Cookbook for Findlay City Schools

Created by HPS Menu Planner

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TURKEY / CHEESE SANDWICH

Servings:	18.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GFS	36 Slice		204822
TURKEY HAM SLCD 12-1 JENNO	108 Slice		556121
CHEESE AMER 160CT SLCD 6-5 COMM	36 Slice		150260

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 18.00 Serving Size: 1.00 Serving					
Amount Per	r Serving				
Calories		390.00			
Fat		15.50g			
SaturatedFa	at	6.50g			
Trans Fat		0.00g			
Cholesterol		85.00mg			
Sodium		1220.00mg			
Carbohydra	ites	39.00g			
Fiber		4.00g			
Sugar		7.00g			
Protein		27.00g			
Vitamin A	0.00IU	Vitamin C	1.20mg		
Calcium	263.00mg	Iron	2.88mg		

HAM / CHEESE SANDWICH

Servings:	18.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GFS	36 Slice		204822
CHEESE AMER 184CT SLCD 4-5 GFS	18 Slice		272744
TURKEY HAM SLCD 12-1 JENNO	108 Slice		556121

Preparation Instructions

No Preparation Instructions available.

Nutrition Servings Per Serving Size	r Recipe: 18.0	0	
Amount Per	r Serving		
Calories		325.00	
Fat		10.50g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		920.00mg	
Carbohydra	ites	37.50g	
Fiber		4.00g	
Sugar		6.00g	
Protein		23.50g	
Vitamin A	150.00IU	Vitamin C	1.20mg
Calcium	175.00mg	Iron	2.88mg

TURKEY ROLL UP

Servings:	70.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients			
Description	Measurement	Prep Instructions	DistPart #
BREAD ULTRA LOCO SQUARED 12-12CT TFT	1 Each	READY_TO_EAT HEATING INSTRUCTIONS: Ultra Loco Bread Squared is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	220462
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	6 Slice		244190
CHEESE AMER 184CT SLCD 4- 5 GFS	1 Slice		272744

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 70.00 Serving Size: 1.00 1				
Amount Per	Serving			
Calories		4.36		
Fat		0.16g		
SaturatedFa	at	0.06g		
Trans Fat		0.00g		
Cholesterol		0.79mg		
Sodium		8.93mg		
Carbohydra	tes	0.38g		
Fiber		0.04g		
Sugar		0.01g		
Protein		0.34g		
Vitamin A	2.14IU	Vitamin C	0.00mg	

Calcium	2.21mg	Iron	0.03mg

Spicy Chicken Patty 6-8

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4- 8.2	50 Each	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.	327080
3.5" Whole Grain Hamburger Bun	50 1	READY_TO_EAT	3354

Preparation Instructions

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.

Nutrition Facts Servings Per Recipe: 50.00

Serving Size: 1.00	
Amount Per Serving	
Calories	390.00
Fat	16.50g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	540.00mg
Carbohydrates	38.00g
Fiber	5.00g

Protein		20.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	42.00mg	Iron	10.70mg

Cheeseburger 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	50 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260
CHEESE AMER 184CT SLCD 4-5 GFS	50 Slice		272744
4" Bun, WG	50 Each	READY_TO_EAT	3159

Preparation Instructions

ALLERGENS: WHEAT (BUN) :MILK, SOY (CHEESE) Heat to 165 degrees Hold for service at 145 degrees

Servings Per Serving Size	r Recipe: 50.0 :: 1.00	0	
Amount Per	r Serving		
Calories		385.00	
Fat		20.00g	
SaturatedFa	at	8.50g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		470.00mg	
Carbohydra	ites	26.50g	
Fiber		3.00g	
Sugar		3.00g	
Protein		26.50g	
Vitamin A	150.00IU	Vitamin C	0.00mg

Calcium	75.00mg	Iron	1.80mg

Pepperoni Rippers

Servings:	50.00	Category:	Entree
Serving Size:	3.00 sticks	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
W/G Pepperoni Pizza Rippers	150 sticks	BAKE Allow to thaw prior to cooking. Cook for 9 - 12 minutes in a 325°F - 350°F convection oven. Products appear to be cooked but are not and need to be cooked to an internal temperature of 165°F. Keep frozen, may be refrigerated.	090B

Preparation Instructions

No Preparation Instructions available.

Servings	s Per	Reci	pe: 50.00
Serving	Size:	3.00	sticks
-		-	-

Amount Per Serving				
Calories		270.00		
Fat		10.00g		
SaturatedFa	t	4.00g		
Trans Fat		0.00g		
Cholesterol		30.00mg		
Sodium		570.00mg		
Carbohydra	tes	27.00g		
Fiber		4.00g		
Sugar		3.00g		
Protein		18.00g		
Vitamin A	8.00IU	Vitamin C	6.00mg	
Calcium	20.00mg	Iron	4.00mg	

Cheese Rippers

Servings:	50.00	Category:	Entree
Serving Size:	3.00 sticks	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
W/G Cheese Pizza Rippers	150 sticks	BAKE Allow to thaw prior to cooking. Cook for 9 - 12 minutes in a 325°F - 350°F convection oven. Products appear to be cooked but are not and need to be cooked to an internal temperature of 165°F. Keep frozen, may be refrigerated.	092B

Preparation Instructions

ALLERGEN MILK, SOY, WHEAT

Servings Per Recipe: 50.00
Serving Size: 3.00 sticks

Amount Per	· Serving		
Calories		340.00	
Fat		13.00g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholesterol		35.00mg	
Sodium		600.00mg	
Carbohydra	ites	32.00g	
Fiber		2.00g	
Sugar		2.00g	
Protein		23.00g	
Vitamin A	8.00IU	Vitamin C	6.00mg
Calcium	30.00mg	Iron	20.00mg

Fresh Salad w/ Ranch

Servings:	15.00	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	2 Pound		735787
DRESSING RNCH LT 4-1GAL GCHC	12 Fluid Ounce		472999

Preparation Instructions

Wash Hands and put on proper gloves

Mix Romaine lettuce witht the ranch dressing 15 minutes before serving.

Place pan of frozen ice pack for service.

Hold for cold service at 41 degrees or below

ALLERGENS; MILK, EGG

Servings Per Recipe: 15.00 Serving Size: 1.00 Cup				
Amount Pe	r Serving			
Calories		64.00		
Fat		2.00g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero	I	4.00mg		
Sodium		160.00mg		
Carbohydra	ates	9.60g		
Fiber		0.80g		
Sugar		4.00g		
Protein		0.00g		
Vitamin A	3999.92IU	Vitamin C	24.00mg	
Calcium	32.00mg	Iron	0.58mg	

Diced Pear Cup

		Category:	Fruit
Serving Size: 0.50	Cup I	HACCP Process:	No Cook
Meal Type: Lunc	h		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD XL/S 6-10 GFS	1 #10 CAN		290203

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 0.50 Cup					
Amount Per	Serving				
Calories		72.43			
Fat		0.00g			
SaturatedFa	ıt	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		10.35mg			
Carbohydra	tes	17.59g			
Fiber		1.03g			
Sugar		15.52g			
Protein		0.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

Deluxe Burger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATLOAF CKD SLCD W/CHS 100- 2.9Z	50 Piece	BAKE This product is designed to be heated to 140 degrees F before serving. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately.	765641
3 1/2" Whole Grain Hamburger Bun	50 Each		

Preparation Instructions

ALLERGENS: WHEAT AND MILK (BURGER) WHEAT (BUN)

Servings Per Recipe: 50.00 Serving Size: 1.00 PATTY					
Amount Pe	r Serving				
Calories		280.00			
Fat		11.50g			
SaturatedFa	at	5.00g			
Trans Fat		0.00g			
Cholestero	l	30.00mg			
Sodium		570.00mg			
Carbohydra	ates	29.00g			
Fiber		3.00g			
Sugar		7.00g			
Protein		16.00g			
Vitamin A	200.00IU	Vitamin C	9.00mg		
Calcium	64.00mg	Iron	11.44mg		

Green Beans

Servings:	24.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT MXD SV LO SOD 6-10	1 #10 CAN	BAKE	221990

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly.

Pour beans into a steam table pan.

Place in

Heat until internal temperature reaches 145°F.

