

Cookbook for Ashland City Elementary

Created by HPS Menu Planner

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Cereal

Servings:	9.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	DistPart #
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	509396
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CEREAL REESEES PUFFS WGRAIN 96CT GENM	1 Package	264761
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL FRSTD MINI WHE BWL 96CT KELL	1 Each	662186
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each	283620
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each	388190

Preparation Instructions

No Preparation Instructions available.

Donuts

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

Ingredients

Description	Measurement	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package	738201
DONUT CHOC MINI IW 72-3.3Z GOODYMN	1 Package	738181

Preparation Instructions

No Preparation Instructions available.

Muffin

Servings:	3.00	Category:	Grain
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	DistPart #
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each	262370
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each	262343
MUFFIN BANANA WGRAIN IW 48-2Z CP	1 Each	262362

Preparation Instructions

No Preparation Instructions available.

Breakfast Pizza

Servings:	2.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	DistPart #
PIZZA BKFST EGG&BCN WGRAIN 128-2.95Z	1 Each	503660
PIZZA BFAST SAUS 2X6 WGRAIN 192CT MAX	1 Each	340351

Preparation Instructions

No Preparation Instructions available.

Pancake Wrapped Sausage

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

Ingredients

Description	Measurement	DistPart #
PANCK WRAP MAPL WGRAIN STIX 56-2.85Z	1 Each	497202

Preparation Instructions

No Preparation Instructions available.

Tso's Smackers

Servings:	108.00	Category:	Entree
Serving Size:	10.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
Chicken Smackers	1 Package	
SAUCE GEN TSO 4-.5GAL ASIAN	1 Gallon	802850

Preparation Instructions

Place chicken on metal sheet pan with liner and cook on 350 until temp reaches 165 degrees. Heat sauce then mix (1) 5 pound bottle of sauce to 3 bags of chicken in pan.

Teriyaki Chicken

Servings:	80.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
Diced Chicken	10 Pound	
SAUCE TERYK MRND LO SOD 6-.5GAL KIKK	1 Gallon	176721

Preparation Instructions

Bake chicken in a 350 degree oven until the internal temperature reaches 165 degrees. Heat sauce separately. Mix (1) gallon bottle of teriyaki sauce to 10 pounds of chicken.

CCP: Hold at 140 degrees or higher for service.

4-Roasted Green Beans

Servings:	128.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
BEAN GREEN WHL 6-4 GFS	4 Pound	610851
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon	224839
Black Pepper	1 1/2 Teaspoon	24108
CHEESE PARM GRTD 12-1 PG	2/3 Cup	164259
Vegetable Oil	3 Tablespoon	100441comm

Preparation Instructions

Heat oven to 400 degrees. Prepare sheet pan by placing a pan liner on the pan and spraying it with pan release.

Place green beans in a large bowl and drizzle vegetable oil over the top. Toss to coat evenly.

Sprinkle seasoning mix over green beans and toss to combine.

Lay green beans in a single layer on the sheet pan and cook for approximately 15 minutes. (CCP: Heat to 135 degrees or higher).

Put in a 4" hotel pan for service.

Use a #8 scoop for 1/2 cup portions.

1-Side Salad

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

Ingredients

Description	Measurement	DistPart #
Romaine, Chopped	1 Cup	15D44
Shredded Cheddar	1 Tablespoon	
TOMATO CHERRY 11 MRKN	3 Each	569551

Preparation Instructions

No Preparation Instructions available.

1-Broccoli & Cheese

Servings:	164.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
Broccoli, No salt added, Frozen	30 Pound	110473
BUTTER SUB 24-4Z BTRBUDS	1 Package	209810
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	5 Pound	100036

Preparation Instructions

Divide frozen broccoli into 3-4 inch deep pans with holes. Use only enough broccoli to cover the bottom of the pan. DO NOT LAYER MORE.

Sprinkle in butter buds.

Sit the pans of broccoli into a 4 inch deep serving pan, put a lid on it.

Steam for 10-15 min or until broccoli is bright green. ****CAUTION: DO NOT OVER COOK.****

(If no steamer, place water in the bottom of the pan prior to baking at 350).

When done pour broccoli out of the pans with holes and pour into clean 4 inch deep serving pans and layer the cheese on top.

CCP: Heat to 135 degrees or higher for at least 15 seconds.

CCP: Hold at 135 degrees or higher for service.

