Cookbook for Mathews Local Schools

Created by HPS Menu Planner

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Pancake Sausage Stick

potato triangles

Pancake Sausage Stick

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE WRAP, TURKEY SAUSAGE FRZ	1 Each	BAKE PLACE SINGLE LAYER ON PARCHMENT LINED BAKING SHEET. BETTER WHEN THAWED CONVECTION OVEN: 350 DEGREES F CCP: HEAT UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES OR HIGHER CCP: HOLD FOR HOT SERVICE AT 135 DEGREES OR HIGHER FOR NO MORE THAN 4 HOURS	119660

Preparation Instructions

BAKE

PLACE SINGLE LAYER ON PARCHMENT LINED BAKING SHEET. BETTER WHEN THAWED

CONVECTION OVEN: 350 DEGREES F

CCP: HEAT UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES OR HIGHER

CCP: HOLD FOR HOT SERVICE AT 135 DEGREES OR HIGHER FOR NO MORE THAN 4 HOURS

SLE Components Amount Per Serving	
Meat	0.01
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: 100.00					
Serving Size	•	0.00			
Amount Per	Serving				
Calories		2.00			
Fat		0.10g			
SaturatedFa	at	0.03g			
Trans Fat		0.00g	0.00g		
Cholesterol		0.25mg			
Sodium		3.10mg			
Carbohydrates		0.17g			
Fiber		0.03g			
Sugar		0.04g			
Protein		0.07g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.20mg	Iron	0.02mg		

potato triangles

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TRIANGLES 2Z 6-5 GFS	1 Each		518557

Preparation Instructions

Prepare from frozen state. Deep fry 7 or 8 units at 350 degrees for 3 minutes or place on sheet pan and cook in convection oven 400 degrees for 13 minutes.

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

Nutrition Facts			
	r Recipe: 1.00)	
Serving Size			_
Amount Per	Serving		
Calories		100.00	
Fat		5.00g	
SaturatedFa	at	1.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		300.00mg	_
Carbohydrates		13.00g	_
Fiber		1.00g	_
Sugar		0.00g	_
Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.00mg	Iron	0.00mg