Hold for hot service at 145 degrees

Nutrition Facts Servings Per Recipe: 24.00 Serving Size: 0.50 Cup					
Amount Per	Serving				
Calories		20.00			
Fat		0.00g			
SaturatedFat 0.00g					
Trans Fat		0.00g			
Cholesterol	Cholesterol		0.00mg		
Sodium		139.99mg			
Carbohydra	tes	4.00g			
Fiber		2.00g			
Sugar		2.00g			
Protein		1.00g			
Vitamin A	4.00IU	Vitamin C	6.00mg		
Calcium	2.00mg	Iron	4.00mg		

Diced Peaches

Serving Size: 0.50 Cup HACCP Process: No	o Cook
Meal Type: Lunch	

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 GFS	1 #10 CAN		268348

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 0.50 Cup **Amount Per Serving** Calories 62.08 Fat 0.00g SaturatedFat 0.00g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 10.35mg Carbohydrates 14.49g Fiber 1.03g Sugar 13.45g **Protein** 1.03g Vitamin A 206.93IU Vitamin C 1.24mg Calcium 0.00mg Iron 0.00mg

Chicken Dippers

Servings:	50.00	Category:	Entree
Serving Size:	4.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX GRILLBITES CHARB 40065Z PIER	200 Each	BAKE Conventional oven: from frozen state, bake on a pan in a preheated conventional oven at 350 degrees f for 6-7 minutes. Convection oven: from frozen state, bake on a pan in a preheated convection oven at 350 degrees f for 4-5 minutes time.	534684

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees

Servings Per Recipe: 50.00 Serving Size: 4.00 Piece					
Amount Per	· Serving				
Calories		150.00			
Fat		7.00g			
SaturatedFa	at	2.00g			
Trans Fat		0.00g			
Cholesterol		45.00mg	45.00mg		
Sodium		350.00mg			
Carbohydra	ites	4.00g	4.00g		
Fiber		1.00g			
Sugar		2.00g			
Protein		17.00g			
Vitamin A	100.00IU	Vitamin C	0.00mg		
Calcium	20.00mg	Iron	1.08mg		
Sodium Carbohydra Fiber Sugar Protein Vitamin A	tes 100.00IU	45.00mg 350.00mg 4.00g 1.00g 2.00g 17.00g Vitamin C	<u> </u>		

Mashed Potatoes

Servings:	20.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12- 26.5Z SMART SERV	1 Package	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

1: Pour 4 Liters (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half steamtable pan. 2: Add all potatoes

and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

Hold for service at 145 degrees

ALLERGEN: MILK

Servings Per Recipe: 20.00 Serving Size: 0.75 Cup				
Amount Pe	r Serving			
Calories		106.06		
Fat		0.76g		
SaturatedFa	at	0.00g		
Trans Fat 0.00g				
Cholesterol		0.00mg		
Sodium 143.94mg				
Carbohydra	ites	21.21g		
Fiber		1.52g		
Sugar		0.00g		
Protein		3.03g		
Vitamin A	2.88IU	Vitamin C	15.21mg	
Calcium	12.65mg	Iron	0.39mg	

Mandarin Oranges

Servings:	25.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND BRKN L/S 6-10 GFS	1 6/19 #10 CAN		152811

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 0.50 Cup

America De					
Amount Pe	Amount Per Serving				
Calories		122.92			
Fat		0.00g			
SaturatedF	at	0.00g			
Trans Fat		0.00g			
Cholestero	l	0.00mg			
Sodium		13.66mg			
Carbohydra	ates	27.32g			
Fiber		0.00g			
Sugar		25.95g			
Protein		1.37g			
Vitamin A	546.30IU	Vitamin C	24.58mg		
Calcium	27.32mg	Iron	0.49mg		

Macaroni and Cheese K-5

Servings:	13.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5 JTM	5 Pound		609121

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, EGG, WHEAT**

Nutrition Facts Servings Per Recipe: 13.00 Serving Size: 6.00 Ounce					
Amount Pe	r Serving				
Calories		302.15			
Fat		15.08g			
SaturatedFa	at	8.31g			
Trans Fat		0.51g			
Cholestero		48.21mg			
Sodium		777.95mg			
Carbohydra	ites	26.67g			
Fiber		2.05g			
Sugar		3.08g			
Protein		16.41g			
Vitamin A	670.77IU	Vitamin C	0.00mg		
Calcium	372.31mg	Iron	1.03mg		

Steamed Broccoli

Servings:	19.00	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	9 1/2 Cup		610902
SEASONING VEGETABLE NO SALT 21Z TRDE	1 Teaspoon		647230

Preparation Instructions

9.50 cups = to 4# of frozen broccoli

Stove Top Preparation: Place in a minimum amount of boiling water while still frozen. The low temperature of the frozen vegetables will cool the water and stop boliling. Cook from second boil until tender and reach a temperature of 140°F. Avoid overcooking for better flavor and color.

Add seasoning.

Steamer: Pour into 2" perforated steam table pan with non-perforated pan. Heat just until tender and reach a temperature of 145°F.

Hold for hot service at 145 degrees

Servings Per Recipe: 19.00 Serving Size: 0.50 Cup					
Amount Per	r Serving				
Calories		21.05			
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		13.33mg			
Carbohydra	ites	2.88g			
Fiber		1.33g			
Sugar		1.33g			
Protein		0.67g			
Vitamin A	0.00IU	Vitamin C	20.00mg		
Calcium	13.33mg	Iron	0.00mg		

Grilled Chicken K-8

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	50 Each		561331
3.5" Whole Grain Hamburger Bun	50 1	READY_TO_EAT	3354

Preparation Instructions

APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: PLACE CHICKEN CHUCK ON A LINED, NON-STICK SHEET PAN. PLACE IN A PRE-HEATED, 350 DEGREES F OVEN FOR APPROXIMATELY 16-20 MINUTES. CONVENTIONAL OVEN: PLACE CHICKEN ON A LINED, NON STICK SHEET PAN. PLACE IN PRE-HEATED, 350 DEGREE F OVEN FOR APPROXIMATELY 20-24 MINUTES

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGEN: WHEAT (BUN)

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 1.00 Each

••••••g••=•			
Amount Per	[·] Serving		
Calories		220.00	
Fat		5.50g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		450.00mg	
Carbohydra	ites	22.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	8.72mg

Southwest Beef Pizza

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredient	S		
Description	Measurement	Prep Instructions	DistPart #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	12 Each	BAKE COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	487272

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, WHEAT, SOY**

Nutrition Facts Servings Per Recipe: 12.00)	
Serving Size: 1.00 Each	, 	
Amount Per Serving		
Calories	360.00	
Fat	14.00g	
SaturatedFat	6.00g	
Trans Fat	0.00g	
Cholesterol	25.00mg	
Sodium	710.00mg	
Carbohydrates	43.00g	
Fiber	4.00g	
Sugar	8.00g	
Protein	17.00g	
Vitamin A 91.00IU	Vitamin C	0.00mg

Calcium	241.00mg	Iron	3.10mg

Corn

Servings:	24.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN WHL KERNEL R/SOD 6-10 P/L	1 #10 CAN		222011

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly.

Pour corn into a steam table pan.

Place in

Heat until internal temperature reaches 145°F.

Hold for hot service at 145 degrees

Nutrition Servings Per Serving Size	Recipe: 24	00	
Amount Per	Serving		
Calories		86.22	
Fat		1.08g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		150.89mg	
Carbohydra	tes	18.32g	
Fiber		2.16g	
Sugar		4.31g	
Protein		2.16g	
Vitamin A	0.00IU	Vitamin C	3.88mg
Calcium	0.00mg	Iron	0.00mg

Cheeseburger K-8

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 184CT SLCD 4-5 GFS	50 Slice		272744
BEEF PTY FLAMEBR 210-2.4Z	50 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	205030
3.5" Whole Grain Hamburger Bun	50 1	READY_TO_EAT	3354

Preparation Instructions

ALLERGENS: SOY (PATTY) :MILK , SOY (CHEESE) :WHEAT (BUN)

Servings Per Recipe: 50.00			
Serving Size: 1.00 Each			
Amount Per	r Serving		
Calories		295.00	
Fat		13.50g	
SaturatedFa	at	6.00g	
Trans Fat		0.50g	
Cholesterol		45.00mg	
Sodium		540.00mg	
Carbohydra	ites	22.50g	
Fiber		3.00g	
Sugar		3.00g	
Protein		19.50g	
Vitamin A	250.00IU	Vitamin C	0.00mg

Calcium	97.00mg	Iron	9.80mg

Mini Pancakes

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

Ingredie	nts		
Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	50 Package	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

Hold for hot service at 145 degrees **ALLERGENS: MILK, WHEAT, EGG**

Serving Size: 1.00 Each			
Amount Per	^r Serving		
Calories		220.00	
Fat		6.00g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		130.00mg	
Carbohydra	ites	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

Chicken Stixs

Servings:	50.00	Category:	Entree
Serving Size:	4.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5 TYS	200 Each	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.	283562

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: SOY, WHEAT**

Servings Per Recipe: 50.00 Serving Size: 4.00 Piece					
Amount Per	Serving				
Calories		115.00	15.00		
Fat		6.50g			
SaturatedFat		0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg	0.00mg		
Sodium		0.00mg	0.00mg		
Carbohydrates		7.00g			
Fiber		0.00g			
Sugar		0.50g			
Protein		6.50g	6.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

Emoji Potatoes

Servings:	50.00	Category:	Vegetable
Serving Size:	5.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SMILES 26/ 6- 4 OREI	250 Piece	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 TO 2 1 2 MINUTES.	228818

Preparation Instructions

Hold for hot service at 145 degrees

Servings Per Recipe: 50.00	
Serving Size: 5.00 Piece	
Amount Per Serving	

Amount Per Serving					
Calories		161.83			
Fat		5.60g			
SaturatedFa	nt	0.62g			
Trans Fat		0.00g	.00g		
Cholesterol		0.00mg			
Sodium		224.07mg	224.07mg		
Carbohydrates		24.90g	24.90g		
Fiber		2.49g	2.49g		
Sugar		0.00g			
Protein		2.49g			
Vitamin A	0.00IU	Vitamin C	2.99mg		
Calcium	0.00mg	Iron	0.45mg		

Applesauce Cup

Servings:	25.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GFS	1 #10 CAN		271497

Preparation Instructions

Wash Hands and put on proper gloves

Wipe off the tops of the cans. Open carefully and dispose of lids properly

Lay out the yield amount of 5.5 ounce cups and dish into cups.

