

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.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| 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: 18.00

Serving Size: 1.00 Serving

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 390.00 | |
| Fat | | 15.50g | |
| SaturatedFat | | 6.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 85.00mg | |
| Sodium | | 1220.00mg | |
| Carbohydrates | | 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.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| 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: 18.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 325.00 | |
| Fat | | 10.50g | |
| SaturatedFat | | 4.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 70.00mg | |
| Sodium | | 920.00mg | |
| Carbohydrates | | 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.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.04 |
| Grain | 0.03 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 1.00 1

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 4.36 | | |
| Fat | 0.16g | | |
| SaturatedFat | 0.06g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.79mg | | |
| Sodium | 8.93mg | | |
| Carbohydrates | 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. | 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.

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: 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 |

| | | | |
|------------------|----------|------------------|---------|
| Sugar | | | 4.00g |
| 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 in preheated 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.25 |
| 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: 50.00

Serving Size: 1.00

| Amount Per Serving | |
|----------------------|----------|
| Calories | 385.00 |
| Fat | 20.00g |
| SaturatedFat | 8.50g |
| Trans Fat | 0.00g |
| Cholesterol | 70.00mg |
| Sodium | 470.00mg |
| Carbohydrates | 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.

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: 50.00

Serving Size: 3.00 sticks

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 270.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 570.00mg | | |
| Carbohydrates | 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

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: 50.00

Serving Size: 3.00 sticks

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 340.00 | | |
| Fat | 13.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 600.00mg | | |
| Carbohydrates | 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 with 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

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: 15.00

Serving Size: 1.00 Cup

| | | | |
|---------------------------|-----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 64.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 4.00mg | | |
| Sodium | 160.00mg | | |
| Carbohydrates | 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

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

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

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: 25.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 72.43 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 10.35mg | |
| Carbohydrates | | 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)

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: 50.00

Serving Size: 1.00 PATTY

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 280.00 | | |
| Fat | 11.50g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 570.00mg | | |
| Carbohydrates | 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

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: 24.00

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 | 139.99mg | | |
| Carbohydrates | 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

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 25.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No 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

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: 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 400-.65Z 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

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: 50.00

Serving Size: 4.00 Piece

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 150.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 350.00mg | | |
| Carbohydrates | 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 |

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

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 | 0.76 |

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 0.75 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 106.06 | | |
| Fat | 0.76g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 143.94mg | | |
| Carbohydrates | 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.

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: 25.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | | 122.92 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 13.66mg | |
| Carbohydrates | | 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

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: 13.00

Serving Size: 6.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 302.15 | | |
| Fat | 15.08g | | |
| SaturatedFat | 8.31g | | |
| Trans Fat | 0.51g | | |
| Cholesterol | 48.21mg | | |
| Sodium | 777.95mg | | |
| Carbohydrates | 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 boiling. 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

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: 19.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|---------|
| Calories | 21.05 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 13.33mg | | |
| Carbohydrates | 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)

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: 50.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 5.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 450.00mg | | |
| Carbohydrates | 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 | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z | 12 Each | <p>BAKE</p> <p>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.</p> | 487272 |

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: MILK, WHEAT, SOY

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: 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

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: 24.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 86.22 | | |
| Fat | 1.08g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 150.89mg | | |
| Carbohydrates | 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)**

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.75 |
| 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: 50.00

Serving Size: 1.00 Each

| Amount Per Serving | |
|----------------------|----------|
| Calories | 295.00 |
| Fat | 13.50g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.50g |
| Cholesterol | 45.00mg |
| Sodium | 540.00mg |
| Carbohydrates | 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 | | |

Ingredients

| 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

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: 50.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| 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 |

Chicken Stix

| | | | |
|----------------------|------------|-----------------------|------------------|
| 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****

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Piece

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 115.00 | | |
| Fat | 6.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 7.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.50g | | |
| Protein | 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

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 | 0.75 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 5.00 Piece

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 161.83 | | |
| Fat | 5.60g | | |
| SaturatedFat | 0.62g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 224.07mg | | |
| Carbohydrates | 24.90g | | |
| Fiber | 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

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: 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

