# Cookbook for BROWN COUNTY HIGH SCHOOL

Created by HPS Menu Planner

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Chili & Cheese Baked Potato

sharon's nuggets Pork BBQ Sandwich Spicy Chicken Sandwich Grilled Chicken Sandwich Breaded Chicken Sandwich Chef Salad Ham & Cheese Panini Beef Soft Taco Chicken Soft Taco Chicken Shakers w/Rice Chicken Salad on Ciabatta Bread Chicken Nachos Beef Nachos Beef Taco Walking Chicken Taco Walking Mandarin Orange Chicken **BC** Burger BC Chick Fillet Sandwich Cheese Burger Big Daddy's Buffalo Chicken Pizza **PBJ** Philly Steak and Cheese Chili W/ Pretzel Bosco

**Breaded Pork Tenderloin** Salisbury Steak w/ WG Roll French Toast Sticks Doughnut BC Breakfast Smoothie Breakfast Pizza **Breakfast Cereal** Sausage & Egg Bagel EveryDay Fruit Juice Taco Walking Turkey Bagel Sandwich Walking Tall Taco Beef & Cheese Nachos **Buffalo Chicken Tenders** Walking Taco Breakfast Parfait Sriracha Chicken Nuggets **Bosco Sticks** Biscuit & Gravy Turkey Manhatten Mac & Cheese chicken sandwich Apple Bosco Stick

Walking Tall Taco
Apple Bosco Stick
Hamburger
taco recipe
Tangerine stir fry
799 SNACK KIDS MIX WG LUNCH
Taco Tuesday
Taco Tuesday
Wk1 - Monday
Sausage Egg Biscuit
Strawberry Chocolate Parfait
Cereal Bar & String Cheese
HAMBURGER
Woodford Salad
Ham & Cheese Sandwich
Macaroni Pasta Salad
walking taco
Beans Green Sesame
Walking Taco

# **Meatless Monday**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	1 Ounce		654590
Marinara Sauce	1 Serving		587882
LETTUCE BLND ROMAINE MXD 4-5 RSS	1 Cup		755826
BEAN GREEN CUT 6-4 GFS	1 Cup		610791
Applesauce Cup	1 Serving	READY_TO_EAT	110361
DRESSING RANCH LT 4-1GAL KENS	1 Serving		834941

#### **Preparation Instructions**

No Preparation Instructions available.

<b>SLE Compone</b>	nts
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Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving **Amount Per Serving Calories** 1.96 Fat 0.04g SaturatedFat 0.01g **Trans Fat** 0.00g Cholesterol 0.03mg Sodium 1.37mg Carbohydrates 0.34g **Fiber** 0.07g Sugar 0.08g **Protein** 0.06g Vitamin A 18.16IU Vitamin C 0.09mg **Calcium** 0.83mg Iron 0.02mg

#### **Buffalo Chicken Tenders**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR HOT & SPCY WG FC 1.13Z 4-8	100 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.	281731

### Preparation Instructions

No Preparation Instructions available.

<b>SLE Components</b>	3
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Amount Per Serving	
Meat	0.67
Grain	0.33
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: 1.00 Serving **Amount Per Serving** Calories 86.67 Fat 5.00g SaturatedFat 0.83g **Trans Fat** 0.00g Cholesterol 8.33mg **Sodium** 130.00mg **Carbohydrates** 5.67g **Fiber** 1.00g Sugar 0.33g **Protein** 5.00g Vitamin A 33.33IU Vitamin C 0.00mg Calcium 13.33mg 0.60mg Iron

# walking taco

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLN TURKEY FC 4-7#	1 Ounce	Heat n Serve	232921

# **Preparation Instructions**

No Preparation Instructions available.

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: 1.00 Serving				
Amount Per	Serving			
Calories		0.65		
Fat		0.03g		
SaturatedFa	at	0.01g		
Trans Fat	Trans Fat 0.00g			
Cholesterol		0.36mg	0.36mg	
Sodium 2		2.81mg		
Carbohydrates		0.02g	0.02g	
Fiber 0.00g				
Sugar 0.00g				
Protein 0.09g				
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.13mg	Iron	0.65mg	

# Whole grain muffin

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

# Ingredients

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

# **Preparation Instructions**

No Preparation Instructions available.

0.00
0.01
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving			
Amount Per	Serving		
Calories		190.00	
Fat		6.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		130.00mg	
Carbohydra	tes	30.00g	
Fiber		2.00g	
Sugar		16.00g	
Protein		3.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

# Walking Taco

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	125 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
TACO FILLING BEEF 4-5 GFS	15 17/27 Pound		776548
CHEESE CHED MLD SHRD FINE 4-5 GFS	7 17/21 Cup		191043
SALSA 103Z 6-10 REDG	8 3/4 Pound	READY_TO_EAT None	452841
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 19/20 Ounce		242489

#### **Preparation Instructions**

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

- 2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.
- 3. Crush individual bags of chips and open.
- 3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.
- 4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables Updated October 2013

Notes:

SLE Components Amount Per Serving	
Meat	0.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.19
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 125.00			
Serving Size	e: 1.00 Serving	J	
Amount Pe	r Serving		
Calories		248.96	
Fat		11.75g	
SaturatedF	at	3.75g	
Trans Fat 0.00g			
Cholesterol 22		22.50mg	
Sodium 437.86mg			
Carbohydrates 24.54g			
Fiber		3.02g	
Sugar		1.78g	
Protein		10.77g	
Vitamin A	207.88IU	Vitamin C	1.49mg
Calcium	124.00mg	Iron	1.31mg

# **Lutresa's Burger**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURGER VEG BLCKBN CHPTL 4-12CT MSTARF	1 Each		189051
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

# **Preparation Instructions**

No Preparation Instructions available.

<b>SLE Components</b>	
Amount Per Serving	
Meat	0.00
Grain	0.02
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: 1.00 Serving			
Amount Per Se	erving		
Calories		3.50	
Fat		0.09g	
SaturatedFat		0.01g	
Trans Fat		0.00g	
Cholesterol	Cholesterol 0.00mg		
Sodium 7.30mg			
Carbohydrates 0.22g			
Fiber		0.10g	
Sugar	Sugar 0.06g		
Protein 0.23g			
Vitamin A 0	.00IU	Vitamin C	0.00mg
Calcium 0	.80mg	Iron	0.02mg

# **Strawberry Pop tart**

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast		

# Ingredients

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

# **Preparation Instructions**

#### DISCLAIMER:

SLE Components Amount Per Serving	
Meat	0.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

•	n Facts r Recipe: 2.00 e: 1.00 Serving		
<b>Amount Pe</b>	r Serving		
Calories		180.00	
Fat		2.50g	
SaturatedF	at	1.00g	
Trans Fat		0.00g	_
Cholestero		0.00mg	_
Sodium		180.00mg	_
Carbohydra	ates	37.50g	_
Fiber		3.00g	_
Sugar		14.50g	_
Protein		2.00g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

# **Fudge Pop Tart**

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 120- 1CT	1 Each		452062

# **Preparation Instructions**

#### DISCLAIMER:

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
·	

<b>Nutrition Facts</b>			
Servings Per Recipe: 1.00			
Serving Size	e: 2.00 Serving		
<b>Amount Pe</b>	r Serving		
Calories		190.00	_
Fat		3.00g	
SaturatedFa	at	1.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		200.00mg	
Carbohydra	ates	38.00g	
Fiber		3.00g	
Sugar		15.00g	
Protein		3.00g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.80mg

# **Cinnamon Pop Tart**

Servings:	1.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast		

# Ingredients

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

#### **Preparation Instructions**

#### **DISCLAIMER:**

SLE Components Amount Per Serving	
Meat	0.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Amount Per Serving           Calories         370.00           Fat         6.00g           SaturatedFat         2.00g           Trans Fat         0.00g           Cholesterol         0.00mg           Sodium         390.00mg           Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g           Protein         5.00g	•	r Facts r Recipe: 1.00 e: 2.00 Serving		
Fat         6.00g           SaturatedFat         2.00g           Trans Fat         0.00g           Cholesterol         0.00mg           Sodium         390.00mg           Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g	Amount Pe	r Serving		
SaturatedFat         2.00g           Trans Fat         0.00g           Cholesterol         0.00mg           Sodium         390.00mg           Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g	Calories		370.00	
Trans Fat         0.00g           Cholesterol         0.00mg           Sodium         390.00mg           Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g	Fat		6.00g	
Cholesterol         0.00mg           Sodium         390.00mg           Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g	SaturatedFa	at	2.00g	
Sodium         390.00mg           Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g	<b>Trans Fat</b>		0.00g	
Carbohydrates         76.00g           Fiber         6.00g           Sugar         31.00g	Cholestero		0.00mg	
Fiber         6.00g           Sugar         31.00g	Sodium		390.00mg	_
<b>Sugar</b> 31.00g	Carbohydra	ates	76.00g	_
	Fiber		6.00g	_
Protein 5.00g	Sugar		31.00g	_
	Protein		5.00g	
Vitamin A 1000.00IU Vitamin C 0.00mg	Vitamin A	1000.00IU	Vitamin C	0.00mg
Calcium 200.00mg Iron 3.60mg	Calcium	200.00mg	Iron	3.60mg

#### Calzone Three Cheese MTG

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE 3CHS WGRAIN 60-4.69Z GILARDI	100 Serving		658591

#### **Preparation Instructions**

#### Directions:

- 0: Wash hands.
- 1: 1. Thaw under refrigeration.
- 2: 2. Spray with non-stick cooking spray before baking for a softer crust.
- 3: 3. Bake at 350 degrees F for 10-12 minutes or until product reaches an internal temperature of 165 degrees F.