Hold for cold service at 41 degrees or below

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 0.50 Cup **Amount Per Serving** Calories 51.73 Fat 0.00g SaturatedFat 0.00g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 10.35mg Carbohydrates 13.45g Fiber 2.07g Sugar 9.31g Protein 0.00g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 0.00mg Iron 0.00mg

Shrimp Poppers

Servings:	10.00	Category:	Entree
Serving Size:	20.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHRIMP WHL GRN BRD POPPER 2.75Z 5-2	2 Pound		275752

Preparation Instructions

TO BAKE: Preheat oven to 425°F. Place frozen Shrimp Poppers in a single layer on a baking sheet on center oven rack and bake for 8 to 10 minutes or until golden brown.

TO BAKE: (convection oven): Preheat oven to 375°F. Place frozen Shrimp Poppers in a single layer on a baking sheet on center oven rack and bake for 7 to 8 minutes or until golden brown.

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: WHEAT, SOY, SHELLFISH

Nutrition Facts

Servings Per Recipe: 10.00 Serving Size: 20.00 Piece

Amount Per Serving Calories 2

Calories		224.00	
Fat		10.67g	
SaturatedFa	at	1.60g	
Trans Fat		0.00g	
Cholesterol		42.67mg	
Sodium		298.67mg	
Carbohydra	ites	22.40g	
Fiber		4.27g	
Sugar		1.07g	
Protein		9.60g	
Vitamin A	14.05IU	Vitamin C	0.14mg
Calcium	25.80mg	Iron	1.74mg

Pepperoni Bosco Sticks

Servings:	72.00	Category:	Entree
Serving Size:	2.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients			
Description	Measurement	Prep Instructions	DistPart #
BREADSTICK PEPP CHS WGRAIN 144-4BOSC	144 Each	 CONVECTION Convection Oven 1. Preheat oven to 400° F. 2. Place Pepperoni Sticks on a baking sheet. 3. THAWED: 6-8 minutes 4. Let stand 2 minutes before serving. 1. Oven temperatures may vary. Adjust cooking time and or temperatures as needed. 2. Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. 3. This product must be cooked thoroughly to an internal temperature of at least 165° F before serving. DEEP_FRY Deep Fry 1. Heat oit to 350°F. 2. Place sticks in frying oil. 3. THAWED: 3-4 minutes 4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! 1. Oven temperatures as needed. 2. Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. 3. This product must be cooked thoroughly to an internal temperature of at least 165° F before serving. TAWW Thawing Instructions 1. Thaw before cooking. 3. Keep Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. 3. Pepperoni Sticks may be thawed in packaging. 4. Pepperoni Sticks may ary. Adjust cooking time and or temperatures as needed. 1. Oven temperatures as needed. 2. Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. 3. Pepperoni Sticks may be thawed in packaging. 4. Pepperoni Sticks may be thawed in packaging. 4. Pepperoni Sticks have 7 days shelf life when refrigerated. 1. Oven temperatures as needed. 2. Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. 3. This product must be cooked thoroughly to	787421

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, WHEAT**

Nutrition Facts Servings Per Recipe: 72.00 Serving Size: 2.00 Piece **Amount Per Serving** Calories 240.00 Fat 9.00g SaturatedFat 4.00g **Trans Fat** 0.00g Cholesterol 20.00mg Sodium 460.00mg Carbohydrates 28.00g Fiber 2.00g 2.00g Sugar Protein 12.00g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 120.00mg 1.44mg Iron

Taco Meat w/ Scoops

Servings:	25.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	5 Pound		722330

Preparation Instructions

Place frozen sealed bag in a steamer or in boiling water. Heat approximately 45 minutes or until product reaches 165°F

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: SOY

Servings Per Recipe: 25.00 Serving Size: 3.00 Ounce				
Amount Per Serving				
Calories	112.45			
Fat	4.95g			
SaturatedFat	1.82g			
Trans Fat	0.29g			
Cholesterol	35.33mg			
Sodium	294.66mg			
Carbohydrates	5.05g			
Fiber	2.02g			
Sugar	2.02g			
Protein	12.92g			
Vitamin A 651.10IU	Vitamin C	5.05mg		
Calcium 41.39mg	Iron	2.02mg		

Refried Beans

Servings:	16.76	Category:	Vegetable
Serving Size:	5.51 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	1 Package		183910

Preparation Instructions

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 steam table.

Hold for hot service at 145 degrees

Nutrition Facts Servings Per Recipe: 16.76 Serving Size: 5.51 Ounce					
Amount Per	^r Serving				
Calories		180.70			
Fat		1.51g			
SaturatedFa	at	0.50g			
Trans Fat		0.00g			
Cholesterol	Cholesterol		0.00mg		
Sodium		652.52mg			
Carbohydra	ites	31.12g			
Fiber		10.04g			
Sugar		0.00g			
Protein		10.04g			
Vitamin A	0.70IU	Vitamin C	0.99mg		
Calcium	56.17mg	Iron	2.42mg		

Breaded Chicken Bites

Servings:	18.00	Category:	Entree
Serving Size:	10.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	5 Pound	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts Servings Per Recipe: 18.00 Serving Size: 10.00 Piece **Amount Per Serving** Calories 277.98 13.43g Fat **SaturatedFat** 3.10g **Trans Fat** 0.00g Cholesterol 62.00mg Sodium 609.71mg Carbohydrates 20.67g Fiber 3.10g 0.00g Sugar Protein 18.60g Vitamin A 173.61IU Vitamin C 1.03mg Calcium 17.57mg 2.07mg Iron

French Toast Sticks

Servings:	25.00	Category:	Entree
Serving Size:	3.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 300867Z PAP	75 Each		646222

Preparation Instructions

Preheat Oven to 325°F.

Place a single layer of the french toast on a baking sheet lined with baking paper. Cover with aluminum foil. Bake for 6-8 minutes or until internal temperatures reaches 155°F.

Hold for hot service at 145 degrees

ALLERGENS: MILK, EGG, WHEAT

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 3.00 Piece **Amount Per Serving** Calories 160.00 Fat 3.50g SaturatedFat 1.00g Trans Fat 0.00g Cholesterol 105.00mg Sodium 270.00mg Carbohydrates 23.00g Fiber 2.00g Sugar 8.00g Protein 8.00g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 56.00mg Iron 1.00mg

Sausage Patty

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

Ingredients			
Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	50 Each	 BAKE Appliances vary, adjust accordingly. Conventional Oven Place frozen patties on baking sheet pan. Cook at 350°F for 9 to 11 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes. PAN_FRY Appliances vary, adjust accordingly. Pan Fry Place frozen patties in oil coated skillet. Prepare over medium heat for 4 to 5 minutes. 	138941

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees

Nutrition Facts Servings Per Recipe: 50.00 Serving Size: 1.00 Piece				
Amount Per	Serving			
Calories		100.00		
Fat		6.00g		
SaturatedFa	at	1.50g		
Trans Fat		0.00g		
Cholesterol		40.00mg		
Sodium		250.00mg		
Carbohydra	tes	1.00g		
Fiber		0.00g		
Sugar		0.00g		
Protein		11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	

Calcium	0.00mg	Iron	0.72mg

Sloppy Joe Sandwich K-8

Servings:	22.00	Category:	Entree
Serving Size:	3.63 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	5 Pound		564790
3.5" Whole Grain Hamburger Bun	22 1	READY_TO_EAT	3354

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving

temperature. CAUTION: Open bag carefully to avoid being burned.

Heat to 165 degrees

Hold for service at 145 degrees

**ALLERGEN: SOY (MEAT) **

: WHEAT (BUN)**

Servings Per Recipe: 22.00 Serving Size: 3.63 Ounce					
Amount Pe	r Serving				
Calories		265.25			
Fat		7.51g			
SaturatedFa	at	2.20g			
Trans Fat		0.00g			
Cholesterol		44.08mg			
Sodium		557.73mg			
Carbohydra	ates	31.02g			
Fiber		4.00g			
Sugar		11.01g			
Protein		18.02g			
Vitamin A	459.80IU	Vitamin C	6.01mg		
Calcium	36.06mg	Iron	10.00mg		

Mini Maple Waffles

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

Ingredie	nts		
Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI MAPL WGRAIN IW 72-2.47Z	25 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.	269260

Preparation Instructions

Hold for hot service at 145 degrees **ALLERGENS: SOY, MILK, EGG, WHEAT**

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 1.00 Package

		0		
Amount Per Serving				
Calories		200.00		
Fat		5.00g		
SaturatedFa	it	1.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		170.00mg		
Carbohydra	tes	37.00g		
Fiber		3.00g		
Sugar		13.00g		
Protein		4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	20.00mg	Iron	0.72mg	

Pancake Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP BLUEB WGRAIN STIX 56- 2.85Z	25 Each		497182

Preparation Instructions

RE HEATING INSTRUCTIONS CONVENTIONAL OVEN 350°F - FROZEN: 31-33 MINUTES ; THAWED 22-25 MINUTES. QUANTITY - FULL SHEET PAN CONVECTION OVEN 350°F - FROZEN: 16-18 MINUTES ; THAWED 10-12 MINUTES. QUANTITY - FULL SHEET PAN INTERNAL TEMPERATURE OF PRODUCT SHOULD REACH 165°F. CAUTION: PRODUCT WILL BE HOT. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. Hold for hot service at 145 degrees **ALLERGENS: WHEAT, SOY, EGGS, GLUTEN**

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each Amount Per Serving

Calories	240.00
Fat	15.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	25.00mg
Sodium	360.00mg
Carbohydrates	18.00g
Fiber	2.00g
Sugar	4.00g

Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.44mg

Mashed Potato Bowl

Servings:	45.00	Category:	Entree
Serving Size:	6.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN WHL KERNEL R/SOD 6-10 P/L	1 #10 CAN	Heat Corn to 145 Degrees	222011
CHIX PCORN LRG WGRAIN CKD 6-5	6 1/4 Pound	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
CHEESE CHED MLD SHRD 4-5# COMM	2 1/2 Pound		150250
POTATO PRLS EXCEL 12- 26.5Z SMART SERV	1 Package	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
GRAVY MIX TKY 12-15Z GCHC	1 Quart	Prepare gravy according to package instructions and hold hot.	242440

Preparation Instructions

Spray 4" full sized steam table pan with pan release.

