

# Cookbook for Holland Public Schools

Created by HPS Menu Planner

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Macaroni and Cheese

Macaroni and Cheese

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Macaroni and Cheese

Macaroni and Cheese

Chicken Tenders w/ Soft Pretzel

Chicken Tenders w/ Soft Pretzel

Chicken Tenders w/ Soft Pretzel

Chicken Tenders w/ Soft Pretzel

WG Cheese Calzone

WG Cheese Calzone

WG Cheese Calzone

WG Cheese Calzone

Oven Baked Chicken Leg w/ corn biscuit

Oven Baked Chicken Leg w/ corn biscuit

Oven Baked Chicken Leg w/ corn biscuit

Oven Baked Chicken Leg w/ corn biscuit

Baked Cheesy Spaghetti

Recipe # 1001 Baked Cheesy Spaghetti

Baked Cheesy Spaghetti

Baked Cheesy Spaghetti

Cheese Pizza

Cheese Pizza

Cheese Pizza

Taco Walking

Taco Walking

Taco Walking

WG Chicken sandwich on a ww bun

WG Chicken sandwich on a ww bun

WG Chicken sandwich on a ww bun

WG Chicken sandwich on a ww bun

Cheese Stuffed bread sticks with sauce

Cheese Stuffed bread sticks with sauce

Cheese Stuffed bread sticks with sauce

Cheese Stuffed bread sticks with sauce

Fun Lunch

Fun Lunch

Fun Lunch

Grilled cheese sandwich with tomato soup

Taco Bites

Taco Bites

Taco Bites

Taco Bites

Taco Fiesta Pizza

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Taco Fiesta Pizza

Taco Fiesta Pizza

Shrimp Poppers w/ egg roll and sweet and sour sauce

Shrimp Poppers w/ egg roll and sweet and sour sauce

Shrimp Poppers w/ egg roll and sweet and sour sauce

Shrimp Poppers w/ egg roll and sweet and sour sauce

Yogurt Bar

Yogurt Bar

Yogurt Bar

Teriyaki Stir Fry Bowl

Teriyaki Stir Fry Bowl

Teriyaki Stir Fry Bowl

Teriyaki Stir Fry Bowl

Tangerine stir fry

Recipe # 1014 Tangerine stir fry

Tangerine stir fry

Tangerine stir fry

Tangerine stir fry

Popcorn Chicken Bowl

Popcorn Chicken Bowl

Popcorn Chicken Bowl

Popcorn Chicken Bowl

Popcorn Chicken Bowl

Teriyaki Beef w/ Egg Roll

Teriyaki Beef w/ Egg Roll

Teriyaki Beef w/ Egg Roll

Teriyaki Beef w/ Egg Roll

Turkey w/ Mashed Potatoes & Gravy with Corn Roll

Turkey w/ Mashed Potatoes & Gravy with Corn Roll

Turkey w/ Mashed Potatoes & Gravy with Corn Roll

Turkey w/ Mashed Potatoes & Gravy with Corn Roll

Tater Taco

Tater Taco

Tater Taco

Tater Taco

Scrambled Eggs and pancakes

Scrambled Eggs and pancakes

Scrambled Eggs and pancakes

Scrambled Eggs and pancakes

Grilled cheese sandwich with tomato soup

Grilled cheese sandwich with tomato soup

Grilled cheese sandwich with tomato soup

# Taco Walking

<b>Servings:</b>	100.00	<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 #
CHIP TORTL NACH TACO I/BG 72-1.5Z	100 Each		459832
CHEESE CHED REDC FAT SHRD 6-5 COMM	100 Ounce		448010
TURKEY TACO MEAT FC 4-7 JENNO	200 Ounce	<b>Thawing Instructions</b> PREPARE FROM FROZEN OR THAWED <b>Basic Preparation</b> FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. OR POUR THAWED TACO MEAT INTO A STEAM TABLE PAN, COVER WITH FILM WRAP AND LID, BAKE IN OVEN FOR 25-30 MINUTES OR UNTIL 165 DEGREES OR HIGHER. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230

## Preparation Instructions

WASH HANDS.

1. Follow prep instructions for heating taco meat.
2. Crush individual bags of chips and open.
3. Add 2 oz of meat mixture, 1 oz of shredded cheese (meat and cheese must be weighed on a scale)

### SLE Components

Amount Per Serving

<b>Meat</b>	2.32
<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: 100.00  
 Serving Size: 1.00 Serving

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**Amount Per Serving**

<b>Calories</b>	352.61		
<b>Fat</b>	17.97g		
<b>SaturatedFat</b>	6.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	53.00mg		
<b>Sodium</b>	757.43mg		
<b>Carbohydrates</b>	30.98g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	20.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	42.40mg	<b>Iron</b>	1.95mg



# Macaroni and Cheese

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MAC & CHS WGRAIN 6-5# LOL	67/100 Cup		527582

## Preparation Instructions

STURDY PLASTIC POUCHES CAN BE PREPARED IN STEAMER OR BOILING WATER. HEATING TIMES MAY VARY WITH TYPE OF EQUIPMENT USED AND NUMBER OF POUCHES HEATED. TEST INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. STEAMER: PLACE THAWED POUCH ON PREFORATED STEAM TABLE PAN AND HEAT FOR 35 MINUTES. BOILING WATER: PLACE UNOPENED POUCHES IN BOILING WATER FOR 40 MINUTES. POUCH SHOULD FLOAT FREELY IN WATER AND SHOULD BE ROTATED DURING THE HEATING PROCESS. HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. WARMING CABINET HOLDING INSTRUCTIONS: MAINTAIN HOT HOLDING TEMPERATURE AT 145 DEGREES F. WHEN POSSIBLE, KEEP PRODUCT IN HEATED POUCHES UNTIL SERVINGS. IF PRE-PANDED, KEEP PRODUCT COVERED TIGHTLY. CAN BE HELD UP TO 1.5 HOURS. USE CAUTION WHEN OPENING POUCHES SINCE PRODUCT IS VERY HOT.

EACH 2/3 CUP SERVING CONTAINS 2.5 MEAT EQUIV AND 1 GRAIN EQUIV

## SLE Components

Amount Per Serving

<b>Meat</b>	2.50
<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: 2.00 Cup

Amount Per Serving			
<b>Calories</b>	274.70		
<b>Fat</b>	10.72g		
<b>SaturatedFat</b>	5.36g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	26.80mg		
<b>Sodium</b>	670.00mg		
<b>Carbohydrates</b>	28.81g		
<b>Fiber</b>	1.34g		
<b>Sugar</b>	6.03g		
<b>Protein</b>	16.75g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	405.35mg	<b>Iron</b>	0.67mg

# Elementary Cheeseburger on a WW Bun

<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 #
BEEF PTY FLAMEBR 180-1.8Z SMRT PICK	1 Each	<b>BAKE</b> From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	545950
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159

## Preparation Instructions

Cook hamburger according to directions, then top with 1 slice of cheese an place on a bun, then wrap in foil for service. Hot hold at 140 degrees or higher. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	285.00		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	3.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.50mg		
<b>Sodium</b>	600.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	18.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	120.00mg	<b>Iron</b>	11.08mg

# Elementary Cheeseburger on a WW Bun

<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 #
BEEF PTY FLAMEBR 180-1.8Z SMRT PICK	1 Each	<b>BAKE</b> From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	545950
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159

## Preparation Instructions

Cook hamburger according to directions, then top with 1 slice of cheese an place on a bun, then wrap in foil for service. Hot hold at 140 degrees or higher. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	285.00		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	3.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.50mg		
<b>Sodium</b>	600.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	18.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	120.00mg	<b>Iron</b>	11.08mg

# Elementary Cheeseburger on a WW Bun

<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 #
BEEF PTY FLAMEBR 180-1.8Z SMRT PICK	1 Each	<b>BAKE</b> From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	545950
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159

## Preparation Instructions

Cook hamburger according to directions, then top with 1 slice of cheese an place on a bun, then wrap in foil for service. Hot hold at 140 degrees or higher. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	285.00		
<b>Fat</b>	10.00g		
<b>SaturatedFat</b>	3.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.50mg		
<b>Sodium</b>	600.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	18.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	120.00mg	<b>Iron</b>	11.08mg

# Recipe - 1021 Elementary Cheeseburger on a WW Bun

<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 #
BEEF PTY FLAMEBR 180-1.8Z SMRT PICK	1 Each	<b>BAKE</b> From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	545950
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159

## Preparation Instructions

Cook hamburger according to directions, then top with 1 slice of cheese and place on a bun, then wrap in foil for service. Hot hold at 140 degrees or higher. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

<b>Calories</b>	285.00
<b>Fat</b>	10.00g
<b>SaturatedFat</b>	3.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	32.50mg
<b>Sodium</b>	600.00mg
<b>Carbohydrates</b>	31.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	5.00g
<b>Protein</b>	18.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg

**Calcium** 120.00mg **Iron** 11.08mg

# Macaroni and Cheese

<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 #
ENTREE MACAR & CHS R/F WGRAIN 6-5	6 Ounce		119122

## Preparation Instructions

FOR BEST RESULT TAKE POUCHES OUT OF CASE AND THAW OVERNIGHT IN REFRIGERATOR PRIOR TO HEATING.

THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE POURED INTO SERVING PANS. IF PRE-PANDED, KEEP PRODUCT COVERED TIGHTLY.

