

# Cookbook for Jessamine County Schools

Created by HPS Menu Planner

# Table of Contents

Chicken Bites

Cheesy Bosco Sticks (JELV & Elem)

Chicken Strips

BBQ Chicken Leg

Cheesy Baked Rotini (Elementary)

Popcorn Chicken w/ Sweet & Sour Sauce

Hamburger

Tony's Cheese Pizza

Grilled Cheese Sandwich

Popcorn Chicken

Taco Nacho's

WG Roll

Mashed Potatoes

Green Beans

Celery Sticks

Applesauce

Baked Cheetos

California Veggie Blend

Cucumber Coins

Pineapple Tidbits Cup

Marinara Cup

Banana

Ketchup

Sweet Potato Waffle Fries

Corn

Mixed Fruit

Garden Salad

Broccoli Trees

Mandarin Orange Cup

Vanilla Pudding Cup

Chocolate Pudding Cup

Macaroni & Cheese

Homestyle Baked Beans

Garlic Breadstick

Steamed Broccoli

Baby Carrots

Diced Peaches

Lettuce & Tomato

Crinkle Fries

Carnival Cookie

Glazed Carrots

Apple Slices

Strawberry Kiwi Slushie

Refried Beans

Lunch Munch Vanilla Frozen Yogurt

Ham & Cheese Buns

Apple Stuffed Breadstick

Pillsbury WG Mini Maple Pancakes

Raspberry Rainbow Yogurt Cup

Cinnamon Toast Crunch

Pillsbury WG Mini Berry French Toast

Scrambled Eggs

Southern Style Biscuit

Sausage, Egg & Cheese Breakfast Sliders

Blueberry Muffin

Apple Cinnamon Muffin

Banana Muffin

Egg & Cheese Sandwich

Sausage Biscuit Pack

Strawberry Banana Bash Yogurt Cup

Triple Cherry Yogurt Cup

Bacon, Egg & Cheese Breadstick

Pillsbury WG Mini Blueberry Waffles

Nutrigrain Bar

Nutrigrain Bar

String Cheese

Annie's Honey Bunny Graham Crackers

WG Trix Cereal

WG Cocoa Puffs Cereal

WG Donut w/ Icing

WG Fruity Cheerios

PB Jamwich

French Toast Bites

Chicken Biscuit

Sausage Biscuit

WG Strawberry Pop-Tart

WG Cinnamon Pop-Tart

WG Fudge Pop-Tart

Breakfast Burrito

Yogurt, String Cheese & Sunchips Box

Deli Turkey & Cheese Sandwich

Deli Ham & Cheese Sandwich

Mandarin Orange Chicken w/ Brown Rice

Fortune Cookie

Mini Corn Dogs

Tropical Fruit

Mandarin Oranges

Pineapple Tidbits

Honey BBQ Boneless Wings

Garden Chef Salad

Southwest Chicken Salad

Crispy Chicken Salad

Dill Chicken Sandwich

Spinach Salad

Green Seedless Grapes

Red Seedless Grapes

Roasted Garden Vegetables

Teriyaki Beef w/ Brown Rice

Vegetable Egg Roll

Big Daddy's Buffalo Chicken Pizza

Chicken Strip Basket

BBQ Pulled Pork Sandwich

Broccoli Slaw

Orange Wedges

Deep Dish Cheese Pizza

Deep Dish Pepperoni Pizza

American Cheese Slice

Funyons

Crispy Apple

Crispy Apple

Spicy Chicken Sandwich

Fresh Cut Veggies

Baked Jalapeno Cheddar Kettle Chips

Taco "Two"sday Beef

Chicken & Waffles

Oven Roasted Potatoes

Build Your Own Sandwich Station, Turkey

Café Italia

Café Italia

Café Italia

Café Italia

Boneless Wings, Plain

Boneless Wings, Buffalo

Hot Dog ( High School)

Super Slaw

Big Daddy's Cheese 4 Cheese Pizza/ WG Crust

South of the Border Burrito Bowls

South of the Border Burrito Bowls

Caesar Salad

Lucky Charms

WG Cinnamon Roll (Elementary)

Egg & Bacon Pizza

Fruit & Yogurt Parfait w/ Muffin

Mini Pancake and Sausage Bites

Cheesy Bosco Sticks

Taco "Two" sday Chicken

Big Daddy's Cheese Pizza

Big Daddy's Pepperoni Pizza

Big Daddy's Four Meat Pizza

Build Your Own Sandwich Station, Ham

Philly Steak & Cheese Sandwich

Boneless Wings, Teriyaki

Bacon, Egg & Cheese Biscuit

Suncup Orange Juice

Suncup Grape Juice

Suncup Apple Juice

Goldfish Crackers

Sunbelievable Sidekick Cup

Ranch Packet

Syrup Cup

BBQ Packet

Ketchup

Salsa Cup

Deli Ham & Cheese Sandwich Box

Deli Turkey & Cheese Sandwich Box

Italian Dressing

Ranch Dressing

Balsamic Vinaigrette

French Dressing

Country Crock Butter Cup



Assorted Jelly Cups

Sweet & Sour Dip Cup

Sausage, Egg & Cheese Biscuit

Seasonal Fresh Fruit

Mustard

Mayonnaise

Rich's Powdered Donut Holes

Baked Applewood Smoked BBQ Kettle Chips

Honey Mustard Cup

Hot Dog

Sour Cream

Sweet & Sour Sauce Cup

Blue Raspberry Lemon Slushie Cup

Strawberry Mango Slushie Cup

Black Beans

Brown Rice

Taco Beef

Tostito's

Cheese Cup

Heartzels Pretzels

Loaded Scrambled Eggs

Mandarin Orange Chicken w/ Brown Rice (Elementary)

Crinkle Fries (Elementary)

Cheesy Baked Rotini

Lettuce for Tacos

Cheese (Tacos & Hot Dogs)

Shredded Chicken (Burritos)

Queso Blanco

Ultragrain Tortilla

WG Cinnamon Roll

Sausage & Gravy Breakfast Pizza

Wild Mike's Cheese Bites

Wild Mike's Cheese Bites (Middle & High)

Ham, Egg & Cheese Breakfast Wrap

Keebler Animal Cracker Cookies

PB Jamwich Box

Tony's Pepperoni Pizza

Tony's French Bread Cheese Pizza

Tony's French Bread Pepperoni Pizza

Teriyaki Beef w/ Brown Rice (Elementary)

Cheesy Baked Rotini (Middle)

Café Italia (Middle)

Café Italia (Middle)

Café Italia (Middle)

Café Italia (Middle)

Chili (Hot Dog)

Totally Juice Apple Juice

Totally Juice Orange-Tangerine Juice

Totally Juice Grape Juice

Cinnamon Roll

Green Peas

Mexican Brown Rice

Turkey for Sandwiches

Ham for Sandwiches

Sub Bun for Sandwiches

Pickles for Sandwiches

Cucumbers for Sandwiches

Fruit Smoothie

Hamburger (Elementary & Middle)

Dill Chicken Sandwich (High School)

Spicy Chicken Sandwich (H.S.)

BBQ Pulled Pork Sandwich (High School)

Hot Sauce

Taco Salad (Elementary)

Harvest Cheddar Sunchips

Cool Ranch Doritos

Sweet & Spicy Chili Doritos

Nacho Doritos

Lay's Applewood Smoked BBQ Kettle Chips

Ruffles Baked Cheddar & Sour Cream Chips

Cheetos Baked Crunchy Cheese Curls

Chocolate Chocolate Chip Muffin

Mediterranean Vegetable Soup (Vegan)

Asian Vegetable Bowl (Vegan)

Hummus & Chip Box (Vegan)

WOWButter & Jelly Sandwich Box (Vegan)

Hummus & Veggie Wrap (Vegan)

Southwest Burrito (Vegan)

Pita Pizza (Vegan)

Roasted Garlic Quinoa Burger (Vegan)

White Beans & Spinach over Pasta (Vegan)

Chili & Frito Topped Baked Potato (Vegan)

Apple Stuffed Breadstick (High School)

Grapes

Lay's Original Kettle Chips

# Chicken Bites

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	5.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD 30#	5 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F.	536790

## Preparation Instructions

Place nuggets in a single layer on a parchment lined sheet pan. Bake in convection oven at 325 degrees for approximately 15 - 20 minutes, or until internal temperature reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Each

Amount Per Serving			
<b>Calories</b>	200.00		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	480.00mg		
<b>Carbohydrates</b>	16.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	187.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	1.00mg

# Cheesy Bosco Sticks (JELV & Elem)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721
BREADSTICK CHS STFD 4 WGRAIN 144CT	2 Each	<p><b>CONVECTION</b> Convection Oven</p> <ol style="list-style-type: none"> <li>Preheat oven to 400° F.</li> <li>Place Bosco Sticks on a baking sheet.</li> <li>THAWED: 6-8 minutes.</li> <li>Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p> <p><b>DEEP_FRY</b> Deep Fry</p> <ol style="list-style-type: none"> <li>Preheat oil to 350° F.</li> <li>THAWED: 1-2 minutes.</li> <li>Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> /u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p> <p><b>THAW</b> Thawing Instructions</p> <ol style="list-style-type: none"> <li>Thaw before cooking.</li> <li>Keep Bosco Stick breadsticks covered while thawing.</li> <li>Bosco Stick breadsticks may be thawed in packaging.</li> <li>Bosco Stick breadsticks have 8 days shelf life when refrigerated.</li> </ol> <p>/u2022 Oven temperatures may vary. Adjust baking time and or temperature as necessary. /u2022 Top Bosco Sticks with butter and parmesan cheese (not included) after baking.</p>	787440

## Preparation Instructions

Place needed amount of Bosco Sticks on a parchment lined sheet pan. Thaw in walk in overnight. Bake at 350 degrees for 6-10 minutes, or until internal temp reaches 165 degrees.

If cooking from frozen, bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Warm marinara cups in warming oven before use.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

### Amount Per Serving

<b>Calories</b>	260.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	480.00mg		
<b>Carbohydrates</b>	36.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	14.00g		
<b>Vitamin A</b>	362.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	174.00mg	<b>Iron</b>	1.44mg

# Chicken Strips

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP WGRAIN	3 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	546561

## Preparation Instructions

Place needed amount on parchment lined sheet pans. Bake at 350 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Piece

#### Amount Per Serving

<b>Calories</b>	184.00
<b>Fat</b>	8.00g
<b>SaturatedFat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	34.00mg
<b>Sodium</b>	383.00mg
<b>Carbohydrates</b>	13.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	0.00g
<b>Protein</b>	15.00g
<b>Vitamin A</b> 84.00IU	<b>Vitamin C</b> 87.00mg
<b>Calcium</b> 20.00mg	<b>Iron</b> 2.00mg



# BBQ Chicken Leg

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BBQ CKD 4.4Z 10 TYS	1 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 35 - 40 minutes at 350°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 20 - 25 minutes at 325°F from frozen. <b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave Oven Place drumsticks on a microwave safe plate and heat on HIGH for the following (rotate and turn over drumsticks halfway through total cook time): 1 drumstick = 3 to 4 minutes 2 drumsticks = 5 to 6 minutes 3 drumsticks = 7 to 9 minutes 4 drumsticks = 10 to 11 minutes	209279

## Preparation Instructions

Place on parchment lined sheet pans. Bake at 325 degrees for 20-25 minutes, or until internal temp reaches 165 degrees.

Cook from frozen.

Hold in warming oven for no more than 15-20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	140.00
<b>Fat</b>	8.00g
<b>SaturatedFat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	570.00mg
<b>Carbohydrates</b>	6.00g
<b>Fiber</b>	0.00g

<b>Sugar</b>	1.00g
<b>Protein</b>	12.00g
<b>Vitamin A</b> 100.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 0.00mg	<b>Iron</b> 0.72mg

# Cheesy Baked Rotini (Elementary)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	3 Ounce		573201
CHEESE MOZZ SHRD 4-5 LOL	1/8 Cup		645170
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	3 Ounce		229951

## Preparation Instructions

Thaw required amount of pasta sauce in walk in or place in steamer to cook.

Place spaghetti in steamer to cook in batches. Steam for approximately 20 minutes, or until just tender.

Mix cooked pasta and sauce in a greased, 6 inch, full hotel pan.

Top with cheese and place in oven at 325 degrees until internal temp reaches 165 degrees.

Make sure that cheese does not burn.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.59
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.27
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

<b>Amount Per Serving</b>			
<b>Calories</b>	451.26		
<b>Fat</b>	9.12g		
<b>SaturatedFat</b>	3.32g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	37.26mg		
<b>Sodium</b>	248.96mg		
<b>Carbohydrates</b>	66.84g		
<b>Fiber</b>	7.07g		
<b>Sugar</b>	7.27g		
<b>Protein</b>	22.18g		
<b>Vitamin A</b>	346.61IU	<b>Vitamin C</b>	10.18mg
<b>Calcium</b>	160.17mg	<b>Iron</b>	3.77mg

# Popcorn Chicken w/ Sweet & Sour Sauce

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	1/2 Cup	<b>BOIL</b> Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	<b>BAKE</b> FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232

## Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place popcorn chicken on parchment lined sheet pans. Bake at 350 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Piece

#### Amount Per Serving

<b>Calories</b>	633.00
<b>Fat</b>	19.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	81.00mg
<b>Sodium</b>	487.00mg
<b>Carbohydrates</b>	91.00g
<b>Fiber</b>	7.00g
<b>Sugar</b>	0.00g
<b>Protein</b>	26.00g

<b>Vitamin A</b>	167.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	18.00mg	<b>Iron</b>	3.44mg

# Hamburger

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PTY 2.45Z 6-5 JTM	1 Each		661851
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

## Preparation Instructions

Place required number of hamburger patties in a 2 inch full hotel pan. Cover and place in steamer for approximately 30 minutes, or until internal temp reaches 165 degrees.

Bun and bag.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	296.20		
<b>Fat</b>	14.40g		
<b>SaturatedFat</b>	4.80g		
<b>Trans Fat</b>	0.77g		
<b>Cholesterol</b>	49.00mg		
<b>Sodium</b>	378.60mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	17.10g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	63.00mg	<b>Iron</b>	2.08mg

# Tony's Cheese Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 50/50 96- 4.6Z	1 Each	<b>BAKE</b> <b>COOKING GUIDELINES. COOK BEFORE SERVING.</b> Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pan. Rotate pans one half turn to prevent cheese from burning. <b>CONVECTION OVEN:</b> Low fan, 350°F for 13 to 16 minutes. <b>CONVENTIONAL OVEN:</b> 400°F for 17 to 20 minutes. <b>Note:</b> For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	585921

## Preparation Instructions

Place pizza on parchment lined sheet pan. Bake at 350 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	310.00		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	480.00mg		
<b>Carbohydrates</b>	35.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	16.00g		
<b>Vitamin A</b>	109.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	307.00mg	<b>Iron</b>	2.60mg

# Grilled Cheese Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	2 Slice		710650
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon		209810
CHEESE AMER 160CT SLCD R/F 6-5 LOL	2 Slice		722360

## Preparation Instructions

Place bread on parchment lined sheet pan. Spray or brush bottom of bread with Butter Buds or Butter Spray. Place 2 ounces of sliced cheese on bread. Top with second bread slice. Brush or spray it, also. Bake at 325 degrees until bread is toasted and cheese is melted. Internal temp should be 165 degrees.

Hold in warming oven for no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	142.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	2.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	565.00mg		
<b>Carbohydrates</b>	16.00g		
<b>Fiber</b>	1.50g		
<b>Sugar</b>	3.50g		
<b>Protein</b>	9.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	222.00mg	<b>Iron</b>	0.72mg



# Popcorn Chicken

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

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

## Preparation Instructions

Place popcorn chicken on a parchment lined sheet pan. Bake at 350 for 10-15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

Amount Per Serving			
<b>Calories</b>	293.00		
<b>Fat</b>	17.00g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	81.00mg		
<b>Sodium</b>	487.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	167.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	18.00mg	<b>Iron</b>	2.00mg

# Taco Nacho's

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5# JTM	3 Ounce		210780
CHIP TORTL RND R/F 64- 1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each		528690

## Preparation Instructions

Place bags of taco meat in steamer or water filled pot until the internal temp reaches 165 degrees.

Place bags of cheese sauce in steamer until internal temp reaches 165 degrees.

Hold both in warming oven, unopened until ready to use.

Serve with individual bags of chips.

### SLE Components

Amount Per Serving

<b>Meat</b>	4.09
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	557.01
<b>Fat</b>	29.37g
<b>SaturatedFat</b>	11.79g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	59.38mg
<b>Sodium</b>	1266.60mg
<b>Carbohydrates</b>	47.64g
<b>Fiber</b>	4.55g
<b>Sugar</b>	11.55g
<b>Protein</b>	25.37g

<b>Vitamin A</b>	575.26IU	<b>Vitamin C</b>	4.64mg
<b>Calcium</b>	408.11mg	<b>Iron</b>	2.55mg

# WG Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL YEAST WHEAT 120-1.5Z SISSCHUB	1 Each		112401

## Preparation Instructions

Place on parchment lined sheet pan. Bake at 325 until rolls are thawed and internal temp reaches 165 degrees. Hold in warming oven for no more than 30 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	140.00		
<b>Fat</b>	4.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.72mg

# Mashed Potatoes

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-26.5Z SMART SERV	1/2 cup	RECONSTITUTE 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	146581

## Preparation Instructions

Please follow package instructions. Hold in warming oven no longer than 30 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.38

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	53.03		
<b>Fat</b>	0.38g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	71.97mg		
<b>Carbohydrates</b>	10.61g		
<b>Fiber</b>	0.76g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	1.52g		
<b>Vitamin A</b>	1.44IU	<b>Vitamin C</b>	7.61mg
<b>Calcium</b>	6.33mg	<b>Iron</b>	0.20mg

# Green Beans

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GFS	1/2 Cup		118737

## Preparation Instructions

Partially drain cans. Place in appropriate sized hotel pan. Cook covered in oven or steamer until internal temp reaches 165 degrees.

Season with Butter Buds, garlic, onion or other no-sodium seasoning (such as Mrs. Dash).

Hold in warming oven no more than 30 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	20.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	140.00mg		
<b>Carbohydrates</b>	4.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.50mg

# Celery Sticks

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	2.40 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	2 2/5 Ounce		781592

## Preparation Instructions

Place celery sticks in appropriate serving container. Keep refrigerated until time to serve.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.55
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.40 Ounce

Amount Per Serving			
<b>Calories</b>		9.56	
<b>Fat</b>		0.11g	
<b>SaturatedFat</b>		0.05g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		54.48mg	
<b>Carbohydrates</b>		2.20g	
<b>Fiber</b>		1.10g	
<b>Sugar</b>		1.10g	
<b>Protein</b>		0.49g	
<b>Vitamin A</b>	305.77IU	<b>Vitamin C</b>	2.11mg
<b>Calcium</b>	27.24mg	<b>Iron</b>	0.14mg

# Applesauce

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT CUP 96-4.5Z P/L	1 Each		753911

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	50.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	12.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.00mg	<b>Iron</b>	0.00mg



# Baked Cheetos

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SNACK CHS BKD WGRAIN 104-SSV CHEETOS	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	191090

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		120.00	
<b>Fat</b>		4.50g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		200.00mg	
<b>Carbohydrates</b>		16.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		1.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.40mg

# California Veggie Blend

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLEND CALIF 6-4 GFS	1/2 Cup		610891

## Preparation Instructions

Place vegetables in a 2 or 4 inch hotel pan with a perforated pan insert. Steam vegetables until internal temp reaches 165 degrees. Approximately 4-15 minutes depending on amount of vegetable needed for 1 lunch period. Season with Butter Buds and any of the following: onion powder, garlic powder or other no sodium seasoning (such as Mrs. Dash).