Place hot mashed potatoes in bottom of pan

Place hot corn on the top of the potatoes.

Layer 4 cups of hot chicken gravy over corn.

Top with 2.5 pounds of cheese

Place foil on pan and heat in oven for 10 minutes. Uncover and heat an additional 3-5 minutes.

Place in preheated holding unit until service at 145 degrees

Servings Per Recipe: 45.00)	
Serving Size: 6.00 Ounce		
Amount Per Serving		
Calories	365.44	
Fat	16.34g	
SaturatedFat	6.88g	
Trans Fat	0.00g	

	1158.46mg	
	Tree. tering	
tes	36.11g	
	3.37g	
	3.72g	
	18.55g	
88.09IU	Vitamin C	9.35mg
201.25mg	Iron	1.21mg
	88.09IU	3.37g 3.72g 18.55g 88.09IU Vitamin C

Pepperoni Calzone

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN 80-5Z	50 Each	Allow to thaw prior to cooking. Cook for 12 - 15 minutes in a 325°F - 350"F convection oven. Products appear to be cooked but are not and need to be cooked to an internal temperature of 165°F. Keep frozen, may be refrigerated	135191

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: wheat Soy, Milk, Egg**

Nutrition Facts Servings Per Recipe: 50.00 Serving Size: 1.00 Each **Amount Per Serving** Calories 280.00 Fat 11.00g SaturatedFat 6.00g **Trans Fat** 0.00g Cholesterol 25.00mg Sodium 590.00mg Carbohydrates 32.00g Fiber 3.00g Sugar 6.00g **Protein** 19.00g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 361.00mg Iron 2.00mg

BBQ Beef Rib Sandwich 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RIB BBQ HNY 100- 3.24Z PIER	25 Each	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.	451410
4" Bun, WG	25 Each	READY_TO_EAT	3159

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, SOY, WHEAT** (BEEF RIB) : WHEAT (BUN)

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each						
Amount Per	r Serving					
Calories		340.00				
Fat		12.00g				
SaturatedFa	at	4.00g				
Trans Fat		0.00g				
Cholesterol		40.00mg				
Sodium		860.00mg				
Carbohydra	ites	39.00g				
Fiber		5.00g				
Sugar		13.00g				
Protein		20.00g				
Vitamin A	400.00IU	Vitamin C	1.20mg			
Calcium	40.00mg	Iron	1.80mg			

Sweet Potato Fries

Servings:	15.18	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT C/C SLIM 5-3 SWT THINGS	3 Pound		767650

Preparation Instructions

Cooking Instructions

Conventional Oven: Preheat oven to 400F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 2125 minutes or to desired crispness and texture.

Convection Oven: Preheat oven to 400F. Minimum cook weight 1 lb. Arrange product in a single layer.

Bake 1012 minutes or to desired crispness and texture.

Perishable. Keep frozen DO NOT THAW. Store at 0°F (18°C) or colder. PRODUCT MUST BE COOKED THOROUGHLY. Product must reach a minimum of 165°F (74°C) internal

temperature as measured by a food thermometer in several spots.

Hold for hot service at 145 degrees

ALLERGENS: NONE

Servings Per Recipe: 15.18 Serving Size: 1.00 Cup					
Amount Per	r Serving				
Calories		139.65			
Fat		4.99g			
SaturatedFa	at	0.50g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		179.55mg			
Carbohydra	ites	23.94g	23.94g		
Fiber		2.99g			
Sugar		7.98g			
Protein		1.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	20.95mg	Iron	0.00mg		

Goldrush Juice

Servings:	25.00	Category:	Fruit
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Lunch		
Ingredients			
Description	Moasuromont	Prop Instructio	ne DietDart #

scription	Medsurement	
CE FRUITABLES+ GLD RUSH 40- 3FLZ	25 Carton	597380

Preparation Instructions

No Preparation Instructions available.

Servings Per Recipe: 25.00 Serving Size: 1.00 Carton					
Amount Pe	r Serving				
Calories		40.00			
Fat		0.00g			
SaturatedF	at	0.00g			
Trans Fat		0.00g			
Cholestero	I	0.00mg			
Sodium		60.00mg			
Carbohydra	ates	10.00g			
Fiber		0.00g			
Sugar		8.00g			
Protein		0.00g			
Vitamin A	5000.00IU	Vitamin C	60.00mg		
Calcium	0.00mg	Iron	0.00mg		

Animal Crackers

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch		
Ingredients			
Description	Measurement	Prep Instructio	ns DistPart #
CRACKER ANIMAL WGRAIN 150-	1Z KEEB 25 Package		682840

Preparation Instructions

ALLERGENS: WHEAT, SOY

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 1.00 Package

Amount Pe	r Serving			
Calories		130.00		
Fat		4.00g		
SaturatedFa	at	1.00g		
Trans Fat		0.00g		
Cholestero	l	0.00mg		
Sodium		110.00mg		
Carbohydra	ates	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	

Fruit Punch

Servings:	25.00	Category:	Fruit
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE FRT PNCH 100 70- 4FLZ SNCUP	25 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	355900

Preparation Instructions

No Preparation Instructions available.

Serving Size: 1.00 Carton	
Amount Per Serving	
Calories 60.00	
Fat 0.00g	
SaturatedFat 0.00g	
Trans Fat 0.00g	
Cholesterol 0.00mg	
Sodium 15.00mg	
Carbohydrates 14.00g	
Fiber 0.00g	
Sugar 15.00g	
Protein 0.00g	
Vitamin A0.00IUVitamin C0.00mg	
Calcium 20.00mg Iron 0.00mg	

Mini Rice Krispie Treat

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch		
Ingredients			
Description	Maasuramant	Pren Instructio	ne DistPart #

Description	Measurement	Prep Instructions	DistPart #
TREAT RICE KRISPIE MINI WGRAIN 600CT	25 Each		565002

Preparation Instructions

ALLERGENS: MILK, SOY

Nutrition Facts

Servings Per Recipe: 25.00 Serving Size: 1.00 Package

		<u> </u>		
Amount Per Serving				
Calories		50.00		
Fat		1.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol 0.0		0.00mg		
Sodium		45.00mg		
Carbohydra	tes	9.00g		
Fiber		0.00g		
Sugar		3.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.36mg	

Cereal Bar

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	50 Each	READY_TO_EAT Ready to eat cereal bars	268690

Preparation Instructions

ALLERGENS: WHEAT, SOY

Servings Per Recipe: 50.00 Serving Size: 1.00 Package				
Amount Per Serving				
Calories	150.00			
Fat	3.50g			
SaturatedFat	0.50g			
Trans Fat	0.00g			
Cholesterol	0.00mg			
Sodium	100.00mg			
Carbohydrates	30.00g			
Fiber	2.00g			
Sugar	9.00g			
Protein	2.00g			
Vitamin A 100.00IU	Vitamin C	1.20mg		
Calcium 250.00mg	Iron	1.80mg		

Breakfast in Bag Coco Puffs

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL COCO PUFFS BKFST KIT R/S 60CT	25 Package	READY_TO_EAT Ready-to-eat	533130

Preparation Instructions

ALLERGENS: CHECK IND. PACKAGING

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Package			
Amount Per	r Serving		
Calories		60.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol	Cholesterol 0.00mg		
Sodium		10.00mg	
Carbohydra	ites	15.00g	
Fiber		0.00g	
Sugar		13.00g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	60.00mg
Calcium	0.00mg	Iron	0.00mg

Hawaiian Ham Cheese Slider

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast		
Ingredients			
Description	Measurement	Prep Instructio	ns DistPart #

SAND TKY HAM&CHS WGRAIN IW 100- 3.4Z	25 Package	672642
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Preparation Instructions

Thaw overnight. **ALLERGENS: WHEAT, MILK, SOY, GLUTEN**

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Package					
Amount Pe	r Serving				
Calories		186.20			
Fat		4.20g			
SaturatedFat 1.40g					
Trans Fat		0.00g			
Cholestero	Cholesterol				
Sodium		392.20mg			
Carbohydra	ates	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		

Grape Juice

Servings:	25.00	Category:	Fruit
Serving Size:	4.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 70-4FLZ SNCUP	25 Each	Thaw before serving. Shake well. Serve chilled. Use within 10 days of thawing. Store thawed juice at 35 to 38 F.	403040

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Preparation Instructions

No Preparation Instructions available.