### 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: 1.00

Amount Per Serving			
<b>Calories</b>	420.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	1460.00mg		
<b>Carbohydrates</b>	46.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	25.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	621.00mg	<b>Iron</b>	1.00mg

# Macaroni and Cheese

<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 #
ENTREE MACAR & CHS R/F WGRAIN 6-5	6 Ounce		119122

## Preparation Instructions

FOR BEST RESULT TAKE POUCHES OUT OF CASE AND THAW OVERNIGHT IN REFRIGERATOR PRIOR TO HEATING.

THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE Poured INTO SERVING PANS. IF PRE-PANDED, KEEP PRODUCT COVERED TIGHTLY.

### 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: 1.00

Amount Per Serving			
<b>Calories</b>	420.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	1460.00mg		
<b>Carbohydrates</b>	46.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	25.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	621.00mg	<b>Iron</b>	1.00mg



# Macaroni and Cheese

<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 #
ENTREE MACAR & CHS R/F WGRAIN 6-5	6 Ounce		119122

## Preparation Instructions

FOR BEST RESULT TAKE POUCHES OUT OF CASE AND THAW OVERNIGHT IN REFRIGERATOR PRIOR TO HEATING.

THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE POURED INTO SERVING PANS. IF PRE-PANDED, KEEP PRODUCT COVERED TIGHTLY.

### 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: 1.00

Amount Per Serving			
<b>Calories</b>	420.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	1460.00mg		
<b>Carbohydrates</b>	46.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	25.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	621.00mg	<b>Iron</b>	1.00mg

# Macaroni and Cheese

<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 #
ENTREE MACAR & CHS R/F WGRAIN 6-5	6 Ounce		119122

## Preparation Instructions

FOR BEST RESULT TAKE POUCHES OUT OF CASE AND THAW OVERNIGHT IN REFRIGERATOR PRIOR TO HEATING.

THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE POURED INTO SERVING PANS. IF PRE-PANED, KEEP PRODUCT COVERED TIGHTLY.

### 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: 1.00

Amount Per Serving			
<b>Calories</b>	420.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	1460.00mg		
<b>Carbohydrates</b>	46.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	25.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	621.00mg	<b>Iron</b>	1.00mg

# Macaroni and Cheese

<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 #
ENTREE MACAR & CHS R/F WGRAIN 6-5	6 Ounce		119122

## Preparation Instructions

FOR BEST RESULT TAKE POUCHES OUT OF CASE AND THAW OVERNIGHT IN REFRIGERATOR PRIOR TO HEATING.

THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE POURED INTO SERVING PANS. IF PRE-PANDED, KEEP PRODUCT COVERED TIGHTLY.

### 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: 1.00

Amount Per Serving			
<b>Calories</b>	420.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	1460.00mg		
<b>Carbohydrates</b>	46.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	9.00g		
<b>Protein</b>	25.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	621.00mg	<b>Iron</b>	1.00mg

# Chicken Tenders w/ Soft Pretzel

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	<b>BAKE</b> PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered. <b>CONVECTION</b> PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered.	740820
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	1 Each		607122

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

#### Amount Per Serving

<b>Calories</b>	260.00		
<b>Fat</b>	9.50g		
<b>SaturatedFat</b>	1.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	410.00mg		
<b>Carbohydrates</b>	25.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 12.00mg **Iron** 1.72mg

# Chicken Tenders w/ Soft Pretzel

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	<b>BAKE</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered. <b>CONVECTION</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered.	740820
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	1 Each		607122

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

<b>Amount Per Serving</b>			
<b>Calories</b>		260.00	
<b>Fat</b>		9.50g	
<b>SaturatedFat</b>		1.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		40.00mg	
<b>Sodium</b>		410.00mg	
<b>Carbohydrates</b>		25.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		18.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 12.00mg **Iron** 1.72mg

# Chicken Tenders w/ Soft Pretzel

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	<b>BAKE</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered. <b>CONVECTION</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered.	740820
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	1 Each		607122

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

<b>Amount Per Serving</b>			
<b>Calories</b>		260.00	
<b>Fat</b>		9.50g	
<b>SaturatedFat</b>		1.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		40.00mg	
<b>Sodium</b>		410.00mg	
<b>Carbohydrates</b>		25.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		18.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg



**Calcium** 12.00mg **Iron** 1.72mg

# Chicken Tenders w/ Soft Pretzel

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	<b>BAKE</b> PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered. <b>CONVECTION</b> PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered.	740820
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	1 Each		607122

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

<b>Amount Per Serving</b>			
<b>Calories</b>		260.00	
<b>Fat</b>		9.50g	
<b>SaturatedFat</b>		1.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		40.00mg	
<b>Sodium</b>		410.00mg	
<b>Carbohydrates</b>		25.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		0.00g	
<b>Protein</b>		18.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 12.00mg **Iron** 1.72mg

# WG Cheese Calzone

<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 #
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## 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>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	0.00		
<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>	0.00g		
<b>Fiber</b>	0.00g		
<b>Sugar</b>	0.00g		
<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

# WG Cheese Calzone

<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 #
CALZONE 3CHS WGRAIN 60-4.69Z GILARDI	1 Each	Thaw under refrigeration. Spray with Pam before baking for a softer crust. Bake at 350 degrees F for 10-12 minutes or until product reaches an internal temperature of 165 degrees F.	658591
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.13
<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

Amount Per Serving			
<b>Calories</b>	290.00		
<b>Fat</b>	5.00g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	630.00mg		
<b>Carbohydrates</b>	41.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	21.00g		
<b>Vitamin A</b>	362.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	424.00mg	<b>Iron</b>	2.70mg

# WG Cheese Calzone

<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 #
CALZONE 3CHS WGRAIN 60-4.69Z GILARDI	1 Each	Thaw under refrigeration. Spray with Pam before baking for a softer crust. Bake at 350 degrees F for 10-12 minutes or until product reaches an internal temperature of 165 degrees F.	658591
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721
SEASONING PIZZA ITAL MIX 12Z TRDE	1 Teaspoon	sprinkle a little on top of calzone before baking	413461
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	spray parchment paper before placing calzone on it and then spray tops of calzone before baking	827021

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.13
<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

Amount Per Serving			
<b>Calories</b>	301.70		
<b>Fat</b>	5.80g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	814.00mg		
<b>Carbohydrates</b>	41.50g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	21.00g		
<b>Vitamin A</b>	412.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	424.00mg	<b>Iron</b>	2.88mg

# WG Cheese Calzone

<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 #
CALZONE 3CHS WGRAIN 60-4.69Z GILARDI	1 Each	Thaw under refrigeration. Spray with Pam before baking for a softer crust. Bake at 350 degrees F for 10-12 minutes or until product reaches an internal temperature of 165 degrees F.	658591
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	1.13
<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

Amount Per Serving	
<b>Calories</b>	290.00
<b>Fat</b>	5.00g
<b>SaturatedFat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	10.00mg
<b>Sodium</b>	630.00mg
<b>Carbohydrates</b>	41.00g
<b>Fiber</b>	6.00g
<b>Sugar</b>	8.00g
<b>Protein</b>	21.00g
<b>Vitamin A</b> 362.00IU	<b>Vitamin C</b> 6.00mg
<b>Calcium</b> 424.00mg	<b>Iron</b> 2.70mg

# Oven Baked Chicken Leg w/ corn biscuit

<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 #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	<p><b>BAKE</b> Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> <p><b>CONVECTION</b> Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p>	603391
DOUGH BISC CNTRY STYL 240- 2.5Z RICH	1 Each	<p><b>Thawing Instructions</b> KEEP PRODUCT FROZEN AT ZERO OR BELOW UNTIL READY TO USE PAN &amp; BAKE. Basic Preparation 1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.</p>	609293

## Preparation Instructions

No Preparation Instructions available.

### 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

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**Amount Per Serving**

<b>Calories</b>	410.00
<b>Fat</b>	22.00g
<b>SaturatedFat</b>	8.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	50.00mg
<b>Sodium</b>	1190.00mg
<b>Carbohydrates</b>	31.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	2.00g
<b>Protein</b>	20.00g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	2.52mg

# Oven Baked Chicken Leg w/ corn biscuit

<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 #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	<p><b>BAKE</b> Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> <p><b>CONVECTION</b> Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p>	603391
DOUGH BISC CNTRY STYL 240- 2.5Z RICH	1 Each	<p><b>Thawing Instructions</b> KEEP PRODUCT FROZEN AT ZERO OR BELOW UNTIL READY TO USE PAN &amp; BAKE. Basic Preparation 1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.</p>	609293

## Preparation Instructions

No Preparation Instructions available.

### 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

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**Amount Per Serving**

<b>Calories</b>	410.00		
<b>Fat</b>	22.00g		
<b>SaturatedFat</b>	8.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	1190.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	2.52mg

# Oven Baked Chicken Leg w/ corn biscuit

<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 #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	<p><b>BAKE</b> Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> <p><b>CONVECTION</b> Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p>	603391
DOUGH BISC CNTRY STYL 240- 2.5Z RICH	1 Each	<p><b>Thawing Instructions</b> KEEP PRODUCT FROZEN AT ZERO OR BELOW UNTIL READY TO USE PAN &amp; BAKE. Basic Preparation 1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.</p>	609293

## Preparation Instructions

No Preparation Instructions available.