#### Notes:

#### DISCLAIMER:

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: 100.00 Serving Size: 1.00 Serving			
Amount Per	r Serving		
Calories		250.00	
Fat		5.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	_
Cholesterol		10.00mg	_
Sodium		430.00mg	
Carbohydra	ites	33.00g	_
Fiber		4.00g	_
Sugar		4.00g	_
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 410.00mg Iron 2.70mg

# **Pancakes with Sausage**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MINI WGRAIN .32Z 24-45CT	5 Each	Preheat to 350 degrees F. On a sheet pan, place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. Convection Oven: Heat for 8-10 minutes.	669440
SAUSAGE LINK LO SOD CKD 160-1Z JDF	1 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 5 - 5 1 2 minutes if frozen, 4 - 4 1 2 minutes if thawed.	278201

### **Preparation Instructions**

SI E Componente

#### DISCLAIMER:

SLE Components		
Amount Per Serving		
Meat	1.00	
Grain	1.11	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

n Facts			
Servings Per Recipe: 1.00			
: 1.00 Serving	g		
r Serving			
	208.89		
	13.11g		
at	4.00g		
	0.00g		
	25.56mg		
	290.00mg		
ites	17.78g		
	2.22g		
	3.33g		
	6.22g		
555.56IU	Vitamin C	0.00mg	
22.22mg	Iron	1.86mg	
	r Recipe: 1.00 :: 1.00 Serving r Serving at	r Recipe: 1.00 s: 1.00 Serving r Serving  208.89 13.11g 4.00g 0.00g 25.56mg 290.00mg 17.78g 2.22g 3.33g 6.22g 555.56IU Vitamin C	

#### **ROTINI**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	7 Ounce		728590
BREADSTICK WGRAIN 1.31Z 10-20CT	1 Each		152211

# **Preparation Instructions**

DISCLAIMER:

SLE Components Amount Per Serving	
Meat	1.88
Grain	1.72
Fruit	0.00
GreenVeg	0.00
RedVeg	0.47
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts					
	r Recipe: 1.00 e: 1.00 Servin				
Amount Pe	r Serving				
Calories		385.43			
Fat		16.05g			
SaturatedFa	at	5.83g			
Trans Fat		0.94g	0.94g		
Cholestero		50.81mg			
Sodium		720.16mg			
Carbohydrates		39.58g			
Fiber		5.76g			
Sugar	Sugar				
Protein		19.94g			
Vitamin A	576.75IU	Vitamin C	21.64mg		
Calcium	71.75mg	Iron	3.67mg		

# **Chicken Tenders**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CNTRY 6-1.5 PION	1 Tablespoon	BAKE  1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	455555
CHIX TNDR WGRAIN FC 4-8 TYS	300 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
Whole Grain Dinner Roll	100 bun	READY_TO_EAT	1591

# **Preparation Instructions**

#### DISCLAIMER:

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
Logumos	0.00

**Starch** 0.00

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		340.38	
Fat		16.02g	
SaturatedFa	at	2.51g	
Trans Fat		0.01g	
Cholestero		25.00mg	
Sodium		531.73mg	
Carbohydra	ites	30.04g	
Fiber		4.00g	
Sugar		2.01g	
Protein		18.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

# **Chicken Nuggets**

Servings:	100.00	Category:	Entree
Serving Size:	500.00 100.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST NUGGET O/R WGRAIN 2-5.425	500 Each		509736

#### **Preparation Instructions**

**DISCLAIMER:** 

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

CONDIMENTS ON THE SIDE ONLY ( NOT CALCULATED INTO NUTRITION'S)

**BBQ SAUCE** 

**KETCHUP** 

**RANCH DRESSING** 

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: 100.00 Serving Size: 500.00 100.00					
<b>Amount Pe</b>	r Serving				
Calories		230.00			
Fat		13.00g			
SaturatedFa	at	3.00g			
Trans Fat	Trans Fat		0.00g		
Cholestero	Cholesterol		35.00mg		
Sodium 560.0		560.00mg			
Carbohydra	ates	14.00g	14.00g		
Fiber		1.00g			
Sugar	Sugar				
Protein 13.00g					
Vitamin A	100.00IU	Vitamin C	1.20mg		
Calcium	20.00mg	Iron	1.80mg		

### Ham & Cheese Sub

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEAT COMBO PK SLCD 12-1 JENNO	2 Ounce	Thaw and serve	236012
4" WG WHITE HAMBURGER BUN	1 bun	Ready to eat	1711
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1 Ounce	READY_TO_EAT	100018

# **Preparation Instructions**

#### DISCLAIMER:

SLE Components Amount Per Serving	
Meat	2.49
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Amount Per Serving		
<b>^</b>		
Calories	339.55	
Fat	16.32g	
SaturatedFat	6.64g	
Trans Fat	0.00g	
Cholesterol	67.54mg	
Sodium	952.99mg	
Carbohydrates	28.75g	
Fiber	2.00g	
Sugar	5.00g	
Protein	19.73g	
Vitamin A 24.87IU	Vitamin C	1.19mg
Calcium 49.80mg	Iron	8.90mg

# Popcorn Chicken W/ Roll

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232
Whole Grain Dinner Roll	1 bun	READY_TO_EAT	1591

# **Preparation Instructions**

#### **DISCLAIMER:**

Meat         2.00           Grain         2.00           Fruit         0.00           GreenVeg         0.00           RedVeg         0.00           OtherVeg         0.00           Legumes         0.00           Starch         0.00	SLE Components Amount Per Serving	
Fruit         0.00           GreenVeg         0.00           RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	Meat	2.00
GreenVeg         0.00           RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	Grain	2.00
RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	Fruit	0.00
OtherVeg         0.00           Legumes         0.00	GreenVeg	0.00
Legumes 0.00	RedVeg	0.00
	OtherVeg	0.00
Starch 0.00	Legumes	0.00
0.00	Starch	0.00

Nutrition	n Facts		
•	r Recipe: 1.00		
Serving Size	e: 100.00 100.	00	
Amount Pe	r Serving		
Calories		373.00	
Fat		18.00g	
SaturatedFa	at	3.00g	_
<b>Trans Fat</b>		0.00g	
Cholesterol		81.00mg	_
Sodium		627.00mg	_
Carbohydra	ites	31.00g	
Fiber		4.00g	
Sugar		1.00g	
Protein		21.00g	
Vitamin A	167.00IU	Vitamin C	0.00mg
Calcium	18.00mg	Iron	2.00mg

#### **Cheese Pizza**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN SLC 96-4.67Z MAX	100 Each	cook according to directions	437430

#### **Preparation Instructions**

#### **DISCLAIMER:**

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: 100.00 Serving Size: 1.00 Serving			
Amount Pe	r Serving		
Calories		270.00	
Fat		10.00g	
SaturatedF	at	3.00g	_
Trans Fat		0.00g	
Cholestero		10.00mg	
Sodium		730.00mg	
Carbohydra	ates	32.00g	
Fiber		5.00g	
Sugar		5.00g	
Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	240.00mg	Iron	2.10mg

# Chicken Leg W/ whole grain roll

Servings:	100.00	Category:	Entree
Serving Size:	100.00 100.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	100 Piece		603391
Whole Grain Dinner Roll	100 bun	READY_TO_EAT	1591

#### **Preparation Instructions**

**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°0F.
- 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. DISCLAIMER:

SLE Components Amount Per Serving	
Meat	2.00
Grain	1.75
Ernit	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: 100.00 100.00

Amount Per Serving					
Calories		270.00			
Fat		12.00g			
SaturatedFa	at	2.50g			
Trans Fat		0.00g			
Cholesterol		50.00mg	50.00mg		
Sodium		590.00mg	590.00mg		
Carbohydrates		19.00g	19.00g		
Fiber		2.00g			
Sugar		1.00g			
Protein		19.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	20.00mg	Iron	1.08mg		

# Pepperoni Calzone

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN 80-5Z	100 Each		135191

#### **Preparation Instructions**

#### **DISCLAIMER:**

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: 100.00 Serving Size: 1.00 Serving					
<b>Amount Pe</b>	r Serving				
Calories		280.00			
Fat		11.00g			
SaturatedF	at	6.00g			
<b>Trans Fat</b>	Trans Fat		0.00g		
Cholesterol		25.00mg	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		

#### **Beef & Cheese Nachos**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND YEL 5-1.5 KE	22 Piece		163020
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	HEAT TO 140 OR HIGHER	722330
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce	HEAT TO 140 OR HIGHER	135261

#### **Preparation Instructions**

Portion chips, then meat, then cheese

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION

CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN NUTRITION'S)

SALSA - SOUR CREAM

SLE Components Amount Per Serving	
Meat	2.26
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

1570.28
99.09g
57.14g
0.18g
262.08mg
5134.16mg
81.15g
5.26g
1.26g
72.08g
Vitamin C 3.41mg

**Calcium** 2613.24mg **Iron** 1.97mg

# **Bacon & Egg Bagel**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1 Each	Bake till 140 degrees for higher	462519
BACON CKD RND WHOLE MUSCLE 2- 96CT GFS	1 Slice	Bake till 140 degrees for higher	365620
BAGEL WHT WGRAIN IW 72-2Z LENDER	1 Each	Thaw and serve	217911

#### **Preparation Instructions**

One bagel, one egg patty, one bacon round. Assemble and serve.