Nutrition Facts					
Servings Per Recipe: 25.00					
: 4.00 Fluid C	Dunce				
Serving					
	80.00				
	0.00g				
SaturatedFat 0.00g					
Trans Fat 0.00g					
Cholesterol 0.00mg					
Sodium 20.00mg					
tes	19.00g				
	0.00g				
Sugar					
	0.00g				
0.00IU	Vitamin C	1.20mg			
20.00mg	Iron	0.36mg			
	Recipe: 25.0 : 4.00 Fluid C : Serving at tes	Recipe: 25.00 : 4.00 Fluid Ounce Serving 80.00 0.00g 0.00g at 0.00g 0.00g 0.00g 0.00g 0.00g 0.00g 0.00g 0.00g 19.00g 0.00g 0.00g 0.00g 0.00g 0.00g 0.00g			

Goldfish Crackers

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch		
Ingredients			
Description	Measurement	Prep Instruction	ons DistPart #

CRACKER GLDFSH CHED WGRAIN 300- .75Z 25 F	Package	736280
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Preparation Instructions

ALLERGENS: WHEAT, MILK

Servings Per Recipe: 25.00 Serving Size: 1.00 Package					
Amount Per	Serving				
Calories		100.00			
Fat		4.00g			
SaturatedFa	at	0.50g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		170.00mg			
Carbohydra	tes	14.00g			
Fiber		1.00g			
Sugar		0.00g			
Protein		2.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	20.00mg	Iron	0.72mg		

Fish Sandwich 9-12

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN 10 HILNR	12 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
4" Bun, WG	12 Each	READY_TO_EAT	3159
CHEESE AMER 184CT SLCD 4-5 GFS	12 Slice		272744

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGEN: FISH, MILK, WHEAT, SOY (FISH) : WHEAT (BUN)

: MILK, SOY (CHEESE)

Nutrition Facts Servings Per Recipe: 12.00

Serving Size: 1.00 Each	
Amount Per Serving	
Calories	355.00
Fat	13.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	920.00mg
Carbohydrates	43.50g
Fiber	5.00g
Sugar	4.00g
Protein	19.50g

Vitamin A	150.00IU	Vitamin C	0.00mg
Calcium	95.00mg	Iron	1.08mg

Fish Sandwich 6-8

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD 3Z O/R WGRAIN 10 HILNR	12 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255
3.5" Whole Grain Hamburger Bun	12 1	READY TO EAT	3354

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGEN: FISH, MILK, WHEAT, SOY (FISH) : WHEAT (BUN)

Servings Per Recipe: 12.00 Serving Size: 1.00 Each			
Amount Per	r Serving		
Calories		290.00	
Fat		8.50g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		720.00mg	
Carbohydra	ites	38.00g	
Fiber		4.00g	
Sugar		4.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	22.00mg	Iron	9.08mg

Mixed Vegetables

Servings:	10.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		
Ingredients			

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 30 GFS	2 1/2 Pound		285690

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 10.00 Serving Size: 4.00 Ounce				
Amount Per	^r Serving			
Calories		26.12		
Fat		0.00g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		9.33mg		
Carbohydra	ites	4.48g		
Fiber		1.12g		
Sugar		1.12g		
Protein		0.75g		
Vitamin A	279.85IU	Vitamin C	2.24mg	
Calcium	7.46mg	Iron	0.27mg	

Grilled Chicken 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	50 Each		561331
4" Bun, WG	50 Each	READY_TO_EAT	3159
BACON TKY CKD 12-50CT JENNO	50 Slice		834770

Preparation Instructions

APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: PLACE CHICKEN CHUCK ON A LINED, NON-STICK SHEET PAN. PLACE IN A PRE-HEATED, 350 DEGREES F OVEN FOR APPROXIMATELY 16-20 MINUTES. CONVENTIONAL OVEN: PLACE CHICKEN ON A LINED, NON STICK SHEET PAN. PLACE IN PRE-HEATED, 350 DEGREE F OVEN FOR APPROXIMATELY 20-24 MINUTES

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGEN: WHEAT (BUN)

Servings Per Recipe: 50.00 Serving Size: 1.00 Each			
Amount Per	Serving		
Calories		260.00	
Fat		7.50g	
SaturatedFa	nt	1.00g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		595.00mg	
Carbohydra	tes	27.00g	
Fiber		3.00g	
Sugar		3.00g	
Protein		23.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.72mg

Lasagna Roll-ups

Servings:	18.00	Category:	Entree
Serving Size:	11.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.15Z	18 Each		234041
SAUCE SPAGHETTI 6-10 P/L	8 Cup	READY_TO_EAT None	744520

Preparation Instructions

ALLERGENS: WHEAT, MILK

Keep frozen until ready to prepare

1.Preheat convection oven to 375°F. Set fan to HIGH.

2.Distribute 3 cups of room temperature canned sauce in the bottom of a stainless steel, full steam table pan that has been sprayed with non-stick cooking spray.

3.Place a single layer of frozen (-10°F to +10°F) rollups in the pan and cover with 5 cups room temperature canned sauce (approximately 18 rollups per layer).

4.Spread sauce over pasta to cover.

5. Cover the pan tightly with aluminum foil.

6.Bake for 45 minutes or until reaching a minimum internal temperature of 165°F for at least 15 seconds in

the coldest spot. Note: cooking equipment, equipment settings, and kitchen conditions will vary so

cooking time may need adjusting. Cook all food thoroughly to 165°F

7.Store in a moist 145°F warmer, cover the pan with plastic film and hold up to 1 hour

Nutrition Facts Servings Per Recipe: 18.00 Serving Size: 11.00 Each)
Amount Per Serving	
Calories	293.33
Fat	6.89g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	514.44mg
Carbohydrates	39.67g

Fiber		3.78g	
Sugar		12.11g	
Protein		16.78g	
Vitamin A	400.00IU	Vitamin C	6.00mg
Calcium	323.11mg	Iron	1.97mg

BBQ Beef Rib Sandwich 6-8

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RIB BBQ HNY 100- 3.24Z PIER	25 Each	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.	451410
3.5" Whole Grain Hamburger Bun	25 1	READY_TO_EAT	3354

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: MILK, SOY, WHEAT (BEEF RIB)

: WHEAT (BUN)

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each **Amount Per Serving** Calories 320.00 Fat 11.50g SaturatedFat 4.00g **Trans Fat** 0.00g Cholesterol 40.00mg Sodium 810.00mg Carbohydrates 34.00g Fiber 4.00g 13.00g Sugar Protein 19.00g Vitamin A 400.00IU Vitamin C 1.20mg Calcium 42.00mg Iron 9.80mg

French Fries

Servings:	36.55	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/4 SS 6-4.5 STLTH	4 1/2 Pound		614122

Preparation Instructions

Convection Oven: Preheat oven to 400F. Minimum cook weight 1.5 lb. Arrange product in a single layer.

Bake 710 minutes or until light golden in color.

Perishable. Keep frozen DO NOT THAW. Store at 0°F (18°C) or colder. PRODUCT MUST BE COOKED THOROUGHLY. Product must reach a minimum of 165°F (74°C) internal temperature

as measured by a food thermometer in several spots.

Heat to 165 degrees

Hold for service at 145 degrees

Nutrition Facts Servings Per Recipe: 36.55 Serving Size: 1.00 Cup				
90.00				
3.50g				
1.00g				
0.00g				
0.00mg				
189.99mg				
13.00g				
1.00g				
0.00g				
1.00g				
Vitamin C	0.00mg			
Iron	0.00mg			
	90.00 3.50g 1.00g 0.00g 0.00mg 189.99mg 13.00g 1.00g 0.00g 1.00g Vitamin C			

Sloppy Joe 9-12

Servings:	22.00	Category:	Entree
Serving Size:	3.63 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	5 Pound		564790
4" Bun, WG	22 Each	READY_TO_EAT	3159

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving

temperature. CAUTION: Open bag carefully to avoid being burned.