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: 10.00

Serving Size: 20.00 Piece

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 224.00 | | |
| Fat | 10.67g | | |
| SaturatedFat | 1.60g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.67mg | | |
| Sodium | 298.67mg | | |
| Carbohydrates | 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 | <p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> Preheat oven to 400° F. Place Pepperoni Sticks on a baking sheet. THAWED: 6-8 minutes. Let stand 2 minutes before serving. <p>1. Oven temperatures may vary. Adjust cooking time and or temperatures as needed.</p> <ol style="list-style-type: none"> Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. This product must be cooked thoroughly to an internal temperature of at least 165° F before serving. <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> Heat oil to 350°F. Place sticks in frying oil. THAWED: 3-4 minutes. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT!</p> <ol style="list-style-type: none"> Oven temperatures may vary. Adjust cooking time and or temperatures as needed. Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. This product must be cooked thoroughly to an internal temperature of at least 165° F before serving. <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> Thaw before cooking. Keep Pepperoni Sticks covered while thawing. Pepperoni Sticks may be thawed in packaging. Pepperoni Sticks have 7 days shelf life when refrigerated. <ol style="list-style-type: none"> Oven temperatures may vary. Adjust cooking time and or temperatures as needed. Top Pepperoni Sticks with butter and parmesan cheese (not included) after cooking. This product must be cooked thoroughly to an internal temperature of at least 165° F before serving. | 787421 |

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

****ALLERGENS: MILK, WHEAT****

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: 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 |
| Sugar | 2.00g |
| Protein | 12.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 120.00mg | Iron 1.44mg |

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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.02 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

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

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: 16.76

Serving Size: 5.51 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 180.70 | | |
| Fat | 1.51g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 652.52mg | | |
| Carbohydrates | 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.07 |
| Grain | 1.03 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 18.00

Serving Size: 10.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 277.98 | | |
| Fat | 13.43g | | |
| SaturatedFat | 3.10g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 62.00mg | | |
| Sodium | 609.71mg | | |
| Carbohydrates | 20.67g | | |
| Fiber | 3.10g | | |
| Sugar | 0.00g | | |
| Protein | 18.60g | | |
| Vitamin A | 173.61IU | Vitamin C | 1.03mg |
| Calcium | 17.57mg | Iron | 2.07mg |

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 300-.867Z 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

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: 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

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: 50.00

Serving Size: 1.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 250.00mg | | |
| Carbohydrates | 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)**

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 22.00

Serving Size: 3.63 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 265.25 | | |
| Fat | 7.51g | | |
| SaturatedFat | 2.20g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 44.08mg | | |
| Sodium | 557.73mg | | |
| Carbohydrates | 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 | | |

Ingredients

| 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

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: 25.00

Serving Size: 1.00 Package

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 200.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 170.00mg | | |
| Carbohydrates | 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

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: 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 0.52 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |

| | |
|----------------|------|
| Legumes | 0.00 |
| Starch | 1.00 |

Nutrition Facts

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 | |
| Cholesterol | | 57.67mg | |
| Sodium | | 1158.46mg | |
| Carbohydrates | | 36.11g | |
| Fiber | | 3.37g | |
| Sugar | | 3.72g | |
| Protein | | 18.55g | |
| Vitamin A | 88.09IU | Vitamin C | 9.35mg |
| Calcium | 201.25mg | Iron | 1.21mg |

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

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: 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)

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: 25.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 340.00 | | |
| Fat | 12.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 860.00mg | | |
| Carbohydrates | 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

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: 15.18

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 139.65 | | |
| Fat | 4.99g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 179.55mg | | |
| Carbohydrates | 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 | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| JUICE FRUITABLES+ GLD RUSH 40-4.23FLZ | 25 Carton | | 597380 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Carton

Amount Per Serving

| | |
|----------------------------|--------------------------|
| Calories | 40.00 |
| Fat | 0.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 60.00mg |
| Carbohydrates | 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 Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| CRACKER ANIMAL WGRAIN 150-1Z KEEB | 25 Package | | 682840 |

Preparation Instructions

ALLERGENS: WHEAT, SOY

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: 25.00

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 |

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.