### 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

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**Amount Per Serving**

<b>Calories</b>	410.00		
<b>Fat</b>	22.00g		
<b>SaturatedFat</b>	8.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	1190.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	2.52mg

# Oven Baked Chicken Leg w/ corn biscuit

<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 #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	<p><b>BAKE</b> Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> <p><b>CONVECTION</b> Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p>	603391
DOUGH BISC CNTRY STYL 240- 2.5Z RICH	1 Each	<p><b>Thawing Instructions</b> KEEP PRODUCT FROZEN AT ZERO OR BELOW UNTIL READY TO USE PAN &amp; BAKE. Basic Preparation 1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH POINTS TOUCHING WIDTH- WISE OF PAN WITH SIDES TOUCHING LENGTH-WISE ON PAN. DO NOT PAN IN HONEY-COMB OR NESTED CONFIGURATION. , HALF SHEET PAN: 4 X 6 , FULL SHEET PAN: 6 X 8 ,2. BAKE UNTIL GOLDEN BROWN. , CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES , CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES , NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. ,3. REMOVE FROM OVEN.</p>	609293

## Preparation Instructions

No Preparation Instructions available.

### 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

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**Amount Per Serving**

<b>Calories</b>	410.00		
<b>Fat</b>	22.00g		
<b>SaturatedFat</b>	8.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	1190.00mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	2.52mg

# Baked Cheesy Spaghetti

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY 6-10 REDPK	8 1/3 Cup		852759
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	76 Ounce		654590
CHEESE MOZZ LT SHRD FZ 30 P/L	100 Ounce		150610

## Preparation Instructions

Spray pan with pan spray to prevent sticking. Break uncooked pasta into thirds. Add Pasta, sauce and cheese to steam table pans. Mixture should fill 3 medium size steam table pans. Bake in oven until pasta is tender (50 minutes). Pull from oven and ladle into serving bowls. Serving size is 1 cup. Measure serving using 1 cup measuring cup. Hot hold at 140 degrees or higher. Same day 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>	0.03
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	258.74		
<b>Fat</b>	6.76g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	358.46mg		
<b>Carbohydrates</b>	33.58g		
<b>Fiber</b>	4.70g		
<b>Sugar</b>	1.80g		
<b>Protein</b>	19.46g		
<b>Vitamin A</b>	27.21IU	<b>Vitamin C</b>	0.28mg
<b>Calcium</b>	0.83mg	<b>Iron</b>	1.37mg



# Recipe # 1001 Baked Cheesy Spaghetti

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY 6-10 REDPK	8 1/3 Cup		852759
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	76 Ounce		654590
CHEESE MOZZ LT SHRD FZ 30 P/L	100 Ounce		150610

## Preparation Instructions

Spray pan with pan spray to prevent sticking. Break uncooked pasta into thirds. Add Pasta, sauce and cheese to steam table pans. Mixture should fill 3 medium size steam table pans. Bake in oven until pasta is tender (50 minutes). Pull from oven and ladle into serving bowls. Serving size is 1 cup. Measure serving using 1 cup measuring cup. Hot hold at 140 degrees or higher. Same day 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>	0.03
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	258.74		
<b>Fat</b>	6.76g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	358.46mg		
<b>Carbohydrates</b>	33.58g		
<b>Fiber</b>	4.70g		
<b>Sugar</b>	1.80g		
<b>Protein</b>	19.46g		
<b>Vitamin A</b>	27.21IU	<b>Vitamin C</b>	0.28mg
<b>Calcium</b>	0.83mg	<b>Iron</b>	1.37mg

# Baked Cheesy Spaghetti

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY 6-10 REDPK	8 1/3 Cup		852759
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	76 Ounce		654590
CHEESE MOZZ LT SHRD FZ 30 P/L	100 Ounce		150610

## Preparation Instructions

Spray pan with pan spray to prevent sticking. Break uncooked pasta into thirds. Add Pasta, sauce and cheese to steam table pans. Mixture should fill 3 medium size steam table pans. Bake in oven until pasta is tender (50 minutes). Pull from oven and ladle into serving bowls. Serving size is 1 cup. Measure serving using 1 cup measuring cup. Hot hold at 140 degrees or higher. Same day 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>	0.03
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	258.74		
<b>Fat</b>	6.76g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	358.46mg		
<b>Carbohydrates</b>	33.58g		
<b>Fiber</b>	4.70g		
<b>Sugar</b>	1.80g		
<b>Protein</b>	19.46g		
<b>Vitamin A</b>	27.21IU	<b>Vitamin C</b>	0.28mg
<b>Calcium</b>	0.83mg	<b>Iron</b>	1.37mg

# Baked Cheesy Spaghetti

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY 6-10 REDPK	8 1/3 Cup		852759
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	76 Ounce		654590
CHEESE MOZZ LT SHRD FZ 30 P/L	100 Ounce		150610

## Preparation Instructions

Spray pan with pan spray to prevent sticking. Break uncooked pasta into thirds. Add Pasta, sauce and cheese to steam table pans. Mixture should fill 3 medium size steam table pans. Bake in oven until pasta is tender (50 minutes). Pull from oven and ladle into serving bowls. Serving size is 1 cup. Measure serving using 1 cup measuring cup. Hot hold at 140 degrees or higher. Same day 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>	0.03
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	258.74		
<b>Fat</b>	6.76g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	358.46mg		
<b>Carbohydrates</b>	33.58g		
<b>Fiber</b>	4.70g		
<b>Sugar</b>	1.80g		
<b>Protein</b>	19.46g		
<b>Vitamin A</b>	27.21IU	<b>Vitamin C</b>	0.28mg
<b>Calcium</b>	0.83mg	<b>Iron</b>	1.37mg

# 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 #
DOUGH PIZZA SHTD WGRAIN 14 32-18Z	2 Ounce	<b>Thawing Instructions</b> LINE SHEET PAN WITH PARCHMENT AND SPRAY WITH PAN SPRAY OR LIGHTLY BRUSH WITH OIL. PLACE FROZEN DOUGH PIECES ON PARCHMENT. USING PAPERS THAT SEPARATE THE DOUGH PIECES (PROVIDED IN THE CASE) SPRAY BOTH SIDES OF PAPER AND PLACE OVER DOUGH PIECES. STACK A SECOND LAYER OF DOUGH. REPEAT THE PROCESS OF STACK NO MORE THAN 5 LAYERS HIGH. TIGHTLY COVER PAN WITH PLASTIC AND STORE OVERNIGHT IN REFRIGERATOR (UP TO 72 HOURS). TO PREVENT DRYING, DOUGH MUST BE COMPLETELY COVERED WITH OILED PLASTIC WHEN THAWING, PROOFING, AND TEMPERING. REMOVE THAWED DOUGH FROM COOLER AND ALLOW TO TEMPER / PROOF AT ROOM TEMPERATURE UNTIL DOUBLE IN SIZE (60 MINUTES). TRANSFER DOUGH TO OILED PIZZA PANS OR SCREENS. TOP AND BAKE.	259463
SAUCE PIZZA W/BASL 6-10 REDPK	1 Ounce	READY_TO_EAT None	256013
CHEESE MOZZ LT SHRD FZ 30 P/L	2 Ounce	THAW FROZEN CHEESE IN THE REFRIGERATOR FOR 72 HOURS AT 35 *F(BEST) TO 41 *F(MAXIMUM) IN ITS ORIGINAL WRAPPER TO PREVENT MOISTURE LOSS. THE SLOWER THE CHEESE IS THAWED, THE BETTER. PLAN YOUR DAILY USAGE TO HAVE THE CORRECT QUANTITY OF CHEESE IN THE THAWING PROCESS. THAWED CHEESE SHOULD BE HEATED FOR 10 MINUTES AT A TEMPERATURE OF 450 *F IN A PREHEATED OVEN. HEATING THE PRODUCT AT A HIGHER TEMPERATURE AND/OR FOR A LONGER PERIOD OF TIME MAY CAUSE THE CHEESE TO SCORCH AND BROWN EXCESSIVELY. IF USING THIS PRODUCT FOR PIZZA, IT IS ALSO BENEFICIAL TO PLACE ANY ADDITIONAL TOPPING OVER THE CHEESE, RATHER THAN PLACING CHEESE OVER THE TOPPING. CHECK THE CHEESE DURING USE (I.E., AT THE BEGINNING OF THE PIZZA-MAKING PROCESS) AND IF IT FEELS VERY WET, THE PRODUCT IS NOT COMPLETELY THAWED AND MUST BE PUT BACK UNDER REFRIGERATION AND ALLOWED TO COMPLETE THE THAWING PROCESS.	150610
GARLIC MIST 6- 14Z TRYS	1 Teaspoon		442062
SEASONING PIZZA ITAL MIX 12Z TRDE	1 Teaspoon		413461

## Preparation Instructions

Follow individual directions for handling of each product.

Spray pizza crust with garlic butter, spread 2 cups (1 # 10 can should be able to make 6-7 pizzas) of sauce over top of the crust making sure to cover entire crust. Sprinkle with Italian Pizza Seasoning, top each pizza with 20 ounces (cheese has to be weighed on a scale). Bake in a 450 degree oven for 10-15 minutes until crust is lightly browned and cheese is melted.