Chicken Fajita

Servings:	40.00	Category:	Entree
Serving Size:	2.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
Chicken, diced, cooked, frozen	1 Package	100101
SEASONING FAJITA MIX 6-8.9Z LAWR	1/2 Package	518298
Tap Water for Recipes	1 Cup	000001WTR

Preparation Instructions

Put a 5# bag of diced chicken into a 6 inch deep half pan (with holes if not using a steamer). Place in steamer (or pan with a little water) and cook uncovered for 15 min.

Take out and stir in 1/2 pack of the fajita mix. Return to steam for 10 min. (If not using a steamer, you may need additional water in the bottom pan at this point).

Note: If the meat is too dry, add some additional water.

CCP: Heat to 165 degrees or higher.

CCP: Hold at 140 or higher for service.

Serve in 2 oz portions.

2-Refried Beans

Servings:	17.00	Category:	Vegetable
Serving Size:	5.30 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
SAUCE CHS WHT QUESO 4-5 BIB JTM	3 Cup	701201
BEAN REFRIED VEGTAR LO SOD 6-26.25Z	1 Package	668341

Preparation Instructions

RECONSTITUTE

- 1: Pour 1 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: Heat cheese from frozen or thawed state in steamer or boiling water to 160 degrees and pour on top of beans. (Serve the rest of the bag of cheese as an additional option for that day).

3-Corn, Commodity

Servings:	165.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
Corn fzn	30 Pound	100348
BUTTER SUB 24-4Z BTRBUDS	1/2 Package	209810

Preparation Instructions

Spray pan with food release spray.

Mix butter buds according to package.

Pour butter buds over the pans of corn.

Cook until corn reaches a temperature of 140 or higher. (It shouldn't take more than 8-10 minutes).

Place one pan on the serving line. Cover any additional pans and place in the warmer.

CCP: Hold at 140 degrees or higher.

Juice Variety

Servings:	2.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	DistPart #
100% Apple Juice	4 Ounce	
100% Orange Juice	4 Ounce	

Preparation Instructions

No Preparation Instructions available.

5-carrot stick cups

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

Ingredients

Description	Measurement	DistPart #
CARROT BABY WHL PETITE 4-5 RSS	4 Ounce	768146

Preparation Instructions

Portion out 1/2 cup of carrot sticks and place in a cup for service.

4-Celery Stick cups

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

Ingredients

Description	Measurement	DistPart #
CELERY STIX 4-3 RSS	1/2 Cup	781592

Preparation Instructions

If sticks are too big, cut them in two.

Place 1/2 cup of celery sticks in cups for service (approximately 7 sticks)

CCP: Hold for cold service at 40 degrees or lower.

Stuffed Crust Pizza

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
PIZZA SAUS WDG WGRAIN STFD 72CT MAX	1 Each	134686
PIZZA CHS WGRAIN STFD 72-4.84Z MAX	1 Each	261680
PIZZA PEPP WDG WGRAIN STFD 72-4.87Z	1 Each	259910

Preparation Instructions

THE MAX STUFFED CRUST PIZZA FITS 14 TO A BAKING PAN OR CAN BE DISPLAYED AS A 16" PIZZA PIE AND FIT 12 TO A PAN.

CONVECTION OVEN: BAKE AT 375 DEGREES F FOR 9 TO 11 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CONVENTIONAL OVEN: BAKE AT 400 DEGREES F FOR 14 TO 17 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CCP: Heat to 165 degrees or higher

CCP: Hold for service at 140 degrees or higher

Hot Dog

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

Ingredients

Description	Measurement	DistPart #
FRANKS TKY UNCURED 2Z 4-5 JENNO	1 Each	656882
BUN HOT DOG WHLWHE 12-12CT ANTMILL	1 Each	564053

Preparation Instructions

Thawing Instructions:

Thaw frozen franks to an internal temperature of 35° - 40°. Do NOT thaw at room temperature.

Steamer: Place franks on steam table pan in a single layer. Place pan in steam, close door and steam until internal temperature reaches 140° F (approximately 10 min).

Oven: Lay franks on a sheet pan with a little space between each one.

Convection Oven: Cook time 8-10 minutes or until internal temp reaches 140°F

Conventional Oven: Cook time 15-18 minutes or until internal temp reaches 140°F

CCP: Heat to 140 degrees or higher.

CCP: Hold at 140 degrees or higher for service.

Place hot dog in bun for service.