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: 25.00

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 A | 0.00IU | Vitamin C | 0.00mg |
| 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 | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| TREAT RICE KRISPIE MINI WGRAIN 600CT | 25 Each | | 565002 |

Preparation Instructions

ALLERGENS: MILK, SOY

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| 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: 25.00

Serving Size: 1.00 Package

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 50.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 45.00mg | | |
| Carbohydrates | 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

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: 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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|---------|------------------|---------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 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 Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| SAND TKY HAM&CHS WGRAIN IW 100-3.4Z | 25 Package | | 672642 |

Preparation Instructions

Thaw overnight.

ALLERGENS: WHEAT, MILK, SOY, GLUTEN

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: 25.00

Serving Size: 1.00 Package

| 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 |

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 |

Preparation Instructions

No Preparation Instructions available.

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: 25.00

Serving Size: 4.00 Fluid Ounce

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 | 0.36mg |

Goldfish Crackers

| | | | |
|----------------------|--------------|-----------------------|---------|
| Servings: | 25.00 | Category: | Grain |
| Serving Size: | 1.00 Package | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| CRACKER GLDFSH CHED WGRAIN 300-.75Z | 25 Package | | 736280 |

Preparation Instructions

ALLERGENS: WHEAT, MILK

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: 25.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 4.00g | | |
| 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 | 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)

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: 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)

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.50 |
| 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: 12.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 290.00 | | |
| Fat | 8.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 720.00mg | | |
| Carbohydrates | 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.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.19 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 4.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 26.12 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 9.33mg | | |
| Carbohydrates | 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)

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| 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: 50.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 260.00 | | |
| Fat | 7.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 595.00mg | | |
| Carbohydrates | 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

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: 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)

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: 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 | | |
| Sugar | 13.00g | | |
| 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

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: 36.55

Serving Size: 1.00 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 90.00 | | |
| Fat | 3.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 189.99mg | | |
| Carbohydrates | 13.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 7.00mg | Iron | 0.00mg |

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)**

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: 22.00

Serving Size: 3.63 Ounce

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 285.25 | | |
| Fat | 8.01g | | |
| SaturatedFat | 2.20g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 44.08mg | | |
| Sodium | 607.73mg | | |
| Carbohydrates | 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| 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: 25.00

Serving Size: 1.00 Piece

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 Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| BREADSTICK GARL WGRAIN TWST 54-2.1Z | 25 Each | | 644051 |

Preparation Instructions

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

ALLERGENS: MILK, WHEAT, SOY

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: 25.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 160.00 | | |
| Fat | 4.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 140.00mg | | |
| Carbohydrates | 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 |

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 both sides. Heat until internal temperature reaches 165°F.

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: MILK, SOY, WHEAT

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| 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: 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)

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: 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

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: 34.00

Serving Size: 5.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 240.04 | | |
| Fat | 14.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 470.07mg | | |
| Carbohydrates | 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

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: 50.00

Serving Size: 8.00 Ounce

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 342.40 | |
| Fat | | 11.15g | |
| SaturatedFat | | 5.44g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 32.70mg | |
| Sodium | | 991.80mg | |
| Carbohydrates | | 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

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: 100.00

Serving Size: 4.00 Ounce

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | 171.20 | | |
| Fat | 5.58g | | |
| SaturatedFat | 2.72g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 16.35mg | | |
| Sodium | 495.90mg | | |
| Carbohydrates | 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.

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: 16.00

Serving Size: 0.25 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | | 114.32 | |
| Fat | | 0.21g | |
| SaturatedFat | | 0.11g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 6.32mg | |
| Sodium | | 168.95mg | |
| Carbohydrates | | 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

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: 20.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 460.00mg | | |
| Carbohydrates | 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****

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: 8.00

Serving Size: 1.00 Piece

| 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 |

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.

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: 50.00

Serving Size: 8.00 Ounce

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 |

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 21.00

Serving Size: 4.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 160.78 | | |
| Fat | 8.19g | | |
| SaturatedFat | 3.17g | | |
| Trans Fat | 0.51g | | |
| Cholesterol | 27.65mg | | |
| Sodium | 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****

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: 40.00

Serving Size: 2.85 Ounce

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 120.42 | |
| Fat | | 2.01g | |
| SaturatedFat | | 0.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 45.16mg | |
| Sodium | | 331.16mg | |
| Carbohydrates | | 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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Cup

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 85.08 | | |
| Fat | 0.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.03mg | | |
| Carbohydrates | 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 72-.875Z 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.