Heat to 165 degrees

Hold for service at 145 degrees

**ALLERGEN: SOY (MEAT) **

: WHEAT (BUN)**

Servings Per Recipe: 22.00 Serving Size: 3.63 Ounce				
Amount Per	r Serving			
Calories		285.25		
Fat		8.01g		
SaturatedFa	at	2.20g		
Trans Fat		0.00g		
Cholesterol		44.08mg	44.08mg	
Sodium		607.73mg		
Carbohydra	ites	36.02g		
Fiber		5.00g		
Sugar		11.01g		
Protein		19.02g		
Vitamin A	459.80IU	Vitamin C	6.01mg	
Calcium	34.06mg	Iron	2.00mg	

Chicken Drumstick

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	25 Piece	 BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. 	603391

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: WHEAT**

Servings Per Recipe: 25	5.00
Serving Size: 1.00 Piece	9
Amount Per Serving	
Calories	190.00
Fat	11.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	450.00mg
Carbohydrates	5.00g

Fiber		1.00g	
Sugar		0.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Twisted Breadstick

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		
Ingredients			
Description	Measurement	Prep Instructio	ns DistPart #
BREADSTICK GARL WGRAIN TWS	ST 54- 25 Each		644054

Preparation Instructions

2.1Z

Preheat convection oven to 350 degrees F, place frozen breadsticks on a baking sheet and bake for 6-8 minutes. Preheat convention oven to 375 degrees F and bake for 6-8 minutes. Grill for 2 minutes or until heated through. **ALLERGENS: MILK, WHEAT, SOY**

25 Each

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each					
Amount Per	^r Serving				
Calories		160.00			
Fat		4.00g			
SaturatedFa	at	1.50g			
Trans Fat		0.00g			
Cholesterol		0.00mg	0.00mg		
Sodium		140.00mg			
Carbohydra	ites	28.00g	28.00g		
Fiber		3.00g			
Sugar		2.00g			
Protein		5.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	18.48mg	Iron	1.60mg		

644051

Grilled Cheese 6-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's Wheat Sandwich Bread	50 Slice	READY_TO_EAT	466
CHEESE AMER 184CT SLCD 4-5 GFS	100 Slice		272744
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	25 Gram		827021

Preparation Instructions

Place bread on baking sheet lined with baking paper. Spray each slice with butter spray and turn over.

Place 4 slices of cheese on each slice and cover with another slice of bread. Spray with butter spray.

Place in preheated oven for 6-10 minutes. Turn to brown on bother sides. Heat until internal temperature reaches 165°F.

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each		
Amount Per Serving		
Calories	329.20	
Fat	18.80g	
SaturatedFat	10.00g	
Trans Fat	0.00g	
Cholesterol	40.00mg	
Sodium	794.00mg	
Carbohydrates	27.00g	
Fiber	2.00g	
Sugar	2.00g	
Protein	15.00g	
Vitamin A 600.00IU	Vitamin C	0.00mg

Calcium	306.00mg	Iron	8.00mg

Sweet Southern BBQ Pork Sandwich

Servings:	20.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	5 Pound		498702
4" Bun, WG	20 Each	READY_TO_EAT	3159

Preparation Instructions

Preheat: Convection: 350° Conventional: 375° Steamer 212° Heat product until internal temperature reaches 165° Place in heated warmer until service. Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: WHEAT (BUN)

Servings Per Recipe: 20.00 Serving Size: 4.00 Ounce			
Amount Per Serving			
Calories	439.00		
Fat	19.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	71.00mg		
Sodium	423.00mg		
Carbohydrates	43.00g		
Fiber	3.00g		
Sugar	19.00g		
Protein	24.00g		
Vitamin A 1650.00IU	Vitamin C 25.20mg		

Calcium	80.00mg	Iron	3.06mg	

Chicken Nuggets

Servings:	34.00	Category:	Entree
Serving Size:	5.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHUNKS BRD WGRAIN .66Z 4-7	7 Pound	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.	558040

Preparation Instructions

ALLERGENS: SOY, WHEAT Heat to 165 degrees Hold for service at 145 degrees

Servings Per Recipe: 34.00 Serving Size: 5.00 Piece				
Amount Per	r Serving			
Calories		240.04		
Fat		14.00g		
SaturatedFa	at	2.50g		
Trans Fat		0.00g		
Cholesterol		20.00mg		
Sodium		470.07mg		
Carbohydra	ites	16.00g		
Fiber		3.00g		
Sugar		1.00g		
Protein		13.00g		
Vitamin A	100.02IU	Vitamin C	0.00mg	
Calcium	40.01mg	Iron	1.80mg	

Macaroni and Cheese 9-12

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER SHRD R/F 4-5 LOL	6 1/2 Pound		861950
PASTA ELBOW MACAR 51 WGRAIN 2-10	5 1/2 Pound		229941
MARGARINE SLD 30-1 GFS	1 Pound		733061
Black Pepper	1 Teaspoon		24108
1 % White Milk	5 Quart		

Preparation Instructions

ALLERGENS: MILK, WHEAT, SOY

Make milk the day before and chill

Dividing into 2 (4 " steam table pans)

Bring water to a boil and slowly add half of macaroni to each pan (2). Stir constantly until water boils again. Cook about 8 minutes, or until tender. DO NOT OVERCOOK. Drain well, rinse with cool water, and drain again. Transfer cooked macaroni to pans and set aside.

Heat half of the milk and then add half of the margarine and 1/2 of the pepper to each pan.

Combine milk and noodles.

Stir in half of cheese into each pan and then place in warmer to set up for at least 20 minutes.

Place in heated unit until service.

Heat to 165 degrees

Hold for service at 145 degrees

Servings Per Recipe: 50.00 Serving Size: 8.00 Ounce	
Amount Per Serving	
Calories	342.40
Fat	11.15g
SaturatedFat	5.44g
Trans Fat	0.00g

Cholestero	I	32.70mg	
Sodium		991.80mg	
Carbohydra	ates	41.34g	
Fiber		3.52g	
Sugar		4.94g	
Protein		21.52g	
Vitamin A	201.12IU	Vitamin C	0.20mg
Calcium	424.12mg	Iron	1.58mg

Macaroni and Cheese 6-8

Servings:	100.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER SHRD R/F 4-5 LOL	6 1/2 Pound		861950
PASTA ELBOW MACAR 51 WGRAIN 2-10	5 1/2 Pound		229941
MARGARINE SLD 30-1 GFS	1 Pound		733061
Black Pepper	1 Teaspoon	BAKE	24108
1 % White Milk	5 Quart		

Preparation Instructions

ALLERGENS: MILK, WHEAT, SOY

Make milk the day before and chill

Dividing into 2 (4 " steam table pans)

Bring water to a boil and slowly add half of macaroni to each pan (2). Stir constantly until water boils again. Cook about 8 minutes, or until tender. DO NOT OVERCOOK. Drain well, rinse with cool water, and drain again. Transfer cooked macaroni to pans and set aside.

Heat half of the milk and then add half of the margarine and 1/2 of the pepper to each pan.

Combine milk and noodles.

Stir in half of cheese into each pan and then place in warmer to set up for at least 20 minutes.

Place in heated unit until service.

Heat to 165 degrees

Hold for service at 145 degrees

Servings Per Recipe: 100.00		
Serving Size: 4.00 Ounce		
Amount Per Serving		
Calories 171.20		
Fat	5.58g	
SaturatedFat 2.72g		
Trans Fat	0.00g	

Cholestero	l	16.35mg	
Sodium		495.90mg	
Carbohydra	ates	20.67g	
Fiber		1.76g	
Sugar		2.47g	
Protein		10.76g	
Vitamin A	100.56IU	Vitamin C	0.10mg
Calcium	212.06mg	Iron	0.79mg

Instant Milk

Servings:	16.00	Category:	Condiments or Other
Serving Size:	0.25 Cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER DISTILLED 4-1GAL GFS	1 Quart		711143
MILK PWD INST FF 50 MMPA	3 1/5 Ounce		113336

Preparation Instructions

TIR UNTIL DISSOLVED AND STORE IN THE REFRIGERATOR. SERVE COLD.

Nutrition Facts Servings Per Recipe: 16.00 Serving Size: 0.25 Cup					
Amount Pe	r Serving				
Calories		114.32			
Fat		0.21g			
SaturatedFa	at	0.11g			
Trans Fat		0.00g			
Cholestero	l	6.32mg	6.32mg		
Sodium		168.95mg			
Carbohydra	ates	16.84g	16.84g		
Fiber		0.00g			
Sugar		16.84g			
Protein		11.37g			
Vitamin A	6.95IU	Vitamin C	2.15mg		
Calcium	396.95mg	Iron	0.11mg		

Burrito

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO BF/BEAN/CHS WGRAIN CN 60- 5Z	20 Each		497221

Preparation Instructions

ALLERGENS: MILK, SOY, MILK, GLUTEN

Servings Per Serving Size	r Recipe: 20.0 :: 1.00 Each	0	
Amount Per	Serving		
Calories		360.00	
Fat		15.00g	
SaturatedFa	at	7.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		460.00mg	
Carbohydra	ites	40.00g	
Fiber		5.00g	
Sugar		3.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.44mg

Buffalo Chicken Stromboli

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHIX BUFF 16 3-3CT BIG DADDY	8 Slice		627101

Preparation Instructions

Thaw for 30 minutes, Shape into a rectangle. Fold edges over to the middle. Slice sides for venting (at even measurements for 8 cuts) Bake 20-30 minutes at 350 degrees. Cut along vent marks Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, WHEAT, SOY**

Servings Pe	r Recipe: 8.00		
Serving Size	e: 1.00 Piece		
Amount Pe	r Serving		
Calories		390.00	
Fat		19.00g	
SaturatedFa	at	7.00g	
Trans Fat		0.00g	
Cholestero	l	45.00mg	
Sodium		740.00mg	
Carbohydra	ates	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
-			

Spaghetti & Meatballs

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		
Ingredients			
Description	Measurement	Prep Instructions	DistPart #

Preparation Instructions

No Preparation Instructions available.