DISCLAIMER:

Meat         0.75           Grain         2.00           Fruit         0.00           GreenVeg         0.00           RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	
Fruit         0.00           GreenVeg         0.00           RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	
GreenVeg         0.00           RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	
RedVeg         0.00           OtherVeg         0.00           Legumes         0.00	
OtherVeg         0.00           Legumes         0.00	
Legumes 0.00	
<b>Starch</b> 0.00	

Nutrition Servings Per Serving Size	r Recipe: 1.00	)		
Amount Per	Serving			
Calories		220.00		
Fat		7.50g		
SaturatedFa	at	2.00g		
Trans Fat		0.00g		
Cholesterol		82.50mg		
Sodium		370.00mg		
Carbohydra	ites	29.00g		
Fiber		4.00g		
Sugar		4.00g		
Protein		11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	55.00mg	Iron	1.80mg	

#### **Chili & Cheese Baked Potato**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO 80CT MRKN	1 Each	wash bake @ 400 for 1 hour till soft	322385
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce	heat to 145 degrees	135261
CHILI BEEF W/BEAN 6-5 COMM	3 Ounce	heat to 145 degrees	344012
Aunt Millie's Wheat Sandwich Bread	2 Slice		466

### **Preparation Instructions**

**DISCLAIMER:** 

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CONDIMENTS: ON THE SIDE ONLY ( NOT INCLUDED IN THE NUTRITION'S)

**SOUR CREAM** 

SLE Components Amount Per Serving	
Meat	2.03
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.20
OtherVeg	0.00
Legumes	0.00
Starch	0.00

<b>Nutrition Facts</b>	
Servings Per Recipe: 1.00 Serving Size: 1.00	
Amount Per Serving	
Calories	1440.05
Fat	88.61g
SaturatedFat	54.87g
Trans Fat	0.00g
Cholesterol	255.95mg
Sodium	5110.05mg
Carbohydrates	73.72g
Fiber	4.69g
Sugar	4.91g
Protein	72.26g
Vitamin A 644.82IU	Vitamin C 15.36mg

**Calcium** 2543.64mg **Iron** 9.76mg

# sharon's nuggets

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
2-5 CHIX NUGGET HEART SHAPED 63356CN-WG	1 Each		368330
CAKE CARROT MINI 24CT 2.6Z BISTRO	1 Each		760540

# Preparation Instructions

No Preparation Instructions available.

<b>SLE Components</b>	
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: 1.00 Ounce				
Amount Per	Serving			
Calories		2.72		
Fat		0.13g		
SaturatedFa	at	0.03g		
Trans Fat	Trans Fat 0.00g			
Cholesterol	Cholesterol 0.44mg			
Sodium 3.72mg				
Carbohydrates 0.34g				
Fiber	Fiber 0.03g			
Sugar		0.20g		
Protein 0.06g				
Vitamin A	0.24IU	Vitamin C	0.00mg	
Calcium	0.25mg	Iron	0.01mg	

### **Pork BBQ Sandwich**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	4 Ounce		498702
3474 WGR HAMBURGER BUN (76) 60g 12ct	1/2 1 bun	READY_TO_EAT	

### **Preparation Instructions**

#### **DISCLAIMER:**

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 Servings Pe Serving Size	r Recipe: 1.00		
Amount Pe	r Serving		
Calories		374.00	
Fat		18.00g	
SaturatedF	at	6.00g	
Trans Fat		0.00g	
Cholestero	l	71.00mg	
Sodium		338.00mg	
Carbohydra	ates	30.50g	
Fiber		1.00g	
Sugar		18.00g	
Protein		21.00g	
Vitamin A	1650.00IU	Vitamin C	25.20mg
Calcium	115.50mg	Iron	4.06mg

# **Spicy Chicken Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	1 Each	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a parchment lined baking sheet. Heat for 16 to 19 minutes. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.	525490
3474 WGR HAMBURGER BUN (76) 60g 12ct	1/2 1 bun	READY_TO_EAT	

# **Preparation Instructions**

#### DISCLAIMER:

<b>SLE Components</b>	
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: Serving Size: 1.00 Se	
Amount Per Serving	
Calories	275.00
Fat	11.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	435.00mg
Carbohydrates	22.50g
Fiber	2.00g
Sugar	3.00g

Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	35.50mg	Iron	2.44mg

## **Grilled Chicken Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD NAE 3Z 2-5 TYS	1 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes. MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.	152121
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	READY_TO_EAT	

## Preparation Instructions

#### **DISCLAIMER:**

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

<b>Nutrition Facts</b>	5
Servings Per Recipe:	1.00
Serving Size: 1.00 Ser	rving
<b>Amount Per Serving</b>	
Calories	270.00
Fat	4.50g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	530.00mg
Carbohydrates	28.00g
Fiber	2.00g

Sugar		4.00g	
Protein		28.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	91.00mg	Iron	2.72mg

## **Breaded Chicken Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 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.	281622
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	READY_TO_EAT	

## **Preparation Instructions**

#### **DISCLAIMER:**

SLE Components Amount Per Serving	
Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 1.00	)	
Serving Size: 1.00 Serving	g	
Amount Per Serving		
Calories	420.00	
Fat	17.00g	
SaturatedFat	2.50g	
Trans Fat	0.00g	
Cholesterol	25.00mg	
Sodium	610.00mg	
Carbohydrates	43.00g	
Fiber	5.00g	
Sugar	5.00g	
Protein	22.00g	
Vitamin A 100.00IU	Vitamin C	0.00mg

Calcium 111.00mg Iron 3.80mg

## **Chef Salad**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SHRD 4-5# COMM	1/2 Ounce	Ready to eat	150250
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Ounce	Use cooked chilled chicken	281622
CROUTON HMSTYL SEAS 10-2 GFS	3/4 Cup	Ready to eat	748500
LETTUCE SALAD SEP BAGS 4-5 RSS	5 Ounce	Ready to eat	242071
CAULIFLOWER BITE SIZE 2-3 RSS	1 Ounce	Ready to eat	732486
BROCCOLI FLORET REG CUT 4-3 RSS	1 Ounce	Ready to eat	732478
CUCUMBER SELECT 6CT P/L	1 Slice	Ready to eat	592323
TOMATO CHERRY 11 MRKN	1 Each	Ready to eat	569551
BREADSTICK WGRAIN 1.31Z 10-20CT	1 Each	Ready to eat	152211

## **Preparation Instructions**

Wash all vegetables, combine and include salad dressing packet DISCLAIMER:

SLE Components Amount Per Serving	
Meat	1.50
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch 0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		494.94	
Fat		21.23g	
SaturatedF	at	5.51g	
Trans Fat		0.00g	
Cholestero	I	40.00mg	
Sodium		703.90mg	
Carbohydra	ates	49.50g	
Fiber		10.11g	
Sugar		8.78g	
Protein		27.20g	
Vitamin A	919.01IU	Vitamin C	95.86mg
Calcium	249.83mg	Iron	4.20mg

## **Ham & Cheese Panini**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEAT COMBO PK SLCD 12-1 JENNO	2 Ounce	THAW AND EAT	236012
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1 Ounce	READY_TO_EAT	100018
BREAD PANINI 192- .82Z PILLS	2 Piece	MICROWAVE Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed.  Product will thaw at room temperature in approximately 9-12 hours.	831161

## **Preparation Instructions**

#### DISCLAIMER:

SLE Components	
Amount Per Serving	0.40
Meat	2.49
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving	
Amount Per Serving	
Calories	459.55
Fat	20.82g
SaturatedFat	7.64g
Trans Fat	0.00g
Cholesterol	67.54mg
Sodium	932.99mg
Carbohydrates	39.75g

Fiber		2.00g	
Sugar		12.00g	
Protein		18.73g	
Vitamin A	24.87IU	Vitamin C	1.19mg
Calcium	39.80mg	Iron	1.98mg

### **Beef Soft Taco**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	2 Ounce		722330
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce	1/5# bags use scoop #30	150250
TORTILLA FLOUR 8 PRSD 20-12CT	1 Each		505722

### **Preparation Instructions**

Assemble and serve

CONDIMENTS: ON THE SIDE ( NOT IN NUTRITION'S)

**SALSA** 

SOUR CREAM DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION

#### **SLE Components**

Amount Per Serving	
Meat	2.26
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

# Nutrition Facts Servings Per Recipe: 1.00

Serving Size: 1.00 Serving **Amount Per Serving Calories** 300.28 Fat 16.59g **SaturatedFat** 8.14g **Trans Fat** 0.18g Cholesterol 52.08mg Sodium 664.16mg Carbohydrates 22.15g **Fiber** 3.26g Sugar 2.26g **Protein** 17.08g Vitamin A 406.94IU Vitamin C 3.15mg

Calcium 240.87mg Iron 3.26mg

## **Chicken Soft Taco**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT DRK MT FC 6-5 TYS	2 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen.	860390
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250
TORTILLA FLOUR 8 PRSD 20-12CT	1 Each		505722

## **Preparation Instructions**

#### **DISCLAIMER:**

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CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN NUTRITION'S)

LETTUCE - TOMATO - SALSA - SOUR CREAM

SLE Components Amount Per Serving	
Meat	2.33
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

<b>Amount Pe</b>	r Serving		
Calories		323.33	
Fat		18.17g	
SaturatedF	at	8.33g	
Trans Fat		0.00g	
Cholestero		83.33mg	
Sodium		746.67mg	
Carbohydra	ates	20.33g	
Fiber		2.00g	
Sugar		1.00g	
Protein		20.33g	
Vitamin A	66.67IU	Vitamin C	0.00mg
Calcium	228.33mg	Iron	2.48mg

## Chicken Shakers w/Rice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232
RICE BRN PARBL WGRAIN 25 GCHC	1/4 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
Whole Grain Dinner Roll	1 roll	Ready to eat	4372

# Preparation Instructions

**DISCLAIMER:** 

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN NUTRITION'S)

SWEET CHILI SAUCE FRANK'S HOT SAUCE

**BBQ SAUCE** 

SLE Components Amount Per Serving	
Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.25

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Servin	
Amount Per Serving	
Calories	563.00
Fat	18.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	81.00mg
Sodium	487.00mg
Carbohydrates	54.00g
Fiber	5.00g

Sugar		0.00g	
Protein		22.00g	
Vitamin A	167.00IU	Vitamin C	0.00mg
Calcium	18.00mg	Iron	2.72mg

### **Chicken Salad on Ciabatta Bread**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2- 5 TYSON	4 Ounce	UNSPECIFIED Not currently available	570533
RELISH SWT PICKLE 4-1GAL GFS	1 Tablespoon		517186
DRESSING SALAD 4-1GAL GFS	1 Tablespoon		107042
BREAD CIABATTA WGRAIN 96-1.8Z PILLS	1 Each	MICROWAVE Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed. Product will thaw at room temperature in approximately 9-12 hours.	831221

## **Preparation Instructions**

Thaw chicken overnight, mix 5 # diced chicken add 1 cup of sweet pickle relish and 2 cups of salad dressing. Mix well, refrigerate over night. Serve chilled.