Hot Hold at 140 degrees or higher. Same day 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>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	282.30		
<b>Fat</b>	7.70g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	677.50mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.50g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	20.25g		
<b>Vitamin A</b>	50.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.89mg

# 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 #
DOUGH PIZZA SHTD WGRAIN 14 32-18Z	2 Ounce	<b>Thawing Instructions</b> LINE SHEET PAN WITH PARCHMENT AND SPRAY WITH PAN SPRAY OR LIGHTLY BRUSH WITH OIL. PLACE FROZEN DOUGH PIECES ON PARCHMENT. USING PAPERS THAT SEPARATE THE DOUGH PIECES (PROVIDED IN THE CASE) SPRAY BOTH SIDES OF PAPER AND PLACE OVER DOUGH PIECES. STACK A SECOND LAYER OF DOUGH. REPEAT THE PROCESS OF STACK NO MORE THAN 5 LAYERS HIGH. TIGHTLY COVER PAN WITH PLASTIC AND STORE OVERNIGHT IN REFRIGERATOR (UP TO 72 HOURS). TO PREVENT DRYING, DOUGH MUST BE COMPLETELY COVERED WITH OILED PLASTIC WHEN THAWING, PROOFING, AND TEMPERING. REMOVE THAWED DOUGH FROM COOLER AND ALLOW TO TEMPER / PROOF AT ROOM TEMPERATURE UNTIL DOUBLE IN SIZE (60 MINUTES). TRANSFER DOUGH TO OILED PIZZA PANS OR SCREENS. TOP AND BAKE.	259463
SAUCE PIZZA W/BASL 6-10 REDPK	1 Ounce	READY_TO_EAT None	256013
CHEESE MOZZ LT SHRD FZ 30 P/L	2 Ounce	THAW FROZEN CHEESE IN THE REFRIGERATOR FOR 72 HOURS AT 35 *F(BEST) TO 41 *F(MAXIMUM) IN ITS ORIGINAL WRAPPER TO PREVENT MOISTURE LOSS. THE SLOWER THE CHEESE IS THAWED, THE BETTER. PLAN YOUR DAILY USAGE TO HAVE THE CORRECT QUANTITY OF CHEESE IN THE THAWING PROCESS. THAWED CHEESE SHOULD BE HEATED FOR 10 MINUTES AT A TEMPERATURE OF 450 *F IN A PREHEATED OVEN. HEATING THE PRODUCT AT A HIGHER TEMPERATURE AND/OR FOR A LONGER PERIOD OF TIME MAY CAUSE THE CHEESE TO SCORCH AND BROWN EXCESSIVELY. IF USING THIS PRODUCT FOR PIZZA, IT IS ALSO BENEFICIAL TO PLACE ANY ADDITIONAL TOPPING OVER THE CHEESE, RATHER THAN PLACING CHEESE OVER THE TOPPING. CHECK THE CHEESE DURING USE (I.E., AT THE BEGINNING OF THE PIZZA-MAKING PROCESS) AND IF IT FEELS VERY WET, THE PRODUCT IS NOT COMPLETELY THAWED AND MUST BE PUT BACK UNDER REFRIGERATION AND ALLOWED TO COMPLETE THE THAWING PROCESS.	150610
GARLIC MIST 6- 14Z TRYS	1 Teaspoon		442062
SEASONING PIZZA ITAL MIX 12Z TRDE	1 Teaspoon		413461

## Preparation Instructions

Follow individual directions for handling of each product.

Spray pizza crust with garlic butter, spread 2 cups (1 # 10 can should be able to make 6-7 pizzas) of sauce over top of the crust making sure to cover entire crust. Sprinkle with Italian Pizza Seasoning, top each pizza with 20 ounces (cheese has to be weighed on a scale). Bake in a 450 degree oven for 10-15 minutes until crust is lightly browned and cheese is melted.

Hot Hold at 140 degrees or higher. Same day 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>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	282.30		
<b>Fat</b>	7.70g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	677.50mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.50g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	20.25g		
<b>Vitamin A</b>	50.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.89mg

# 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 #
DOUGH PIZZA SHTD WGRAIN 14 32-18Z	2 Ounce	<b>Thawing Instructions</b> LINE SHEET PAN WITH PARCHMENT AND SPRAY WITH PAN SPRAY OR LIGHTLY BRUSH WITH OIL. PLACE FROZEN DOUGH PIECES ON PARCHMENT. USING PAPERS THAT SEPARATE THE DOUGH PIECES (PROVIDED IN THE CASE) SPRAY BOTH SIDES OF PAPER AND PLACE OVER DOUGH PIECES. STACK A SECOND LAYER OF DOUGH. REPEAT THE PROCESS OF STACK NO MORE THAN 5 LAYERS HIGH. TIGHTLY COVER PAN WITH PLASTIC AND STORE OVERNIGHT IN REFRIGERATOR (UP TO 72 HOURS). TO PREVENT DRYING, DOUGH MUST BE COMPLETELY COVERED WITH OILED PLASTIC WHEN THAWING, PROOFING, AND TEMPERING. REMOVE THAWED DOUGH FROM COOLER AND ALLOW TO TEMPER / PROOF AT ROOM TEMPERATURE UNTIL DOUBLE IN SIZE (60 MINUTES). TRANSFER DOUGH TO OILED PIZZA PANS OR SCREENS. TOP AND BAKE.	259463
SAUCE PIZZA W/BASL 6-10 REDPK	1 Ounce	READY_TO_EAT None	256013
CHEESE MOZZ LT SHRD FZ 30 P/L	2 Ounce	THAW FROZEN CHEESE IN THE REFRIGERATOR FOR 72 HOURS AT 35 *F(BEST) TO 41 *F(MAXIMUM) IN ITS ORIGINAL WRAPPER TO PREVENT MOISTURE LOSS. THE SLOWER THE CHEESE IS THAWED, THE BETTER. PLAN YOUR DAILY USAGE TO HAVE THE CORRECT QUANTITY OF CHEESE IN THE THAWING PROCESS. THAWED CHEESE SHOULD BE HEATED FOR 10 MINUTES AT A TEMPERATURE OF 450 *F IN A PREHEATED OVEN. HEATING THE PRODUCT AT A HIGHER TEMPERATURE AND/OR FOR A LONGER PERIOD OF TIME MAY CAUSE THE CHEESE TO SCORCH AND BROWN EXCESSIVELY. IF USING THIS PRODUCT FOR PIZZA, IT IS ALSO BENEFICIAL TO PLACE ANY ADDITIONAL TOPPING OVER THE CHEESE, RATHER THAN PLACING CHEESE OVER THE TOPPING. CHECK THE CHEESE DURING USE (I.E., AT THE BEGINNING OF THE PIZZA-MAKING PROCESS) AND IF IT FEELS VERY WET, THE PRODUCT IS NOT COMPLETELY THAWED AND MUST BE PUT BACK UNDER REFRIGERATION AND ALLOWED TO COMPLETE THE THAWING PROCESS.	150610
GARLIC MIST 6- 14Z TRYS	1 Teaspoon		442062
SEASONING PIZZA ITAL MIX 12Z TRDE	1 Teaspoon		413461

## Preparation Instructions



Follow individual directions for handling of each product.

Spray pizza crust with garlic butter, spread 2 cups (1 # 10 can should be able to make 6-7 pizzas) of sauce over top of the crust making sure to cover entire crust. Sprinkle with Italian Pizza Seasoning, top each pizza with 20 ounces (cheese has to be weighed on a scale). Bake in a 450 degree oven for 10-15 minutes until crust is lightly browned and cheese is melted.

Hot Hold at 140 degrees or higher. Same day 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>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	282.30		
<b>Fat</b>	7.70g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	677.50mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	3.50g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	20.25g		
<b>Vitamin A</b>	50.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.89mg

# Taco Walking

<b>Servings:</b>	100.00	<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 #
CHIP TORTL NACH TACO I/BG 72-1.5Z	100 Each		459832
CHEESE CHED REDC FAT SHRD 6-5 COMM	100 Ounce		448010
TURKEY TACO MEAT FC 4-7 JENNO	200 Ounce	<b>Thawing Instructions</b> PREPARE FROM FROZEN OR THAWED <b>Basic Preparation</b> FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. OR POUR THAWED TACO MEAT INTO A STEAM TABLE PAN, COVER WITH FILM WRAP AND LID, BAKE IN OVEN FOR 25-30 MINUTES OR UNTIL 165 DEGREES OR HIGHER. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230

## Preparation Instructions

WASH HANDS.

1. Follow prep instructions for heating taco meat.
2. Crush individual bags of chips and open.
3. Add 2 oz of meat mixture, 1 oz of shredded cheese (meat and cheese must be weighed on a scale)

### SLE Components

Amount Per Serving

<b>Meat</b>	2.32
<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: 100.00  
 Serving Size: 1.00 Serving

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**Amount Per Serving**

<b>Calories</b>	352.61		
<b>Fat</b>	17.97g		
<b>SaturatedFat</b>	6.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	53.00mg		
<b>Sodium</b>	757.43mg		
<b>Carbohydrates</b>	30.98g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	20.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	42.40mg	<b>Iron</b>	1.95mg

# Taco Walking

<b>Servings:</b>	100.00	<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 #
CHIP TORTL NACH TACO I/BG 72-1.5Z	100 Each		459832
CHEESE CHED REDC FAT SHRD 6-5 COMM	100 Ounce		448010
TURKEY TACO MEAT FC 4-7 JENNO	200 Ounce	<b>Thawing Instructions</b> PREPARE FROM FROZEN OR THAWED <b>Basic Preparation</b> FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. OR POUR THAWED TACO MEAT INTO A STEAM TABLE PAN, COVER WITH FILM WRAP AND LID, BAKE IN OVEN FOR 25-30 MINUTES OR UNTIL 165 DEGREES OR HIGHER. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230

## Preparation Instructions

WASH HANDS.