Servings Per Recipe: 50.00	
Serving Size: 8.00 Ounce	
Amount Per Serving	

Amount Per Serving					
Calories		0.00			
Fat		0.00g			
SaturatedFa	nt	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		0.00mg	0.00mg		
Carbohydra	tes	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		

Rotini W/Meat Sauce

Servings:	21.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	5 Pound		728590

Preparation Instructions

Place sealed bags in steamer or in boiling water, heat approximately 45 minutes or until product reaches serving temperature of 165°

Place in heated cabinet and hold at 145°F until service

ALLERGENS: EGG, WHEAT

Servings Per Recipe: 21.00 Serving Size: 4.00 Ounce					
Amount Pe	r Serving				
Calories		160.78			
Fat		8.19g			
SaturatedFa	at	3.17g			
Trans Fat		0.51g			
Cholesterol		27.65mg	27.65mg		
Sodium		310.29mg	310.29mg		
Carbohydrates		12.29g			
Fiber		2.05g			
Sugar		4.10g			
Protein		9.22g			
Vitamin A	313.88IU	Vitamin C	11.78mg		
Calcium	28.16mg	Iron	1.54mg		

Sweet Thai Chicken Chili

Servings:	40.00	Category:	Entree
Serving Size:	2.85 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX SWT CHILI THAI 6-7.15	7 3/20 Pound		536900

Preparation Instructions

Convection/Conventional oven (best) Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes until product reaches 165°F and sauce is caramelized. Reduce time by 6 - 8 minutes if product is thawed. Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: SOY, WHEAT**

Nutrition Facts

Servings Per Recipe: 40.00 Serving Size: 2.85 Ounce

Amount Per Serving					
Calories		120.42			
Fat		2.01g			
SaturatedFa	t	0.50g			
Trans Fat		0.00g			
Cholesterol		45.16mg			
Sodium		331.16mg	331.16mg		
Carbohydra	tes	15.05g	15.05g		
Fiber		0.00g			
Sugar		11.04g			
Protein		11.04g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.72mg		

Rice

Servings:	48.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	6 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
ONION DEHY CHPD 15 P/L	1 Teaspoon	Add to water before cooking	263036
Black Pepper	1/4 Teaspoon	Add to water before cooking	24108
WATER DISTILLED 6-1GAL ZEPHR - Zephyrhills - M	10 Cup		435599

Preparation Instructions

Hold for service at 145 degrees

Nutrition Facts

Servings Per Recipe: 48.00 Serving Size: 1.00 Cup

Amount Per Serving					
Calories		85.08			
Fat		0.50g			
SaturatedFa	it	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		0.03mg	0.03mg		
Carbohydra	tes	18.52g			
Fiber		1.00g			
Sugar		0.00g			
Protein		2.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.03mg	Iron	0.36mg		

Scoops

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	25 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.	696871

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each					
Amount Per	Serving				
Calories		110.00			
Fat		2.50g			
SaturatedFa	t	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		125.00mg			
Carbohydra	tes	19.00g			
Fiber		1.00g			
Sugar		0.00g			
Protein		2.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	30.00mg	Iron	0.30mg		

Marinara Sauce

Servings:	25.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	25 Each	READY_TO_EAT None	677721

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each					
Amount Per	Serving				
Calories		40.00			
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		200.00mg			
Carbohydra	tes	8.00g			
Fiber		2.00g			
Sugar		4.00g			
Protein		2.00g			
Vitamin A	362.00IU	Vitamin C	6.00mg		
Calcium	14.00mg	Iron	0.00mg		

Salsa

Servings:	25.00	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	25 Each	READY_TO_EAT None	677802

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Each					
Amount Pe	r Serving				
Calories		30.00			
Fat		0.00g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g			
Cholesterol		0.00mg			
Sodium		200.00mg			
Carbohydra	ites	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		

Cinnamon Toast Breakfast in a Bag

25 Each

Servings: 2	5.00	Category:	Entree
Serving Size: 1.	.00 Package	HACCP Process:	No Cook
Meal Type: B	Breakfast		
Ingredients			
Description	Measurement	Prep Instruction	s DistPart #
CEREAL CINN TST RS BKFST KIT 2-3	36CT 25 Each	READY_TO_EAT	150471

Ready-to-eat

Preparation Instructions

ALLERGENS: CHECK PACKAGING

CEREAL CINN TST RS BKFST KIT 2-36CT

Nutrition Facts Servings Per Recipe: 25.00 Serving Size: 1.00 Package					
Amount Pe	r Serving				
Calories		270.00			
Fat		6.00g			
SaturatedF	at	1.50g			
Trans Fat		0.00g			
Cholestero	I	0.00mg			
Sodium		350.00mg			
Carbohydra	ates	55.00g			
Fiber		4.00g			
Sugar		24.00g			
Protein		2.00g			
Vitamin A	700.00IU	Vitamin C	68.40mg		
Calcium	220.00mg	Iron	5.40mg		

150471

Fortune Cookie

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		
Ingredients			
Description	Maaauramant	Bron Instruction	DictDort #

Description	Weasurement	Fiep instructions	Distrait #
COOKIE FORTUNE WRPD 390CT HSE OF BEE	25 Each		898991

Preparation Instructions

No Preparation Instructions available.

Servings Per Recipe: 25.00 Serving Size: 1.00 Each						
Amount Per	Amount Per Serving					
Calories		30.20				
Fat		0.20g				
SaturatedFat 0.10g						
Trans Fat 0		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			

Breaded Chicken Patty Sandwich 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	50 Each	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.	558061
4" Bun, WG	50 Each	READY_TO_EAT	3159

Preparation Instructions

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. **ALLERGENS: SOY, WHEAT**

Amount Per ServingCalories380.00Fat15.00gSaturatedFat2.50gTrans Fat0.00g	Nutrition Facts Servings Per Recipe: 50.00 Serving Size: 1.00		
Fat 15.00g SaturatedFat 2.50g			
SaturatedFat 2.50g			
Trans Fat 0.00g			
0.009			
Cholesterol 25.00mg			
Sodium 650.00mg			
Carbohydrates 41.00g			

Fiber		6.00g	
Sugar		4.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

Spicy Chicken Patty 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4- 8.2	50 Each	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.	327080
4" Bun, WG	50 Each	READY_TO_EAT	3159

Preparation Instructions

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.

Servings Per Recipe: 50.00				
Serving Size: 1.00				
Amount Per Serving				
Calories	410.00			
Fat	17.00g			
SaturatedFat	3.00g			
Trans Fat	0.00g			
Cholesterol	25.00mg			
Sodium	590.00mg			
Carbohydrates	43.00g			
Fiber	6.00g			

Sugar		4.00g	
Protein		21.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.70mg

Yogurt Cup

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	25 Each	READY_TO_EAT Ready to eat single serving	551760

Preparation Instructions

Hold for cold service at 41 degrees or below **ALLERGENS: MILK**

Nutrition Servings Pe Serving Size	r Recipe: 25.0	0	
Amount Pe	r Serving		
Calories		80.00	
Fat		0.50g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		5.00mg	
Sodium		60.00mg	
Carbohydra	ates	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

Vegetable Egg Roll

Servings:	12.00	Category:	Grain
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	12 Each	BAKE Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during heatng. Conventional: 15 - 17 minutes. Convection at 425°F: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599450

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: EGG, WHEAT, SOY**

Nutrition Facts

Servings Per Recipe: 12.00 Serving Size: 1.00 Each

Berving Dize: 1:00 Eddi				
Amount Per	^r Serving			
Calories		140.00		
Fat		6.00g		
SaturatedFa	at	0.50g		
Trans Fat		0.00g		
Cholesterol		9.00mg		
Sodium		290.00mg		
Carbohydra	ites	20.00g		
Fiber		3.00g		
Sugar		4.00g		
Protein		4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	20.00mg	Iron	0.72mg	

BBQ Chicken Flatbread

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredier	nts	
Description	Measurement	Prep Instructions
PIZZA FLTBRD CHIX BBQ WGRAIN 72-4.65Z	12 Each	BAKE Arrange frozen Flatbreads to fit 12 servings on a parchment lined pan.Convection oven: Bake from frozen at 375 degrees F. Bake on parchment lined pan 6 to 10 minutes or until internal temperature reaches aminimum of 165 degrees F. Conventional oven: Bake from frozen at 400 degrees F. Bake on parchment lined pan 8 to 12 minutes or until internal temperature reaches aminimum of 165 degrees F. Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion.