#### DISCLAIMER:

SLE Components Amount Per Serving	
Meat	2.67
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per	r Serving		
Calories		403.33	
Fat		15.27g	
SaturatedFa	at	3.30g	
Trans Fat		0.08g	
Cholesterol		81.33mg	
Sodium		596.70mg	
Carbohydra	ites	37.33g	
Fiber		3.00g	
Sugar		6.00g	
Protein		29.10g	
Vitamin A	10.28IU	Vitamin C	0.01mg
Calcium	21.28mg	Iron	2.44mg

#### **Chicken Nachos**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT DRK MT FC 6-5 TYS	2 Ounce		860390
CHIP TORTL RND YEL 5-1.5 KE	22 Each		163020
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce		135261

### **Preparation Instructions**

**DISCLAIMER:** 

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CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN THE NUTRITION'S)

LETTUCE - TOMATO - SALSA - SOUR CREAM

#### **SLE Components**

Amount Per Serving	
Meat	2.33
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving **Amount Per Serving Calories** 1593.33 Fat 100.67g SaturatedFat 57.33g **Trans Fat** 0.00g Cholesterol 293.33mg Sodium 5216.67mg Carbohydrates 79.33g **Fiber** 4.00g Sugar 0.00g **Protein** 75.33g Vitamin A 66.67IU Vitamin C 0.00mg Calcium 2601.33mg Iron 1.20mg

# **Beef Nachos**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND YEL 5-1.5 KE	22 Piece		163020
SAUCE CHS CHED POUCH 6-106Z LOL	3 Ounce	Heat and pour over entree	135261
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce		722330

## Preparation Instructions

No Preparation Instructions available.

SLE	<b>Components</b>
Amour	t Per Serving

Amount Per Serving	
Meat	2.26
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

1570.28
99.09g
57.14g
0.18g
262.08mg
5134.16mg
81.15g
5.26g
1.26g
72.08g
Vitamin C 3.41mg
<b>Iron</b> 1.97mg

# **Beef Taco Walking**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP CORN R/F 8-16Z FRITO	2 Ounce		537140
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1/2 Ounce		242489
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	Heat to 145 degrees for 15 seconds	722330
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce	Ready to eat	150250

## Preparation Instructions

**DISCLAIMER:** 

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CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN THE NUTRITION'S)

SALSA - SOUR CREAM

Meat Grain Fruit GreenVeg	2.26
Fruit GreenVeg	
GreenVeg	2.00
<del></del>	0.00
	0.00
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

<b>Nutrition Facts</b>		
Servings Per Recipe: 1.00 Serving Size: 1.00 Serving		
Amount Per Serving		
Calories	467.78	
Fat	24.09g	
SaturatedFat	9.14g	
Trans Fat	0.18g	
Cholesterol	52.08mg	
Sodium	719.16mg	
Carbohydrates	45.65g	
Fiber	5.76g	
Sugar	2.26g	
Protein	18.58g	
Vitamin A 410.09IU	Vitamin C	3.41mg

Calcium 274.24mg Iron 2.15mg

# **Chicken Taco Walking**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT DRK MT FC 6-5 TYS	2 Ounce		860390
CHIP CORN 104-1Z SSV FRITOS	2 Ounce	READY_TO_EAT	105040
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250

## **Preparation Instructions**

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CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN NUTRITION'S)

SALSA -SOUR CREAM - LETTUCE - TOMATO

SLE Components Amount Per Serving	
Meat	2.33
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

	n Facts r Recipe: 1.00 e: 1.00 Serving		
<b>Amount Pe</b>	r Serving		
Calories		523.33	
Fat		33.67g	
SaturatedF	at	10.33g	
Trans Fat		0.00g	
Cholestero		83.33mg	
Sodium		796.67mg	
Carbohydra	ates	34.33g	
Fiber		2.00g	
Sugar		0.00g	
Protein		21.33g	
Vitamin A	66.67IU	Vitamin C	0.00mg
Calcium	266.33mg	Iron	0.48mg

# **Mandarin Orange Chicken**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	3 3/5 Ounce		550512
RICE BRN PARBL WGRAIN 25 GCHC	1/2 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

## **Preparation Instructions**

#### **DISCLAIMER:**

SLE Components Amount Per Serving	
Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Servings Per Serving Size	Recipe: 1.0		
Amount Per	Serving		
Calories		490.00	
Fat		5.00g	
SaturatedFa	at	0.50g	
<b>Trans Fat</b>		0.00g	
Cholesterol	Cholesterol 40.00mg		_
Sodium 280.00mg			
Carbohydra	ites	93.00g	_
Fiber	Fiber 4.00g		
Sugar		10.00g	_
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	0.00mg	Iron	2.16mg

# **BC** Burger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATLOAF CKD SLCD W/CHS 100-2.9Z	1 Piece	BAKE This product is designed to be heated to 140 degrees F before serving.	765641
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	READY_TO_EAT	

## **Preparation Instructions**

**DISCLAIMER:** 

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CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN NUTRITION'S)

**KETCHUP - MUSTARD - LETTUCE - TOMATO** 

2.00
2.00
0.00
0.00
0.00
0.00
0.00
0.00

Nutritio	n Facts			
Servings Pe	r Recipe: 1.00			
Serving Size	: 1.00 Serving			
<b>Amount Pe</b>	r Serving			
Calories		320.00		
Fat		12.00g		
SaturatedF	at	5.00g		
Trans Fat		0.00g		
Cholesterol		30.00mg	30.00mg	
Sodium		600.00mg		
Carbohydra	ates	35.00g		
Fiber		3.00g		
Sugar		9.00g	9.00g	
Protein		18.00g		
Vitamin A	200.00IU	Vitamin C	9.00mg	
Calcium	131.00mg	Iron	3.44mg	

## **BC Chick Fillet Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	4 Ounce	Bake to 140 or higher	542832
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	READY_TO_EAT	

## **Preparation Instructions**

DISCLAIMER:

SLE Components Amount Per Serving	
Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving				
<b>Amount Pe</b>	r Serving			
Calories		380.00		
Fat		11.00g		
SaturatedF	at	1.50g	1.50g	
Trans Fat		0.00g	0.00g	
Cholesterol		70.00mg	70.00mg	
Sodium		650.00mg		
Carbohydra	ates	42.00g		
Fiber		3.00g	3.00g	
Sugar		6.00g	6.00g	
Protein		29.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg	
Calcium	111.00mg	Iron	3.80mg	

# **Cheese Burger**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE SLCD YEL 6-5 COMM	1 Slice	Ready to eat	334450
BEEF PTY CKD 2.5Z 6-5 COMM	1 Each	Cook to internal temp. of 165 or higher for 15 seconds	785850
3474 WGR HAMBURGER BUN (76) 60g 12ct	1 1 bun	READY_TO_EAT	

### **Preparation Instructions**

#### **DISCLAIMER:**

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SLE	Components
A mour	t Por Soning

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 Serving **Amount Per Serving Calories** 353.00 Fat 16.50g SaturatedFat 6.10g Trans Fat 0.60g Cholesterol 51.50mg Sodium 614.00mg Carbohydrates 30.00g **Fiber** 3.00g Sugar 4.50g **Protein** 22.50g Vitamin A 0.00IU Vitamin C 0.00mg Calcium 104.00mg 4.00mg Iron

# Big Daddy's Buffalo Chicken Pizza

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

## Ingredients

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

## **Preparation Instructions**

**DISCLAIMER:** 

SLE Components Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts				
Servings Per Recipe: 1.00 Serving Size: 1.00 Serving				
Amount Pe	r Serving			
Calories		390.00	_	
Fat		19.00g		
SaturatedFat		7.00g		
Trans Fat		0.00g		
Cholesterol		45.00mg		
Sodium		740.00mg		
Carbohydra	ites	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

### **PBJ**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEANUT BUTTER SMOOTH 6-5 COMM	4 Tablespoon		110780
JELLY GRP 6-4 SMUCK	2 Tablespoon		224111
Whole Grain Honey White Bread	2 Serving	READY_TO_EAT	380

## **Preparation Instructions**

#### DISCLAIMER:

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 Servir	ng		
Amount Per	Serving			
Calories		680.00		
Fat	<b>Fat</b> 34.00g			
SaturatedFat 6.00g				
Trans Fat 0.00g				
Cholesterol 0.0		0.00mg		
Sodium 640.00mg				
Carbohydra	Carbohydrates 76.00g			
Fiber		8.00g		
Sugar		36.00g	_	
Protein 14.00g			_	
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	

# **Philly Steak and Cheese**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM	1 Each		720861
8" WHOLE GRAIN WHITE SUB BUN	1	READY_TO_EAT	1742
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce		722110

## **Preparation Instructions**

#### **DISCLAIMER:**

2.50 3.00 0.00
3.00
0.00
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving					
<b>Amount Pe</b>	r Serving				
Calories		412.10			
Fat		15.40g			
SaturatedFat		6.05g			
Trans Fat		0.52g			
Cholesterol		55.00mg	55.00mg		
Sodium		605.00mg			
Carbohydra	ates	44.00g			
Fiber		4.00g			
Sugar		7.00g			
Protein		24.40g			
Vitamin A	200.00IU	Vitamin C	0.00mg		
Calcium	111.00mg	Iron	1.44mg		

#### Chili W/ Pretzel Bosco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	6 Ounce	heat to 145 degrees	344012
BREADSTICK PRTZL CHED WGRAIN 6 72CT	1 Each		665230

## **Preparation Instructions**

Convection Oven

1. Preheat oven to 350° F. 2. Place Pretzel Sticks on a baking sheet. 3. Thawed: 7-9 minutes. 3. Let stand 2 minutes before serving.