1. Follow prep instructions for heating taco meat.
2. Crush individual bags of chips and open.
3. Add 2 oz of meat mixture, 1 oz of shredded cheese (meat and cheese must be weighed on a scale)

### SLE Components

Amount Per Serving

<b>Meat</b>	2.32
<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

<b>Nutrition Facts</b>			
Servings Per Recipe: 100.00			
Serving Size: 1.00 Serving			
<b>Amount Per Serving</b>			
<b>Calories</b>	352.61		
<b>Fat</b>	17.97g		
<b>SaturatedFat</b>	6.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	53.00mg		
<b>Sodium</b>	757.43mg		
<b>Carbohydrates</b>	30.98g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	20.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	42.40mg	<b>Iron</b>	1.95mg

# Taco Walking

<b>Servings:</b>	100.00	<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 #
CHIP TORTL NACH TACO I/BG 72-1.5Z	100 Each		459832
CHEESE CHED REDC FAT SHRD 6-5 COMM	100 Ounce		448010
TURKEY TACO MEAT FC 4-7 JENNO	200 Ounce	<b>Thawing Instructions</b> PREPARE FROM FROZEN OR THAWED <b>Basic Preparation</b> FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. OR POUR THAWED TACO MEAT INTO A STEAM TABLE PAN, COVER WITH FILM WRAP AND LID, BAKE IN OVEN FOR 25-30 MINUTES OR UNTIL 165 DEGREES OR HIGHER. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230

## Preparation Instructions

WASH HANDS.

1. Follow prep instructions for heating taco meat.
2. Crush individual bags of chips and open.
3. Add 2 oz of meat mixture, 1 oz of shredded cheese (meat and cheese must be weighed on a scale)

### SLE Components

Amount Per Serving

<b>Meat</b>	2.32
<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: 100.00  
 Serving Size: 1.00 Serving

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**Amount Per Serving**

<b>Calories</b>	352.61		
<b>Fat</b>	17.97g		
<b>SaturatedFat</b>	6.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	53.00mg		
<b>Sodium</b>	757.43mg		
<b>Carbohydrates</b>	30.98g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	20.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	42.40mg	<b>Iron</b>	1.95mg

# WG Chicken sandwich on a ww bun

<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 #
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	1 Each	BAKE Conventional Oven Preheat oven to 400°F. Heat for 28-32 minutes or until heated thoroughly. CONVECTION Convection Oven Preheat oven to 350°F. Heat for 12-15 minutes or until heated thoroughly.	861730

## Preparation Instructions

Bake chicken patty according to prep instructions. Place chicken patty between ww hamburger buns. Wrap in foil for service. Hot hold at 140 degrees or more. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

<b>Calories</b>	330.00		
<b>Fat</b>	13.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.00mg		
<b>Sodium</b>	430.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	23.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.00mg	<b>Iron</b>	10.72mg



# WG Chicken sandwich on a ww bun

<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 #
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	1 Each	BAKE Conventional Oven Preheat oven to 400°F. Heat for 28-32 minutes or until heated thoroughly. CONVECTION Convection Oven Preheat oven to 350°F. Heat for 12-15 minutes or until heated thoroughly.	861730

## Preparation Instructions

Bake chicken patty according to prep instructions. Place chicken patty between ww hamburger buns. Wrap in foil for service. Hot hold at 140 degrees or more. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

<b>Calories</b>	330.00		
<b>Fat</b>	13.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.00mg		
<b>Sodium</b>	430.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	23.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.00mg	<b>Iron</b>	10.72mg

# WG Chicken sandwich on a ww bun

<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 #
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	1 Each	BAKE Conventional Oven Preheat oven to 400°F. Heat for 28-32 minutes or until heated thoroughly. CONVECTION Convection Oven Preheat oven to 350°F. Heat for 12-15 minutes or until heated thoroughly.	861730

## Preparation Instructions

Bake chicken patty according to prep instructions. Place chicken patty between ww hamburger buns. Wrap in foil for service. Hot hold at 140 degrees or more. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

<b>Calories</b>	330.00		
<b>Fat</b>	13.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.00mg		
<b>Sodium</b>	430.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	23.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.00mg	<b>Iron</b>	10.72mg

# WG Chicken sandwich on a ww bun

<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 #
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	UNSPECIFIED	3159
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	1 Each	BAKE Conventional Oven Preheat oven to 400°F. Heat for 28-32 minutes or until heated thoroughly. CONVECTION Convection Oven Preheat oven to 350°F. Heat for 12-15 minutes or until heated thoroughly.	861730

## Preparation Instructions

Bake chicken patty according to prep instructions. Place chicken patty between ww hamburger buns. Wrap in foil for service. Hot hold at 140 degrees or more. Same day 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

#### Amount Per Serving

<b>Calories</b>	330.00		
<b>Fat</b>	13.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	60.00mg		
<b>Sodium</b>	430.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	23.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.00mg	<b>Iron</b>	10.72mg

# Cheese Stuffed bread sticks with sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 spray and garlic mist 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
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	<p><b>READY_TO_EAT</b> None</p>	677721
GARLIC MIST 6-14Z TRYS	1 Teaspoon		442062
PAN COAT SPRAY BUTTERY 6- 14Z VEGLN	1 Gram		827021

## Preparation Instructions

Bake bosco sticks according to prep instructions. After baking, spray sticks with a garlic mist/butter spray combination. Place 2 sticks and 1 marinara cup in the bosco bag. Place in warmer and hot hold at 140 degrees or higher. Same day 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>	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

#### Amount Per Serving

<b>Calories</b>	351.50		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.00mg		
<b>Sodium</b>	644.00mg		
<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

# Cheese Stuffed bread sticks with sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 spray and garlic mist 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
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	<p><b>READY_TO_EAT</b> None</p>	677721
GARLIC MIST 6-14Z TRYS	1 Teaspoon		442062
PAN COAT SPRAY BUTTERY 6- 14Z VEGLN	1 Gram		827021

## Preparation Instructions

Bake bosco sticks according to prep instructions. After baking, spray sticks with a garlic mist/butter spray combination. Place 2 sticks and 1 marinara cup in the bosco bag. Place in warmer and hot hold at 140 degrees or higher. Same day 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>	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

#### Amount Per Serving

<b>Calories</b>	351.50		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.00mg		
<b>Sodium</b>	644.00mg		
<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

# Cheese Stuffed bread sticks with sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 spray and garlic mist 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
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	<p><b>READY_TO_EAT</b> None</p>	677721
GARLIC MIST 6-14Z TRYS	1 Teaspoon		442062
PAN COAT SPRAY BUTTERY 6- 14Z VEGLN	1 Gram		827021



## Preparation Instructions

Bake bosco sticks according to prep instructions. After baking, spray sticks with a garlic mist/butter spray combination. Place 2 sticks and 1 marinara cup in the bosco bag. Place in warmer and hot hold at 140 degrees or higher. Same day 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>	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

#### Amount Per Serving

<b>Calories</b>	351.50		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.00mg		
<b>Sodium</b>	644.00mg		
<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

# Cheese Stuffed bread sticks with sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 spray and garlic mist 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
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	<p><b>READY_TO_EAT</b> None</p>	677721
GARLIC MIST 6-14Z TRYS	1 Teaspoon		442062
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram		827021

## Preparation Instructions

Bake bosco sticks according to prep instructions. After baking, spray sticks with a garlic mist/butter spray combination. Place 2 sticks and 1 marinara cup in the bosco bag. Place in warmer and hot hold at 140 degrees or higher. Same day 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>	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

#### Amount Per Serving

<b>Calories</b>	351.50		
<b>Fat</b>	11.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	30.00mg		
<b>Sodium</b>	644.00mg		
<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

# Fun Lunch

<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 TKY HAM&CHS WGRAIN IW 100-3.4Z	1 Each		672642
APPLESAUCE STRAWB BAN CUP 96-4.5Z	1 Each		726560
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce		680130

## 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>	0.00
<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>		346.20	
<b>Fat</b>		11.20g	
<b>SaturatedFat</b>		5.40g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		37.00mg	
<b>Sodium</b>		572.20mg	
<b>Carbohydrates</b>		45.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		19.00g	
<b>Protein</b>		17.60g	
<b>Vitamin A</b>	421.85IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	305.20mg	<b>Iron</b>	1.85mg

# Fun Lunch

<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 TKY HAM&CHS WGRAIN IW 100-3.4Z	1 Each		672642
APPLESAUCE STRAWB BAN CUP 96-4.5Z	1 Each		726560
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce		680130

## 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>	0.00
<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>		346.20	
<b>Fat</b>		11.20g	
<b>SaturatedFat</b>		5.40g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		37.00mg	
<b>Sodium</b>		572.20mg	
<b>Carbohydrates</b>		45.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		19.00g	
<b>Protein</b>		17.60g	
<b>Vitamin A</b>	421.85IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	305.20mg	<b>Iron</b>	1.85mg

# Fun Lunch

<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 TKY HAM&CHS WGRAIN IW 100-3.4Z	1 Each		672642
APPLESAUCE STRAWB BAN CUP 96-4.5Z	1 Each		726560
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce		680130

## 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>	0.00
<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>		346.20	
<b>Fat</b>		11.20g	
<b>SaturatedFat</b>		5.40g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		37.00mg	
<b>Sodium</b>		572.20mg	
<b>Carbohydrates</b>		45.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		19.00g	
<b>Protein</b>		17.60g	
<b>Vitamin A</b>	421.85IU	<b>Vitamin C</b>	60.00mg
<b>Calcium</b>	305.20mg	<b>Iron</b>	1.85mg

# Grilled cheese sandwich with tomato soup

<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 #
SAND GRLLD CHS WGRAIN IW 72- 4.19Z	1 Each	<b>Thawing Instructions</b> PREPARE FROM FROZEN STATE OR THAW UNDER REFRIGERATION. <b>Basic Preparation</b> DO NOT REMOVE WRAP BEFORE HEATING. FROM THAWED STAGE: PREHEAT CONVECTION OVEN TO 325*F DEGREES, PLACE ONTO BUN PAN AND HEAT FOR 10 TO 12 MINUTES. SERVE. FROM FROZEN: PREHEAT CONVECTION OVEN TO 275 DEGREES, PLACE SANDWICHES ONTO BUN PAN AND HEAT 12 TO 15 MINUTES. SERVE. NOTE: SANDWICHES CAN BE HEATED FROM A FROZEN STATE; HOWEVER, IT IS RECOMMENDED THEY ARE HEATED FROM A THAWED STATE.	786360
SOUP TOMATO 12- 5 CAMP	1/2 Cup	<b>Basic Preparation</b> STOVE: STIR SOUP IN PAN. SLOWLY STIR IN 1 CAN WATER. HEAT TO SIMMER,STIRRING OCCASIONALLY. MICROWAVE: STIR SOUP IN MICRO- SAFE BOWL W/1 CAN WATER,COVER. HEAT ON HIGH 3-4 MIN. STIR.	101427

## Preparation Instructions

Prepare each item as directed above. Place 1 cup soup in soup bowl with lid. Place soup in 2 pound food boat with grilled cheese sandwich. Hot hold at 140 degrees or higher.