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: 25.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 110.00 | |
| Fat | | 2.50g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 125.00mg | |
| Carbohydrates | | 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.

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: 25.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 40.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 200.00mg | | |
| Carbohydrates | 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.

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: 25.00

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 |

Cinnamon Toast Breakfast in a Bag

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|------------------------------|------------|
| CEREAL CINN TST RS BKFST KIT 2-36CT | 25 Each | READY_TO_EAT Ready-to-eat | 150471 |

Preparation Instructions

ALLERGENS: CHECK PACKAGING

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Package

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 270.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 350.00mg | | |
| Carbohydrates | 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 |

Fortune Cookie

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 25.00 | Category: | Grain |
| 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 | 25 Each | | 898991 |

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: 25.00

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 |

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. | 558061 |
| 4" Bun, WG | 50 Each | CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. | |
| | | 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****

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: 50.00

Serving Size: 1.00

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 380.00 |
| Fat | 15.00g |
| SaturatedFat | 2.50g |
| Trans Fat | 0.00g |
| 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. | 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.

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: 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

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: 25.00

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 |

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

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 12.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 9.00mg | | |
| Sodium | 290.00mg | | |
| Carbohydrates | 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 | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 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 a minimum 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 a minimum of 165 degrees F. Note: Ovens will vary so please adjust time and temperature accordingly. Refrigerate or discard any unused portion. | 884361 |

Preparation Instructions

Heat to 165 degrees

Hold for service at 145 degrees

ALLERGENS: WHEAT, MILK, SOY

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: 12.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 320.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 590.00mg | | |
| Carbohydrates | 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 |

Dominos Cheese Pizza

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

Ingredients

| 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

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: 8.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|---------|------------------|---------|
| Calories | | 260.00 | |
| Fat | | 8.00g | |
| SaturatedFat | | 2.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 25.00mg | |
| Sodium | | 480.00mg | |
| Carbohydrates | | 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

| 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

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: 8.00

Serving Size: 1.00 Slice

| Amount Per Serving | | | |
|----------------------|---------|------------------|---------|
| Calories | | 270.00 | |
| Fat | | 9.00g | |
| SaturatedFat | | 4.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 20.00mg | |
| Sodium | | 570.00mg | |
| Carbohydrates | | 29.00g | |
| Fiber | | 3.00g | |
| Sugar | | 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 | | |

Ingredients

| 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 temperature 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

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: 16.00

Serving Size: 1.00 Slice

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 300.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 440.00mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 4.00g | | |
| Sugar | 8.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.17 |
| 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 | 348.67 | | |
| Fat | 15.45g | | |
| SaturatedFat | 5.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 47.50mg | | |
| Sodium | 731.33mg | | |
| Carbohydrates | 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

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 | 340.33 | | |
| Fat | 15.45g | | |
| SaturatedFat | 5.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 60.00mg | | |
| Sodium | 889.67mg | | |
| Carbohydrates | 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****

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| 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 | 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****

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| 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 | 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****

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| 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 | | 527.00 | |
| Fat | | 26.70g | |
| SaturatedFat | | 7.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 35.00mg | |
| Sodium | | 848.00mg | |
| Carbohydrates | | 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.00 |
| 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 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 1.00 |
| 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 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 354.33 | | |
| Fat | 17.10g | | |
| SaturatedFat | 7.52g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 70.00mg | | |
| Sodium | 704.22mg | | |
| Carbohydrates | 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 2.00 |
| 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 Each

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 494.33 | |
| Fat | | 26.10g | |
| SaturatedFat | | 9.02g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 55.00mg | |
| Sodium | | 854.22mg | |
| Carbohydrates | | 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

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 2.00 |
| 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 Each

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | | 524.33 | |
| Fat | | 28.10g | |
| SaturatedFat | | 9.52g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 55.00mg | |
| Sodium | | 794.22mg | |
| Carbohydrates | | 41.35g | |
| Fiber | | 7.92g | |
| Sugar | | 3.53g | |
| Protein | | 23.61g | |
| Vitamin A | 459.86IU | Vitamin C | 5.49mg |
| Calcium | 322.21mg | Iron | 4.52mg |