**CAUTION: FILLING MAY BE HOT!** 

This product must be cooked thoroughly to an internal temperature of at least 165°F before serving.

**DISCLAIMER:** 

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SLE	Co	mp	one	nts
_	_	_	_	

Amount Per Serving	
Meat	2.56
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.39
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving	
Calories	356.43
Fat	12.15g
SaturatedFat	3.75g
Trans Fat	0.00g
Cholesterol	41.90mg
Sodium	466.71mg
Carbohydrates	42.44g
Fiber	7.12g
Sugar	8.15g
Protein	20.38g
<b>Vitamin A</b> 1288.51IU	Vitamin C 19.55mg

Calcium 132.49mg Iron 4.53mg

## **Breaded Pork Tenderloin**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PTY BRD WGRAIN 3.35Z 6-5# JTM	1 Each	Bake to an internal temperature of 145 for 15 seconds	661950
Aunt Millie's 4" Whole Grain Hamburger Bun	1 bun	Ready to eat	3159

## **Preparation Instructions**

#### **DISCLAIMER:**

SLE Components Amount Per Serving	
Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving			
Amount Per	r Serving		
Calories		420.00	
Fat		17.00g	
SaturatedFa	at	4.50g	
Trans Fat		0.00g	
Cholesterol		40.00mg	
Sodium		330.00mg	
Carbohydra	ites	11.00g	
Fiber		2.00g	
Sugar		1.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.62mg

# Salisbury Steak w/ WG Roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK SALIS CHARB 72- 2.25Z ADV	1 Each	BAKE Conventional oven: frozen product: preheat oven to 375 degrees f. Heat for 16 1 2 minutes. Convection oven: frozen product: preheat oven to 375 degrees f. Heat for 13-15 minutes.	485615
GRAVY MIX BROWN 12-15Z GCHC	1 Cup		242450
Whole Grain Dinner Roll	1 bun	READY_TO_EAT	1591

## **Preparation Instructions**

#### **DISCLAIMER:**

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#### **SLE Components**

Amount Per Serving	
Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00

Serving Size: 1.00			
Amount Per	Serving		
Calories		340.00	
Fat		15.00g	
SaturatedFa	at	5.00g	
Trans Fat		0.50g	
Cholesterol		30.00mg	
Sodium		1910.00mg	
Carbohydra	tes	32.00g	
Fiber		2.00g	
Sugar		5.00g	
Protein		15.00g	
Vitamin A	100.00IU	Vitamin C	1.20mg
Calcium	20.00mg	Iron	1.80mg

## **French Toast Sticks**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 300- .867Z PAP	3 Each	Heat using a microwave, oven, until product reaches 140 degrees F.	646222

## **Preparation Instructions**

#### DISCLAIMER:

<b>SLE Components</b>	
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
·	<u> </u>

Nutrition Servings Pe Serving Size	r Recipe: 1.00	)	
Amount Pe	r Serving		
Calories		160.00	
Fat		3.50g	
SaturatedFa	at	1.00g	
<b>Trans Fat</b>		0.00g	
Cholestero		105.00mg	
Sodium		270.00mg	
Carbohydra	ites	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

# **Doughnut**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT RING WGRAIN GLZ IW 80-2.5Z	1 Each		668181

## **Preparation Instructions**

#### **DISCLAIMER:**

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 Servings Pe Serving Size	r Recipe: 1.00		
Amount Pe	r Serving		
Calories		230.00	
Fat		11.00g	_
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		260.00mg	
Carbohydra	ates	29.00g	
Fiber		2.00g	
Sugar		6.00g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	6.00mg
Calcium	100.00mg	Iron	1.44mg

#### **BC Breakfast Smoothie**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CONC BLUE RASP 100% 4+1 6- 64FLZ	4 Fluid Ounce		194313
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500

#### **Preparation Instructions**

Mix yogurt and concentrate together serve 8 oz. for 1 M/MA and 1 fruit DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

<b>SLE Components</b>
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Amount Per Serving	
Meat	1.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 0.00 Amount Per Serving

Amount Per Serving	9
Calories	159.50
Fat	0.75g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	2.50mg
Sodium	61.45mg
Carbohydrates	34.50g
Fiber	0.65g
Sugar	28.00g
Protein	3.50g
Vitamin A 500.00	U Vitamin C 30.00mg
Calcium 104.50n	ng <b>Iron</b> 0.25mg

#### **Breakfast Pizza**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING.Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	503640

# **Preparation Instructions**

#### DISCLAIMER:

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SLE Co	mponents
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Amount Per Serving	
Meat	1.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00

Serving Size: 0.00					
Amount Per	r Serving				
Calories		210.00			
Fat		7.00g			
SaturatedFat		2.00g			
Trans Fat		0.00g			
Cholesterol		15.00mg			
Sodium		330.00mg	330.00mg		
Carbohydrates		25.00g	25.00g		
Fiber		3.00g			
Sugar		5.00g			
Protein		10.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	168.00mg	Iron	1.80mg		

#### **Breakfast Cereal**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	270401
CRACKER GRHM HNY WGRAIN 150- 3CT KEEB	1 Package		282471

## **Preparation Instructions**

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

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 Servings Pe Serving Size	r Recipe: 1.00		
Amount Pe	r Serving		
Calories		200.00	
Fat		4.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		215.00mg	
Carbohydra	ates	42.00g	
Fiber		3.00g	
Sugar		13.00g	
Protein		4.00g	
Vitamin A	1000.00IU	Vitamin C	6.00mg
Calcium	200.00mg	Iron	5.22mg

# Sausage & Egg Bagel

Servings:	1.00	Category:	Entree
Serving Size:	1.00	<b>HACCP Process:</b>	Complex Food Prep
Meal Type:	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
EGG PTY RND 3.5 300- 1.25Z PAP	1 Each	CONVECTION 250*F (10-12 MIN-FROZEN) OR (6-8 MIN REFRIG), CONVENTIONAL 350*F (20-25 MIN-FROZEN) OR (12-15 MIN REFRIG) MICROWAVE HIGH (30-40 SEC FROZEN) OR (15-25 SEC - REFRIG).	741320
BAGEL WHT WGRAIN IW 72-2Z LENDER	1 Each		217911

## **Preparation Instructions**

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

1.00
2.00
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Servings Per		1	
Serving Size:	•	,	
Amount Per	Serving		
Calories		328.30	
Fat		16.70g	
SaturatedFa	t	4.90g	
Trans Fat		0.00g	
Cholesterol		122.00mg	
Sodium		441.90mg	
Carbohydra	tes	30.00g	
Fiber		4.00g	
Sugar		4.00g	
Protein		15.20g	
Vitamin A	195.36IU	Vitamin C	0.02mg

Calcium 74.20mg Iron 2.26mg

# **EveryDay Fruit Juice**

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE PINEAP 100 72-4FLZ SUNCUP	1 Each		118980
JUICE CUP ORANGE 100% 96-4Z	1 Each		781320
Grape Juice 100% Fresh	1 1 each		

#### **Preparation Instructions**

No Preparation Instructions available.

<b>SLE Components</b>
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Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Calcium

Servings Per Recipe: 100.00

Serving Size: 1.00 Ounce **Amount Per Serving Calories** 1.50 Fat 0.00g SaturatedFat 0.00g 0.00g **Trans Fat** Cholesterol 0.00mg Sodium 0.15mg **Carbohydrates** 0.31g **Fiber** 0.00g Sugar 0.34g **Protein** 0.00g Vitamin A 0.00IU Vitamin C 1.15mg

Iron

0.01mg

0.00mg

# **Taco Walking**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
CHEESE CHED MLD SHRD FINE 4-5 GFS	6 1/4 Pound		191043
SALSA 103Z 6-10 REDG	7 Pound	READY_TO_EAT None	452841

#### **Preparation Instructions**

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

- 2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.
- 3. Crush individual bags of chips and open.
- 3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.
- 4. Serve.

Child Nutrition: 1 Each provides=

- 1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR
- 1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

**Updated October 2013** 

Notes:

<b>SLE Components</b>	
Amount Per Serving	
Meat	0.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.19
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition	n Facts		
Servings Per Recipe: 100.00			
Serving Size	e: 1.00 1 each		
Amount Pe	r Serving		
Calories		148.70	
Fat		4.75g	
SaturatedF	at	1.25g	
Trans Fat		0.00g	
Cholestero		7.50mg	
Sodium		247.65mg	
Carbohydra	ates	21.49g	
Fiber		1.00g	
Sugar		0.75g	
Protein		3.75g	
Vitamin A	207.91IU	Vitamin C	1.49mg

Iron

0.30mg

92.69mg

Calcium

# **Turkey Bagel Sandwich**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each		230264
CHEESE AMER 160CT SLCD 4-5 GFS	100 1 piece		271411
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	20 Cup		702595
TOMATO RANDOM 2 25 MRKN	100 .50 cup		508616
TURKEY BRST SHRD CKD 4-5AVG JENNO	255 Ounce		416042

### **Preparation Instructions**

No Preparation Instructions available.

