

Cookbook for Jessamine County Schools

Created by HPS Menu Planner

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Tony's French Bread Pepperoni Pizza

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Café Italia (Middle)

Café Italia (Middle)

Café Italia (Middle)

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Other Entree (JELV Lunch)

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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	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> Preheat oven to 400° F. Place Bosco Sticks on a baking sheet. THAWED: 6-8 minutes. Let stand 2 minutes before serving. <p>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.</p> <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> Preheat oil to 350° F. THAWED: 1-2 minutes. Let stand 2 minutes before serving. <p>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.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> Thaw before cooking. Keep Bosco Stick breadsticks covered while thawing. Bosco Stick breadsticks may be thawed in packaging. Bosco Stick breadsticks have 8 days shelf life when refrigerated. <p>/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.</p>	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	346.61IU	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	1.00
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: 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	575.26IU	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	0.00IU	Vitamin C	0.00mg
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	0.00mg
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	0.00IU	Vitamin C	0.00mg
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	0.00IU	Vitamin C	0.00mg
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	0.00mg
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	0.00
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		20.05	
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	0.00IU	Vitamin C	0.00mg
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	0.00mg	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	0.00IU	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	0.00IU	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	0.00IU	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	0.00IU	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	0.00IU	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	0.00IU	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	0.00IU	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	0.00IU	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 0.00IU	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	0.00IU	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	0.00IU	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	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.00

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
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
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

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 11360.72IU	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
CARROTS BABY PLD 72-3Z P/L	1/4 Ounce		241541
SEASONING TACO SLT FR 19.5Z TRDE	1 Teaspoon		605062
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

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	1944.04IU	Vitamin C	21.41mg
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
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
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

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	0.00
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	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 1495.12IU	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
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each		824960
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

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	0.00
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	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	388.50IU	Vitamin C	6.08mg
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	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

1.00

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	1.00
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: 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	0.00IU	Vitamin C	0.00mg
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	0.00IU	Vitamin C	0.00mg
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	0.00IU	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	0.00IU	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	1/8 Cup		241541
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/8 Cup		732451
CELERY STIX 4-3 RSS	1/8 Cup		781592
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439

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	0.00
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		8.68	
Fat		0.09g	
SaturatedFat		0.01g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		19.34mg	
Carbohydrates		1.91g	
Fiber		0.70g	
Sugar		0.82g	
Protein		0.50g	
Vitamin A	660.54IU	Vitamin C	13.93mg
Calcium	14.06mg	Iron	0.15mg

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 KTTL 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	0.00IU	Vitamin C	0.00mg
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
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
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439

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	0.07
RedVeg	0.00
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	852.02IU	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	0.00mg
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	4.50mg
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	0.00IU	Vitamin C	0.00mg
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	<p>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.</p>	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
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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	1387.92IU	Vitamin C	17.44mg
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	1212.67IU	Vitamin C	12.80mg
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	25.00g
Fiber	2.00g
Sugar	5.00g
Protein	10.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 155.00mg **Iron** 1.60mg

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	2.27g
Sugar	29.32g
Protein	5.89g
Vitamin A 500.00IU	Vitamin C 0.00mg

Calcium 100.00mg **Iron** 0.55mg

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"> Preheat oven to 400° F. Place Bosco Sticks on a baking sheet. THAWED: 7-9 minutes. 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"> Preheat oil to 350° F. THAWED ONLY: 1-2 minutes. 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"> Thaw before baking. Keep Bosco Sticks covered while thawing Bosco Sticks may be thawed in packaging. 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	1.50mg
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
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
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439

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	0.07
RedVeg	0.00
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	251.41
Fat	6.98g
SaturatedFat	2.97g
Trans Fat	0.00g
Cholesterol	44.26mg
Sodium	771.29mg
Carbohydrates	35.26g
Fiber	3.46g
Sugar	8.15g
Protein	18.54g

Vitamin A	852.02IU	Vitamin C	7.06mg
Calcium	86.02mg	Iron	1.98mg

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	158.73IU	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	0.00IU	Vitamin C	0.00mg
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
CUCUMBER SELECT 24CT MRKN	1/2 Cup		418439

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	1.00
Grain	3.50
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	420.30		
Fat	12.98g		
SaturatedFat	4.13g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	1041.00mg		
Carbohydrates	53.25g		
Fiber	5.30g		
Sugar	8.25g		
Protein	26.55g		
Vitamin A	54.60IU	Vitamin C	1.46mg
Calcium	321.32mg	Iron	2.40mg

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
CUCUMBER SELECT 24CT MRKN	1/2 Cup		418439

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	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	417.80
Fat	12.10g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	841.00mg
Carbohydrates	52.00g
Fiber	5.30g
Sugar	7.00g
Protein	27.30g

Vitamin A	54.60IU	Vitamin C	1.46mg
Calcium	321.32mg	Iron	2.31mg

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	0.00IU	Vitamin C	0.00mg
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	0.00IU	Vitamin C	0.00mg
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	0.00IU	Vitamin C	0.00mg
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	0.00mg
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	0.00IU	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	0.00mg
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	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	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	0.00IU	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	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 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	577.68IU	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	0.00IU	Vitamin C	0.00mg
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	0.00IU	Vitamin C	0.00mg
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	<p>STEAM PREPARATIONAmbient: 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). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	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	11866.67IU
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	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.	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	0.00IU	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	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 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	288.84IU	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	4.50mg
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 0.00mg
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 #
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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 #
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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	0.00g
Sugar	26.75g
Protein	5.50g
Vitamin A 802.50IU	Vitamin C 1.70mg

Calcium	107.50mg	Iron	0.00mg
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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	0.00IU	Vitamin C	0.00mg
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
CARROTS BABY PLD 72-3Z P/L	1/4 Ounce		241541
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Steam taco beef in bag until temp reaches 165 degrees.

Put beans and taco meat in appropriate containers. (2 & 3 oz.)

Assemble salad.

Keep refrigerated.

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	12281.98IU	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	0.00IU	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	<p>READY_TO_EAT</p> <p>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.</p> <p>UNSPECIFIED</p>	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	0.00mg
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	0.00IU	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