### 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>	0.75
<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>	370.30
<b>Fat</b>	9.90g
<b>SaturatedFat</b>	5.60g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	32.00mg
<b>Sodium</b>	1060.80mg
<b>Carbohydrates</b>	51.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	18.00g
<b>Protein</b>	20.50g

<b>Vitamin A</b>	923.96IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	465.89mg	<b>Iron</b>	2.36mg



# Taco Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO SNAX WGRAIN 288-1.36Z MAX	3 Piece		107201

## Preparation Instructions

Thawing Instructions

PREPARE FROM FROZEN

Basic Preparation

CONVECTION OVEN: PREHEAT OVEN TO 375 DEGREES F. BAKE ON PARCHMENT LINED PAN 15-20 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400 DEGREES F. BAKE ON PARCHMENT LINED PAN 17-21 MINUTES. NOTE: DUE TO OVEN VARIANCES, COOKING TIMES AND TEMPERATURES MAY REQUIRE ADJUSTMENT. PRODUCT MUST BE COOKED UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F. REFRIGERATE OR DISCARD ANY UNUSED PORTION. HOT HOLD AT 140 DEGREES OR HIGHER. SAME DAY 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>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving			
<b>Calories</b>	260.00		
<b>Fat</b>	9.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	510.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	14.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	170.00mg	<b>Iron</b>	2.40mg

# Taco Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO SNAX WGRAIN 288-1.36Z MAX	3 Piece		107201

## Preparation Instructions

Thawing Instructions

PREPARE FROM FROZEN

Basic Preparation

CONVECTION OVEN: PREHEAT OVEN TO 375 DEGREES F. BAKE ON PARCHMENT LINED PAN 15-20 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400 DEGREES F. BAKE ON PARCHMENT LINED PAN 17-21 MINUTES. NOTE: DUE TO OVEN VARIANCES, COOKING TIMES AND TEMPERATURES MAY REQUIRE ADJUSTMENT. PRODUCT MUST BE COOKED UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F. REFRIGERATE OR DISCARD ANY UNUSED PORTION. HOT HOLD AT 140 DEGREES OR HIGHER. SAME DAY 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving			
<b>Calories</b>		260.00	
<b>Fat</b>		9.00g	
<b>SaturatedFat</b>		2.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		10.00mg	
<b>Sodium</b>		510.00mg	
<b>Carbohydrates</b>		30.00g	
<b>Fiber</b>		4.00g	
<b>Sugar</b>		1.00g	
<b>Protein</b>		14.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	170.00mg	<b>Iron</b>	2.40mg

# Taco Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO SNAX WGRAIN 288-1.36Z MAX	3 Piece		107201

## Preparation Instructions

Thawing Instructions

PREPARE FROM FROZEN

Basic Preparation

CONVECTION OVEN: PREHEAT OVEN TO 375 DEGREES F. BAKE ON PARCHMENT LINED PAN 15-20 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400 DEGREES F. BAKE ON PARCHMENT LINED PAN 17-21 MINUTES. NOTE: DUE TO OVEN VARIANCES, COOKING TIMES AND TEMPERATURES MAY REQUIRE ADJUSTMENT. PRODUCT MUST BE COOKED UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F. REFRIGERATE OR DISCARD ANY UNUSED PORTION. HOT HOLD AT 140 DEGREES OR HIGHER. SAME DAY 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving			
<b>Calories</b>	260.00		
<b>Fat</b>	9.00g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	10.00mg		
<b>Sodium</b>	510.00mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	14.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	170.00mg	<b>Iron</b>	2.40mg

# Taco Bites

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO SNAX WGRAIN 288-1.36Z MAX	3 Piece		107201

## Preparation Instructions

Thawing Instructions

PREPARE FROM FROZEN

Basic Preparation

CONVECTION OVEN: PREHEAT OVEN TO 375 DEGREES F. BAKE ON PARCHMENT LINED PAN 15-20 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400 DEGREES F. BAKE ON PARCHMENT LINED PAN 17-21 MINUTES. NOTE: DUE TO OVEN VARIANCES, COOKING TIMES AND TEMPERATURES MAY REQUIRE ADJUSTMENT. PRODUCT MUST BE COOKED UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F. REFRIGERATE OR DISCARD ANY UNUSED PORTION. HOT HOLD AT 140 DEGREES OR HIGHER. SAME DAY 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>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving			
<b>Calories</b>		260.00	
<b>Fat</b>		9.00g	
<b>SaturatedFat</b>		2.50g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		10.00mg	
<b>Sodium</b>		510.00mg	
<b>Carbohydrates</b>		30.00g	
<b>Fiber</b>		4.00g	
<b>Sugar</b>		1.00g	
<b>Protein</b>		14.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	170.00mg	<b>Iron</b>	2.40mg

# Taco Fiesta Pizza

<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 #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	1 Each	<p>BAKE</p> <p>COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p>	487272

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

Amount Per Serving			
<b>Calories</b>	360.00		
<b>Fat</b>	14.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	43.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	91.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	241.00mg	<b>Iron</b>	3.10mg

# Taco Fiesta Pizza

<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 #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	1 Each	<p>BAKE</p> <p>COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p>	487272

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

Amount Per Serving			
<b>Calories</b>	360.00		
<b>Fat</b>	14.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	43.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	91.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	241.00mg	<b>Iron</b>	3.10mg

# Taco Fiesta Pizza

<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 #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	1 Each	<p>BAKE</p> <p>COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p>	487272

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

Amount Per Serving			
<b>Calories</b>	360.00		
<b>Fat</b>	14.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	43.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	91.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	241.00mg	<b>Iron</b>	3.10mg

# Taco Fiesta Pizza

<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 #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	1 Each	<p>BAKE</p> <p>COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.</p>	487272

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<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

Amount Per Serving			
<b>Calories</b>	360.00		
<b>Fat</b>	14.00g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	25.00mg		
<b>Sodium</b>	710.00mg		
<b>Carbohydrates</b>	43.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	8.00g		
<b>Protein</b>	17.00g		
<b>Vitamin A</b>	91.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	241.00mg	<b>Iron</b>	3.10mg



# Shrimp Poppers w/ egg roll and sweet and sour sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHRIMP WHL GRN BRD POPPER 2.75Z 5-2	2 Ounce	<b>Thawing Instructions</b> COOK FROM FROZEN <b>Basic Preparation</b> CONVENTION OVEN: PREHEAT OVEN TO 425 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE ; LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 8-10 MINUTES OR UNTIL GOLDEN BROWN. CONVECTION OVEN: REHEAT OVEN TO 375 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 7-8 MINUTES OR UNTIL GOLDEN BROWN	275752
EGG ROLL CHIX WGRAIN 60-3Z MINH	1 Each	<b>BAKE</b> COOKING INSTRUCTIONS. COOK BEFORE SERVING. COOKING INSTRUCTIONS BASED ON FULL SIZE SHEET PAN (WITH APPROXIMATELY 54 EGG ROLLS). CONVECTION OVEN: PREHEAT OVEN TO 350°F. PLACE EGG ROLLS ON BAKING SHEET. FOR FROZEN PRODUCT COOK FOR 22 MINUTES; FOR THAWED PRODUCT COOK FOR 13 MINUTES. NOTE: DUE TO VARIANCES IN OVEN REGULATORS, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS.	277731
SAUCE SWEET & SOUR DIP CUP 100- 1Z GFS	1 Each		714510

## Preparation Instructions

cook shrimp and egg roll according to prep instructions

place shrimp (14) and 1 egg roll in serving container with a sweet & sour cup. Hot hold at 140 degrees or more.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.67
<b>Grain</b>	1.83
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	345.00		
<b>Fat</b>	11.67g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	56.67mg		
<b>Sodium</b>	696.67mg		
<b>Carbohydrates</b>	45.00g		
<b>Fiber</b>	5.67g		
<b>Sugar</b>	12.67g		
<b>Protein</b>	15.00g		
<b>Vitamin A</b>	8.78IU	<b>Vitamin C</b>	7.09mg
<b>Calcium</b>	61.13mg	<b>Iron</b>	2.79mg