SLE Components Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.40
RedVeg	1.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 100.00 Serving Size: 1.00 Serving			
Amount Pe	r Serving		
Calories		292.28	
Fat		6.72g	
SaturatedF	at	3.05g	_
Trans Fat		0.00g	_
Cholestero	I	47.50mg	
Sodium		611.52mg	
Carbohydra	ates	32.20g	
Fiber		5.20g	_
Sugar		6.50g	
Protein		27.40g	
Vitamin A	1482.86IU	Vitamin C	12.73mg
Calcium	126.59mg	Iron	2.47mg

# **Walking Tall Taco**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
TURKEY TACO MEAT FC 4- 7 JENNO	303 Ounce		768230
CHEESE CHED MLD SHRD FINE 4-5 GFS	25 Ounce		191043

### **Preparation Instructions**

No Preparation Instructions available.

# SLE Components Amount Per Serving

Amount Per Serving	
Meat	2.00
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: 100.00 Serving Size: 1.00 Serving

Serving Size	. 1.00 Serving	J	
<b>Amount Pe</b>	r Serving		
Calories		247.50	
Fat		9.25g	
SaturatedFa	at	2.75g	
<b>Trans Fat</b>		0.00g	
Cholestero		57.50mg	
Sodium		560.00mg	
Carbohydra	ates	22.25g	
Fiber		1.00g	
Sugar		0.00g	
Protein		19.75g	
Vitamin A	75.00IU	Vitamin C	0.00mg
Calcium	120.00mg	Iron	1.74mg

#### **Beef & Cheese Nachos**

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	3 Ounce		722330
TORTILLA YELLOW RND 40-2Z BRRLOFUN	1 Package		682210
CHEESE CHED MLD SHRD 4-5# COMM	1/4 Cup		150250

#### **Preparation Instructions**

BEEF TACO FILLING COOKING INSTRUCTIONS:

THAW PRODUCT UNDER REFRIGERATION FOR 3 DAYS PRIOR TO PREPARATION.

PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT. Heat to an internal temperature of 165 degree F for at least 15 seconds.

Top 2oz. tortilla chips with 3oz (1/3 cup or #12 scoop) and 1/4 cup shredded cheese.

<b>SLE Components</b>
A + D O

Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.07	
OtherVeg	0.05	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Per Serving	
Calories	485.43
Fat	24.64g
SaturatedFat	9.20g
Trans Fat	0.27g
Cholesterol	63.12mg
Sodium	686.25mg
Carbohydrates	45.73g
Fiber	5.89g
Sugar	1.89g
Protein	22.11g
Vitamin A 610.41IU	Vitamin C 4.73mg

Calcium 241.80mg Iron 2.89mg

#### **Buffalo Chicken Tenders**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR HOT & SPCY WG FC 1.13Z 4-8	100 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.	281731

### Preparation Instructions

No Preparation Instructions available.

<b>SLE Components</b>	3
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Amount Per Serving		
Meat	0.67	
Grain	0.33	
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: 1.00 Serving **Amount Per Serving** Calories 86.67 Fat 5.00g SaturatedFat 0.83g **Trans Fat** 0.00g Cholesterol 8.33mg **Sodium** 130.00mg **Carbohydrates** 5.67g **Fiber** 1.00g Sugar 0.33g **Protein** 5.00g Vitamin A 33.33IU Vitamin C 0.00mg Calcium 13.33mg 0.60mg Iron

# Walking Taco

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
BEEF CRMBL CKD IQF 6- 5# JTM	12 1/2 Pound		661940

#### **Preparation Instructions**

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

- 2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.
- 3. Crush individual bags of chips and open.
- 3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.
- 4. Serve.

Child Nutrition: 1 Each provides=

- 1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR
- 1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

**Updated October 2013** 

Notes:

#### **SLE Components**

Amount Per Serving

Meat	1.64

1.25
0.00
0.00
0.00
0.00
0.00
0.00

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Each

Serving Size	. 1.00 Lacii			
Amount Per Serving				
Calories		241.15		
Fat		12.34g		
SaturatedFa	at	3.69g		
Trans Fat		0.57g		
Cholesterol		34.43mg		
Sodium		268.44mg		
Carbohydra	ites	19.82g		
Fiber		1.82g		
Sugar		0.00g		
Protein		12.66g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	48.03mg	Iron	1.94mg	

#### **Breakfast Parfait**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Blueberries, Frozen	1/4 Cup	Can use any frozen or canned fruit .	110624
GRANOLA OAT&HNY BULK 4-50Z NATVLLY	1/4 Cup	READY_TO_EAT Ready to serve and eat	226671
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500

#### **Preparation Instructions**

Portion 1/4 cup of fruit in the bottom of the cup, then portion 8 oz. of yogurt on top of fruit. Place granola in the insert place it in the cup, lid, serve chilled

DISCLAIMER: DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

<b>SLE Components</b>
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Amount Per Serving	
Meat	2.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00

Serving Size	e: 1.00		
Amount Pe	r Serving		
Calories		305.82	
Fat		2.93g	
SaturatedF	at	1.19g	
Trans Fat		0.00g	
Cholestero	I	5.00mg	
Sodium		217.44mg	
Carbohydra	ates	62.66g	
Fiber		2.12g	
Sugar		39.34g	
Protein		8.87g	
Vitamin A	1000.00IU	Vitamin C	0.00mg
Calcium	207.46mg	Iron	0.54mg

# **Sriracha Chicken Nuggets**

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD SRIRACHA 4-7.12	3 Each		750892
RICE BRN PARBL WGRAIN 25 GCHC	1/2 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

#### **Preparation Instructions**

Convection Oven

From Frozen:

1. Preheat oven to 375°F. 2. Arrange pieces in a single layer on a baking sheet. 3. Heat in oven for 12-15 minutes. DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components Amount Per Serving	
Meat	1.50
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving			
Amount Per	Serving		
Calories		482.50	
Fat		8.75g	
SaturatedFat		1.13g	
Trans Fat		0.00g	
Cholesterol		26.25mg	
Sodium		187.50mg	
Carbohydrates		84.50g	
Fiber		4.75g	
Sugar		1.50g	
Protein		19.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 7.50mg Iron 2.19mg

#### **Bosco Sticks**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	CONVECTION Convection Oven  1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. DEEP_FRY Deep Fry 1. Preheat oil to 350° F. 2. THAWED ONLY: 1-2 minutes. 3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. THAW Thawing Instructions 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.	235411

### **Preparation Instructions**

#### CONVECTION

Convection Oven

1. Preheat oven to 400° F. 2. Place Bosco Stick breadsticks on a baking sheet. 3. THAWED: 6-8 minutes. 4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT!

#### **DISCLAIMER:**

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE

NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

CONDIMENTS: ON THE SIDE ONLY ( NOT INCLUDED IN NUTRITION'S)

MARINARA SAUCE

2.00
2.00
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving					
Amount Per	r Serving				
Calories		300.00			
Fat		10.00g			
SaturatedFa	at	5.00g			
Trans Fat		0.00g	0.00g		
Cholesterol		30.00mg	30.00mg		
Sodium		440.00mg			
Carbohydra	ites	34.00g			
Fiber		4.00g			
Sugar		2.00g			
Protein		20.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	444.00mg	Iron	2.00mg		

# **Biscuit & Gravy**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	1 Each	For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.	631902
GRAVY MIX CNTRY 6- 1.5 PION	4 Ounce	BAKE  1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	455555

## **Preparation Instructions**

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components	
Amount Per Serving	
Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Serving	
Amount Per Serving	
Calories	350.38
Fat	18.02g
SaturatedFat	10.01g
Trans Fat	4.51g
Cholesterol	0.00mg
Sodium	1131.73mg
Carbohydrates	42.04g
Fiber	2.00g

Sugar		5.01g	
Protein		4.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.00mg	Iron	2.16mg

# **Turkey Manhatten**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's Light Whole Grain Bread	2 Slice	BAKE	1357
TURKEY & GRAVY CKD 4-7 JENNO	5 Ounce	COOK ACCORDING TO DIRECTIONS	653171
POTATO PRLS EXCEL 12-28Z BAMER	3 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738

#### **Preparation Instructions**

ASSEMBLE: 2 bread down, place potatoes on bread, ladle turkey over all.

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components Amount Per Serving	
Meat	2.40
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	2.14

Nutrition	Facts		
Servings Per	Recipe: 1.0	00	
Serving Size	•		
Amount Per	Serving		
Calories		514.23	
Fat		10.30g	
SaturatedFa	at	1.80g	
Trans Fat		0.00g	
Cholesterol		48.08mg	_
Sodium		2058.10mg	
Carbohydra	ites	62.40g	_
Fiber		4.29g	_
Sugar		0.00g	
Protein		30.21g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 42.86mg Iron 1.72mg

#### Mac & Cheese

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MAC & CHS WGRAIN 6-5 LOL	1 Ounce	BAKE	527582
Dinner roll whole grain	1		

## **Preparation Instructions**

6 ounce serving.

White dipper - or - 1/2 cup dipper heaping

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

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 Serving				
<b>Amount Pe</b>	r Serving			
Calories		430.00		
Fat		13.50g		
SaturatedF	at	5.50g		
Trans Fat		0.00g		
Cholestero	I	30.00mg		
Sodium		805.00mg		
Carbohydra	ates	57.00g		
Fiber		2.00g		
Sugar		6.00g		
Protein		17.00g		
Vitamin A	750.00IU	Vitamin C	0.00mg	
Calcium	400.00mg	Iron	1.08mg	

# chicken sandwich

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Patty Breakfast Brd WG	100 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	528820
4" Whole Grain Hamburger Bun	100	READY_TO_EAT	3159

## **Preparation Instructions**

No Preparation Instructions available.