Do not hold in warming oven.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.15
<b>RedVeg</b>	0.15
<b>OtherVeg</b>	0.15
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	12.50		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	17.50mg		
<b>Carbohydrates</b>	2.50g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	375.00IU	<b>Vitamin C</b>	10.20mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.36mg

# Cucumber Coins

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	2.60 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 24CT MRKN	2 3/5 Ounce		418439

## Preparation Instructions

Wash and cut cucumbers into slices. Place in appropriate single serving dishes/bowls.

Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.60 Ounce

#### Amount Per Serving

<b>Calories</b>	3.83		
<b>Fat</b>	0.05g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.49mg		
<b>Carbohydrates</b>	0.98g		
<b>Fiber</b>	0.15g		
<b>Sugar</b>	0.49g		
<b>Protein</b>	0.15g		
<b>Vitamin A</b>	26.78IU	<b>Vitamin C</b>	0.72mg
<b>Calcium</b>	4.08mg	<b>Iron</b>	0.07mg

# Pineapple Tidbits Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS CUP 36-4Z DOLE	4 Ounce	READY_TO_EAT Ready to Eat	216300

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	60.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	15.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.36mg

# Marinara Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

## Preparation Instructions

Ready to eat.

Warm in warming oven if desired.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	40.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	8.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	362.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	14.00mg	<b>Iron</b>	0.00mg

# Banana

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	1 Each		200999

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	105.00		
<b>Fat</b>	0.40g		
<b>SaturatedFat</b>	0.10g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.20mg		
<b>Carbohydrates</b>	27.00g		
<b>Fiber</b>	3.10g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	1.30g		
<b>Vitamin A</b>	75.52IU	<b>Vitamin C</b>	10.27mg
<b>Calcium</b>	5.90mg	<b>Iron</b>	0.31mg

# Ketchup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT 1M-9GM HNZ	2 Package		255521

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		22.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		169.20mg	
<b>Carbohydrates</b>		6.00g	
<b>Fiber</b>		0.20g	
<b>Sugar</b>		4.00g	
<b>Protein</b>		0.20g	
<b>Vitamin A</b>	84.60IU	<b>Vitamin C</b>	1.18mg
<b>Calcium</b>	2.70mg	<b>Iron</b>	0.06mg

# Sweet Potato Waffle Fries

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT CRISSCUT 5-3 LAMB	3 Ounce		799700

## Preparation Instructions

Place fries on a parchment lined sheet pan.

Bake at 350 degrees for 10-12 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

#### Amount Per Serving

<b>Calories</b>	150.50		
<b>Fat</b>	6.02g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	170.57mg		
<b>Carbohydrates</b>	23.08g		
<b>Fiber</b>	2.01g		
<b>Sugar</b>	5.02g		
<b>Protein</b>	2.01g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.07mg	<b>Iron</b>	0.00mg



# Corn

<b>Servings:</b>	0.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF 30 KE	1/2 Cup		283730

## Preparation Instructions

Place corn in the appropriate sized hotel pan with a perforated pan insert. Steam for approximately 10-12 minutes, depending upon quantity, or until internal temp reaches 165 degrees.

May be seasoned with Butter Buds.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.37

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	74.63		
<b>Fat</b>	0.75g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	3.73mg		
<b>Carbohydrates</b>	15.67g		
<b>Fiber</b>	1.49g		
<b>Sugar</b>	1.49g		
<b>Protein</b>	2.24g		
<b>Vitamin A</b>	74.63IU	<b>Vitamin C</b>	1.79mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.27mg

# Mixed Fruit

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRUIT MIXED CUP JCE 36-4Z DOLE	1 Each	READY_TO_EAT Ready to Eat	131980

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		80.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		0.00mg	
<b>Carbohydrates</b>		19.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		18.00g	
<b>Protein</b>		1.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Garden Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
TOMATO CHERRY 11 MRKN	1/4 Cup		569551

## Preparation Instructions

Wash cucumbers and cherry tomatoes.

Cut cucumbers into slices.

Place lettuce in appropriate salad bowls and top with cucumber slices and cherry tomatoes.

Keep refrigerated until service.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		20.05	
<b>Fat</b>		0.13g	
<b>SaturatedFat</b>		0.03g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		2.50mg	
<b>Carbohydrates</b>		4.25g	
<b>Fiber</b>		1.63g	
<b>Sugar</b>		1.50g	
<b>Protein</b>		0.48g	
<b>Vitamin A</b>	5388.50IU	<b>Vitamin C</b>	36.08mg
<b>Calcium</b>	26.58mg	<b>Iron</b>	0.88mg

# Broccoli Trees

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	2.75 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET BITE SIZE 2-3 RSS	2 3/4 Ounce		732451

## Preparation Instructions

Broccoli is already cut and washed.

Portion florets into serving cups.

Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.75 Ounce

#### Amount Per Serving

<b>Calories</b>	15.00		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	14.50mg		
<b>Carbohydrates</b>	3.00g		
<b>Fiber</b>	1.10g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	1.20g		
<b>Vitamin A</b>	290.40IU	<b>Vitamin C</b>	39.25mg
<b>Calcium</b>	20.68mg	<b>Iron</b>	0.32mg

# Mandarin Orange Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE 36-4Z DOLE	1 Ounce	READY_TO_EAT Ready to Eat	878920

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	22.50		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.25mg		
<b>Carbohydrates</b>	5.50g		
<b>Fiber</b>	0.25g		
<b>Sugar</b>	4.50g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	0.00mg

# Vanilla Pudding Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING CUP VAN 3.5Z 12-4CT SNACPK	1 Each		274110

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		110.00	
<b>Fat</b>		2.50g	
<b>SaturatedFat</b>		1.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		130.00mg	
<b>Carbohydrates</b>		20.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		14.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	350.00mg	<b>Iron</b>	0.00mg

# Chocolate Pudding Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PUDDING CUP CHOC 3.5Z 12-4CT SNACPK	1 Each		274100

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		110.00	
<b>Fat</b>		2.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		125.00mg	
<b>Carbohydrates</b>		22.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		15.00g	
<b>Protein</b>		1.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	350.00mg	<b>Iron</b>	1.08mg

# Macaroni & Cheese

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5# JTM	4 Ounce		150731

## Preparation Instructions

Cook pasta in steamer until almost done. Approximately 15- 20 minutes depending on amount.

Warm cheese sauce in steamer.

Mix together.

Return to steamer or oven to bring up to temp.

Temp has to be 165 degrees for service.

Hold in warming oven for no more than 30 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.33
<b>Grain</b>	0.67
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

<b>Calories</b>	188.93		
<b>Fat</b>	7.67g		
<b>SaturatedFat</b>	4.33g		
<b>Trans Fat</b>	0.28g		
<b>Cholesterol</b>	24.67mg		
<b>Sodium</b>	431.80mg		
<b>Carbohydrates</b>	20.67g		
<b>Fiber</b>	1.07g		
<b>Sugar</b>	5.33g		
<b>Protein</b>	10.33g		
<b>Vitamin A</b>	328.67IU	<b>Vitamin C</b>	0.67mg
<b>Calcium</b>	247.33mg	<b>Iron</b>	0.00mg



# Homestyle Baked Beans

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN KETTLE BRN SUGAR 6-10 HRTHTSTN	1/2 Cup		822477

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.50
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	110.00		
<b>Fat</b>	0.50g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	340.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	7.00g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.44mg

# Garlic Breadstick

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WGRAIN 1Z 12-20CT	1 Each		406321

## Preparation Instructions

Place breadsticks on parchment lined sheet pan and thaw in walk in overnight.

Bake at 325 for approximately 5 minutes, or until internal temp reaches 165 degrees.

Spray with garlic mist before or after baking.

Hold in warming oven for no more than 10 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	70.00		
<b>Fat</b>	1.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	95.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Steamed Broccoli

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GFS	1/2 Each		610902

## Preparation Instructions

Place broccoli in a perforated pan lined 2-4 inch hotel pan. Steam for approximately 10 minutes depending upon amount, or until internal temp reaches 165 degrees.

Season with Butter Buds and any of the following: onion powder, garlic powder and other no sodium seasonings (such as Mrs. Dash).

Do not hold in warming oven.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.08
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	5.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	3.33mg		
<b>Carbohydrates</b>	0.67g		
<b>Fiber</b>	0.33g		
<b>Sugar</b>	0.33g		
<b>Protein</b>	0.17g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	5.00mg
<b>Calcium</b>	3.33mg	<b>Iron</b>	0.00mg

# Baby Carrots

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	3 Ounce		241541

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

#### Amount Per Serving

<b>Calories</b>	34.67		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	58.67mg		
<b>Carbohydrates</b>	8.00g		
<b>Fiber</b>	2.67g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	0.67g		
<b>Vitamin A</b>	11666.67IU	<b>Vitamin C</b>	70.00mg
<b>Calcium</b>	26.67mg	<b>Iron</b>	0.24mg

# Diced Peaches

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE 6-10 GFS	1/2 Cup		610372

## Preparation Instructions

Partially drain can.

Portion into appropriate containers.

Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	50.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	5.00mg		
<b>Carbohydrates</b>	12.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	10.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	300.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Lettuce & Tomato

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
TOMATO 5X6 XL 5 MRKN	1/4 Cup		438197

## Preparation Instructions

Wash tomato and slice.

Place lettuce and tomato slice in appropriate container.

Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.13
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	10.60		
<b>Fat</b>	0.10g		
<b>SaturatedFat</b>	0.03g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	2.25mg		
<b>Carbohydrates</b>	2.25g		
<b>Fiber</b>	0.80g		
<b>Sugar</b>	1.25g		
<b>Protein</b>	0.40g		
<b>Vitamin A</b>	1624.85IU	<b>Vitamin C</b>	13.22mg
<b>Calcium</b>	9.50mg	<b>Iron</b>	0.30mg

# Crinkle Fries

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 C/C OVEN 6-5 MCC	4 Ounce	<b>BAKE</b> PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. <b>CONVECTION</b> PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

## Preparation Instructions

Place fries on a parchment lined sheet pan. Bake at 350-375 for 15 minutes, or until internal temp reaches 165 degrees. Turn once during baking.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.79

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

<b>Amount Per Serving</b>			
<b>Calories</b>		173.23	
<b>Fat</b>		3.94g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		31.50mg	
<b>Carbohydrates</b>		26.77g	
<b>Fiber</b>		3.15g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		3.15g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	7.56mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.57mg

# Carnival Cookie

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CARNIVAL WGRAIN 240-1.5Z	1 Each		179801

## Preparation Instructions

Place frozen cookie dough on parchment lined sheet pan.

Cook at 325 degrees fro 10-12 minutes.

Cookies should still be slightly doughy in the center.

Let cool on racks before bagging or serving.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	170.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	130.00mg		
<b>Carbohydrates</b>	27.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	12.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	8.00mg	<b>Iron</b>	1.00mg



# Glazed Carrots

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR BROWN LT 12-2 PION	1/16 Ounce		860311
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon		209810
CARROT SLCD C/C 12-2 GFS	1/2 Cup		175706

## Preparation Instructions

Place carrots in hotel pan with a perforated pan insert. Steam for approximately 10 minutes, depending on quantity, until internal temp reaches 165 degrees.

Mix brown sugar and Butter Buds together. Add to steamed carrots.

Do not hold in warming oven.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>		39.63	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		105.26mg	
<b>Carbohydrates</b>		8.90g	
<b>Fiber</b>		1.49g	
<b>Sugar</b>		4.65g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	2238.81IU	<b>Vitamin C</b>	0.90mg
<b>Calcium</b>	16.35mg	<b>Iron</b>	0.01mg

# Apple Slices

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE	473171

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	30.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	7.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	20.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.00mg

# Strawberry Kiwi Slushie

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	863880

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	90.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	35.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	19.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	1000.00IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	0.00mg

# Refried Beans

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRIED VEGTAR LO SOD 6-26.25Z	1/2 Cup	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	668341

## Preparation Instructions

Pour 2 gallons of boiling water into a 4 inch half pan. Add 2 packages of dehydrated, refried beans. Stir and cover. Let sit for approximately 20 minutes before serving.

Hold in warming oven no more than 30 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	1.20
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	52.63		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	52.63mg		
<b>Carbohydrates</b>	9.21g		
<b>Fiber</b>	3.29g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	3.29g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.29mg
<b>Calcium</b>	16.63mg	<b>Iron</b>	0.76mg

# Lunch Munch Vanilla Frozen Yogurt

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CUP VANILLA L/F48-4FLZ LNCHMCH	1 Each		667048

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	120.00		
<b>Fat</b>	2.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	70.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	17.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	300.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	150.00mg	<b>Iron</b>	0.00mg

# Ham & Cheese Buns

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND TKY HAM&CHS WGRAIN IW 100-3.4Z	1 Each		672642

## Preparation Instructions

Place on parchment lined sheet pan.

Heat at 325 degrees for approximately 30 minutes if frozen.

Heat for approximately 20 minutes if thawed.

Internal temp has to be 165 degrees.

Hold in warming oven for no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		186.20	
<b>Fat</b>		4.20g	
<b>SaturatedFat</b>		1.40g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		17.00mg	
<b>Sodium</b>		392.20mg	
<b>Carbohydrates</b>		27.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		5.00g	
<b>Protein</b>		10.60g	
<b>Vitamin A</b>	121.85IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	105.20mg	<b>Iron</b>	1.85mg

# Apple Stuffed Breadstick

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESTICK WGRAIN 7 IW 72CT BOSCO	1 Each	<p><b>BAKE</b> Conventional Oven</p> <ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. Place Apple Sticks on a baking sheet.</li> <li>3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes.</li> <li>5. Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p><b>MICROWAVE</b> Microwave</p> <ol style="list-style-type: none"> <li>1. Open one end of wrapper.</li> <li>2. Microwave high.</li> <li>3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds.</li> <li>4. Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p><b>THAW</b> Thawing Instructions</p> <ol style="list-style-type: none"> <li>1. Thaw before baking.</li> <li>2. Keep Apple Sticks covered while thawing.</li> <li>3. Apple Sticks may be thawed in packaging.</li> <li>4. Apple Sticks have 8 days shelf life when refrigerated.</li> </ol> <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p><b>UNSPECIFIED</b> Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p>	518721

## Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no longer than 20 minutes.

## SLE Components

Amount Per Serving

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

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	200.00		
<b>Fat</b>	3.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	170.00mg		
<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	1.80mg



# Pillsbury WG Mini Maple Pancakes

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	1 Package	Approximately 10 minutes or until internal temp reaches 165 degrees READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220

## Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 for approximately 10 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	220.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	130.00mg		
<b>Carbohydrates</b>	39.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	12.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.72mg

# Raspberry Rainbow Yogurt Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551770

## Preparation Instructions

Keep refrigerated.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		80.00	
<b>Fat</b>		0.50g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		5.00mg	
<b>Sodium</b>		60.00mg	
<b>Carbohydrates</b>		15.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		9.00g	
<b>Protein</b>		4.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	0.00mg

# Cinnamon Toast Crunch

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	110.00		
<b>Fat</b>	3.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	160.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	4.80mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	3.60mg

# Pillsbury WG Mini Berry French Toast

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST MINI BRY IW 72-2.64Z PILLS	1 Package	<b>READY_TO_EAT</b> Heat convection oven to 350 F and place 12 (3 x 4) pouches on baking sheet and 8-10 minutes from frozen or 4-5 minutes if thawed. Preheat conventional oven to 350 F and place 12 (3 x 4) pouches on baking sheet and 13-15 minutes from frozen or 7-8 minutes if thawed. Can be held in warmer for up to 3 hours at 150F.	150281

## Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 degrees for approximately 10 minutes from frozen.

Bake at 325 degrees for approximately 5 minutes if thawed.

Internal temp needs to be 165 degrees.

Hold in warming oven through breakfast service.

## SLE Components

Amount Per Serving

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

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
<b>Calories</b>	220.00		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	190.00mg		
<b>Carbohydrates</b>	37.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	11.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.08mg

# Scrambled Eggs

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD FZ 4-5 GFS	1/2 Cup		584584

## Preparation Instructions

Place eggs in a 2 inch, full size hotel pan.

Cover and heat in steamer for approximately 10 minutes or until internal temp reaches 165 degrees.

Hold, covered, in warming oven for no more than 10-15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	106.06		
<b>Fat</b>	6.06g		
<b>SaturatedFat</b>	1.52g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	189.39mg		
<b>Sodium</b>	333.33mg		
<b>Carbohydrates</b>	1.52g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	1.52g		
<b>Protein</b>	9.09g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	57.58mg	<b>Iron</b>	1.52mg

# Southern Style Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	<b>BAKE</b> Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

## Preparation Instructions

Place biscuits on a parchment lined sheet pan.  
Bake at 325 degrees for approximately 20 minutes.  
Hold in warming oven through breakfast service.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	180.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	580.00mg		
<b>Carbohydrates</b>	24.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.08mg

# Sausage, Egg & Cheese Breakfast Sliders

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND SLIDER SAUS EGG & CHS IW 72-2CT	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE EATING. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. ROTATE PANS ONE HALF TURN HALF WAY THROUGH COOKING TO PREVENT CHEESE FROM BURNING. DUE TO VARIANCES IN OVEN REGULATORS AND NUMBER OF PIZZAS IN AN OVEN, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS. REFRIGERATE OR DISCARD ANY UNUSED PORTION. CONVECTION OVEN (BASED ON FULL OVEN): 1. PREHEAT OVEN TO 350°F. 2. PLACE 48 WRAPPED PIZZAS (2 PIZZAS PER WRAPPER) IN 18" x 26" PAN. 3. BAKE 17-20 MINUTES.	523710

## Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.38
<b>Grain</b>	0.63
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	80.00
<b>Fat</b>	2.50g
<b>SaturatedFat</b>	0.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	15.00mg
<b>Sodium</b>	145.00mg
<b>Carbohydrates</b>	10.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	2.50g
<b>Protein</b>	4.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg

**Calcium** 47.50mg **Iron** 0.80mg



# Blueberry Muffin

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

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

## Preparation Instructions

Thaw before serving.

Warm lightly in warming oven if desires.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	190.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	130.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	16.00g		
<b>Protein</b>	3.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	1.08mg

# Apple Cinnamon Muffin

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN APPL CINN WGRAIN IW 72-2Z	1 Each		558011

## Preparation Instructions

Thaw before serving.

Warm lightly in warming oven if desired.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	190.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	130.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	16.00g		
<b>Protein</b>	3.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	31.00mg	<b>Iron</b>	1.00mg

# Banana Muffin

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	1 Each		557981

## Preparation Instructions

Thaw before serving.

Warm lightly in warming oven, if desired.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	190.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	130.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	17.00g		
<b>Protein</b>	3.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	28.00mg	<b>Iron</b>	1.00mg

# Egg & Cheese Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND EGG&CHS WGRAIN IW 100- 2.35Z	1 Each	<b>BAKE</b> Conventional oven: from thawed state, leave in oven ready film. Do not open. Preheat oven to 275 degrees f. Bake for 15-17 minutes. Convection oven: from thawed state, leave in oven ready film. Do not open. Preheat oven to 275 degrees f. Bake for 15-17 minutes. Microwave: from thawed state, leave in oven ready film. Do not open. Heat on high for 30-40 seconds.	669351

## Preparation Instructions

Do not unwrap.