# Shrimp Poppers w/ egg roll and sweet and sour sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHRIMP WHL GRN BRD POPPER 2.75Z 5-2	2 Ounce	<b>Thawing Instructions</b> COOK FROM FROZEN <b>Basic Preparation</b> CONVENTION OVEN: PREHEAT OVEN TO 425 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE ; LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 8-10 MINUTES OR UNTIL GOLDEN BROWN. CONVECTION OVEN: REHEAT OVEN TO 375 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 7-8 MINUTES OR UNTIL GOLDEN BROWN	275752
EGG ROLL CHIX WGRAIN 60-3Z MINH	1 Each	<b>BAKE</b> COOKING INSTRUCTIONS. COOK BEFORE SERVING. COOKING INSTRUCTIONS BASED ON FULL SIZE SHEET PAN (WITH APPROXIMATELY 54 EGG ROLLS). CONVECTION OVEN: PREHEAT OVEN TO 350°F. PLACE EGG ROLLS ON BAKING SHEET. FOR FROZEN PRODUCT COOK FOR 22 MINUTES; FOR THAWED PRODUCT COOK FOR 13 MINUTES. NOTE: DUE TO VARIANCES IN OVEN REGULATORS, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS.	277731
SAUCE SWEET & SOUR DIP CUP 100- 1Z GFS	1 Each		714510

## Preparation Instructions

cook shrimp and egg roll according to prep instructions

place shrimp (14) and 1 egg roll in serving container with a sweet & sour cup. Hot hold at 140 degrees or more.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.67
<b>Grain</b>	1.83
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	345.00		
<b>Fat</b>	11.67g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	56.67mg		
<b>Sodium</b>	696.67mg		
<b>Carbohydrates</b>	45.00g		
<b>Fiber</b>	5.67g		
<b>Sugar</b>	12.67g		
<b>Protein</b>	15.00g		
<b>Vitamin A</b>	8.78IU	<b>Vitamin C</b>	7.09mg
<b>Calcium</b>	61.13mg	<b>Iron</b>	2.79mg

# Shrimp Poppers w/ egg roll and sweet and sour sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHRIMP WHL GRN BRD POPPER 2.75Z 5-2	2 Ounce	<b>Thawing Instructions</b> COOK FROM FROZEN <b>Basic Preparation</b> CONVENTION OVEN: PREHEAT OVEN TO 425 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE ; LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 8-10 MINUTES OR UNTIL GOLDEN BROWN. CONVECTION OVEN: REHEAT OVEN TO 375 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 7-8 MINUTES OR UNTIL GOLDEN BROWN	275752
EGG ROLL CHIX WGRAIN 60-3Z MINH	1 Each	<b>BAKE</b> COOKING INSTRUCTIONS. COOK BEFORE SERVING. COOKING INSTRUCTIONS BASED ON FULL SIZE SHEET PAN (WITH APPROXIMATELY 54 EGG ROLLS). CONVECTION OVEN: PREHEAT OVEN TO 350°F. PLACE EGG ROLLS ON BAKING SHEET. FOR FROZEN PRODUCT COOK FOR 22 MINUTES; FOR THAWED PRODUCT COOK FOR 13 MINUTES. NOTE: DUE TO VARIANCES IN OVEN REGULATORS, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS.	277731
SAUCE SWEET & SOUR DIP CUP 100- 1Z GFS	1 Each		714510

## Preparation Instructions

cook shrimp and egg roll according to prep instructions

place shrimp (14) and 1 egg roll in serving container with a sweet & sour cup. Hot hold at 140 degrees or more.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.67
<b>Grain</b>	1.83
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	345.00		
<b>Fat</b>	11.67g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	56.67mg		
<b>Sodium</b>	696.67mg		
<b>Carbohydrates</b>	45.00g		
<b>Fiber</b>	5.67g		
<b>Sugar</b>	12.67g		
<b>Protein</b>	15.00g		
<b>Vitamin A</b>	8.78IU	<b>Vitamin C</b>	7.09mg
<b>Calcium</b>	61.13mg	<b>Iron</b>	2.79mg

# Shrimp Poppers w/ egg roll and sweet and sour sauce

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHRIMP WHL GRN BRD POPPER 2.75Z 5-2	2 Ounce	<b>Thawing Instructions</b> COOK FROM FROZEN <b>Basic Preparation</b> CONVENTION OVEN: PREHEAT OVEN TO 425 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE ; LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 8-10 MINUTES OR UNTIL GOLDEN BROWN. CONVECTION OVEN: REHEAT OVEN TO 375 DEGREES F. PLACE FROZEN SHRIMP POPPERS IN A SINGLE LAYER ON A BAKING SHEET ON CENTER OVEN RACK AND BAKE FOR 7-8 MINUTES OR UNTIL GOLDEN BROWN	275752
EGG ROLL CHIX WGRAIN 60-3Z MINH	1 Each	<b>BAKE</b> COOKING INSTRUCTIONS. COOK BEFORE SERVING. COOKING INSTRUCTIONS BASED ON FULL SIZE SHEET PAN (WITH APPROXIMATELY 54 EGG ROLLS). CONVECTION OVEN: PREHEAT OVEN TO 350°F. PLACE EGG ROLLS ON BAKING SHEET. FOR FROZEN PRODUCT COOK FOR 22 MINUTES; FOR THAWED PRODUCT COOK FOR 13 MINUTES. NOTE: DUE TO VARIANCES IN OVEN REGULATORS, COOKING TIME AND TEMPERATURE MAY REQUIRE ADJUSTMENTS.	277731
SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	1 Each		714510

## Preparation Instructions

cook shrimp and egg roll according to prep instructions

place shrimp (14) and 1 egg roll in serving container with a sweet & sour cup. Hot hold at 140 degrees or more.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.67
<b>Grain</b>	1.83
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00

<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

<b>Amount Per Serving</b>			
<b>Calories</b>	345.00		
<b>Fat</b>	11.67g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	56.67mg		
<b>Sodium</b>	696.67mg		
<b>Carbohydrates</b>	45.00g		
<b>Fiber</b>	5.67g		
<b>Sugar</b>	12.67g		
<b>Protein</b>	15.00g		
<b>Vitamin A</b>	8.78IU	<b>Vitamin C</b>	7.09mg
<b>Calcium</b>	61.13mg	<b>Iron</b>	2.79mg



# Yogurt 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>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
YOGURT STRAWB L/F POUZ 4Z 6-8CT YOPL	1 Each	READY_TO_EAT Ready to serve- no preparation needed	707193
CRACKER GRHM GRIPZ CHOC IW 150CT KEEB	1 Package		282441
CARROT SNACK CLEANED 200-1Z RSS	1 Package		613967
APPLE CHL SL 100/2 OZ PG	1 Each		747650

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<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>	361.80		
<b>Fat</b>	8.20g		
<b>SaturatedFat</b>	4.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	371.40mg		
<b>Carbohydrates</b>	60.00g		
<b>Fiber</b>	7.30g		
<b>Sugar</b>	34.00g		
<b>Protein</b>	13.40g		
<b>Vitamin A</b>	574.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	406.28mg	<b>Iron</b>	1.25mg

# Yogurt 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>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
YOGURT STRAWB L/F POU 4Z 6-8CT YOPL	1 Each	READY_TO_EAT Ready to serve- no preparation needed	707193
CRACKER GRHM GRIPZ CHOC IW 150CT KEEB	1 Package		282441
CARROT SNACK CLEANED 200-1Z RSS	1 Package		613967
APPLE CHL SL 100/2 OZ PG	1 Each		747650

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<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>	361.80		
<b>Fat</b>	8.20g		
<b>SaturatedFat</b>	4.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	371.40mg		
<b>Carbohydrates</b>	60.00g		
<b>Fiber</b>	7.30g		
<b>Sugar</b>	34.00g		
<b>Protein</b>	13.40g		
<b>Vitamin A</b>	574.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	406.28mg	<b>Iron</b>	1.25mg

# Yogurt 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>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
YOGURT STRAWB L/F POUZ 4Z 6-8CT YOPL	1 Each	READY_TO_EAT Ready to serve- no preparation needed	707193
CRACKER GRHM GRIPZ CHOC IW 150CT KEEB	1 Package		282441
CARROT SNACK CLEANED 200-1Z RSS	1 Package		613967
APPLE CHL SL 100/2 OZ PG	1 Each		747650

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.00
<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>	361.80		
<b>Fat</b>	8.20g		
<b>SaturatedFat</b>	4.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	371.40mg		
<b>Carbohydrates</b>	60.00g		
<b>Fiber</b>	7.30g		
<b>Sugar</b>	34.00g		
<b>Protein</b>	13.40g		
<b>Vitamin A</b>	574.52IU	<b>Vitamin C</b>	6.35mg
<b>Calcium</b>	406.28mg	<b>Iron</b>	1.25mg

# Teriyaki Stir Fry Bowl

<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 #
CHIX STRP TERYK 6-7.15	2 17/20 Ounce	BASIC HEATING INSTRUCTIONS PER (1) 7.15 LBS CHICKEN WITH SAUCE: OVEN (RECOMMENDED): PRE-HEAT OVEN TO 350F (CONVECTION) 400F (CONVENTIONAL). PLACE CHICKEN ON A SHEET PAN. BAKE IN OVEN FOR 18-20 MINUTES UNTIL IT REACHES 165F, STEAMY HOT. REDUCE TIME TO 6-8 MINUTES IF PRODUCT IS FULLY THAWED. SKILLET OR PAN FRY: (THAWING PRODUCT FIRST IS RECOMMENDED) PLACE THAWED CHICKEN IN SKILLET OR FRYING PAN AND HEAT CONTENTS TO A MINIMUM OF 165F FOR AT LEAST 15 SECONDS. SERVING: MAKE SURE FOOD TEMPERATURE IS 165F OR ABOVE. PLACE COOKED CHICKEN IN A SERVING PAN, MIX WELL AND SERVE.	890911
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	1 Ounce		654590
SAUCE TERIYAKI 4-64FLZ SWTBRAY	3 Tablespoon		417622
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161

## Preparation Instructions

No Preparation Instructions available.