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: 100.00 Serving Size: 1.00 Serving				
Amount Pe	r Serving			
Calories		96.00		
Fat		4.00g		
SaturatedF	at	1.00g		
Trans Fat		0.00g		
Cholestero		17.00mg		
Sodium		207.00mg		
Carbohydra	ates	7.00g	_	
Fiber		1.00g	_	
Sugar		0.00g	_	
Protein		8.00g		
Vitamin A	43.00IU	Vitamin C	47.00mg	
Calcium	11.00mg	Iron	1.00mg	

# **Apple Bosco Stick**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESTICK WGRAIN 7 IW 72CT BOSCO	1 Each	BAKE Conventional Oven  1. Preheat oven to 350° F.  2. Place Apple Sticks on a baking sheet.  3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes.  5. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. MICROWAVE Microwave  1. Open one end of wrapper.  2. Microwave high.  3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds.  4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. THAW Thawing Instructions  1. Thaw before baking.  2. Keep Apple Sticks covered while thawing. 3. Apple Sticks may be thawed in packaging. 4. Apple Sticks have 8 days shelf life when refrigerated. Oven temperature as necessary. UNSPECIFIED Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.	518721

## **Preparation Instructions**

No Preparation Instructions available.

<b>SLE Components</b>	
Amount Per Serving	
Meat	0.00

Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Per	Serving		
Calories		200.00	
Fat		3.00g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		170.00mg	
Carbohydra	ites	38.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

# **Walking Tall Taco**

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
BEEF CRMBL CKD IQF 6- 5# JTM	12 1/2 Pound		661940
CHEESE CHED MLD SHRD FINE 4-5 GFS	6 1/4 Pound		191043
84-2.6Z SALSA CUP REDG REDSC2Z	1		536690

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

- 2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.
- 3. Crush individual bags of chips and open.
- 3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.
- 4. Serve.

Child Nutrition: 1 Each provides=

- 1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR
- 1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables Updated October 2013

Notes:

# **SLE Components**Amount Per Serving

7 amount of corving	
Meat	1.64
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: 100.00 Serving Size: 1.00 Serving

Oct virig Oizo	Cerving Cize. 1.00 Cerving		
<b>Amount Per</b>	r Serving		
Calories		268.65	
Fat		14.59g	
SaturatedFa	at	4.94g	
Trans Fat		0.57g	
Cholesterol		41.93mg	
Sodium		313.44mg	
Carbohydra	ites	20.07g	
Fiber		1.82g	
Sugar		0.00g	
Protein		14.41g	
Vitamin A	75.00IU	Vitamin C	0.00mg
Calcium	98.03mg	Iron	1.94mg

# **Apple Bosco Stick**

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

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESTICK WGRAIN 7 IW 72CT BOSCO	1 Each	BAKE Conventional Oven  1. Preheat oven to 350° F.  2. Place Apple Sticks on a baking sheet.  3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes.  5. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. MICROWAVE Microwave  1. Open one end of wrapper.  2. Microwave high.  3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds.  4. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. THAW Thawing Instructions  1. Thaw before baking.  2. Keep Apple Sticks covered while thawing. 3. Apple Sticks may be thawed in packaging. 4. Apple Sticks have 8 days shelf life when refrigerated. Oven temperature as necessary. UNSPECIFIED Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.	518721

## **Preparation Instructions**

No Preparation Instructions available.

SLE Components		
Amount Per Serving		
Meat	0.00	

Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00

Amount Per	Serving		
Calories		200.00	
Fat		3.00g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		170.00mg	
Carbohydrates		38.00g	
Fiber		3.00g	
Sugar		9.00g	
Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

# Hamburger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Steak Patty	1 Each	Steamed	661880
3.5" Bun, WG	1 Each	READY_TO_EAT	3354
American Cheese Sliced RF	1 Slice		666204

#### **Preparation Instructions**

No Preparation Instructions available.

<b>SLE Components</b>	5
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Amount Per Serving	
Meat	0.03
Grain	0.02
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Calcium

Servings Per Recipe: 100.00

Serving Size: 1.00 Each **Amount Per Serving Calories** 3.48 Fat 0.19g SaturatedFat 0.07g **Trans Fat** 0.01g Cholesterol 0.68mg Sodium 7.03mg 0.23g Carbohydrates Fiber 0.03g Sugar 0.03g **Protein** 0.23g Vitamin A 0.30IU Vitamin C 0.00mg

Iron

0.02mg

1.30mg

# taco recipe

Servings:	100.00	Category: Entree	
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5# JTM	2 Ounce	heat to 165	210780
6 inch Ultra Grain soft tortilla shell	1 Each	BAKE	
CHEESE AMER 50/50 SHRD 4-5 KE	1 Ounce		494372

# **Preparation Instructions**

No Preparation Instructions available.

SLE	Components
Λ	4 D O

Amount Per Serving	
Meat	0.08
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: 100.00 Serving Size: 1.00 Each

Amount Per Serving

Calories 5

Amount Per Serving					
Calories		5.11	5.11		
Fat		0.40g	0.40g		
SaturatedFa	t	0.15g			
Trans Fat		0.00g			
Cholesterol		0.60mg			
Sodium		17.18mg	17.18mg		
Carbohydra	tes	0.11g			
Fiber		0.01g			
Sugar		0.01g			
Protein		0.32g			
Vitamin A	11.84IU	Vitamin C	0.03mg		
Calcium	8.25mg	Iron	0.01mg		

# **Tangerine stir fry**

Servings:	100.00 Category: Entree		Entree
Serving Size:	0.00 4 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	1 Ounce		791710
6-25.6Z RICE BROWN ASIAN LO SOD 45533	1		238491

# **Preparation Instructions**

No Preparation Instructions available.

0.01 0.00 0.00
0.00
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Facts Servings Per Recipe: 100.00 Serving Size: 0.00 4 ounces					
Amount Per Serving					
Calories		0.49			
Fat		0.01g			
SaturatedFa	SaturatedFat 0.00g				
Trans Fat	rans Fat 0.00g				
Cholesterol	Cholesterol		0.12mg		
Sodium		0.97mg			
Carbohydra	ites	0.06g			
Fiber	Fiber 0.01g				
Sugar	<b>gar</b> 0.03g				
Protein	Protein 0.04g				
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

## 799 SNACK KIDS MIX WG LUNCH

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	12 Each		786801
YOGURT VAN L/F PARFPR 6-4 YOPL	48 Ounce		811500
SNACK MUNCHIE MIX 104-SSV QUAK	12 Package		251670

### **Preparation Instructions**

No Preparation Instructions available.

<b>SLE Components</b>
-----------------------

Amount Per Serving	
Meat	3.00
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: 12.00 Serving Size: 1.00 Package Amount Per Serving Calories

Amount Pe	r Serving		
Calories		270.00	
Fat		7.25g	
SaturatedFa	at	2.50g	
Trans Fat		0.00g	
Cholestero		12.50mg	
Sodium		432.50mg	
Carbohydra	ates	37.50g	
Fiber		2.50g	
Sugar		17.00g	
Protein		12.50g	
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	328.00mg	Iron	3.70mg

# **Taco Tuesday**

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GFS	2 1/2 Ounce		776548
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871

### **Preparation Instructions**

No Preparation Instructions available.

SLE Components	
Amount Per Serving	
Meat	0.00
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 125.00 Serving Size: 1.00 Each			
Amount Per	Serving		
Calories		1.88	
<b>Fat</b> 0.09g			
SaturatedFat		0.03g	
Trans Fat 0.00g		0.00g	
Cholesterol		0.15mg	
Sodium 2.90mg		_	
Carbohydrates		0.18g	_
Fiber		0.03g	
Sugar		0.01g	_
Protein 0.09g			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.55mg	Iron	0.01mg

# **Taco Tuesday**

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GFS	2 1/4 Ounce		776548
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
SALSA 103Z 6-10 REDG	1 Ounce	READY_TO_EAT None	452841
CHEESE CHED MLD SHRD FINE 4-5 GFS	1 Cup		191043
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Cup		242489

## **Preparation Instructions**

No Preparation Instructions available.

SLE Components Amount Per Serving	
Meat	0.00
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Fact	ts	
Servings Per Recipe	-	
•		
Serving Size: 1.00 E	acn	_
<b>Amount Per Servin</b>	g	
Calories	5.50	
Fat	0.37g	
SaturatedFat	0.18g	
Trans Fat	0.00g	
Cholesterol	1.10mg	
Sodium	9.10mg	
Carbohydrates	0.25g	
Fiber	0.03g	
Sugar	0.03g	

Protein		0.31g	
Vitamin A	10.55IU	Vitamin C	0.01mg
Calcium	7.17mg	Iron	0.01mg

# Wk1 - Monday

Servings:	50.00	Category:	Entree
Serving Size:	0.00 2 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch		

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GFS	1 Ounce		776548
CHIP TORTL SCOOP BKD 72875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Cup		242489

### **Preparation Instructions**

No Preparation Instructions available.

# SLE Components Amount Per Serving

Amount Per Serving	
Meat	0.00
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: 50.00 Serving Size: 0.00 2 oz

Serving Size: 0.00 2 c	Z
<b>Amount Per Serving</b>	
Calories	3.50
Fat	0.12g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.15mg
Sodium	4.60mg
Carbohydrates	0.47g
Fiber	0.06g
Sugar	0.05g
Protein	0.13g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 1.31mg	lron 0.02mg

## Sausage Egg Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	0.00	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Breakfast		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	866920
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1	CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10-12 MIN.	462519
CHEESE SLCD BLND 6- 5 COMM	1/2 Slice		150600

#### **Preparation Instructions**

Assemble sandwich: bottom of biscuit, egg patty, sausage, 1/2 slice of cheese, top of biscuit.