Bake at 275 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15-20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.75
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	160.00		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	70.00mg		
<b>Sodium</b>	280.00mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	6.00g		
<b>Vitamin A</b>	300.00IU	<b>Vitamin C</b>	9.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	1.08mg

# Sausage Biscuit Pack

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT PORK SAUS WGRAIN 100CT PIER	1 Each	<b>BAKE</b> To thaw: for best results, thaw before heating. Thaw sandwiches in refrigerator overnight. Sandwiches can be stored in refrigerator for up to 14 days. Convection oven: from thawed state: heat sealed wrapped sandwich (es) in a preheated 275 degrees f convection oven for 7-12 minutes. (Do not heat above 275 degrees f).microwave: microwave for 1 minute on full power (1000 watts). Times may vary.	451650

## Preparation Instructions

Place on parchment lined sheet pans.

Thaw in walk in overnight.

Bake, in package, at 275 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15-20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		230.00	
<b>Fat</b>		10.00g	
<b>SaturatedFat</b>		4.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		25.00mg	
<b>Sodium</b>		550.00mg	
<b>Carbohydrates</b>		25.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		3.00g	
<b>Protein</b>		10.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	42.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	1.44mg

# Strawberry Banana Bash Yogurt Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each		869921

## Preparation Instructions

Keep refrigerated.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		70.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		60.00mg	
<b>Carbohydrates</b>		14.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		10.00g	
<b>Protein</b>		4.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	150.00mg	<b>Iron</b>	0.00mg

# Triple Cherry Yogurt Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	186911

## Preparation Instructions

Keep refrigerated.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		80.00	
<b>Fat</b>		0.50g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		5.00mg	
<b>Sodium</b>		60.00mg	
<b>Carbohydrates</b>		15.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		9.00g	
<b>Protein</b>		4.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	0.00mg

# Bacon, Egg & Cheese Breadstick

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK BKFST WGRAIN 6 72-2.5Z	1 Each	<p>50 degreesCONVECTION Heating Instructions Convection Oven</p> <ol style="list-style-type: none"> <li>1. Preheat convection oven to 350°F with fan on.</li> <li>2. Place Stick on baking sheet.</li> <li>3. Thawed: Bake 8-10 minutes or until a minimum temperature of 165°F has been reached</li> </ol> <p>2. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary . Adjust baking time and or temperature as necessary. Product is For Food Service Use Only, must be cooked in accordance with the Food Code and or State and Local requirements.</p> <p>THAW Heating Instructions Thawing Instructions</p> <ol style="list-style-type: none"> <li>1. Thaw before baking.</li> <li>2. Keep Sticks covered while thawing.</li> <li>3. Sticks have 7 day shelf life when refrigerated.</li> </ol> <p>Oven temperatures may vary . Adjust baking time and or temperature as necessary. Product is For Food Service Use Only, must be cooked in accordance with the Food Code and or State and Local requirements.</p>	856081

## Preparation Instructions

Place on parchment lined sheet pan.

Thaw overnight in walk in.

Bake at 350 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 10-15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00



<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	160.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.00mg		
<b>Sodium</b>	370.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	9.00g		
<b>Vitamin A</b>	200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Pillsbury WG Mini Blueberry Waffles

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI BLUEB WGRAIN IW 72-2.47Z	1 Package	<b>BAKE</b> Heat & Serve: Heat frozen Mini Waffle in ovenable pouch. Convection Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 7-9 minutes.* Conventional Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 11-13 minutes.* Microwave: Heat for 30-35 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269240

## Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	200.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	170.00mg		
<b>Carbohydrates</b>	36.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	10.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.72mg

# Nutrigrain Bar

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	1 Each		209761

## Preparation Instructions

Store in Stockroom.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		160.00	
<b>Fat</b>		4.00g	
<b>SaturatedFat</b>		0.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		150.00mg	
<b>Carbohydrates</b>		30.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		14.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	750.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	1.80mg

# Nutrigrain Bar

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR APPLE CINN WGRAIN 96CT NUTRIGRAIN	1 Each		209741

## Preparation Instructions

Store in Stockroom.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	160.00		
<b>Fat</b>	4.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	135.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	750.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	1.80mg

# String Cheese

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Keep refrigerated.

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	90.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	0.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	7.00g		
<b>Vitamin A</b>	249.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	202.00mg	<b>Iron</b>	0.00mg

# Annie's Honey Bunny Graham Crackers

<b>Servings:</b>	0.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM HNY BUNNY 100-1.25Z GENM	1 Package		643052

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	160.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	140.00mg		
<b>Carbohydrates</b>	24.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	3.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	0.36mg

# WG Trix Cereal

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265782

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	110.00		
<b>Fat</b>	1.50g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	140.00mg		
<b>Carbohydrates</b>	24.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	7.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	4.80mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	4.50mg

# WG Cocoa Puffs Cereal

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

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

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	110.00		
<b>Fat</b>	1.50g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	120.00mg		
<b>Carbohydrates</b>	25.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	500.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	4.50mg



# WG Donut w/ Icing

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each		556582
ICING CHOC RTU HEAT NICE 1-12 RICH	1 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155711

## Preparation Instructions

Place donuts on parchment lined sheet pan.

Lightly warm in warming oven, if desired.

Warm needed quantity of icing in a 2 inch half pan in warming oven.

Dip tops of donuts in icing and place back on parchment lined sheet pan.

Serve.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	357.84		
<b>Fat</b>	17.50g		
<b>SaturatedFat</b>	7.60g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	308.98mg		
<b>Carbohydrates</b>	46.17g		
<b>Fiber</b>	2.60g		
<b>Sugar</b>	22.57g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	11.41IU	<b>Vitamin C</b>	0.00mg

**Calcium** 13.70mg **Iron** 0.80mg

# WG Fruity Cheerios

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265803

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	120.00		
<b>Fat</b>	1.50g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	140.00mg		
<b>Carbohydrates</b>	25.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	500.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	4.50mg

# PB Jamwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND PB&J GRP WGRAIN 72-2.8Z JAMWICH	1 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	194471

## Preparation Instructions

Thaw thoroughly before serving.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		300.00	
<b>Fat</b>		16.00g	
<b>SaturatedFat</b>		2.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		300.00mg	
<b>Carbohydrates</b>		34.00g	
<b>Fiber</b>		4.00g	
<b>Sugar</b>		11.00g	
<b>Protein</b>		10.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	1.44mg

# French Toast Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST MINI ORIG IW 72-3.03Z EGGO	1 Package		498442

## Preparation Instructions

Place bites on parchment lined sheet pan.

Bake at 325 degrees for approximately 7-10 minutes, or until temp reaches 165 degrees.

Hold in warming oven through breakfast service.

Serve with syrup cup.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
<b>Calories</b>	200.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	240.00mg		
<b>Carbohydrates</b>	37.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	13.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	260.00mg	<b>Iron</b>	3.60mg

# Chicken Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT BRD WGRAIN CKD 2Z 4-5#	1 Piece		747611
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	<b>BAKE</b> Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

## Preparation Instructions

- Place biscuits on parchment lined sheet pan.
- Bake at 325 for approximately 20 minutes.
- Place chicken on parchment lined sheet pan.
- Bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.
- Split biscuits and place chicken between halves.
- Wrap in deli paper to serve.
- Hold in warming oven no more than 15-20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	290.00
<b>Fat</b>	11.00g
<b>SaturatedFat</b>	6.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	850.00mg
<b>Carbohydrates</b>	33.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	15.00g

<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	2.16mg

# Sausage Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	<b>BAKE</b> Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

## Preparation Instructions

- Place biscuits on parchment lined sheet pan.
- Bake at 325 degrees for approximately 20 minutes.
- Place sausage in a 2 inch full hotel pan lined with a perforated pan.
- Steam for about 10-15 minutes, or until internal temp reaches 165 degrees.
- Split biscuits and place a sausage patty between halves.
- Wrap in deli paper to serve.
- Hold in warming oven for no more than 15-20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	240.00
<b>Fat</b>	12.00g
<b>SaturatedFat</b>	7.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	660.00mg
<b>Carbohydrates</b>	24.00g
<b>Fiber</b>	1.00g
<b>Sugar</b>	2.00g
<b>Protein</b>	10.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg



**Calcium** 20.00mg **Iron** 1.80mg

# WG Strawberry Pop-Tart

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

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

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	360.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	360.00mg		
<b>Carbohydrates</b>	75.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	29.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	1000.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	3.60mg

# WG Cinnamon Pop-Tart

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

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

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	370.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	390.00mg		
<b>Carbohydrates</b>	76.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	31.00g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	1000.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	3.60mg

# WG Fudge Pop-Tart

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package		452082

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	360.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	390.00mg		
<b>Carbohydrates</b>	76.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	33.00g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	1000.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	200.00mg	<b>Iron</b>	3.60mg

# Breakfast Burrito

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD W/BCN & CHS 4-5 SNYFR	1/2 Cup		391902
TORTILLA FLOUR ULTRGR 6 30-12CT	1 Each		882690
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802

## Preparation Instructions

Warm tortillas in warming oven.

Steam eggs in a covered full hotel pan in steamer for 10-15 minutes, or until temp reaches 165 degrees.

Hold in warming oven no more than 15 minutes.

Place 2 ounces of egg in tortilla to serve to order.

Serve with a salsa cup.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	150.00		
<b>Fat</b>	4.75g		
<b>SaturatedFat</b>	2.38g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	42.50mg		
<b>Sodium</b>	345.00mg		
<b>Carbohydrates</b>	19.25g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	424.40IU	<b>Vitamin C</b>	8.00mg
<b>Calcium</b>	50.25mg	<b>Iron</b>	0.93mg

# Yogurt, String Cheese & Sunchips Box

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	186911
CHIP HARV CHED 104-SSV SUNCHIP	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	105260
CRACKER GRHM HNY BUNNY 100-1.25Z GENM	1 Package		643052
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	470.00
<b>Fat</b>	18.50g
<b>SaturatedFat</b>	5.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	600.00mg
<b>Carbohydrates</b>	58.00g
<b>Fiber</b>	5.00g
<b>Sugar</b>	19.00g
<b>Protein</b>	16.00g
<b>Vitamin A</b>	249.00IU
<b>Vitamin C</b>	0.00mg

**Calcium** 522.00mg **Iron** 1.06mg

# Deli Turkey & Cheese Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD RED SOD 6-2 JENNO	3 Slice		183161
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

Assemble ingredients needed.

Fold each slice of turkey in half and stack, staggered, on bun.

3 ounces of turkey = 3-4 slices of Jennie- O deli turkey.

Top with 1 slice American cheese and other half of hoagie bun.

Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	245.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	1.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.50mg		
<b>Sodium</b>	690.00mg		
<b>Carbohydrates</b>	29.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	21.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	176.00mg	<b>Iron</b>	2.16mg



# Deli Ham & Cheese Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SLCD W/A 8-5 640CT COMM	3 Ounce		651470
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

Assemble ingredients needed.

Fold each slice of ham in half and stack, staggered, on bun.

3 ounces of ham = 7-8 slices of ham

Top with 1 slice American cheese and other half of hoagie bun.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.96
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		275.98	
<b>Fat</b>		8.92g	
<b>SaturatedFat</b>		4.21g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		51.76mg	
<b>Sodium</b>		960.49mg	
<b>Carbohydrates</b>		33.92g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		7.46g	
<b>Protein</b>		21.80g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	176.00mg	<b>Iron</b>	1.80mg

# Mandarin Orange Chicken w/ Brown Rice

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	4 Ounce		550512
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	<b>BOIL</b> Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

## Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Place sauce bags in steamer, Steam until sauce reaches 165 degrees. Approximately 15 minutes.

Mix 2 bags of chicken and 2 bags of sauce in a 4 inch full hotel pan.

Hold in warming oven for no more than 15 minutes.

Serve chicken over rice.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.22
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>	
<b>Calories</b>	846.67
<b>Fat</b>	7.33g
<b>SaturatedFat</b>	0.56g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	44.44mg
<b>Sodium</b>	311.11mg
<b>Carbohydrates</b>	169.11g
<b>Fiber</b>	8.00g

<b>Sugar</b>			11.11g
<b>Protein</b>			28.22g
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.33mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	3.68mg

# Fortune Cookie

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE FORTUNE WRPD 390CT HSE OF BEE	1 Each		898991

## Preparation Instructions

Ready to eat.

Serve with Mandarin Chicken,

Sweet & Sour Chicken Bites

Beef Teriyaki

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		30.20	
<b>Fat</b>		0.20g	
<b>SaturatedFat</b>		0.10g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		21.90mg	
<b>Carbohydrates</b>		7.00g	
<b>Fiber</b>		0.10g	
<b>Sugar</b>		4.00g	
<b>Protein</b>		0.30g	
<b>Vitamin A</b>	0.24IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.96mg	<b>Iron</b>	0.12mg

# Mini Corn Dogs

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX MINI WGRAIN CN 2-5	4 Each		497360

## Preparation Instructions

Place mini dogs on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes or until internal temp reaches 165 degrees.

If thawing, thaw in package overnight in walk in.

Reduce cooking time by 5 minutes.

Hold in warming oven for no more than 15 minutes.

## SLE Components

Amount Per Serving

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

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

### Amount Per Serving

<b>Calories</b>	180.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	280.00mg		
<b>Carbohydrates</b>	20.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	7.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	1.44mg

# Tropical Fruit

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE 6-10 GFS	1/4 Cup		612448
PINEAPPLE TIDBITS IN JCE 6-10 GFS	1/4 Cup		189979

## Preparation Instructions

Drain fruit in colander.

Mix both together.

Dip into 1/2 cup servings in appropriate dishes.

Refrigerate until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>		65.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		5.00mg	
<b>Carbohydrates</b>		16.00g	
<b>Fiber</b>		0.50g	
<b>Sugar</b>		13.00g	
<b>Protein</b>		0.50g	
<b>Vitamin A</b>	200.00IU	<b>Vitamin C</b>	13.50mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	0.36mg

# Mandarin Oranges

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND IN JCE 6-10 GFS	1/2 Cup		612448

## Preparation Instructions

Drain fruit.

Dish into 1/2 cup servings.

Refrigerate until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	60.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	10.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	11.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	18.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.36mg

# Pineapple Tidbits

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN JCE 6-10 GFS	1/2 Cup		189979

## Preparation Instructions

Drain fruit.

Dish into 1/2 cup servings.

Refrigerate until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	70.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	18.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	15.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	9.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.36mg



# Honey BBQ Boneless Wings

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ PKT 200-12GM GFS	2 Each		294659
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232

## Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in arming oven no longer than 15 minutes.

Serve with BBQ packets on the side.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

#### Amount Per Serving

<b>Calories</b>	334.20		
<b>Fat</b>	17.40g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	81.00mg		
<b>Sodium</b>	662.80mg		
<b>Carbohydrates</b>	27.00g		
<b>Fiber</b>	3.20g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	18.20g		
<b>Vitamin A</b>	236.14IU	<b>Vitamin C</b>	0.88mg
<b>Calcium</b>	21.28mg	<b>Iron</b>	2.18mg

# Garden Chef Salad

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup		735787
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each		825010
CHIP HARV CHED 64-LSSV SUNCHIP	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	712440
TURKEY BRST SLCD RED SOD 6-2 JENNO	1 Slice		183161
HAM SLCD .5Z 4-2.5 GFS	2 Slice		294187
CARROTS BABY PLD 72-3Z P/L	1/4 Ounce		241541
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Dice turkey and ham and place in portion cups.

Assemble salad in the appropriate container.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.67
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	477.94
<b>Fat</b>	24.21g
<b>SaturatedFat</b>	7.28g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	48.33mg
<b>Sodium</b>	1247.39mg
<b>Carbohydrates</b>	40.42g
<b>Fiber</b>	6.85g
<b>Sugar</b>	6.33g
<b>Protein</b>	20.03g
<b>Vitamin A</b> 11609.72IU	<b>Vitamin C</b> 71.91mg
<b>Calcium</b> 283.80mg	<b>Iron</b> 2.64mg

# Southwest Chicken Salad

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup		735787
CHIX BRST STRP FC LRG 2-5 GFS	3 Ounce		219011
CORN CUT IQF 30 KE	1/4 Cup		283730
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each		825010
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
CARROTS BABY PLD 72-3Z P/L	1/4 Ounce		241541
SEASONING TACO SLT FR 19.5Z TRDE	1 Teaspoon		605062
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
BEAN BLACK FIESTA TACO 6-10 BUSH	1/4 Cup		581180
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Steam chicken for approximately 7- 10 minutes, or until temp reaches 165 degrees.

Season with taco seasoning.

Put corn and beans in appropriate containers.

Assemble salad.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	12.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		665.25	
<b>Fat</b>		23.75g	
<b>SaturatedFat</b>		7.53g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		105.00mg	
<b>Sodium</b>		1419.25mg	
<b>Carbohydrates</b>		67.75g	
<b>Fiber</b>		10.49g	
<b>Sugar</b>		9.58g	
<b>Protein</b>		37.65g	
<b>Vitamin A</b>	12193.04IU	<b>Vitamin C</b>	81.41mg
<b>Calcium</b>	358.80mg	<b>Iron</b>	4.79mg

# Crispy Chicken Salad

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup		735787
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each		825010
CHIX PCORN LRG WGRAIN CKD 6-5	8 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
CHIP SPCY SWT REDC 72- 1Z SSV DORIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	788670
CARROTS BABY PLD 72- 3Z P/L	1/4 Ounce		241541
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Bake chicken bites at 325 degrees for approximately 10 minutes, or until internal temp reaches 165 degrees.

Assemble salad in appropriate container.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.60
<b>Grain</b>	2.30
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	568.14
<b>Fat</b>	29.53g
<b>SaturatedFat</b>	8.43g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	78.00mg
<b>Sodium</b>	1299.39mg
<b>Carbohydrates</b>	48.92g
<b>Fiber</b>	7.25g
<b>Sugar</b>	2.83g
<b>Protein</b>	23.93g
<b>Vitamin A</b> 11744.12IU	<b>Vitamin C</b> 72.71mg
<b>Calcium</b> 297.40mg	<b>Iron</b> 3.22mg

# Dill Chicken Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	4 Ounce		542832
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each		676151

## Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Bun chicken and wrap in the bags provided.

Hold in warming oven no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	330.00		
<b>Fat</b>	10.50g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	70.00mg		
<b>Sodium</b>	535.00mg		
<b>Carbohydrates</b>	34.00g		
<b>Fiber</b>	5.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	27.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	2.52mg



# Spinach Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH BABY CLND 2-2 RSS	1 Cup		560545
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each		824960
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

## Preparation Instructions

Wash tomatoes and cucumber.

Slice cucumber.

Assemble spinach salad in appropriate container.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	35.05		
<b>Fat</b>	0.13g		
<b>SaturatedFat</b>	0.03g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	477.50mg		
<b>Carbohydrates</b>	7.25g		
<b>Fiber</b>	1.63g		
<b>Sugar</b>	4.50g		
<b>Protein</b>	0.48g		
<b>Vitamin A</b>	388.50IU	<b>Vitamin C</b>	6.08mg
<b>Calcium</b>	43.58mg	<b>Iron</b>	0.88mg

# Green Seedless Grapes

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPES GREEN SEEDLESS 17AVG P/L	1/2 Cup		197858

## Preparation Instructions

Wash grapes.

Serve in appropriate container.

Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	56.27		
<b>Fat</b>	0.27g		
<b>SaturatedFat</b>	0.07g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.67mg		
<b>Carbohydrates</b>	14.67g		
<b>Fiber</b>	0.73g		
<b>Sugar</b>	13.33g		
<b>Protein</b>	0.53g		
<b>Vitamin A</b>	84.00IU	<b>Vitamin C</b>	3.36mg
<b>Calcium</b>	11.76mg	<b>Iron</b>	0.25mg

# Red Seedless Grapes

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPE RED SDLSS 18AVG MRKN	1/2 Cup		197831

## Preparation Instructions

Wash grapes.

Serve in appropriate container.

Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	56.27		
<b>Fat</b>	0.27g		
<b>SaturatedFat</b>	0.07g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.67mg		
<b>Carbohydrates</b>	14.67g		
<b>Fiber</b>	0.73g		
<b>Sugar</b>	13.33g		
<b>Protein</b>	0.53g		
<b>Vitamin A</b>	84.00IU	<b>Vitamin C</b>	3.36mg
<b>Calcium</b>	11.76mg	<b>Iron</b>	0.25mg

# Roasted Garden Vegetables

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RED A SZ 50	1 1/4 Ounce		530018
CARROTS BABY PLD 72-3Z P/L	1 1/4 Ounce		241541
BROCCOLI FLORET BITE SIZE 2-3 RSS	1 1/4 Ounce		732451
CHEESE PARM GRTD 4-5 PG	1/2 Tablespoon		445401
OIL OLIVE POMACE 6-1GAL KE	1/2 Tablespoon		502146

## Preparation Instructions

Wash red potatoes.

Cut potatoes in half, or if large, into quarters.

Mix vegetables together.

Season with garlic powder and/ or onion powder.

Toss vegetables in olive oil and Parmesan cheese.

Bake at 350 degrees for approximately 20-25 minutes, or until vegetables are tender, not mushy.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	1.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>	
<b>Calories</b>	149.24
<b>Fat</b>	8.54g
<b>SaturatedFat</b>	1.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	2.50mg
<b>Sodium</b>	97.82mg
<b>Carbohydrates</b>	17.08g
<b>Fiber</b>	4.65g
<b>Sugar</b>	4.58g

<b>Protein</b>	4.99g
<b>Vitamin A</b> 5637.82IU	<b>Vitamin C</b> 134.27mg
<b>Calcium</b> 97.06mg	<b>Iron</b> 1.18mg

# Teriyaki Beef w/ Brown Rice

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM	1 Each		720861
SAUCE TERYK 4-1GAL GFS	1 Tablespoon		640222
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	<b>BOIL</b> Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
VEG BLND ORIENTAL 30 GFS	1/4 Cup		285720

## Preparation Instructions

- Place needed amount of rice and water in a 4 inch hotel pan.  
Steam, uncovered, for approximately 20 minutes, or until rice is tender.  
If baking, bake at 350 for approximately 25 minutes, or until rice is tender.  
Steam beef in bags for approximately 25 minutes or until internal temp reaches 165 degrees.  
Place peppers and onions in a hotel pan lined with a perforated pan.  
Steam for approximately 5-10 minutes.  
Transfer beef and peppers/onions to serving pan and toss with teriyaki sauce.  
Hold rice in warming oven no more than 30 minutes.  
Hold beef in warming oven, in bags, through lunch service.

### SLE Components

Amount Per Serving

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

Starch

1.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>		856.85	
<b>Fat</b>		12.40g	
<b>SaturatedFat</b>		3.40g	
<b>Trans Fat</b>		0.52g	
<b>Cholesterol</b>		40.00mg	
<b>Sodium</b>		712.25mg	
<b>Carbohydrates</b>		158.25g	
<b>Fiber</b>		8.50g	
<b>Sugar</b>		7.50g	
<b>Protein</b>		30.15g	
<b>Vitamin A</b>	25.00IU	<b>Vitamin C</b>	0.30mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	4.32mg

# Vegetable Egg Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG ROLL VEG WGRAIN 3Z 2-30CT GLDT	1 Each	<b>BAKE</b> Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during heating. Conventional: 15 - 17 minutes. Convection at 425°F: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599450
SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	1 Each		714510

## Preparation Instructions

Place egg rolls on parchment lined sheet pan.

Bake egg rolls at 375 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Serve with sweet and sour cup.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	185.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	9.00mg		
<b>Sodium</b>	410.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.72mg



# Big Daddy's Buffalo Chicken Pizza

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

## Ingredients

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

## Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
<b>Calories</b>	390.00		
<b>Fat</b>	19.00g		
<b>SaturatedFat</b>	7.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	750.00mg		
<b>Carbohydrates</b>	35.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	75.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	320.00mg	<b>Iron</b>	2.20mg

# Chicken Strip Basket

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP WGRAIN	3 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	546561
BREAD GARL TST SLC WGRAIN 12-12CT GFS	1 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	277862
GRAVY MIX CNTRYSK CRM 6-24Z PION	1 Tablespoon		181401
FRIES 1/2 C/C OVEN 6-5 MCC	4 Ounce	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

## Preparation Instructions

Place chicken strips on a parchment lined sheet pan.

Bake at 350 degree for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

Place toast on a parchment lined sheet pan.

Bake at 350 degrees for approximately 10 minutes, or until temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

Place crinkle fries on a parchment lined sheet pan.

Bake at 350 degrees for approximately 20-25 minutes, or until crisp and temp reaches 165 degrees.

Hold in warming oven for no more than 15 minutes.

For the gravy, please follow directions on package.

Hold in warming oven through service.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.79

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

### Amount Per Serving

<b>Calories</b>	474.82
<b>Fat</b>	17.69g
<b>SaturatedFat</b>	4.13g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	34.00mg
<b>Sodium</b>	775.02mg
<b>Carbohydrates</b>	54.53g
<b>Fiber</b>	6.15g
<b>Sugar</b>	0.00g
<b>Protein</b>	20.15g
<b>Vitamin A</b> 84.00IU	<b>Vitamin C</b> 94.56mg
<b>Calcium</b> 20.00mg	<b>Iron</b> 3.29mg

# BBQ Pulled Pork Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK DCD 6-5# JTM	3 Ounce		746431
SAUCE BBQ 4-1GAL SWTBRAY	2 Tablespoon		655937
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each		676151

## Preparation Instructions

Thaw pork overnight in walk in.

Steam pork for approximately 20 minutes, or until internal temp reaches 165 degrees.

Bun this menu item to order, on the line.

Hold pork in warming oven for no more than 25 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	170.00		
<b>Fat</b>	1.50g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	385.00mg		
<b>Carbohydrates</b>	37.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	19.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	0.72mg

# Broccoli Slaw

<b>Servings:</b>	0.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW BROCCOLI 2-3 RSS	4 Ounce		573426
DRESSING COLE SLAW 4-1GAL GCHC	2 Tablespoon		106992

## Preparation Instructions

Mix needed amounts of slaw and dressing.  
Portion servings in appropriate containers.  
Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.15
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

<b>Calories</b>	174.20		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	299.90mg		
<b>Carbohydrates</b>	21.00g		
<b>Fiber</b>	3.40g		
<b>Sugar</b>	16.00g		
<b>Protein</b>	2.30g		
<b>Vitamin A</b>	1026.00IU	<b>Vitamin C</b>	82.08mg
<b>Calcium</b>	45.60mg	<b>Iron</b>	0.82mg

# Orange Wedges

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY 113CT MRKN	1 Each		198013

## Preparation Instructions

Wash oranges.

Wedge oranges with sectionizer or knife.

Serve in appropriate container.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	80.90		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.70mg		
<b>Carbohydrates</b>	21.00g		
<b>Fiber</b>	3.60g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	1.50g		
<b>Vitamin A</b>	407.55IU	<b>Vitamin C</b>	97.52mg
<b>Calcium</b>	70.95mg	<b>Iron</b>	0.21mg

# Deep Dish Cheese Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 5 WGRAIN 4.98Z 6- 10CT TONY	1 Each	<b>BAKE</b> <b>COOKING GUIDELINES: COOK BEFORE EATING.</b> Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. <b>CONVECTION OVEN:</b> Cook at 350°F for 16 to 18 minutes. <b>CONVENTIONAL OVEN:</b> Cook at 400°F for 24 to 26 minutes. <b>NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.</b> Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	605922

## Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	310.00
<b>Fat</b>	13.00g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	440.00mg
<b>Carbohydrates</b>	31.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	9.00g
<b>Protein</b>	16.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

**Calcium** 280.00mg **Iron** 2.10mg



# Deep Dish Pepperoni Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA TKY PEPP 5 WGRAIN 4.88Z 6- 10CT	1 Each	<b>BAKE</b> <b>COOKING GUIDELINES: COOK BEFORE EATING.</b> Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. <b>CONVECTION OVEN:</b> Cook at 350°F for 15 to 17 minutes. <b>CONVENTIONAL OVEN:</b> Cook at 400°F for 21 to 24 minutes. <b>NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F.</b> Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	674891

## Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	310.00		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	480.00mg		
<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 312.00mg **Iron** 2.80mg

# American Cheese Slice

<b>Servings:</b>	0.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.50
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Slice

#### Amount Per Serving

<b>Calories</b>	35.00		
<b>Fat</b>	2.00g		
<b>SaturatedFat</b>	1.25g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	7.50mg		
<b>Sodium</b>	210.00mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	3.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	96.00mg	<b>Iron</b>	0.00mg

# Funyons

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SNACK ONIO FLVR 64-LSSV FUNYUNS	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	712590

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	160.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	350.00mg		
<b>Carbohydrates</b>	20.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.72mg

# Crispy Apple

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA MI 100CT MRKN	1 Each		197718

## Preparation Instructions

Wash apples before serving.

Keep refrigerated.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	71.80		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.40mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	3.30g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	0.40g		
<b>Vitamin A</b>	74.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	8.28mg	<b>Iron</b>	0.17mg

# Crispy Apple

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GRANNY SMITH 113CT MRKN	1 Each		582271

## Preparation Instructions

Wash apples before serving.

Keep refrigerated.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	71.80		
<b>Fat</b>	0.20g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.40mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	3.30g		
<b>Sugar</b>	14.00g		
<b>Protein</b>	0.40g		
<b>Vitamin A</b>	74.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	8.28mg	<b>Iron</b>	0.17mg

# Spicy Chicken Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN SPCY CKD 4-5#	4 Ounce		542823
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each		676151

## Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Bun patties and place in bags provided for service.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	980.00		
<b>Fat</b>	33.50g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	240.00mg		
<b>Sodium</b>	1535.00mg		
<b>Carbohydrates</b>	83.00g		
<b>Fiber</b>	12.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	88.00g		
<b>Vitamin A</b>	800.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	120.00mg	<b>Iron</b>	7.92mg

# Fresh Cut Veggies

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	1/8 Cup		241541
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/8 Cup		732451
CELERY STIX 4-3 RSS	1/8 Cup		781592
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439

## Preparation Instructions

Broccoli, Carrots and Celery Sticks are ready to eat.

Wash and cut cucumbers into slices.

Serve in appropriate container.

Serve with Ranch, if desired.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.13
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

<b>Amount Per Serving</b>			
<b>Calories</b>		8.68	
<b>Fat</b>		0.09g	
<b>SaturatedFat</b>		0.01g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		19.34mg	
<b>Carbohydrates</b>		1.91g	
<b>Fiber</b>		0.70g	
<b>Sugar</b>		0.82g	
<b>Protein</b>		0.50g	
<b>Vitamin A</b>	660.54IU	<b>Vitamin C</b>	13.93mg
<b>Calcium</b>	14.06mg	<b>Iron</b>	0.15mg



# Baked Jalapeno Cheddar Kettle Chips

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP POT KTTL JALAP CHED R/F 64-LSSV	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	600331

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		180.00	
<b>Fat</b>		7.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		160.00mg	
<b>Carbohydrates</b>		27.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		2.00g	
<b>Protein</b>		3.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	28.00mg	<b>Iron</b>	1.00mg

# Taco "Two"sday Beef

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 6 30-12CT	2 Each		882690
TACO FILLING BEEF 4-5# JTM	4 Ounce		210780

## Preparation Instructions

Warm flour tortillas in warming oven.

Steam taco meat in steamer in perforated pans for approximately 20 minutes, or until internal temp reaches 165 degrees.

Portion cheese into 2 ounce cups with lids.

Keep cheese, salsa, sour cream and lettuce refrigerated until needed.

### SLE Components

Amount Per Serving

<b>Meat</b>	4.12
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>	402.68		
<b>Fat</b>	21.49g		
<b>SaturatedFat</b>	9.39g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	39.18mg		
<b>Sodium</b>	865.46mg		
<b>Carbohydrates</b>	36.19g		
<b>Fiber</b>	6.06g		
<b>Sugar</b>	4.06g		
<b>Protein</b>	20.49g		
<b>Vitamin A</b>	767.01IU	<b>Vitamin C</b>	6.19mg
<b>Calcium</b>	89.48mg	<b>Iron</b>	3.50mg

# Chicken & Waffles

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP WGRAIN	3 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	546561
SYRUP PANCK CUP 200- 1.5Z GFS	1 Each		160090
WAFFLE BEL SGR PRL 48- 3.5 GINNYS	1 Each		243603

## Preparation Instructions

Place chicken on parchment lined sheet pan.

Bake at 350 for approximately 10-15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 15-20 minutes.

Place waffles on a parchment lined sheet pan.

Bake at 350 degrees for approximately 10 minutes or until crisp and internal temp reaches 165 degrees.

Hold in warming oven no more than 10 minutes.

Warm syrup cups in warming oven for service.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Piece

<b>Amount Per Serving</b>	
<b>Calories</b>	594.00
<b>Fat</b>	22.00g
<b>SaturatedFat</b>	8.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	49.00mg
<b>Sodium</b>	543.00mg
<b>Carbohydrates</b>	81.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	37.00g

<b>Protein</b>	19.00g
<b>Vitamin A</b> 584.00IU	<b>Vitamin C</b> 87.00mg
<b>Calcium</b> 20.00mg	<b>Iron</b> 3.44mg

# Oven Roasted Potatoes

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RED A SZ 50	4 Ounce		530018
CHEESE PARM GRTD 4-5 PG	1 Tablespoon		445401

## Preparation Instructions

Wash potatoes.

Cut potatoes in half, or if large, into quarters.

Season with garlic powder and/ or onion powder.

Toss potatoes in olive oil and Parmesan cheese.

Bake at 350 degrees for approximately 20-25 minutes, or until potatoes are tender, not mushy.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Ounce

<b>Amount Per Serving</b>			
<b>Calories</b>	107.33		
<b>Fat</b>	2.13g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	5.00mg		
<b>Sodium</b>	76.80mg		
<b>Carbohydrates</b>	20.00g		
<b>Fiber</b>	2.53g		
<b>Sugar</b>	1.33g		
<b>Protein</b>	4.27g		
<b>Vitamin A</b>	102.27IU	<b>Vitamin C</b>	22.33mg
<b>Calcium</b>	73.60mg	<b>Iron</b>	0.88mg

# Build Your Own Sandwich Station, Turkey

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
TURKEY BRST SLCD RED SOD 6-2 JENNO	3 Slice		183161
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
LETTUCE ROMAINE CHOP 6-2 RSS	1/8 Cup		735787
PICKLE SWT BTR CHP 135CT 6-.5GAL GFS	1/8 Ounce		613959
TOMATO 5X6 XL 25 MRKN	1/8 Cup		206032
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

- Wash and slice cucumbers and tomatoes.
- Gather ingredients into appropriate serving containers.
- Keep refrigerated until service and during service.
- Buns can be set out to come up to room temp.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	310.43
<b>Fat</b>	9.57g
<b>SaturatedFat</b>	4.26g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	45.00mg
<b>Sodium</b>	935.80mg
<b>Carbohydrates</b>	32.34g

<b>Fiber</b>		3.46g	
<b>Sugar</b>		7.19g	
<b>Protein</b>		24.75g	
<b>Vitamin A</b>	852.02IU	<b>Vitamin C</b>	7.06mg
<b>Calcium</b>	263.52mg	<b>Iron</b>	2.34mg

# Café Italia

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FC LRG 2-5 GFS	4 Ounce		219011
SAUCE ALFREDO FZ 6-5 JTM	1/2 Cup		155661
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Transfer to appropriate serving container for service.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	18.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	746.67
<b>Fat</b>	14.67g
<b>SaturatedFat</b>	7.33g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	138.00mg
<b>Sodium</b>	1014.67mg
<b>Carbohydrates</b>	95.33g
<b>Fiber</b>	5.20g



<b>Sugar</b>	13.33g
<b>Protein</b>	55.33g
<b>Vitamin A</b> 442.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 394.00mg	<b>Iron</b> 4.27mg

# Café Italia

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FC LRG 2-5 GFS	4 Ounce		219011
SAUCE MARINARA SMOOTH 6-10 PG	1/2 Cup		231762
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Marinara sauce , covered, in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	16.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	646.67
<b>Fat</b>	7.67g
<b>SaturatedFat</b>	3.33g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	101.00mg
<b>Sodium</b>	856.67mg
<b>Carbohydrates</b>	95.33g
<b>Fiber</b>	8.20g
<b>Sugar</b>	14.33g

<b>Protein</b>	45.33g		
<b>Vitamin A</b>	1500.00IU	<b>Vitamin C</b>	9.00mg
<b>Calcium</b>	32.00mg	<b>Iron</b>	5.71mg

# Café Italia

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ALFREDO FZ 6-5 JTM	1/2 Cup		155661
MEATBALL PORK R/SOD .68Z 6-5# JTM	4 Each		661991
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam meatballs in steamer for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.

Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Transfer to appropriate serving container for service.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	4.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	758.20
<b>Fat</b>	21.50g
<b>SaturatedFat</b>	9.40g
<b>Trans Fat</b>	0.19g
<b>Cholesterol</b>	72.00mg
<b>Sodium</b>	977.40mg
<b>Carbohydrates</b>	99.00g
<b>Fiber</b>	4.90g

<b>Sugar</b>	14.00g
<b>Protein</b>	38.70g
<b>Vitamin A</b> 442.00IU	<b>Vitamin C</b> 1.20mg
<b>Calcium</b> 452.00mg	<b>Iron</b> 4.68mg

# Café Italia

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL PORK R/SOD .68Z 6-5# JTM	4 Each		661991
SAUCE MARINARA SMOOTH 6-10 PG	1/2 Cup		231762
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam meatballs in steamer for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.

Heat Marinara sauce covered in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	658.20
<b>Fat</b>	14.50g
<b>SaturatedFat</b>	5.40g
<b>Trans Fat</b>	0.19g
<b>Cholesterol</b>	35.00mg
<b>Sodium</b>	819.40mg
<b>Carbohydrates</b>	99.00g
<b>Fiber</b>	7.90g
<b>Sugar</b>	15.00g

<b>Protein</b>	28.70g
<b>Vitamin A</b> 1500.00IU	<b>Vitamin C</b> 10.20mg
<b>Calcium</b> 90.00mg	<b>Iron</b> 6.12mg

# Boneless Wings, Plain

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

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

## Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

Amount Per Serving			
<b>Calories</b>	293.00		
<b>Fat</b>	17.00g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	81.00mg		
<b>Sodium</b>	487.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	167.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	18.00mg	<b>Iron</b>	2.00mg



# Boneless Wings, Buffalo

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 Tablespoon		704229
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232

## Preparation Instructions

Toss chicken in buffalo sauce.

