.00mg | | |
| Sodium | 565.00mg | | |
| Carbohydrates | 40.00g | | |
| Fiber | 6.00g | | |
| Sugar | 5.00g | | |
| Protein | 28.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 80.00mg | Iron | 2.88mg |

Spicy Chicken Sandwich (H.S.)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CHIX BRST FLLT WGRAIN SPCY CKD 4-5# | 4 Ounce | | 542823 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | | 517810 |

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Bun patties and place in bags provided for service.

Hold in warming oven no longer than 20 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 3.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 1010.00 | | |
| Fat | 34.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 240.00mg | | |
| Sodium | 1565.00mg | | |
| Carbohydrates | 89.00g | | |
| Fiber | 13.00g | | |
| Sugar | 3.00g | | |
| Protein | 89.00g | | |
| Vitamin A | 800.00IU | Vitamin C | 0.00mg |
| Calcium | 120.00mg | Iron | 8.28mg |

BBQ Pulled Pork Sandwich

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-------------------|------------|
| PORK DCD 6-5# JTM | 3 Ounce | | 746431 |
| SAUCE BBQ 4-1GAL SWTBRAY | 2 Tablespoon | | 655937 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | | 517810 |

Preparation Instructions

Thaw pork overnight in walk in.

Steam pork for approximately 20 minutes, or until internal temp reaches 165 degrees.

Bun this menu item to order, on the line.

Hold pork in warming oven for no more than 25 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|--------------------------|--------------------------|
| Calories | 200.00 |
| Fat | 2.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 415.00mg |
| Carbohydrates | 43.00g |
| Fiber | 5.00g |
| Sugar | 20.00g |
| Protein | 5.00g |
| Vitamin A 40.00IU | Vitamin C 60.00mg |
| Calcium 40.00mg | Iron 1.08mg |

Hot Sauce

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 0.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| SAUCE HOT 200-3GM PC PKT GFS | 1 Each | | 714590 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 0.70 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 42.30mg | |
| Carbohydrates | | 0.00g | |
| Fiber | | 0.00g | |
| Sugar | | 0.00g | |
| Protein | | 0.00g | |
| Vitamin A | 32.90IU | Vitamin C | 0.14mg |
| Calcium | 0.43mg | Iron | 0.02mg |

Taco Salad (Elementary)

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| SALSA CUP 84-3Z REDG | 1 Each | READY_TO_EAT None | 677802 |
| CHIP TORTL RND R/F 64-1.45Z TOSTIT | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 662512 |
| BEAN BLACK FIESTA TACO 6-10 BUSH | 1/4 Cup | | 581180 |
| TACO FILLING BEEF 4-5# JTM | 3 Ounce | | 210780 |
| LETTUCE ROMAINE CHOP 6-2 RSS | 2 Cup | | 735787 |
| TOMATO CHERRY 11 MRKN | 1/4 Cup | | 569551 |
| CUCUMBER SELECT SUPER 45 MRKN | 1/4 Cup | | 198587 |
| CARROTS BABY PLD 72-3Z P/L | 1/4 Ounce | | 241541 |
| CHEESE STRING MOZZ IW 168-1Z LOL | 1 Each | | 786580 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|--------------|------|
| Meat | 4.09 |
| Grain | 2.00 |

| | |
|-----------------|------|
| Fruit | 0.00 |
| GreenVeg | 1.00 |
| RedVeg | 1.00 |
| OtherVeg | 0.13 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|-----------|
| Calories | 564.95 |
| Fat | 25.75g |
| SaturatedFat | 9.82g |
| Trans Fat | 0.00g |
| Cholesterol | 49.38mg |
| Sodium | 1333.99mg |
| Carbohydrates | 57.56g |
| Fiber | 9.89g |
| Sugar | 8.88g |
| Protein | 25.40g |

| | | | |
|------------------|------------|------------------|---------|
| Vitamin A | 12481.98IU | Vitamin C | 84.55mg |
| Calcium | 359.92mg | Iron | 5.17mg |

Harvest Cheddar Sunchips

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|---|------------|
| CHIP HARV CHED 104-SSV SUNCHIP | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 105260 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 140.00 | |
| Fat | | 6.00g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 200.00mg | |
| Carbohydrates | | 19.00g | |
| Fiber | | 2.00g | |
| Sugar | | 2.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.70mg |

Cool Ranch Doritos

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| CHIP COOL RNCH REDC FAT 72-1Z DORIT | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 541502 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 130.00 | |
| Fat | | 5.00g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 150.00mg | |
| Carbohydrates | | 20.00g | |
| Fiber | | 2.00g | |
| Sugar | | 0.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 36.00mg | Iron | 0.00mg |

Sweet & Spicy Chili Doritos

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| CHIP SPCY SWT REDC 72-1Z SSV DORIT | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 788670 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 130.00 | |
| Fat | | 5.00g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 200.00mg | |
| Carbohydrates | | 20.00g | |
| Fiber | | 2.00g | |
| Sugar | | 0.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.00mg |

Nacho Doritos

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--|------------|
| CHIP NACHO REDC FAT 72-1Z DORITOS | 1 Ounce | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 456090 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 130.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 38.00mg | Iron | 0.00mg |

Lay's Applewood Smoked BBQ Kettle Chips

| | | | |
|----------------------|--------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|---|------------|
| CHIP POT APPL KTTL 64-LSSV LAYS | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 134733 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 180.00 | | |
| Fat | 8.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 190.00mg | | |
| Carbohydrates | 26.00g | | |
| Fiber | 2.00g | | |
| Sugar | 3.00g | | |
| Protein | 3.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 6.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

Ruffles Baked Cheddar & Sour Cream Chips

| | | | |
|----------------------|--------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| CHIP POT CHED SR CRM BKD 60-.8Z RUFF | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 405983 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 2.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 1.00g | | |
| Sugar | 2.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.00mg | Iron | 0.20mg |

Cheetos Baked Flaming Hot Cheese Sticks

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| SNACK HOT FANTASTIX 104-SSV CHEETOS | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 256363 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 130.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 2.00g | | |
| Sugar | 1.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 500.00IU | Vitamin C | 0.00mg |
| Calcium | 17.00mg | Iron | 1.00mg |

Cheetos Baked Crunchy Cheese Curls

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| SNACK CHS BKD WGRAIN 104-SSV CHEETOS | 1 Package | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 191090 |

Preparation Instructions

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 120.00 | |
| Fat | | 4.50g | |
| SaturatedFat | | 1.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 200.00mg | |
| Carbohydrates | | 16.00g | |
| Fiber | | 1.00g | |
| Sugar | | 1.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.40mg |

Chocolate Chocolate Chip Muffin

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z | 1 Each | | 557991 |

Preparation Instructions

Thaw before serving.

Warm lightly in warming oven if desired.

Ready to eat.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 130.00mg | | |
| Carbohydrates | 32.00g | | |
| Fiber | 2.00g | | |
| Sugar | 17.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.08mg |