F- Fruit Variety

Servings:	13.22	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
GRAPES RED LUNCH BUNCH 21AVG MRKN	1 Cup	280895
APPLE DELICIOUS RED 163CT MRKN	1 Each	540005
PEACH DCD IN JCE 6-10 GFS	1 Cup	610372
Sliced Peaches 6-10	1 Cup	100219
APPLE FRSH SLCD 100-2Z P/L	1 Package	473171
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Cup	198021
ORANGES MAND WHL L/S 6-10 GFS	1 Cup	117897
BANANA TURNING 40 P/L	1 Each	200999
Sliced Pears 6-10	1 Cup	100224
Wild Blueberries fzn	1 Cup	100243
Strawberries, diced, Cups, frozen	1 Cup	100256
Peaches, diced, cups, Frozen	1 Cup	100241
APPLESAUCE UNSWT 6-10 GFS	1 Cup	271497
RAISIN SELECT 1.5Z BOXES 24-6CT P/L	1 Each	544426
Apples, Gala	1 Each	14J93
Grapes	1	14P36
Pear, fresh	1	14P12
Oranges, whole	1 Each	16W62

Preparation Instructions

No Preparation Instructions available.

Quesadillas

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

Ingredients

Description	Measurement	DistPart #
QUESADILLA CHIX WGRAIN 96-5Z MAX	1 Each	231750
QUESADILLA CHS WGRAIN 96-5Z MAX	1 Each	231771

Preparation Instructions

No Preparation Instructions available.

Chicken Parm w/ filet

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

Ingredients

Description	Measurement	DistPart #
CHEESE MOZZ 2 SHRD FTNR 4-5 P/L	1 Ounce	731366
SAUCE SPAGHETTI 6-10 GCHC	2 Ounce	144207
Chicken Breast Fillet	1 Each	

Preparation Instructions

Cook Chicken patty according to directions.

When patty temps at 165 degrees or higher, place 2oz laddle of spaghetti sauce on top.

CCP: Heat to 165 degrees or higher.

Return to oven for an additional 5 min to heat sauce.

Top with 1 oz of mozzarella cheese and place into warmer to let melt.

Serve with spatula onto lunch tray.

CCP: Hold at 135 degrees or higher for service.

4-Stir Fry Veggies

Servings:	16.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
VEG BLND STIR FRY 12-2 GFS	4 Pound	440884
SAUCE SOY LITE 6-.5GAL KIKK	2 Tablespoon	466425
SPICE GARLIC POWDER 21Z TRDE	1 1/2 Teaspoon	224839
Tap Water for Recipes	1/4 Cup	000001WTR
Vegetable Oil	4 Tablespoon	100441comm
Black Pepper	1/2 Teaspoon	24108

Preparation Instructions

Combine water, soy sauce, and garlic. Set aside.

Heat oil in steam kettle.

Add pepper to oil and stir.

Add vegetables. Cook for 5 minutes stirring constantly.

Add soy sauce mixture to vegetables. Stir quickly for a few seconds.

Cover, lower heat, and steam for 3 minutes. (Note: Vegetables should not be overcooked as they will continue to cook on the steam table.)

CCP: Heat to 140 degrees or higher.

CCP: Hold for hot service at 135 degrees or higher.

Portion with a #8 (1/2 cup) scoop.

Grilled Cheese

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

Ingredients

Description	Measurement	DistPart #
WG White Bread	2 Slice	71673-01212
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	4 Slice	100036
PAN COAT SPRAY 6-21Z VEGLN	1 Gram	187542

Preparation Instructions

Place a pan liner on a sheet pan.

Spray a heavy amount of pan spray on the liner.

Lay a slices of bread on the pan liner.

Put 4 slices of cheese on each slice of bread. Put another slice of bread on top of the cheese.

Spray the top of the bread with buttery spray.

Cook in preheated oven at 350 degrees for about 7 minutes.

CCP: Heat to 135 degrees or higher for 15 seconds.

CCP: hold at 135 degrees or higher for service.

3-peas

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

Ingredients

Description	Measurement	DistPart #
PEAS R/SOD 6-10 P/L	1 #10 CAN	222000
BUTTER SUB 24-4Z BTRBUDS	2 Tablespoon	209810
SPICE BLND ORIG 3-21Z MDASH	1 Teaspoon	265103

Preparation Instructions

Drain most of the liquid off the peas.

Pour peas into a half size serving pans. Stir in the ingredients.

Cook in the steamer uncovered for about 15 min.

CCP: Heat to 135 degrees or higher.

CCP: HOld at 135 degrees or higher for service.

Serve in #8 (1/2 cup) scoop.

Chicken Sandwich

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	DistPart #
Chicken Breast Fillet	4 1/4 Ounce	
Chicken Spicy Breast Fillet	4 Ounce	
Hamburger Buns	2 bun	

Preparation Instructions

No Preparation Instructions available.