Place chicken on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15 minute

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

#### Amount Per Serving

<b>Calories</b>	298.00		
<b>Fat</b>	17.00g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	81.00mg		
<b>Sodium</b>	887.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	467.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	18.00mg	<b>Iron</b>	2.00mg

# Hot Dog ( High School)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANK TKY/BEEF R/SOD 8/ 4-5 KE	1 Each		570662
BUN HOT DOG WHEAT WHL 12-12CT GFS	1 Each		517830

## Preparation Instructions

- Set buns out so they come up to room temp if refrigerated.
- Steam hot dogs, covered, in steamer for 15 minutes, or until internal temp reaches 165 degrees.
- Hold in warming oven no longer than 20 minutes.
- Steam chili in pouch for approximately 20 minutes, or until internal temp reaches 165 degrees.
- Hold, unopened, in warming oven until needed for service.
- Transfer to appropriate serving pan.
- Cup up shredded cheese into 2 oz serving containers with lids
- Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	250.00		
<b>Fat</b>	12.50g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	415.00mg		
<b>Carbohydrates</b>	25.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	11.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	110.67mg	<b>Iron</b>	1.60mg

# Super Slaw

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING COLE SLAW 4-1GAL PMLL	1 Tablespoon		839381
SALAD COLESLAW SUPER 3-2 RSS	1/2 Cup		667611

## Preparation Instructions

Mix ingredients together.

Portion into appropriate containers.

Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.08
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.08
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	60.00		
<b>Fat</b>	4.00g		
<b>SaturatedFat</b>	0.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	2.50mg		
<b>Sodium</b>	67.50mg		
<b>Carbohydrates</b>	5.50g		
<b>Fiber</b>	0.33g		
<b>Sugar</b>	3.83g		
<b>Protein</b>	0.33g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	11.00mg	<b>Iron</b>	0.12mg

# Big Daddy's Cheese 4 Cheese Pizza/ WG Crust

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT	1 Slice	<b>BAKE</b> COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza. Bake at 420°F for 6-8 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	667772

## Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 12-15 minutes, or until internal temp reads 165 degrees.

Hold in warming oven for no longer than 15 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
<b>Calories</b>		360.00	
<b>Fat</b>		16.00g	
<b>SaturatedFat</b>		7.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		35.00mg	
<b>Sodium</b>		490.00mg	
<b>Carbohydrates</b>		35.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		9.00g	
<b>Protein</b>		21.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	441.00mg	<b>Iron</b>	2.10mg

# South of the Border Burrito Bowls

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each		882700
SAUCE CHS WHT QUESO 4-5 BIB JTM	2 Ounce		701201
TACO FILLING BEEF 4-5# JTM	3 Ounce		210780
RICE BRN MEXICAN WGRAIN 6-26Z GCHC	4 Tablespoon		576280
SOUR CREAM PKT 400-1Z GCHC	1 Each	READY_TO_EAT Served as a topping on a hot or cold meal	836750
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802
BEAN BLACK FIESTA TACO 6-10 BUSH	1/4 Cup		581180

## Preparation Instructions

Steam taco beef and queso blanco in bag, in steamer, for approx. 20 minutes or until internal temp reaches 165 degrees.

Hold, unopened, in warming oven until service.

Transfer to appropriate serving pan.

Follow package directions for rice or:

Rice may be placed in steamer with 6 cups of water and steamed for 20-30 minutes.

Hold in warming oven no more than 30 minutes.

Beans should be drained and seasoned with cumin and garlic.

Steam in covered pan for approximately 20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven.

Keep cheese and sour cream refrigerated until service.

## SLE Components

### Amount Per Serving

<b>Meat</b>	1.89
<b>Grain</b>	2.58
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

<b>Amount Per Serving</b>			
<b>Calories</b>	665.82		
<b>Fat</b>	30.45g		
<b>SaturatedFat</b>	14.89g		
<b>Trans Fat</b>	0.28g		
<b>Cholesterol</b>	71.08mg		
<b>Sodium</b>	1799.27mg		
<b>Carbohydrates</b>	72.41g		
<b>Fiber</b>	7.38g		
<b>Sugar</b>	11.27g		
<b>Protein</b>	27.73g		
<b>Vitamin A</b>	1387.92IU	<b>Vitamin C</b>	17.44mg
<b>Calcium</b>	322.16mg	<b>Iron</b>	4.76mg

# South of the Border Burrito Bowls

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each		882700
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	2 Ounce		722110
RICE BRN MEXICAN WGRAIN 6-26Z GCHC	4 Tablespoon		576280
SOUR CREAM PKT 400-1Z GCHC	1 Each	READY_TO_EAT Served as a topping on a hot or cold meal	836750
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802
TACO FILLING CHIX SHRD 4-5 JTM	3 Ounce		560270
BEAN BLACK FIESTA TACO 6-10 BUSH	1/4 Cup		581180

## Preparation Instructions

Steam taco chicken and queso blanco in their bag, in steamer, for approx. 20 minutes or until internal temp reaches 165 degrees.

Hold, unopened, in warming oven until service.

Transfer to appropriate serving pan.

Follow package directions for rice or:

Rice may be placed in steamer with 6 cups of water and steamed for 20-30 minutes.

Hold in warming oven no more than 30 minutes.

Beans should be mostly drained and seasoned with cumin and garlic.

Steam in covered pan or bake in oven (covered) for approximately 20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven.

Keep cheese and sour cream refrigerated until service.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.58
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>		585.82	
<b>Fat</b>		20.44g	
<b>SaturatedFat</b>		10.76g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		73.20mg	
<b>Sodium</b>		1560.56mg	
<b>Carbohydrates</b>		72.19g	
<b>Fiber</b>		6.61g	
<b>Sugar</b>		9.38g	
<b>Protein</b>		26.60g	
<b>Vitamin A</b>	1212.67IU	<b>Vitamin C</b>	12.80mg
<b>Calcium</b>	342.13mg	<b>Iron</b>	3.60mg



# Caesar Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
DRESSING CAESAR CRMY PKT 60-1.5FLZ	1 Each		824950
CHEESE PARM GRTD 4-5 PG	1 Tablespoon		445401

## Preparation Instructions

Portion lettuce into salad bowls.

Portion Parmesan Cheese into 2 oz cups with lids.

Serve with Caesar dressing packet.

Keep lettuce and cheese refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
<b>Calories</b>		210.00	
<b>Fat</b>		20.00g	
<b>SaturatedFat</b>		4.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		20.00mg	
<b>Sodium</b>		480.00mg	
<b>Carbohydrates</b>		6.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		1.00g	
<b>Protein</b>		3.00g	
<b>Vitamin A</b>	5100.00IU	<b>Vitamin C</b>	30.00mg
<b>Calcium</b>	91.00mg	<b>Iron</b>	0.72mg

# Lucky Charms

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265811

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	110.00		
<b>Fat</b>	1.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	180.00mg		
<b>Carbohydrates</b>	23.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	10.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	500.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	4.50mg

# WG Cinnamon Roll (Elementary)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN 240-1.25Z	1 Each		230312
ICING VAN RTU HEAT NICE 1-12 RICH	1 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

## Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		167.84	
<b>Fat</b>		1.40g	
<b>SaturatedFat</b>		0.60g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		70.00mg	
<b>Carbohydrates</b>		36.37g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		21.77g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	134.88IU	<b>Vitamin C</b>	0.22mg
<b>Calcium</b>	12.39mg	<b>Iron</b>	0.87mg

# Egg & Bacon Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST EGG&BCN WGRAIN 128-2.95Z	1 Each	<b>BAKE</b> COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in prepared 18"x26"x1 2" pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: 425°F for 25 to 27 minutes. Rotate pan one half turn halfway through bake time to prevent cheese from burning. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	503660

## Preparation Instructions

Place pizza on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	210.00
<b>Fat</b>	8.00g
<b>SaturatedFat</b>	3.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	55.00mg
<b>Sodium</b>	320.00mg
<b>Carbohydrates</b>	25.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	5.00g
<b>Protein</b>	10.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

<b>Calcium</b>	155.00mg	<b>Iron</b>	1.44mg
----------------	----------	-------------	--------

# Fruit & Yogurt Parfait w/ Muffin

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
STRAWBERRY CUP 96-4.5Z COMM	1/4 Each		655010
PEACH CUP 96-4.4Z COMM	1/4 Each		232470
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	1/4 Cup		812821
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970

## Preparation Instructions

Place 2 oz.(1/4 cup) Peaches in bottom of parfait cup.

Place 4 oz. of yogurt on top of peaches.

Top the yogurt with 2 oz (1/4 cup) strawberries.

Place 2 oz. of granola in lid.

Seal container and store refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.66
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	415.83
<b>Fat</b>	7.70g
<b>SaturatedFat</b>	2.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	42.50mg
<b>Sodium</b>	218.48mg
<b>Carbohydrates</b>	77.93g
<b>Fiber</b>	4.27g

<b>Sugar</b>			45.32g
<b>Protein</b>			8.89g
<b>Vitamin A</b>	600.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	120.00mg	<b>Iron</b>	1.63mg



# Mini Pancake and Sausage Bites

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP TKY WGRAIN MINI 2-5	3 Each		696180
SYRUP PANCK CUP 200-1.5Z GFS	1 Each		160090

## Preparation Instructions

Place on a parchment lined sheet pan and bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Serve with syrup cup.

Hold in warming oven for no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving			
<b>Calories</b>		300.00	
<b>Fat</b>		9.00g	
<b>SaturatedFat</b>		2.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		25.00mg	
<b>Sodium</b>		280.00mg	
<b>Carbohydrates</b>		46.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		23.00g	
<b>Protein</b>		6.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	1.80mg

# Cheesy Bosco Sticks

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p><b>CONVECTION</b> Convection Oven</p> <ol style="list-style-type: none"> <li>1. Preheat oven to 400° F.</li> <li>2. Place Bosco Sticks on a baking sheet.</li> <li>3. THAWED: 7-9 minutes.</li> <li>4. Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p><b>DEEP_FRY</b> Deep Fry</p> <ol style="list-style-type: none"> <li>1. Preheat oil to 350° F.</li> <li>2. THAWED ONLY: 1-2 minutes.</li> <li>3. Let stand 2 minutes before serving.</li> </ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p><b>THAW</b> Thawing Instructions</p> <ol style="list-style-type: none"> <li>1. Thaw before baking.</li> <li>2. Keep Bosco Sticks covered while thawing</li> <li>3. Bosco Sticks may be thawed in packaging.</li> <li>4. Bosco Stick have 8 days shelf life when refrigerated.</li> </ol> <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411

## Preparation Instructions

Place Bosco Sticks on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes (if frozen) or 10 minutes (if thawed).

Internal temp should reach 165 degrees.

Serve with Marinara. Hold in warming oven no more than 20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	340.00		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.00mg		
<b>Sodium</b>	640.00mg		
<b>Carbohydrates</b>	42.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	22.00g		
<b>Vitamin A</b>	362.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	458.00mg	<b>Iron</b>	2.00mg

# Taco "Two"sday Chicken

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FC LRG 2-5 GFS	4 Ounce		219011
SEASONING TACO SLT FR 19.5Z TRDE	1 TBSP.		605062
TORTILLA FLOUR ULTRGR 6 30-12CT	2 Each		882690

## Preparation Instructions

Warm flour tortillas in warming oven.

Steam chicken in steamer in perforated pans for approximately 20 minutes, or until internal temp reaches 165 degrees.

Portion cheese into 2 ounce cups with lids.

Keep cheese, salsa, sour cream and lettuce refrigerated until needed.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>		351.67	
<b>Fat</b>		7.67g	
<b>SaturatedFat</b>		4.33g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		100.00mg	
<b>Sodium</b>		416.67mg	
<b>Carbohydrates</b>		36.33g	
<b>Fiber</b>		6.45g	
<b>Sugar</b>		4.58g	
<b>Protein</b>		34.58g	
<b>Vitamin A</b>	500.00IU	<b>Vitamin C</b>	1.50mg
<b>Calcium</b>	77.00mg	<b>Iron</b>	3.46mg

# Big Daddy's Cheese Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN 4CHS SLCD 3-3CT	1 Slice	<b>BAKE</b> COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, High Fan. Rotate product halfway thru bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza. Bake at 420°F for 6-8 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	667772

## Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
<b>Calories</b>		360.00	
<b>Fat</b>		16.00g	
<b>SaturatedFat</b>		7.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		35.00mg	
<b>Sodium</b>		490.00mg	
<b>Carbohydrates</b>		35.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		9.00g	
<b>Protein</b>		21.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	441.00mg	<b>Iron</b>	2.10mg

# Big Daddy's Pepperoni Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 16 WGRAIN HAND TOSSED 9CT	1 Slice	<b>BAKE</b> <b>COOKING INSTRUCTIONS: COOK BEFORE EATING.</b> Best if cooked from Frozen state. <b>PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.</b> <b>IMPINGEMENT OVEN: 420°F for 7-9 minutes CONVECTION OVEN: 350°F for 13-17 minutes (high fan) CONVENTIONAL OVEN: 450°F for 13-15 minutes, on the middle rack. Rotate pan halfway through bake cycle in convection oven. NOTE: Due to variances in oven regulators, cooking times and temperatures may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.</b>	239241

## Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

#### Amount Per Serving

<b>Calories</b>	360.00
<b>Fat</b>	16.00g
<b>SaturatedFat</b>	7.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.00mg
<b>Sodium</b>	540.00mg
<b>Carbohydrates</b>	36.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	6.00g
<b>Protein</b>	18.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

<b>Calcium</b>	282.00mg	<b>Iron</b>	2.40mg
----------------	----------	-------------	--------

# Big Daddy's Four Meat Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA 4MEAT 16 WGRAIN PRIMO 9CT	1 Slice	<p><b>BAKE</b>  <b>COOK BEFORE EATING.</b> Best if cooked from Frozen state. <b>PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F low fan for 15-17 minutes IMPINGEMENT OVEN: 420°F for 6:30-7:00 minutes.</b>  <b>NOTE:</b> 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.</p>	731211

## Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
<b>Calories</b>	370.00		
<b>Fat</b>	17.00g		
<b>SaturatedFat</b>	7.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	650.00mg		
<b>Carbohydrates</b>	36.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	72.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	282.00mg	<b>Iron</b>	2.40mg



# Build Your Own Sandwich Station, Ham

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
TOMATO 5X6 XL 25 MRKN	1/8 Cup		206032
LETTUCE ROMAINE CHOP 6-2 RSS	1/8 Cup		735787
PICKLE SWT BTR CHP 135CT 6-.5GAL GFS	1/8 Cup		613959
HAM SLCD W/A 8-5 640CT COMM	3 Ounce		651470
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

- Wash and slice cucumbers and tomatoes.
- Gather ingredients into appropriate serving containers.
- Keep refrigerated until service and during service.
- Buns can be set out to come up to room temp.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.96
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	286.41
<b>Fat</b>	8.98g
<b>SaturatedFat</b>	4.22g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	51.76mg
<b>Sodium</b>	981.29mg
<b>Carbohydrates</b>	36.26g
<b>Fiber</b>	3.46g
<b>Sugar</b>	9.15g

<b>Protein</b>	22.04g		
<b>Vitamin A</b>	852.02IU	<b>Vitamin C</b>	7.06mg
<b>Calcium</b>	182.02mg	<b>Iron</b>	1.98mg

# Philly Steak & Cheese Sandwich

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS & ONION FLME RSTD 6-2.5	2 Ounce		847208
SAUCE CHS CHED POUCH 6-106Z LOL	1/8 Cup		135261
BEEF STK PHLL CKD PEPRS/ONIO 3-4 GFS	3 Ounce		593591
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142

## Preparation Instructions

Warm hoagie rolls in warming oven before service.

Place beef in steamer and cook for approximately 20-30 minutes or until internal temp reads 165 degrees.

Place peppers and onions in a hotel pan lined with a perforated pan. Steam for approximately 5-10 minutes.

In appropriate serving pan, combine the peppers and onions for service.

Top with cheese per order.

Make to order on the serving line.

Beef can be held in the warming oven, in the bag, through lunch service.

## SLE Components

Amount Per Serving

<b>Meat</b>	3.52
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.20
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	393.75
<b>Fat</b>	18.43g
<b>SaturatedFat</b>	8.84g
<b>Trans Fat</b>	0.50g
<b>Cholesterol</b>	30.40mg
<b>Sodium</b>	999.27mg
<b>Carbohydrates</b>	41.12g
<b>Fiber</b>	6.38g
<b>Sugar</b>	10.38g
<b>Protein</b>	15.39g

<b>Vitamin A</b>	258.73IU	<b>Vitamin C</b>	16.14mg
<b>Calcium</b>	208.68mg	<b>Iron</b>	2.81mg

# Boneless Wings, Teriyaki

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE TERYK 4-1GAL GFS	1 Tablespoon		640222
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232

## Preparation Instructions

Toss chicken in teriyaki sauce.

Place chicken on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 10.00 Each

Amount Per Serving			
<b>Calories</b>	318.00		
<b>Fat</b>	17.00g		
<b>SaturatedFat</b>	3.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	81.00mg		
<b>Sodium</b>	807.00mg		
<b>Carbohydrates</b>	23.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	19.00g		
<b>Vitamin A</b>	167.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	18.00mg	<b>Iron</b>	2.00mg

# Bacon, Egg & Cheese Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON CKD THN SLCD 3-100CT GFS	2 Slice		874124
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1 Each		462519
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	<b>BAKE</b> Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

- Place biscuits on a parchment lined sheet pan.
- Bake at 325 degrees for approximately 15-20 minutes.
- Place bacon on a parchment lined sheet pan.
- Bake at 325 degrees for 1-3 minutes.
- Place egg patties in a hotel pan lined with a perforated pan.
- Steam for approximately 10 minutes or until internal temp reaches 165 degrees.
- Split biscuits.
- Top biscuit with egg, bacon and cheese slice.
- Wrap in sandwich wrap or deli paper.
- Hold in warming oven for no longer than 20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.25
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Biscuit

<b>Amount Per Serving</b>			
<b>Calories</b>		300.00	
<b>Fat</b>		16.83g	
<b>SaturatedFat</b>		9.58g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		92.50mg	
<b>Sodium</b>		1006.67mg	
<b>Carbohydrates</b>		26.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		3.00g	
<b>Protein</b>		13.83g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	111.00mg	<b>Iron</b>	1.08mg

# Suncup Orange Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG 100 FZ 72-4FLZ SNCUP	1 Each		135450

## Preparation Instructions

Thaw before serving. Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	60.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	12.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	42.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg



# Suncup Grape Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each		135460

## Preparation Instructions

Thaw before serving. Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	80.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	20.00mg		
<b>Carbohydrates</b>	19.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	18.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.00mg

# Suncup Apple Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE APPL 100 FZ 72-4FLZ SNCUP	1 Each		135440

## Preparation Instructions

Thaw before serving. Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	60.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	5.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	12.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Goldfish Crackers

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH WGRAIN COLOR 300-.75Z	1 Package		112702

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	100.00		
<b>Fat</b>	3.50g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	170.00mg		
<b>Carbohydrates</b>	14.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.72mg

# Sunbelievable Sidekick Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE, SIDEKICKS, SUNBELIEVABLE, 4.4FLZ	1 Each	READY_TO_EAT Keep frozen	911669

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	110.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.03mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	23.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	20.00IU	<b>Vitamin C</b>	100.00mg
<b>Calcium</b>	8.00mg	<b>Iron</b>	0.00mg

# Ranch Packet

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT LO SOD 200-12GM GFS	1 Each		699981

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	29.70		
<b>Fat</b>	2.40g		
<b>SaturatedFat</b>	0.40g		
<b>Trans Fat</b>	0.02g		
<b>Cholesterol</b>	3.00mg		
<b>Sodium</b>	53.90mg		
<b>Carbohydrates</b>	2.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	0.20g		
<b>Vitamin A</b>	4.88IU	<b>Vitamin C</b>	0.01mg
<b>Calcium</b>	7.63mg	<b>Iron</b>	0.02mg

# Syrup Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SYRUP PANCK CUP 200-1.5Z GFS	1 Each		160090

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		120.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		0.00mg	
<b>Carbohydrates</b>		31.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		19.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# BBQ Packet

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ PKT 200-12GM GFS	1 Each		294659

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		20.60	
<b>Fat</b>		0.20g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		87.90mg	
<b>Carbohydrates</b>		5.00g	
<b>Fiber</b>		0.10g	
<b>Sugar</b>		4.00g	
<b>Protein</b>		0.10g	
<b>Vitamin A</b>	34.57IU	<b>Vitamin C</b>	0.44mg
<b>Calcium</b>	1.64mg	<b>Iron</b>	0.09mg

# Ketchup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT 1M-9GM HNZ	1 Package		255521

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	11.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	84.60mg		
<b>Carbohydrates</b>	3.00g		
<b>Fiber</b>	0.10g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	0.10g		
<b>Vitamin A</b>	42.30IU	<b>Vitamin C</b>	0.59mg
<b>Calcium</b>	1.35mg	<b>Iron</b>	0.03mg



# Salsa Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	30.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	4.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	346.00IU	<b>Vitamin C</b>	8.00mg
<b>Calcium</b>	14.00mg	<b>Iron</b>	0.00mg

# Deli Ham & Cheese Sandwich Box

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SLCD .5Z 4-2.5 GFS	5 Slice		294187
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	541502
CUCUMBER SELECT 24CT MRKN	1/2 Cup		418439
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

Assemble ingredients needed.