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: WHEAT, MILK, SOY**

Nutrition Facts

Servings Per Recipe: 12.00 Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		320.00		
Fat		10.00g		
SaturatedFa	at	5.00g		
Trans Fat		0.00g		
Cholestero	l	35.00mg		
Sodium		590.00mg		
Carbohydra	ates	38.00g		
Fiber		3.00g		
Sugar		7.00g		
Protein		18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	250.00mg	Iron	1.80mg	

DistPart

#

884361

Dominos Cheese Pizza

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

lr	ng	red	lie	nts
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Description	Measurement	Prep Instructions	DistPart #
14" Whole Grain (16 oz.) LM Cheese Pizza-8 cut	8	READY_TO_EAT	11412

Preparation Instructions

Hold for service at 145 degrees **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts Servings Per Recipe: 8.00 Serving Size: 1.00 Slice					
Amount Pe	r Serving				
Calories		260.00			
Fat		8.00g			
SaturatedFa	at	2.50g			
Trans Fat		0.00g			
Cholestero		25.00mg			
Sodium		480.00mg			
Carbohydra	ates	29.00g			
Fiber		3.00g			
Sugar		2.00g			
Protein		20.00g			
Vitamin A	10.00IU	Vitamin C	8.00mg		
Calcium	50.00mg	Iron	10.00mg		

Dominos Pepperoni Pizza

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
14" Whole Grain (16 oz.) RFRS Pepperoni Pizza-8 cut	8 Slice	READY_TO_EAT	11413

Preparation Instructions

Hold for service at 145 degrees **ALLERGENS: WHEAT, MILK, SOY**

Nutrition Facts Servings Per Recipe: 8.00 Serving Size: 1.00 Slice					
Amount Pe	r Serving				
Calories		270.00			
Fat		9.00g			
SaturatedFa	at	4.00g			
Trans Fat		0.00g			
Cholesterol		20.00mg			
Sodium		570.00mg			
Carbohydra	ites	29.00g	29.00g		
Fiber		3.00g			
Sugar		3.00g	3.00g		
Protein		20.00g			
Vitamin A	15.00IU	Vitamin C	10.00mg		
Calcium	45.00mg	Iron	10.00mg		

Cheese Pizza

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredier	nts		
Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 100 96-4.5Z	16 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 internal tempature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	153650

Preparation Instructions

Heat to 165 degrees Hold for service at 145 degrees **ALLERGENS: MILK, WHEAT, SOY**

Serving Size: 1.00 Slice					
Amount Per S	Serving				
Calories		300.00			
Fat		11.00g			
SaturatedFat		5.00g			
Trans Fat		0.00g			
Cholesterol		25.00mg			
Sodium		440.00mg			
Carbohydrate	S	34.00g			
Fiber		4.00g			
Sugar		8.00g			
Protein		16.00g			
Vitamin A ().00IU	Vitamin C	0.00mg		
Calcium 2	263.00mg	Iron	2.30mg		

Turkey Deli Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	5 Slice		244190
CHEESE AMER 184CT SLCD 4-5 GFS	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine. Roll up and cut diagonally. place on deli paper. Place on 5x7 tray and wrap with plastic wrap. Hold for cold service at 41 degrees or below **ALLERGENS: MILK, WHEAT**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each					
Amount Pe	r Serving				
Calories		348.67			
Fat		15.45g			
SaturatedF	at	5.25g			
Trans Fat		0.00g			
Cholesterol		47.50mg			
Sodium		731.33mg			
Carbohydra	ates	35.90g			
Fiber		6.20g			
Sugar		5.20g			
Protein		24.87g			
Vitamin A	150.00IU	Vitamin C	0.00mg		
Calcium	303.00mg	Iron	3.47mg		

Ham Deli Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
CHEESE AMER 184CT SLCD 4-5 GFS	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481
TURKEY HAM SLCD 12-1 JENNO	5 Slice		556121

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine. Roll up and cut diagonally. place on deli paper. Place on 5x7 tray and wrap with plastic wrap. Hold for cold service at 41 degrees or below **ALLERGENS: MILK, WHEAT**

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		340.33		
Fat		15.45g		
SaturatedF	at	5.25g		
Trans Fat		0.00g		
Cholestero	l	60.00mg		
Sodium		889.67mg		
Carbohydra	ates	36.73g		
Fiber		6.20g		
Sugar		5.20g		
Protein		23.20g		
Vitamin A	150.00IU	Vitamin C	1.00mg	
Calcium	319.67mg	Iron	3.77mg	

Grilled Chicken Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
CHEESE AMER 184CT SLCD 4-5 GFS	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each	Slice diagonally before placing in wrap	561331

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine.

Roll up and cut diagonally. place on deli paper.

Place on 5x7 tray and wrap with plastic wrap.

Hold for cold service at 41 degrees or below

ALLERGENS: MILK, WHEAT

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each		
Amount Per Serving		
Calories	357.00	
Fat	15.70g	
SaturatedFat	5.00g	
Trans Fat	0.00g	
Cholesterol	50.00mg	
Sodium	758.00mg	
Carbohydrates	36.90g	
Fiber	6.20g	
Sugar	5.20g	
Protein	25.70g	
Vitamin A 150.00IU	Vitamin C	0.00mg

Calcium	303.00mg	Iron	3.89mg

Breaded Chicken Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
CHEESE AMER 184CT SLCD 4-5 GFS	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	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. Cool before using. Cut diagonally before placing in wrap	558061

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine. Roll up and cut diagonally. place on deli paper. Place on 5x7 tray and wrap with plastic wrap. Hold for cold service at 41 degrees or below **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each	
Amount Per Serving	
Calories	497.00
Fat	24.70g
SaturatedFat	6.50g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	908.00mg
Carbohydrates	50.90g

Fiber		9.20g	
Sugar		6.20g	
Protein		24.70g	
Vitamin A	150.00IU	Vitamin C	0.00mg
Calcium	343.00mg	Iron	4.97mg

Buffalo Chicken Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	Ambient: Ready to use	690141
CHEESE AMER 184CT SLCD 4-5 GFS	1 Slice		272744
SPRING MIX CONVENTIONAL 6-1 RSS	4 Ounce		402481
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4- 8.2	1 Each	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. Cool before use. Cut diagonally before placing on tortilla.	327080

Preparation Instructions

Place meat on the tortilla shell, then add cheese and then romaine.

Roll up and cut diagonally. place on deli paper.

Place on 5x7 tray and wrap with plastic wrap.

Hold for cold service at 41 degrees or below

ALLERGENS: MILK, SOY, WHEAT

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each	
Amount Per Serving	
Calories	527.00
Fat	26.70g
SaturatedFat	7.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	848.00mg

Carbohydra	ates	52.90g	
Fiber		9.20g	
Sugar		6.20g	
Protein		25.70g	
Vitamin A	250.00IU	Vitamin C	0.00mg
Calcium	343.00mg	Iron	5.87mg

Chef Salad 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	5 Ounce		600504
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250
TURKEY HAM DCD 2-5 JENNO	1 1/2 Ounce		202150
TOMATO CHERRY 11 MRKN	2 Each		569551
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
CRACKER GLDFSH CHED WGRAIN 300- .75Z	1 Package		736280

Preparation Instructions

Hold for cold service at 41 degrees or below **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each	
Amount Per Serving	
Calories	304.17
Fat	15.34g
SaturatedFat	7.27g
Trans Fat	0.00g
Cholesterol	59.90mg
Sodium	658.34mg
Carbohydrates	24.85g
Fiber	4.92g
Sugar	2.53g
Protein	15.58g
Vitamin A 359.86IU	Vitamin C 6.08mg

Calcium	292.18mg	Iron	2.36mg

Grilled Chicken Salad 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	5 Ounce		600504
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250
TOMATO CHERRY 11 MRKN	2 Each		569551
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
CRACKER GLDFSH CHED WGRAIN 300- .75Z	1 Package		736280
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each	Slice Diagnally before adding to salad.	561331

Preparation Instructions

Hold for cold service at 41 degrees or below **ALLERGENS: MILK, SOY, WHEAT**

Serving Size	r Recipe: 1.00 e: 1.00 Each		
Amount Pe	r Serving		
Calories		354.33	
Fat		17.10g	
SaturatedFa	at	7.52g	
Trans Fat		0.00g	
Cholestero	l	70.00mg	
Sodium		704.22mg	
Carbohydra	ates	25.35g	
Fiber		4.92g	
Sugar		2.53g	
Protein		23.61g	
Vitamin A	359.86IU	Vitamin C	5.49mg

Calcium	282.21mg	Iron	2.54mg

Breaded Chicken Salad 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	5 Ounce		600504
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250
TOMATO CHERRY 11 MRKN	2 Each		569551
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
CRACKER GLDFSH CHED WGRAIN 300- .75Z	1 Package		736280
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each	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. Cool prior to use. Slice diagonally before placing on salad	558061

Preparation Instructions

Hold for cold service at 41 degrees or below **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts

Servings Per Recipe: 1.00	
Serving Size: 1.00 Each	
Amount Per Serving	
Calories	494.33
Fat	26.10g
SaturatedFat	9.02g
Trans Fat	0.00g
Cholesterol	55.00mg

Sodium		854.22mg	
Carbohydra	ates	39.35g	
Fiber		7.92g	
Sugar		3.53g	
Protein		22.61g	
Vitamin A	359.86IU	Vitamin C	5.49mg
Calcium	322.21mg	Iron	3.62mg

Buffalo Chicken Salad 9-12

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	5 Ounce		600504
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250
TOMATO CHERRY 11 MRKN	2 Each		569551
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
CRACKER GLDFSH CHED WGRAIN 300- .75Z	1 Package		736280
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4- 8.2	1 Each	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.	327080

Preparation Instructions

Hold for cold service at 41 degrees or below **ALLERGENS: MILK, SOY, WHEAT**

Nutrition Facts

Servings Per Recipe: 1.00	
Serving Size: 1.00 Each	
Amount Per Serving	
Calories	524.33
Fat	28.10g
SaturatedFat	9.52g
Trans Fat	0.00g
Cholesterol	55.00mg

5.49mg
1.52mg