0.00

0.00

Wrap in foil if using for second chance.

**SLE Components** 

Legumes Starch

If not cover on sheet tray and hold in warmer at 140-160 \*F.

Amount Per Serving	
Meat	2.25
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Nutrition Facts	
Servings Per Recipe: 1.00	
Serving Size: 0.00	
Amount Per Serving	
Calories	386.00
Fat	23.00g
SaturatedFat	10.20g
Trans Fat	0.00g
Cholesterol	108.50mg
Sodium	842.00mg
Carbohydrates	28.00g
Fiber	1.00g

Sugar		4.00g	
Protein		16.00g	
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	111.00mg	Iron	1.08mg

# **Strawberry Chocolate Parfait**

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRINKLES CHOC DECOR 25Z GFS	1 Teaspoon	Sprinkle on top to finish	421600
SYRUP CHOC 24-24Z HERSH	2 Tablespoon	2 Tbsp per parfait	433941
YOGURT VAN L/F 6- 32Z DANN	1/2 Cup		541966
Strawberry Cup	1/2 Cup	Use USDA Commodity cup, or fresh strawberry or diced frozen strawberry 621420	100256
GRANOLA BAG IW 144-1Z FLDSTN	1	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcarenursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742

#### **Preparation Instructions**

Assemble ingredients in to- go parfait cup.

Amount Per Serving  Meat	1.00
Grain	1.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

344.40
6.40g
1.70g
0.00g
7.50mg
162.80mg
66.44g
3.32g
45.50g

Protein		8.71g	
Vitamin A	50.64IU	Vitamin C	0.00mg
Calcium	179.95mg	Iron	1.07mg

# **Cereal Bar & String Cheese**

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

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1	READY_TO_EAT Ready to eat cereal bars	265891
CHEESE STRING MOZZ IW 168-1Z LOL	1		786580

### **Preparation Instructions**

Place cheese and cereal in to-go bag. Offer with choice of fruit, juice and milk

1.00
1.00
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Facts Servings Per Recipe: Serving Size: 1.00	
<b>Amount Per Serving</b>	
Calories	230.00
Fat	9.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	315.00mg
Carbohydrates	32.00g
Fiber	3.00g
Sugar	9.00g
Protein	9.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
<b>Calcium</b> 218.00m	g <b>Iron</b> 10.00mg

## **HAMBURGER**

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CN Fully Cooked Beef Burger	1 Each	BAKE Convection Oven: From frozen state: Preheat oven to 350* F. Bake for 8-9 minutes or until internal temperature is 165* F.	
BUN HAMB SLCD 4 10- 12CT GFS	1 1each	THAW AND SERVE	763233

## **Preparation Instructions**

#### **BAKE**

Convection Oven: From frozen state: Preheat oven to 350\* F. Bake for 8-9 minutes or until internal temperature is 165\* F.

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

	r Facts r Recipe: 1.00 :: 1.00 Servin		
Amount Per	r Serving		
Calories		206.90	
Fat		5.80g	
SaturatedFa	at	0.40g	
Trans Fat		0.25g	
Cholesterol		20.00mg	
Sodium		287.70mg	
Carbohydra	ites	28.00g	
Fiber		0.90g	
Sugar		4.00g	
Protein		10.00g	
Vitamin A	0.00IU	Vitamin C	1.40mg
Calcium	34.38mg	Iron	1.90mg

### **Woodford Salad**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	1		165761
Grape Tomatoes	1		749041
CUCUMBER 1-24CT P/L	1		238653
CARROT SHRD 2-2.5	1		607720

### **Preparation Instructions**

Place 1 cup romaine/ spring mix in 8 oz bowl. Add 3 washed grape tomatoes, 2 washed cucumber slices. Top with a pinch of shredded carrots.

SLE Components Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.25
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Amount Per Serving	
Calories	15.30
Fat	0.10g
SaturatedFat (	0.00g
Trans Fat (	0.00g
Cholesterol	0.00mg
Sodium	6.00mg
Carbohydrates	3.50g
Fiber	1.30g
Sugar	1.50g
Protein (	0.80g
Vitamin A 54.60IU	Vitamin C 1.46mg
Calcium 18.32mg I	<b>ron</b> 0.51mg

#### **Ham & Cheese Sandwich**

Servings:	1.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	No Cook
Meal Type:	Lunch		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM FZ W/A 4-10 COMM	2 Ounce		110600
BREAD WGRAIN HNY WHT 16-24Z GFS	2 1 piece/ 34 grams		204822
CHEESE AMER 160CT SLCD 6-5 COMM	1		150260
MUSTARD PKT 1000-1/5Z HNZ	1		302112
MAYONNAISE OLIVE OIL R/F 200-12.4GM	1		131011

#### **Preparation Instructions**

 $\label{eq:assemble} \textbf{Assemble sandwich. Slice diagonally. Put in plastic sandwich bag.}$ 

Store in cooler.

Offer with daily fruits, vegetables, milk choices, mustard and mayo.

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 Servings Pe Serving Size	r Recipe: 1.00		
<b>Amount Pe</b>	r Serving		
Calories		331.67	
Fat		13.33g	
SaturatedF	at	4.17g	
Trans Fat		0.00g	
Cholestero		42.50mg	
Sodium		1001.67mg	_
Carbohydra	ates	42.33g	
Fiber		4.00g	_
Sugar		8.17g	
Protein		17.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	161.50mg	Iron	2.16mg

# **Macaroni Pasta Salad**

Servings:	50.00	Category:	Grain
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAD PASTA MACAR 3-10 GFS	10 Pound		738131
Grape Tomatoes	1 cup		749041
CUCUMBER 1-24CT P/L	1 Cup		238653
CHEESE CHED REDC FAT SHRD 6-5 COMM	1 cup		448010

## **Preparation Instructions**

No Preparation Instructions available.

SLE Components		
Amount Per Serving		
Meat	0.25	
Grain	1.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.25	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts Servings Per Recipe: 50.00 Serving Size: 0.50 Serving			
Amount Per	Serving		
Calories		133.76	
Fat		8.92g	
SaturatedFa	at	1.48g	
Trans Fat		0.00g	
Cholesterol		8.40mg	_
Sodium		332.02mg	
Carbohydra	tes	10.86g	_
Fiber		0.41g	_
Sugar		2.82g	_
Protein		1.75g	
Vitamin A	41.09IU	Vitamin C	0.51mg
Calcium	8.17mg	Iron	0.44mg

# walking taco

Servings:	100.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Taco Meat	2 1/4 Ounce		682160
CHIP TORTL NACH TACO I/BG 72-1.5Z	1 Each		459832
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250

### Preparation Instructions

No Preparation Instructions available.

SI F Components

OLL Components	
Amount Per Serving	
Meat	0.

7 tillounter of Corving	
Meat	0.01
Grain	0.02
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: 0.00 Each

Serving Size: 0.00 Each			
Amount Per Serving		_	
Calories	3.10		
Fat	0.18g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.30mg		
Sodium	4.90mg		
Carbohydrates	0.29g		
Fiber	0.03g		
Sugar	0.01g		
Protein	0.09g		
Vitamin A 0.00IU	Vitamin C	0.00mg	
Calcium 2.15mg	Iron	0.01mg	

#### **Beans Green Sesame**

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN BUSHEL 26 P/L	10 Pound		857424
OIL SESAME PURE 10-3.5PT ROLN	1 1/6 Tablespoon		614173
OIL OLIVE PURE 4-3LTR GFS	1 1/6 Tablespoon		432061
SALT SEA 36Z TRDE	2 Teaspoon		748590
SPICE SESAME SEED HULLED 19Z TRDE	1 1/6 Tablespoon		513806

#### **Preparation Instructions**

Directions:

WASH HANDS.

- 1. Blanche green beans in boiling water, just until the water comes back to a boil. Meanwhile add oils, salt and seeds together.
- 2. Drain the beans really well and place in 1 large hotel pan and toss with the oil mixture.

CCP: Hot hold for service at 135°F or above.

Note: Boil beans within 1 hour of service. They tend to overheat and turn grey after 1 hour

School Meal Pattern info (NSLP): 1/4 c. serving = 1/4 c. "other" vegetable

Source: Washington State Schools Scratch Cooking Recipe Book

Notes:

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: 100.00 Serving Size: 1.00 Serving

		•		
Amount Per Serving				
Calories		4.81		
Fat		0.17g		
SaturatedFa	at	0.02g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		44.66mg		
Carbohydrates		0.80g		
Fiber		0.37g		
Sugar		0.20g		
Protein		0.20g		
Vitamin A	75.90IU	Vitamin C	1.79mg	
Calcium	4.07mg	Iron	0.11mg	

## **Walking Taco**

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

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP CORN FUN SZ 120- .75Z FRITOS	100 Each	READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened	158763
TACO FILLING BEEF 4-5 GFS	12 1/2 Pound		776548

#### **Preparation Instructions**

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

- 2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.
- 3. Crush individual bags of chips and open.
- 3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.
- 4. Serve.

Child Nutrition: 1 Each provides=

- 1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR
- 1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

#### **SLE Components**

Amount Per Serving

Amount of ociving	
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: 100.00 Serving Size: 1.00 Serving

Corring Cillor Corring				
Amount Per	Serving			
Calories		220.00		
Fat		15.00g		
SaturatedFa	at	3.50g		
Trans Fat		0.00g		
Cholesterol		15.00mg		
Sodium		310.00mg		
Carbohydrates		15.00g		
Fiber		3.00g		
Sugar		1.00g		
Protein		8.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	51.00mg	Iron	1.00mg	