Fold each slice of ham in half and stack, staggered, on bun.

3 ounces of ham = 7-8 slices of ham

Top with 1 slice American cheese and other half of hoagie bun.

Wash and cut cucumbers into slices. Place in cup or bag for service.

Place bag of chips in lunch box with sandwich and vegetable.

Keep refrigerated.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.50
<b>Grain</b>	3.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		381.40	
<b>Fat</b>		10.93g	
<b>SaturatedFat</b>		2.88g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		32.50mg	
<b>Sodium</b>		1040.50mg	
<b>Carbohydrates</b>		51.25g	
<b>Fiber</b>		5.15g	
<b>Sugar</b>		6.75g	
<b>Protein</b>		22.90g	
<b>Vitamin A</b>	27.30IU	<b>Vitamin C</b>	0.73mg
<b>Calcium</b>	216.16mg	<b>Iron</b>	2.33mg

# Deli Turkey & Cheese Sandwich Box

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD RED SOD 6-2 JENNO	3 Slice		183161
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	541502
CUCUMBER SELECT 24CT MRKN	1/2 Cup		418439
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

Assemble ingredients needed.

Fold each slice of turkey in half and stack, staggered, on bun.

3 ounces of turkey = 3-4 slices of Jennie- O deli turkey.

Top with 1 slice American cheese and other half of hoagie bun.

Wash cucumbers and cut into slices. Place in cup or bag for service.

Place chips in box with sandwich and vegetable.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	3.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
<b>Amount Per Serving</b>			
<b>Calories</b>	378.90		
<b>Fat</b>	10.05g		
<b>SaturatedFat</b>	2.25g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.50mg		
<b>Sodium</b>	840.50mg		
<b>Carbohydrates</b>	50.00g		
<b>Fiber</b>	5.15g		
<b>Sugar</b>	5.50g		
<b>Protein</b>	23.65g		
<b>Vitamin A</b>	27.30IU	<b>Vitamin C</b>	0.73mg
<b>Calcium</b>	216.16mg	<b>Iron</b>	2.24mg

# Italian Dressing

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each		824960

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	20.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	450.00mg		
<b>Carbohydrates</b>	4.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	17.00mg	<b>Iron</b>	0.00mg

# Ranch Dressing

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each		825010

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	100.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	420.00mg		
<b>Carbohydrates</b>	6.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	13.00mg	<b>Iron</b>	0.00mg

# Balsamic Vinaigrette

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING BALSM VINAG 60-1.5FLZ PMLL	1 Package		114841

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	150.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	350.00mg		
<b>Carbohydrates</b>	3.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	1.00mg	<b>Iron</b>	0.00mg



# French Dressing

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING FREN RRED FF 60-1.5FLZ PMLL	1 Each		824980

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	50.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	470.00mg		
<b>Carbohydrates</b>	12.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	11.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.00mg	<b>Iron</b>	0.00mg

# Country Crock Butter Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MARGARINE CUP SPRD 900-5GM CNTRYCR	1 Each		542121

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		25.00	
<b>Fat</b>		2.50g	
<b>SaturatedFat</b>		0.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		40.00mg	
<b>Carbohydrates</b>		0.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Assorted Jelly Cups

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JELLY ASST LO CAL 200-12GM GFS	1 Each		503212

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	8.70		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	2.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	13.33mg	<b>Iron</b>	0.00mg

# Sweet & Sour Dip Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	1 Each		714510

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	45.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	120.00mg		
<b>Carbohydrates</b>	11.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	10.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Sausage, Egg & Cheese Biscuit

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1 Each		462519
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	<b>BAKE</b> Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970

## Preparation Instructions

- Place biscuits on parchment lined sheet pan.
- Bake at 325 degrees for approximately 20 minutes.
- Place sausage in a 2 inch full hotel pan lined with a perforated pan.
- Steam for about 10-15 minutes, or until internal temp reaches 165 degrees.
- Place egg patties in a 2 inch full hotel pan lined with a perforated pan.
- Steam for approximately 7 minutes or until internal temp reaches 165 degrees.
- Split biscuits and place a sausage patty and egg patty between halves. Top with cheese.
- Wrap in deli paper to serve.
- Hold in warming oven for no more than 15-20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00

<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		320.00	
<b>Fat</b>		17.50g	
<b>SaturatedFat</b>		9.25g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		112.50mg	
<b>Sodium</b>		960.00mg	
<b>Carbohydrates</b>		26.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		3.00g	
<b>Protein</b>		16.50g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	131.00mg	<b>Iron</b>	1.80mg

# Seasonal Fresh Fruit

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPE RED SDLSS 18AVG MRKN	1/3 Cup		197831
STRAWBERRY CLAMSHELL 8 MRKN	1/3 Cup		212768
APPLE GALA MI 100CT MRKN	33/100 Cup		197718

## Preparation Instructions

Wash fruit.

Section apples.

Remove grapes from stems.

Remove tops and cut strawberries in halves or quarters, depending upon size.

Place in the appropriate serving dish.

keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>	124.68		
<b>Fat</b>	0.51g		
<b>SaturatedFat</b>	0.04g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	3.00mg		
<b>Carbohydrates</b>	32.31g		
<b>Fiber</b>	4.77g		
<b>Sugar</b>	25.11g		
<b>Protein</b>	1.08g		
<b>Vitamin A</b>	135.86IU	<b>Vitamin C</b>	37.48mg
<b>Calcium</b>	23.91mg	<b>Iron</b>	0.54mg

# Mustard

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUSTARD PKT 500-5.5GM GFS	1 Each		700051

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		4.20	
<b>Fat</b>		0.20g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		85.60mg	
<b>Carbohydrates</b>		0.00g	
<b>Fiber</b>		0.10g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		0.20g	
<b>Vitamin A</b>	0.50IU	<b>Vitamin C</b>	0.04mg
<b>Calcium</b>	4.36mg	<b>Iron</b>	0.10mg



# Mayonnaise

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT PKT 200-12GM GFS	1 Each		188741

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	47.60		
<b>Fat</b>	4.60g		
<b>SaturatedFat</b>	0.70g		
<b>Trans Fat</b>	0.07g		
<b>Cholesterol</b>	8.00mg		
<b>Sodium</b>	71.30mg		
<b>Carbohydrates</b>	2.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.10g		
<b>Vitamin A</b>	9.05IU	<b>Vitamin C</b>	0.05mg
<b>Calcium</b>	2.01mg	<b>Iron</b>	0.03mg

# Rich's Powdered Donut Holes

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT HOLE CAKE WGRAIN 384-.41Z RICH	6 Each		839520
SUGAR POWDERED 10X 12-2 PION	1 Tablespoon		859740

## Preparation Instructions

Place donut holes on a parchment lined sheet pan.

Warm in warming oven.

Sprinkle with powdered sugar for service.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

#### Amount Per Serving

<b>Calories</b>	372.90		
<b>Fat</b>	14.40g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	288.60mg		
<b>Carbohydrates</b>	56.80g		
<b>Fiber</b>	2.40g		
<b>Sugar</b>	33.00g		
<b>Protein</b>	4.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.28mg	<b>Iron</b>	0.88mg

# Baked Applewood Smoked BBQ Kettle Chips

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP POT APPL KTTL 64-LSSV LAYS	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	134733

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>	180.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	190.00mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	3.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.36mg

# Honey Mustard Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE HNY MSTRD LT DIP CUP 100-1Z	1 Each		499410

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		80.00	
<b>Fat</b>		6.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		10.00mg	
<b>Sodium</b>		125.00mg	
<b>Carbohydrates</b>		7.00g	
<b>Fiber</b>		0.20g	
<b>Sugar</b>		5.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Hot Dog

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HOT DOG WHEAT WHL 12-12CT GFS	1 Each		517830
FRANKS TURKEY CN 10/ 4-5 KE	1 Each		143537

## Preparation Instructions

- Set buns out so they come up to room temp if refrigerated.
- Steam hot dogs, covered, in steamer for 15 minutes, or until internal temp reaches 165 degrees.
- Hold in warming oven no longer than 20 minutes.
- Steam chili in pouch for approximately 20 minutes, or until internal temp reaches 165 degrees.
- Hold, unopened, in warming oven until needed for service.
- Transfer to appropriate serving pan.
- Cup up shredded cheese into 2 oz serving containers with lids
- Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	190.00		
<b>Fat</b>	8.50g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	625.00mg		
<b>Carbohydrates</b>	21.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	9.00g		
<b>Vitamin A</b>	8.86IU	<b>Vitamin C</b>	0.03mg
<b>Calcium</b>	100.66mg	<b>Iron</b>	1.42mg

# Sour Cream

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUR CREAM PKT FF 100-1Z LOL	1 Each		853190

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		25.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		30.00mg	
<b>Carbohydrates</b>		4.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		2.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	0.00mg

# Sweet & Sour Sauce Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	1 Each		714510

## Preparation Instructions

Ready to Eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	45.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	120.00mg		
<b>Carbohydrates</b>	11.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	10.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Blue Raspberry Lemon Slushie Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181

## Preparation Instructions

Ready to Eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	90.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	30.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	18.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	1000.00IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	0.00mg



# Strawberry Mango Slushie Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each		863890

## Preparation Instructions

Ready to Eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	90.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	35.00mg		
<b>Carbohydrates</b>	22.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	19.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	1750.00IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	0.00mg

# Black Beans

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILIES GREEN DCD 12-26Z ORTG	1 Tablespoon		131460
BEAN BLACK FIESTA TACO 6-10 BUSH	1/4 Cup		581180

## Preparation Instructions

Partially drain beans.

Add diced green chilies and cumin.

Stir well.

Heat in oven or steamer until internal temp reaches 165 degrees.

Hold in warming oven through lunch service.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	60.00		
<b>Fat</b>	0.25g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	290.00mg		
<b>Carbohydrates</b>	12.00g		
<b>Fiber</b>	2.50g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	3.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	34.00mg	<b>Iron</b>	1.18mg

# Brown Rice

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	1/2 Cup	<b>BOIL</b> Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

## Preparation Instructions

Follow package instructions.

Hold in warming oven through lunch service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	340.00		
<b>Fat</b>	2.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	74.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	8.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.44mg

# Taco Beef

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5# JTM	3 Ounce		210780

## Preparation Instructions

Place bags in steamer for approximately 25-30 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through lunch service.

Unopened bags can be re-frozen.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.09
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

#### Amount Per Serving

<b>Calories</b>	167.01		
<b>Fat</b>	12.37g		
<b>SaturatedFat</b>	4.79g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	29.38mg		
<b>Sodium</b>	536.60mg		
<b>Carbohydrates</b>	4.64g		
<b>Fiber</b>	1.55g		
<b>Sugar</b>	1.55g		
<b>Protein</b>	12.37g		
<b>Vitamin A</b>	575.26IU	<b>Vitamin C</b>	4.64mg
<b>Calcium</b>	37.11mg	<b>Iron</b>	1.55mg

# Tostito's

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F 104-.88Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	284751

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		120.00	
<b>Fat</b>		4.50g	
<b>SaturatedFat</b>		0.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		100.00mg	
<b>Carbohydrates</b>		18.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	23.00mg	<b>Iron</b>	0.00mg

# Cheese Cup

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each		528690

## Preparation Instructions

Warm before service.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		190.00	
<b>Fat</b>		10.00g	
<b>SaturatedFat</b>		6.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		30.00mg	
<b>Sodium</b>		570.00mg	
<b>Carbohydrates</b>		14.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		10.00g	
<b>Protein</b>		10.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	333.00mg	<b>Iron</b>	0.00mg

# Heartzels Pretzels

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	READY_TO_EAT Ready to Eat	893711

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	80.00		
<b>Fat</b>	1.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	16.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.00mg	<b>Iron</b>	0.80mg

# Loaded Scrambled Eggs

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD W/BCN & CHS 4-5 SNYFR	1/2 Cup		391902

## Preparation Instructions

Thaw egg mixture overnight in refrigerator.

Gently heat in oven or steamer until eggs reach 165 degrees.

Serve immediately.

Do not hold in warming oven for more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	30.00		
<b>Fat</b>	2.25g		
<b>SaturatedFat</b>	0.88g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	42.50mg		
<b>Sodium</b>	70.00mg		
<b>Carbohydrates</b>	0.25g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	78.40IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	16.25mg	<b>Iron</b>	0.21mg



# Mandarin Orange Chicken w/ Brown Rice (Elementary)

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

## Ingredients

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

## Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Place sauce bags in steamer, Steam until sauce reaches 165 degrees. Approximately 15 minutes.

Mix 2 bags of chicken and 2 bags of sauce in a 4 inch full hotel pan.

Hold in warming oven for no more than 15 minutes.

Serve chicken over rice.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.67
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.50

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>		465.00	
<b>Fat</b>		4.50g	
<b>SaturatedFat</b>		0.42g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		33.33mg	
<b>Sodium</b>		233.33mg	
<b>Carbohydrates</b>		89.83g	
<b>Fiber</b>		4.00g	
<b>Sugar</b>		8.33g	
<b>Protein</b>		17.17g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	2.04mg

# Crinkle Fries (Elementary)

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 C/C OVEN 6-5 MCC	2 1/2 Ounce	<p><b>BAKE</b>            PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES.</p> <p><b>CONVECTION</b>            PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.</p>	200697

## Preparation Instructions

Place fries on a parchment lined sheet pan. Bake at 350-375 for 15 minutes, or until internal temp reaches 165 degrees. Turn once during baking.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.49

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

Amount Per Serving			
<b>Calories</b>	108.27		
<b>Fat</b>	2.46g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	19.69mg		
<b>Carbohydrates</b>	16.73g		
<b>Fiber</b>	1.97g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	1.97g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	4.72mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.35mg

# Cheesy Baked Rotini

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 Ounce		573201
CHEESE MOZZ SHRD 4-5 LOL	1/8 Cup		645170
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	4.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Ounce

#### Amount Per Serving

<b>Calories</b>	615.91
<b>Fat</b>	11.37g
<b>SaturatedFat</b>	4.32g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	56.91mg
<b>Sodium</b>	352.53mg
<b>Carbohydrates</b>	92.56g
<b>Fiber</b>	5.79g
<b>Sugar</b>	12.77g
<b>Protein</b>	31.03g
<b>Vitamin A</b> 577.68IU	<b>Vitamin C</b> 16.96mg
<b>Calcium</b> 145.89mg	<b>Iron</b> 5.39mg

# Lettuce for Tacos

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.25 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787

## Preparation Instructions

Wash and chop lettuce.

Keep refrigerated.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.25 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>	2.50		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	0.50g		
<b>Fiber</b>	0.25g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	1250.00IU	<b>Vitamin C</b>	7.50mg
<b>Calcium</b>	5.00mg	<b>Iron</b>	0.18mg

# Cheese (Tacos & Hot Dogs)

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SHRD 4-5 LOL	1 Cup		150250

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	4.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

#### Amount Per Serving

<b>Calories</b>	440.00		
<b>Fat</b>	36.00g		
<b>SaturatedFat</b>	24.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	120.00mg		
<b>Sodium</b>	760.00mg		
<b>Carbohydrates</b>	4.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	28.00g		
<b>Vitamin A</b>	1124.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	808.00mg	<b>Iron</b>	0.76mg

# Shredded Chicken (Burritos)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING CHIX SHRD 4-5 JTM	3 Ounce		560270

## Preparation Instructions

Heat chicken in steamer until internal temp reaches 165 degrees.

Hold in warming oven through lunch service.

Unopened bags can be re-frozen.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

#### Amount Per Serving

<b>Calories</b>	79.48		
<b>Fat</b>	1.86g		
<b>SaturatedFat</b>	0.46g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	23.20mg		
<b>Sodium</b>	299.23mg		
<b>Carbohydrates</b>	6.19g		
<b>Fiber</b>	0.77g		
<b>Sugar</b>	1.55g		
<b>Protein</b>	9.43g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.46mg	<b>Iron</b>	0.56mg

# Queso Blanco

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS WHT QUESO 4-5 BIB JTM	2 Ounce		701201

## Preparation Instructions

PLace bags in steamer and heat for approximately 30 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through service.

Unopened bags can be re-frozen.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.89
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

#### Amount Per Serving

<b>Calories</b>	110.47		
<b>Fat</b>	8.49g		
<b>SaturatedFat</b>	5.09g		
<b>Trans Fat</b>	0.28g		
<b>Cholesterol</b>	21.70mg		
<b>Sodium</b>	434.34mg		
<b>Carbohydrates</b>	3.77g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	1.89g		
<b>Protein</b>	5.19g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	160.38mg	<b>Iron</b>	0.17mg



# Ultragrain Tortilla

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	1 Each	<p><b>STEAM PREPARATION</b>Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. <b>HEATING STEAM CABINET:</b> Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. <b>GRILL:</b> Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. <b>MICROWAVE:</b> Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). <b>STAGING</b>Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690130

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	150.00		
<b>Fat</b>	4.00g		
<b>Saturated Fat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	24.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	1.44mg

# WG Cinnamon Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN 140-2.6Z RICH	1 Each		644262
ICING CHOC RTU HEAT NICE 1-12 RICH	1 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155711

## Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00

<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	247.84		
<b>Fat</b>	3.00g		
<b>SaturatedFat</b>	1.10g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	5.00mg		
<b>Sodium</b>	143.98mg		
<b>Carbohydrates</b>	52.17g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	25.57g		
<b>Protein</b>	5.00g		
<b>Vitamin A</b>	259.72IU	<b>Vitamin C</b>	0.42mg
<b>Calcium</b>	23.87mg	<b>Iron</b>	1.67mg

# Sausage & Gravy Breakfast Pizza

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

## Ingredients

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

## Preparation Instructions

Place pizza on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no longer than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Piece

#### Amount Per Serving

<b>Calories</b>	210.00		
<b>Fat</b>	7.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	330.00mg		
<b>Carbohydrates</b>	25.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	168.00mg	<b>Iron</b>	1.80mg

# Wild Mike's Cheese Bites

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Wild Mike's Cheese Bites	112 Gram	BAKE	

## Preparation Instructions

Place cheese bites on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Let rest for 1-2 minutes for cheese to set.

Hold in warming oven for no longer than 15-20 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Each

Amount Per Serving			
<b>Calories</b>	280.00		
<b>Fat</b>	12.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	0.54mg		
<b>Carbohydrates</b>	28.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	8.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	24.00mg	<b>Iron</b>	8.00mg

# Wild Mike's Cheese Bites (Middle & High)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Wild Mike's Cheese Bites	170 Gram	BAKE	

## Preparation Instructions

Place cheese bites on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Let rest for 1-2 minutes.

Hold in warming oven no longer than 15-20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.04
<b>Grain</b>	3.04
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

Amount Per Serving			
<b>Calories</b>	425.00		
<b>Fat</b>	18.21g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.36mg		
<b>Sodium</b>	0.82mg		
<b>Carbohydrates</b>	42.50g		
<b>Fiber</b>	6.07g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	12.14IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	36.43mg	<b>Iron</b>	12.14mg

# Ham, Egg & Cheese Breakfast Wrap

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP HAM/EGG/CHS COMBO BAR 80-2Z HRML	1 Each		402164

## Preparation Instructions

Place on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 15-20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	0.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	200.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.00mg		
<b>Sodium</b>	350.00mg		
<b>Carbohydrates</b>	8.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	7.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	0.72mg

# Keebler Animal Cracker Cookies

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER ANIMAL WGRAIN 150-1Z KEEB	1 Package		682840

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	130.00		
<b>Fat</b>	4.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	110.00mg		
<b>Carbohydrates</b>	21.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	100.00mg	<b>Iron</b>	1.08mg



# PB Jamwich Box

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND PB&J GRP WGRAIN 72-2.8Z JAMWICH	1 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	194471
CRACKER GLDFSH WGRAIN COLOR 300-.75Z	1 Package		112702
CARROTS BABY PLD 72-3Z P/L	3 Ounce		241541
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Place components in sandwich box. Refrigerate for service.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	524.67		
<b>Fat</b>	25.50g		
<b>SaturatedFat</b>	7.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	728.67mg		
<b>Carbohydrates</b>	56.00g		
<b>Fiber</b>	7.67g		
<b>Sugar</b>	15.00g		
<b>Protein</b>	19.67g		
<b>Vitamin A</b>	12115.67IU	<b>Vitamin C</b>	70.00mg
<b>Calcium</b>	308.67mg	<b>Iron</b>	2.40mg

# Tony's Pepperoni Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 4X6 WGRAIN 50/50 96- 4.48Z	1 Each	<p><b>BAKE</b>  <b>COOKING GUIDELINES. COOK BEFORE SERVING.</b> Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pans. Rotate pans one half turn to prevent cheese from burning. <b>CONVECTION OVEN:</b> Low fan, 350°F for 13 to 16 minutes. <b>CONVENTIONAL OVEN:</b> 400°F for 17 to 20 minutes. <b>NOTE:</b> For food safety and quality cook before eating to an internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p>	585940

## Preparation Instructions

Place pizza on parchment lined sheet pan. Bake at 350 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	300.00		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	550.00mg		
<b>Carbohydrates</b>	35.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	7.00g		
<b>Protein</b>	15.00g		
<b>Vitamin A</b>	83.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	242.00mg	<b>Iron</b>	2.80mg

# Tony's French Bread Cheese Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH BRD WGRAIN GARL CHS 60-4.55Z	1 Each	<b>BAKE</b> FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 17 - 19 MINUTES CONVENTIONAL OVEN: 400°F for 18 - 20 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	154371

## Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 20 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	320.00		
<b>Fat</b>	15.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	580.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	340.00mg	<b>Iron</b>	2.30mg

# Tony's French Bread Pepperoni Pizza

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH BRD WGRAIN PEPP 60- 5.19Z TONY	1 Each	<b>BAKE</b> FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 18 - 20 MINUTES CONVENTIONAL OVEN: 400°F for 22 - 24 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	154420

## Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 degrees for approximately 20 minutes or until internal temp reaches 165 degrees.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	300.00		
<b>Fat</b>	12.00g		
<b>SaturatedFat</b>	4.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	560.00mg		
<b>Carbohydrates</b>	33.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	280.00mg	<b>Iron</b>	2.90mg

# Teriyaki Beef w/ Brown Rice (Elementary)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE TERYK 4-1GAL GFS	1 Tablespoon		640222
RICE BRN PARBL WGRAIN 25 GCHC	1/2 Cup	<b>BOIL</b> Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM	1 Each		720861
VEG BLND ORIENTAL 30 GFS	1/4 Cup		285720

## Preparation Instructions

- Place needed amount of rice and water in a 4 inch hotel pan.  
Steam, uncovered, for approximately 20 minutes, or until rice is tender.  
If baking, bake at 350 for approximately 25 minutes, or until rice is tender.  
Steam beef in bags for approximately 25 minutes or until internal temp reaches 165 degrees.  
Place peppers and onions in a hotel pan lined with a perforated pan.  
Steam for approximately 5-10 minutes.  
Transfer beef and peppers/onions to serving pan and toss with teriyaki sauce.  
Hold rice in warming oven no more than 30 minutes.  
Hold beef in warming oven, in bags, through lunch service.

### SLE Components

Amount Per Serving

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

Starch

0.50

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

<b>Amount Per Serving</b>			
<b>Calories</b>		516.85	
<b>Fat</b>		10.40g	
<b>SaturatedFat</b>		3.40g	
<b>Trans Fat</b>		0.52g	
<b>Cholesterol</b>		40.00mg	
<b>Sodium</b>		712.25mg	
<b>Carbohydrates</b>		84.25g	
<b>Fiber</b>		4.50g	
<b>Sugar</b>		7.50g	
<b>Protein</b>		22.15g	
<b>Vitamin A</b>	25.00IU	<b>Vitamin C</b>	0.30mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	2.88mg

# Cheesy Baked Rotini (Middle)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	2 1/2 Ounce		573201
CHEESE MOZZ SHRD 4-5 LOL	1/8 Cup		645170
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	2 3/4 Ounce		229951

## Preparation Instructions

Thaw required amount of pasta sauce in walk in or place in steamer to cook.

Place spaghetti in steamer to cook in batches. Steam for approximately 20 minutes, or until just tender.

Mix cooked pasta and sauce in a greased, 6 inch, full hotel pan.

Top with cheese and place in oven at 325 degrees until internal temp reaches 165 degrees.

Make sure that cheese does not burn.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.41
<b>Grain</b>	2.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.22
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

Amount Per Serving			
<b>Calories</b>	410.10		
<b>Fat</b>	8.31g		
<b>SaturatedFat</b>	3.07g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.35mg		
<b>Sodium</b>	223.06mg		
<b>Carbohydrates</b>	60.91g		
<b>Fiber</b>	6.39g		
<b>Sugar</b>	6.40g		
<b>Protein</b>	19.96g		
<b>Vitamin A</b>	288.84IU	<b>Vitamin C</b>	8.48mg
<b>Calcium</b>	153.74mg	<b>Iron</b>	3.37mg

# Café Italia (Middle)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ALFREDO FZ 6-5 JTM	1/2 Cup		155661
MEATBALL PORK R/SOD .68Z 6-5# JTM	4 Each		661991
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

- Steam meatballs in steamer for approximately 15 minutes.
- Internal temp should read 165 degrees.
- Transfer to appropriate serving container.
- Store, covered, in warming oven for service.
- No longer than 20 minutes.
- Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.
- Hold in warming oven unopened until needed.
- Transfer to appropriate serving container for service.
- Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.
- Transfer to appropriate container for service.
- Hold in warming oven no more than 15 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	4.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	758.20
<b>Fat</b>	21.50g
<b>SaturatedFat</b>	9.40g
<b>Trans Fat</b>	0.19g
<b>Cholesterol</b>	72.00mg
<b>Sodium</b>	977.40mg
<b>Carbohydrates</b>	99.00g
<b>Fiber</b>	4.90g



<b>Sugar</b>	14.00g
<b>Protein</b>	38.70g
<b>Vitamin A</b> 442.00IU	<b>Vitamin C</b> 1.20mg
<b>Calcium</b> 452.00mg	<b>Iron</b> 4.68mg

# Café Italia (Middle)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FC LRG 2-5 GFS	3 Ounce		219011
SAUCE MARINARA SMOOTH 6-10 PG	1/2 Cup		231762
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Marinara sauce , covered, in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	12.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	610.00
<b>Fat</b>	7.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	76.00mg
<b>Sodium</b>	790.00mg
<b>Carbohydrates</b>	95.00g
<b>Fiber</b>	7.90g
<b>Sugar</b>	14.00g

<b>Protein</b>	38.00g		
<b>Vitamin A</b>	1500.00IU	<b>Vitamin C</b>	9.00mg
<b>Calcium</b>	29.00mg	<b>Iron</b>	5.54mg

# Café Italia (Middle)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FC LRG 2-5 GFS	3 Ounce		219011
SAUCE ALFREDO FZ 6-5 JTM	1/2 Cup		155661
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam chicken strips in steamer, in bag, for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.?

Heat Alfredo sauce in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven unopened until needed.

Transfer to appropriate serving container for service.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	14.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	710.00
<b>Fat</b>	14.00g
<b>SaturatedFat</b>	7.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	113.00mg
<b>Sodium</b>	948.00mg
<b>Carbohydrates</b>	95.00g
<b>Fiber</b>	4.90g

<b>Sugar</b>	13.00g
<b>Protein</b>	48.00g
<b>Vitamin A</b> 442.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 391.00mg	<b>Iron</b> 4.10mg

# Café Italia (Middle)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL PORK R/SOD .68Z 6-5# JTM	4 Each		661991
SAUCE MARINARA SMOOTH 6-10 PG	1/2 Cup		231762
PASTA ROTINI 4-5 GFS	4 Ounce		413360

## Preparation Instructions

Steam meatballs in steamer for approximately 15 minutes.

Internal temp should read 165 degrees.

Transfer to appropriate serving container.

Store, covered, in warming oven for service.

No longer than 20 minutes.

Heat Marinara sauce covered in steamer for approximately 20-25 minutes, or until temp reaches 165 degrees.

Hold in warming oven until needed.

Steam needed amount of pasta in a perforated pan lined full hotel pan approximately 15-20 minutes, or until tender.

Transfer to appropriate container for service.

Hold in warming oven no more than 15 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	658.20
<b>Fat</b>	14.50g
<b>SaturatedFat</b>	5.40g
<b>Trans Fat</b>	0.19g
<b>Cholesterol</b>	35.00mg
<b>Sodium</b>	819.40mg
<b>Carbohydrates</b>	99.00g
<b>Fiber</b>	7.90g
<b>Sugar</b>	15.00g

<b>Protein</b>	28.70g
<b>Vitamin A</b> 1500.00IU	<b>Vitamin C</b> 10.20mg
<b>Calcium</b> 90.00mg	<b>Iron</b> 6.12mg

# Chili (Hot Dog)

<b>Servings:</b>	1.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE BEEF CHILI W/O BEAN 6-5# JTM	2 Ounce		661891

## Preparation Instructions

Heat chili in steamer until internal temp reaches 165 degrees.

Hold in warming oven until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.78
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.15
<b>OtherVeg</b>	0.05
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

<b>Amount Per Serving</b>			
<b>Calories</b>		62.91	
<b>Fat</b>		2.33g	
<b>SaturatedFat</b>		0.89g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		16.70mg	
<b>Sodium</b>		114.95mg	
<b>Carbohydrates</b>		4.66g	
<b>Fiber</b>		1.17g	
<b>Sugar</b>		2.33g	
<b>Protein</b>		5.83g	
<b>Vitamin A</b>	530.87IU	<b>Vitamin C</b>	7.77mg
<b>Calcium</b>	20.97mg	<b>Iron</b>	0.78mg



# Totally Juice Apple Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX APPL 100 40-4.23FLZ	1 Each		698744

## Preparation Instructions

Shelf Stable. Ready to Eat.

Please refrigerate before service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		60.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		0.00mg	
<b>Carbohydrates</b>		14.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		13.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Totally Juice Orange-Tangerine Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX ORNG TANGR 100 40-6.75FLZ	1 Each		698351

## Preparation Instructions

Shelf stable. Ready to drink.

Please refrigerate before service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		100.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		20.00mg	
<b>Carbohydrates</b>		24.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		22.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Totally Juice Grape Juice

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX GRP 100 40-4.23FLZ	1 Each		698211

## Preparation Instructions

Shelf stable. Ready to drink.

Please refrigerate before service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		80.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		10.00mg	
<b>Carbohydrates</b>		20.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		19.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Cinnamon Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN 240-1.25Z	1 Each		230312
ICING VAN RTU HEAT NICE 1-12 RICH	1 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

## Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		167.84	
<b>Fat</b>		1.40g	
<b>SaturatedFat</b>		0.60g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		70.00mg	
<b>Carbohydrates</b>		36.37g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		21.77g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	134.88IU	<b>Vitamin C</b>	0.22mg
<b>Calcium</b>	12.39mg	<b>Iron</b>	0.87mg

# Green Peas

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN 6-4 GFS	1/2 Cup		610802

## Preparation Instructions

Steam lightly until hot through (165 degrees). Serve immediately.

Do not hold in warming oven more than 15 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>		52.24	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		74.63mg	
<b>Carbohydrates</b>		8.96g	
<b>Fiber</b>		2.99g	
<b>Sugar</b>		2.99g	
<b>Protein</b>		3.73g	
<b>Vitamin A</b>	298.51IU	<b>Vitamin C</b>	4.48mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.81mg

# Mexican Brown Rice

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	3.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN MEXICAN WGRAIN 6-26Z GCHC	3 Tablespoon		576280

## Preparation Instructions

Please follow package directions. Hold in warming oven.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Tablespoon

Amount Per Serving			
<b>Calories</b>		100.00	
<b>Fat</b>		1.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		190.00mg	
<b>Carbohydrates</b>		21.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		1.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	200.00IU	<b>Vitamin C</b>	3.60mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.72mg

# Turkey for Sandwiches

<b>Servings:</b>	0.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Slice	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD RED SOD 6-2 JENNO	3 Slice		183161

## Preparation Instructions

Keep refrigerated until use.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 3.00 Slice

#### Amount Per Serving

<b>Calories</b>	60.00		
<b>Fat</b>	1.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	300.00mg		
<b>Carbohydrates</b>	0.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	12.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.36mg



# Ham for Sandwiches

<b>Servings:</b>	0.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SLCD W/A 8-5 640CT COMM	3 Ounce		651470

## Preparation Instructions

Keep refrigerated until use.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.46
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 3.00 Ounce

#### Amount Per Serving

<b>Calories</b>	90.98		
<b>Fat</b>	4.92g		
<b>SaturatedFat</b>	2.46g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	44.26mg		
<b>Sodium</b>	570.49mg		
<b>Carbohydrates</b>	4.92g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	2.46g		
<b>Protein</b>	12.30g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Sub Bun for Sandwiches

<b>Servings:</b>	0.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	1 Each		276142

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	150.00		
<b>Fat</b>	2.00g		
<b>SaturatedFat</b>	0.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	180.00mg		
<b>Carbohydrates</b>	28.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	6.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	1.80mg

# Pickles for Sandwiches

<b>Servings:</b>	0.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PICKLE SWT BTR CHP 135CT 6-.5GAL GFS	1 Ounce		613959

## Preparation Instructions

Refrigerate after opening.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Ounce

Amount Per Serving			
<b>Calories</b>		30.00	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		150.00mg	
<b>Carbohydrates</b>		7.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		7.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Cucumbers for Sandwiches

<b>Servings:</b>	0.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.25 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

## Preparation Instructions

Wash thoroughly. Slice into thin coins. Refrigerate until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.13
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 0.25 Cup

Amount Per Serving			
<b>Calories</b>	1.95		
<b>Fat</b>	0.03g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.25mg		
<b>Carbohydrates</b>	0.50g		
<b>Fiber</b>	0.08g		
<b>Sugar</b>	0.25g		
<b>Protein</b>	0.08g		
<b>Vitamin A</b>	13.65IU	<b>Vitamin C</b>	0.37mg
<b>Calcium</b>	2.08mg	<b>Iron</b>	0.04mg

# Fruit Smoothie

<b>Servings:</b>	0.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CONC BLUE RASP 100% 4+1 6-64FLZ	4 Fluid Ounce		194313
BANANA TURNING 40 P/L	1 Each		200999

## Preparation Instructions

12 Ounce Base Recipe:

5 quarts Shiver Shock

5 bags Parfait Pro

10 cups Banana

Yields approximately 40 servings.

Follow package directions.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.00
<b>Fruit</b>	1.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	364.50
<b>Fat</b>	1.90g
<b>SaturatedFat</b>	1.10g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	5.00mg
<b>Sodium</b>	115.15mg
<b>Carbohydrates</b>	81.00g
<b>Fiber</b>	3.75g
<b>Sugar</b>	56.00g
<b>Protein</b>	8.30g
<b>Vitamin A</b> 1075.52IU	<b>Vitamin C</b> 40.27mg

**Calcium** 210.40mg **Iron** 0.56mg

# Hamburger (Elementary & Middle)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each		676151
BEEF STK PTY 2.45Z 6-5 JTM	1 Each		661851

## Preparation Instructions

Place required number of hamburger patties in a 2 inch full hotel pan. Cover and place in steamer for approximately 30 minutes, or until internal temp reaches 165 degrees.

Bun and bag.

Hold in warming oven for no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	266.20		
<b>Fat</b>	13.90g		
<b>SaturatedFat</b>	4.80g		
<b>Trans Fat</b>	0.77g		
<b>Cholesterol</b>	49.00mg		
<b>Sodium</b>	348.60mg		
<b>Carbohydrates</b>	20.00g		
<b>Fiber</b>	5.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	16.10g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	63.00mg	<b>Iron</b>	1.72mg

# Dill Chicken Sandwich (High School)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	4 Ounce		542832
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

## Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Bun chicken and wrap in the bags provided.

Hold in warming oven no more than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	360.00		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	70.00mg		
<b>Sodium</b>	565.00mg		
<b>Carbohydrates</b>	40.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	28.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	2.88mg



# Spicy Chicken Sandwich (H.S.)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN SPCY CKD 4-5#	4 Ounce		542823
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

## Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Bun patties and place in bags provided for service.

Hold in warming oven no longer than 20 minutes.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	1010.00		
<b>Fat</b>	34.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	240.00mg		
<b>Sodium</b>	1565.00mg		
<b>Carbohydrates</b>	89.00g		
<b>Fiber</b>	13.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	89.00g		
<b>Vitamin A</b>	800.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	120.00mg	<b>Iron</b>	8.28mg

# BBQ Pulled Pork Sandwich (High School)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK DCD 6-5# JTM	3 Ounce		746431
SAUCE BBQ 4-1GAL SWTBRAY	2 Tablespoon		655937
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

## Preparation Instructions

Thaw pork overnight in walk in.

Steam pork for approximately 20 minutes, or until internal temp reaches 165 degrees.

Bun this menu item to order, on the line.

Hold pork in warming oven for no more than 25 minutes.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		200.00	
<b>Fat</b>		2.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		415.00mg	
<b>Carbohydrates</b>		43.00g	
<b>Fiber</b>		5.00g	
<b>Sugar</b>		20.00g	
<b>Protein</b>		5.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.08mg

# Hot Sauce

<b>Servings:</b>	0.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE HOT 200-3GM PC PKT GFS	1 Each		714590

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 0.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		0.70	
<b>Fat</b>		0.00g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		42.30mg	
<b>Carbohydrates</b>		0.00g	
<b>Fiber</b>		0.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		0.00g	
<b>Vitamin A</b>	32.90IU	<b>Vitamin C</b>	0.14mg
<b>Calcium</b>	0.43mg	<b>Iron</b>	0.02mg

# Taco Salad (Elementary)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
BEAN BLACK FIESTA TACO 6-10 BUSH	1/4 Cup		581180
TACO FILLING BEEF 4-5# JTM	3 Ounce		210780
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup		735787
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
CARROTS BABY PLD 72-3Z P/L	1/4 Ounce		241541
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

## Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Steam taco beef in bag until temp reaches 165 degrees.

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

Assemble salad.

Keep refrigerated.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		574.95	
<b>Fat</b>		25.75g	
<b>SaturatedFat</b>		9.82g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		49.38mg	
<b>Sodium</b>		1333.99mg	
<b>Carbohydrates</b>		55.56g	
<b>Fiber</b>		9.89g	
<b>Sugar</b>		7.88g	
<b>Protein</b>		26.40g	
<b>Vitamin A</b>	12530.98IU	<b>Vitamin C</b>	84.55mg
<b>Calcium</b>	363.92mg	<b>Iron</b>	5.17mg

# Harvest Cheddar Sunchips

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP HARV CHED 104-SSV SUNCHIP	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	105260

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		140.00	
<b>Fat</b>		6.00g	
<b>SaturatedFat</b>		0.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		200.00mg	
<b>Carbohydrates</b>		19.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		2.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.70mg

# Cool Ranch Doritos

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	541502

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		130.00	
<b>Fat</b>		5.00g	
<b>SaturatedFat</b>		0.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		150.00mg	
<b>Carbohydrates</b>		20.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	36.00mg	<b>Iron</b>	0.00mg

# Sweet & Spicy Chili Doritos

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP SPCY SWT REDC 72-1Z SSV DORIT	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	788670

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		130.00	
<b>Fat</b>		5.00g	
<b>SaturatedFat</b>		0.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		200.00mg	
<b>Carbohydrates</b>		20.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.00mg



# Nacho Doritos

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	456090

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		130.00	
<b>Fat</b>		5.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		200.00mg	
<b>Carbohydrates</b>		20.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	38.00mg	<b>Iron</b>	0.00mg

# Lay's Applewood Smoked BBQ Kettle Chips

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP POT APPL KTTL 64-LSSV LAYS	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	134733

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

#### Amount Per Serving

<b>Calories</b>	180.00		
<b>Fat</b>	8.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	190.00mg		
<b>Carbohydrates</b>	26.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	3.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.36mg

# Ruffles Baked Cheddar & Sour Cream Chips

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP POT CHED SR CRM BKD 60-.8Z RUFF	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	405983

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

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

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

<b>Amount Per Serving</b>			
<b>Calories</b>		100.00	
<b>Fat</b>		2.50g	
<b>SaturatedFat</b>		0.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		200.00mg	
<b>Carbohydrates</b>		17.00g	
<b>Fiber</b>		1.00g	
<b>Sugar</b>		2.00g	
<b>Protein</b>		1.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	0.20mg

# Cheetos Baked Crunchy Cheese Curls

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Package	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SNACK CHS BKD WGRAIN 104-SSV CHEETOS	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	191090

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
<b>Calories</b>	120.00		
<b>Fat</b>	4.50g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	200.00mg		
<b>Carbohydrates</b>	16.00g		
<b>Fiber</b>	1.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	0.40mg

# Chocolate Chocolate Chip Muffin

<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	1 Each		557991

## Preparation Instructions

Thaw before serving.

Warm lightly in warming oven if desired.

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	200.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	130.00mg		
<b>Carbohydrates</b>	32.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	17.00g		
<b>Protein</b>	4.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.08mg

# Mediterranean Vegetable Soup (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP MEDITRR LENTIL CONC 4-4 CHFRAN	1 Cup		768840
BREADSTICK WGRAIN 1Z 12-20CT	1 Each		406321

## Preparation Instructions

Place soup bags in the steamer.

Steam until internal temperature reaches 165 degrees.

Hold in a warming oven until service.

Thaw breadsticks before service. Spray with Garlic Mist Spray. Heat in oven until soft and warm (about 2 minutes).

Hold in warming oven no more than 15 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving			
<b>Calories</b>	330.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1935.00mg		
<b>Carbohydrates</b>	58.00g		
<b>Fiber</b>	17.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	16.00g		
<b>Vitamin A</b>	2000.00IU	<b>Vitamin C</b>	24.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	3.60mg

# Asian Vegetable Bowl (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND MIDORI 6-2.5 GFS	1 Cup		147240
EDAMAME SHELLLED SOYBEANS 6-2.5 SIMPL	1/2 Ounce	<b>STEAMER:</b> Arrange entire bag of frozen soybeans in a half-size steam table pan. Add 1/3 cup of water. Steam for 7 minutes. Drain and serve. <b>STOVETOP:</b> Bring 5 quarts of water to a boil on High in a 7-quart pot. Add entire bag of frozen soybeans to boiling water. Cook for 8 minutes. Drain and serve. <b>MICROWAVE:</b> Place half bag of frozen soybeans in a microwave-safe container. Add 2 tbsp. water. Cover tightly. Microwave on High for 4 minutes, stirring after 2 minutes. Drain and serve.	147270
SAUCE MIX ASIAN STIR FRD RICE10-6.82Z	1 Teaspoon		149961
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	<b>BOIL</b> 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

Rice:

Place rice and boiling water and Asian Seasoning Blend in steamer pan or shallow pan, stir, place uncovered in the steamer and cook according to manufacturers' directions.

Vegetables:

Mix vegetable blend and edamame together in a hotel pan lined with a perforated pan (to allow drainage).

Steam lightly in the steamer until hot. Season with Granulated Garlic. Serve over Rice.

Do not hold vegetables in the warming oven for longer than 15-20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00

<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.08
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Each

---

**Amount Per Serving**

---

**Calories** 773.33

---

**Fat** 6.67g

---

**SaturatedFat** 0.50g

---

**Trans Fat** 0.00g

---

**Cholesterol** 0.00mg

---

**Sodium** 230.83mg

---

**Carbohydrates** 156.50g

---

**Fiber** 10.67g

---

**Sugar** 4.17g

---

**Protein** 21.17g

---

<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	15.10mg
<b>Calcium</b>	50.00mg	<b>Iron</b>	3.90mg

---



# Hummus & Chip Box (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HUMMUS RSTD RED PEPR 4-.5GAL GREC	8 Tablespoon		209937
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
COOKIE OREO IW 4CT 4-30CT NAB	1 Each		726762
GRAPES FRSH SEEDLESS 64-2.25Z P/L	1 Each		158901
CARROTS BABY PLD 72-3Z P/L	3 Ounce		241541
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/2 Cup		732451

## Preparation Instructions

Thaw hummus.

Portion into 4 ounce servings in the appropriate container.

Assemble a Grab & Go box with the hummus cup, tortillas, fruit, vegetable and package of Oreos.

Keep refrigerated until service.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.50

<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Each

---

**Amount Per Serving**

---

<b>Calories</b>	526.97		
<b>Fat</b>	19.20g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	919.37mg		
<b>Carbohydrates</b>	74.00g		
<b>Fiber</b>	15.17g		
<b>Sugar</b>	17.00g		
<b>Protein</b>	12.87g		

---

<b>Vitamin A</b>	11957.07IU	<b>Vitamin C</b>	109.25mg
<b>Calcium</b>	137.63mg	<b>Iron</b>	5.56mg

# WOWButter & Jelly Sandwich Box (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOY BUTTER NUT FREE 2-4.41 WOWBTR	3 Tablespoon		544231
JELLY GRP 6-4 GFS	2 Tablespoon		531811
CHIP POT KTTL REG 60-1.4Z BRICK	1 Package		421390
BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	2 Each		710650
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE	473171
CUCUMBER SLCD 1/4 2-3 RSS	1/2 Cup		329517

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	773.90
<b>Fat</b>	36.55g
<b>SaturatedFat</b>	8.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	445.50mg
<b>Carbohydrates</b>	92.00g
<b>Fiber</b>	9.65g
<b>Sugar</b>	34.50g
<b>Protein</b>	18.65g
<b>Vitamin A</b> 27.30IU	<b>Vitamin C</b> 29.73mg
<b>Calcium</b> 114.16mg	<b>Iron</b> 4.10mg

# Hummus & Veggie Wrap (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
HUMMUS RSTD RED PEPR 4-5GAL GREC	6 Tablespoon		209937
TORTILLA SPINACH 12 6- 12CT GRSZ	1 Each		184862
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631
SPINACH BABY CLND 2-2 RSS	1 Cup		560545
CHIP SPCY SWT REDC 72- 1Z SSV DORIT	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	788670
GRAPES FRSH SEEDLESS 64-2.25Z P/L	2 1/4 Ounce		158901

## Preparation Instructions

- Place tortilla(s) on a clean, flat surface.
- Spread 3 ounces of the hummus down the center of the tortilla, leaving about 1 ½ inches at the ends.
- Layer the cucumber sticks, tomato halves and spinach/spring mix on top of the hummus.
- Make sure your ingredients are centered.
- Fold the right and left flaps toward the center.
- Fold the bottom flap up and slightly under the filling.
- Continue rolling it until you have the cylinder shape of a burrito.
- Roll the wrap in sandwich foils or deli paper to serve.
- Keep refrigerated until and during service.

## SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.50
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	657.53		
<b>Fat</b>	22.07g		
<b>SaturatedFat</b>	4.01g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1452.50mg		
<b>Carbohydrates</b>	103.17g		
<b>Fiber</b>	11.73g		
<b>Sugar</b>	15.78g		
<b>Protein</b>	15.25g		
<b>Vitamin A</b>	302.02IU	<b>Vitamin C</b>	3.16mg
<b>Calcium</b>	164.70mg	<b>Iron</b>	7.40mg

# Southwest Burrito (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN & BLK BEAN FLME RSTD 6-2.5	3/4 Cup	<p><b>MICROWAVE</b>            Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. <b>MICROWAVE: (1100W)</b> Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 9 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. <b>MICROWAVE: (2200W)</b> Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 5 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. <b>STOVE TOP:</b> Heat 2 Tbsp oil in a large frying pan over medium-high heat. Add product and cover. Cook for 6 minutes, stirring as needed for even heating. <b>STEAMER:</b> Arrange product in a half-size steam table pan. Steam for 15 minutes. <b>CONVECTION OVEN:</b> Preheat oven to 375F. Spray foil covered 11x17 inch pan with non-stick cooking spray. Arrange one bag of frozen product evenly on pan, cover with foil. Bake for 10 min rotating tray after 5 min for even cooking. <b>COMBI OVEN:</b> Set hot air to 400F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen product evenly on pan. Cover with foil. Bake on middle rack for 10 min, rotating tray after 5 min for even cooking.</p>	163760
TORTILLA HNY WHEAT 12 6-12 GRSZ	1 Each		116701
SALSA CUP 84-3Z REDG	1 Each	<p><b>READY_TO_EAT</b>            None</p>	677802
RICE BRN MEXICAN WGRAIN 6-26Z GCHC	8 Tablespoon		576280
CHILIES GREEN DCD 12-26Z ORTG	1 Tablespoon		131460
SPICE CUMIN GRND 15Z TRDE	1 Teaspoon		273945
CILANTRO CLEANED 4-1 RSS	1 Tablespoon		219550

## Preparation Instructions

Place corn and bean mix in the steamer in a hotel pan lined with a perforated pan to allow for drainage.

Once heated through, add the green chilis and cumin.

Place tortilla(s) on a flat, clean surface.

Spread the vegetable mix down the center of the tortilla.

Top vegetable mix with rice.

Roll burrito.

Make sure your ingredients are centered.

Fold the right and left flaps toward the center.

Fold the bottom flap up and slightly under the filling.

Continue rolling it until you have the cylinder shape of a burrito.

Roll the burrito in sandwich foils or deli paper to serve.

Keep in warmer until and during service.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	2.67
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.20
<b>Starch</b>	0.20

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		822.67	
<b>Fat</b>		14.17g	
<b>SaturatedFat</b>		3.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		1693.67mg	
<b>Carbohydrates</b>		151.00g	
<b>Fiber</b>		13.67g	
<b>Sugar</b>		25.17g	
<b>Protein</b>		21.33g	
<b>Vitamin A</b>	1951.89IU	<b>Vitamin C</b>	36.98mg
<b>Calcium</b>	178.87mg	<b>Iron</b>	8.82mg

# Pita Pizza (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP PITA HNY WHEAT 9 10-10CT GREC	1 Each		746797
SAUCE MARINARA 6-10 GFS	1/3 Cup		144215
ONION RD SLIVERED 1/8 2-3 RSS	1/8 Cup		313157
PEPPERS RED 5 P/L	1/8 Cup		597082
MUSHROOM SLCD 3/16 5 MRKN	1/8 Cup		242055
TOMATO GRAPE SWT 10 MRKN	1/8 Cup		129631

## Preparation Instructions

Thaw pitas

Top pitas with marinara, then the vegan cheese.

Layer vegetables on top of the cheese.

Bake at 325 degrees for approximately 12-15 minutes or until pita is hot and cheese is melted.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.15
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	309.46
<b>Fat</b>	4.09g
<b>SaturatedFat</b>	0.51g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	709.95mg
<b>Carbohydrates</b>	60.15g
<b>Fiber</b>	3.86g
<b>Sugar</b>	15.09g
<b>Protein</b>	10.10g



<b>Vitamin A</b>	1166.79IU	<b>Vitamin C</b>	37.38mg
<b>Calcium</b>	63.26mg	<b>Iron</b>	3.65mg

# Roasted Garlic Quinoa Burger (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURGER VEGGIE GARL QUINOA 4Z 4-12CT	1 Each		239113
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

## Preparation Instructions

Place Gardenburgers in a shallow pan lined with parchment paper.  
Bake in the oven at 325 degrees for approximately 10 -15 minutes.  
Place on WG bun and wrap in sandwich foil.  
Serve with Lettuce, tomato & fries

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	360.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	725.00mg		
<b>Carbohydrates</b>	47.00g		
<b>Fiber</b>	15.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	45.00mg	<b>Iron</b>	1.48mg

# White Beans & Spinach over Pasta (Vegan)

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 4-5 GFS	4 Ounce		413360
SPINACH BABY CLND 2-2 RSS	1 Cup		560545
MUSHROOM SLCD 3/16 5 MRKN	1/4 Cup		242055
BEAN GRT NORTHR 6-10 GFS	1/2 Cup		119075
TOMATO DCD PETITE 6-10 GFS	1/2 Cup		498871
SPICE GARLIC GRANULATED 24Z TRDE	1 Teaspoon		513881
SEASONING SPAGHETTI ITAL 12Z TRDE	1 Teaspoon		413453

## Preparation Instructions

Gently steam rotini until just done (al dente)

Toss with remaining ingredients.

Heat in oven until the internal temperature reaches 165 degrees.

Hold in the warming oven for service.

Can be portioned into individual serving bowls and held for service.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.15
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Ounce

<b>Amount Per Serving</b>	
<b>Calories</b>	568.85
<b>Fat</b>	2.05g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	835.70mg
<b>Carbohydrates</b>	111.50g
<b>Fiber</b>	12.20g

<b>Sugar</b>	11.25g
<b>Protein</b>	21.55g
<b>Vitamin A</b> 750.00IU	<b>Vitamin C</b> 9.42mg
<b>Calcium</b> 110.53mg	<b>Iron</b> 6.21mg

# Chili & Frito Topped Baked Potato (Vegan)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI SW VEGTAR W/ BEANS VEGAN 4-4	1 Cup		643282
POTATO BAKER IDAHO 60CT MRKN	3 Ounce		303216
CHIP CORN 104-1Z SSV FRITOS	1 Package	<b>READY_TO_EAT</b> 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.	105040

## Preparation Instructions

Wash and score potatoes.

Place on a parchment lined sheet pan.

Bake at 350 degrees for approximately 30-45 minutes or until potatoes are cooked through and easily pierced.

Place bags of chili in a steamer. Steam chili for approximately 30 minutes or until the internal temperature reaches 165 degrees.

Split potatoes and top with a cup of chili. Serve with a bag of Fritos.

Chili can also be pre-portioned and served on the side.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	375.50
<b>Fat</b>	12.10g
<b>SaturatedFat</b>	1.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	955.10mg
<b>Carbohydrates</b>	58.00g
<b>Fiber</b>	9.90g

<b>Sugar</b>	6.00g		
<b>Protein</b>	9.70g		
<b>Vitamin A</b>	1.70IU	<b>Vitamin C</b>	16.75mg
<b>Calcium</b>	87.20mg	<b>Iron</b>	2.66mg

# Apple Stuffed Breadstick (High School)

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESTICK WGRAIN 7 IW 72CT BOSCO	2 Each	<p><b>BAKE</b> Conventional Oven</p> <ol style="list-style-type: none"><li>1. Preheat oven to 350° F.</li><li>2. Place Apple Sticks on a baking sheet.</li><li>3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes.</li><li>5. Let stand 2 minutes before serving.</li></ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p><b>MICROWAVE</b> Microwave</p> <ol style="list-style-type: none"><li>1. Open one end of wrapper.</li><li>2. Microwave high.</li><li>3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds.</li><li>4. Let stand 2 minutes before serving.</li></ol> <p><b>CAUTION: FILLING MAY BE HOT!</b> Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p><b>THAW</b> Thawing Instructions</p> <ol style="list-style-type: none"><li>1. Thaw before baking.</li><li>2. Keep Apple Sticks covered while thawing.</li><li>3. Apple Sticks may be thawed in packaging.</li><li>4. Apple Sticks have 8 days shelf life when refrigerated.</li></ol> <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p><b>UNSPECIFIED</b> Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p>	518721

## Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 for approximately 15 minutes or until internal temp reaches 165 degrees.

Hold in warming oven for no longer than 20 minutes.

## SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	4.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	400.00		
<b>Fat</b>	6.00g		
<b>SaturatedFat</b>	1.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	340.00mg		
<b>Carbohydrates</b>	76.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	18.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	3.60mg



# Grapes

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	2.25 Ounce	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPES FRSH SEEDLESS 64-2.25Z P/L	2 1/4 Ounce		158901

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.25 Ounce

#### Amount Per Serving

<b>Calories</b>	37.30		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	6.20mg		
<b>Carbohydrates</b>	10.00g		
<b>Fiber</b>	0.40g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	8.28mg	<b>Iron</b>	0.00mg

# Lay's Original Kettle Chips

<b>Servings:</b>	1.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP POT KTTL ORIG R/F 64-LSSV LAYS	1 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	600322

## Preparation Instructions

Ready to eat.

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		180.00	
<b>Fat</b>		7.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		190.00mg	
<b>Carbohydrates</b>		27.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		1.00g	
<b>Protein</b>		3.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	1.00mg