### 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

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

<b>Amount Per Serving</b>			
<b>Calories</b>		337.11	
<b>Fat</b>		3.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		53.00mg	
<b>Sodium</b>		1154.00mg	
<b>Carbohydrates</b>		58.17g	
<b>Fiber</b>		3.89g	
<b>Sugar</b>		34.33g	
<b>Protein</b>		18.72g	
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	29.33mg	<b>Iron</b>	3.14mg

# Teriyaki Stir Fry Bowl

<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 #
CHIX STRP TERYK 6-7.15	2 17/20 Ounce	BASIC HEATING INSTRUCTIONS PER (1) 7.15 LBS CHICKEN WITH SAUCE: OVEN (RECOMMENDED): PRE-HEAT OVEN TO 350F (CONVECTION) 400F (CONVENTIONAL). PLACE CHICKEN ON A SHEET PAN. BAKE IN OVEN FOR 18-20 MINUTES UNTIL IT REACHES 165F, STEAMY HOT. REDUCE TIME TO 6-8 MINUTES IF PRODUCT IS FULLY THAWED. SKILLET OR PAN FRY: (THAWING PRODUCT FIRST IS RECOMMENDED) PLACE THAWED CHICKEN IN SKILLET OR FRYING PAN AND HEAT CONTENTS TO A MINIMUM OF 165F FOR AT LEAST 15 SECONDS. SERVING: MAKE SURE FOOD TEMPERATURE IS 165F OR ABOVE. PLACE COOKED CHICKEN IN A SERVING PAN, MIX WELL AND SERVE.	890911
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	1 Ounce		654590
SAUCE TERIYAKI 4-64FLZ SWTBRAY	3 Tablespoon		417622
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161

## Preparation Instructions

No Preparation Instructions available.

### 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

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

<b>Amount Per Serving</b>			
<b>Calories</b>		337.11	
<b>Fat</b>		3.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		53.00mg	
<b>Sodium</b>		1154.00mg	
<b>Carbohydrates</b>		58.17g	
<b>Fiber</b>		3.89g	
<b>Sugar</b>		34.33g	
<b>Protein</b>		18.72g	
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	29.33mg	<b>Iron</b>	3.14mg

# Teriyaki Stir Fry Bowl

<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 #
CHIX STRP TERYK 6-7.15	2 17/20 Ounce	BASIC HEATING INSTRUCTIONS PER (1) 7.15 LBS CHICKEN WITH SAUCE: OVEN (RECOMMENDED): PRE-HEAT OVEN TO 350F (CONVECTION) 400F (CONVENTIONAL). PLACE CHICKEN ON A SHEET PAN. BAKE IN OVEN FOR 18-20 MINUTES UNTIL IT REACHES 165F, STEAMY HOT. REDUCE TIME TO 6-8 MINUTES IF PRODUCT IS FULLY THAWED. SKILLET OR PAN FRY: (THAWING PRODUCT FIRST IS RECOMMENDED) PLACE THAWED CHICKEN IN SKILLET OR FRYING PAN AND HEAT CONTENTS TO A MINIMUM OF 165F FOR AT LEAST 15 SECONDS. SERVING: MAKE SURE FOOD TEMPERATURE IS 165F OR ABOVE. PLACE COOKED CHICKEN IN A SERVING PAN, MIX WELL AND SERVE.	890911
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	1 Ounce		654590
SAUCE TERIYAKI 4-64FLZ SWTBRAY	3 Tablespoon		417622
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161

## Preparation Instructions

No Preparation Instructions available.

### 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

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

<b>Amount Per Serving</b>			
<b>Calories</b>		337.11	
<b>Fat</b>		3.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		53.00mg	
<b>Sodium</b>		1154.00mg	
<b>Carbohydrates</b>		58.17g	
<b>Fiber</b>		3.89g	
<b>Sugar</b>		34.33g	
<b>Protein</b>		18.72g	
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	29.33mg	<b>Iron</b>	3.14mg

# Teriyaki Stir Fry Bowl

<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 #
CHIX STRP TERYK 6-7.15	2 17/20 Ounce	BASIC HEATING INSTRUCTIONS PER (1) 7.15 LBS CHICKEN WITH SAUCE: OVEN (RECOMMENDED): PRE-HEAT OVEN TO 350F (CONVECTION) 400F (CONVENTIONAL). PLACE CHICKEN ON A SHEET PAN. BAKE IN OVEN FOR 18-20 MINUTES UNTIL IT REACHES 165F, STEAMY HOT. REDUCE TIME TO 6-8 MINUTES IF PRODUCT IS FULLY THAWED. SKILLET OR PAN FRY: (THAWING PRODUCT FIRST IS RECOMMENDED) PLACE THAWED CHICKEN IN SKILLET OR FRYING PAN AND HEAT CONTENTS TO A MINIMUM OF 165F FOR AT LEAST 15 SECONDS. SERVING: MAKE SURE FOOD TEMPERATURE IS 165F OR ABOVE. PLACE COOKED CHICKEN IN A SERVING PAN, MIX WELL AND SERVE.	890911
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	1 Ounce		654590
SAUCE TERIYAKI 4-64FLZ SWTBRAY	3 Tablespoon		417622
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce		198161

## Preparation Instructions

No Preparation Instructions available.

### 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

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>		337.11	
<b>Fat</b>		3.00g	
<b>SaturatedFat</b>		1.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		53.00mg	
<b>Sodium</b>		1154.00mg	
<b>Carbohydrates</b>		58.17g	
<b>Fiber</b>		3.89g	
<b>Sugar</b>		34.33g	
<b>Protein</b>		18.72g	
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	29.33mg	<b>Iron</b>	3.14mg

# Tangerine stir fry

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 4 ounces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	Pre-heat oven to 350/400 place chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy	791710
RICE BRN ASIAN 6-26.4Z UBEN	3/4 Cup		244541

## Preparation Instructions

Cook chicken according to prep instructions. Warm sauce on it's own.

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

Cook rice according to directions.

Portion 1 cup cooked rice into approved serving container and top with Chicken and Sauce.

Garnish with sesame seeds, sliced green onion and shredded carrots.

DO NOT mix until right before service or chicken will be soggy.

## 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

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 4 ounces

<b>Amount Per Serving</b>			
<b>Calories</b>		157.50	
<b>Fat</b>		1.50g	
<b>SaturatedFat</b>		0.38g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		0.00mg	
<b>Sodium</b>		337.50mg	
<b>Carbohydrates</b>		31.50g	
<b>Fiber</b>		1.50g	
<b>Sugar</b>		2.25g	
<b>Protein</b>		3.75g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	0.54mg

# Recipe # 1014 Tangerine stir fry

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 4 ounces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	Pre-heat oven to 350/400 place chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy	791710
RICE BRN ASIAN 6-26.4Z UBEN	3/4 Cup		244541

## Preparation Instructions

Cook chicken according to prep instructions. Warm sauce on it's own.

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

Cook rice according to directions.

Portion 1 cup cooked rice into approved serving container and top with Chicken and Sauce.

Garnish with sesame seeds, sliced green onion and shredded carrots.

DO NOT mix until right before service or chicken will be soggy.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.50
<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

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 4 ounces

<b>Amount Per Serving</b>			
<b>Calories</b>		347.50	
<b>Fat</b>		5.50g	
<b>SaturatedFat</b>		1.38g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		45.00mg	
<b>Sodium</b>		717.50mg	
<b>Carbohydrates</b>		56.50g	
<b>Fiber</b>		3.50g	
<b>Sugar</b>		15.25g	
<b>Protein</b>		17.75g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	1.98mg

# Tangerine stir fry

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 4 ounces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	Pre-heat oven to 350/400 place chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy	791710
RICE BRN ASIAN 6-26.4Z UBEN	3/4 Cup		244541

## Preparation Instructions

Cook chicken according to prep instructions. Warm sauce on it's own.

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

Cook rice according to directions.

Portion 1 cup cooked rice into approved serving container and top with Chicken and Sauce.

Garnish with sesame seeds, sliced green onion and shredded carrots.

DO NOT mix until right before service or chicken will be soggy.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.50
<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



Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 4 ounces

<b>Amount Per Serving</b>			
<b>Calories</b>		347.50	
<b>Fat</b>		5.50g	
<b>SaturatedFat</b>		1.38g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		45.00mg	
<b>Sodium</b>		717.50mg	
<b>Carbohydrates</b>		56.50g	
<b>Fiber</b>		3.50g	
<b>Sugar</b>		15.25g	
<b>Protein</b>		17.75g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	1.98mg

# Tangerine stir fry

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 4 ounces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	Pre-heat oven to 350/400 place chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy	791710
RICE BRN ASIAN 6-26.4Z UBEN	3/4 Cup		244541

## Preparation Instructions

Cook chicken according to prep instructions. Warm sauce on it's own.

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

Cook rice according to directions.

Portion 1 cup cooked rice into approved serving container and top with Chicken and Sauce.

Garnish with sesame seeds, sliced green onion and shredded carrots.

DO NOT mix until right before service or chicken will be soggy.

## 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

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 4 ounces

<b>Amount Per Serving</b>			
<b>Calories</b>		347.50	
<b>Fat</b>		5.50g	
<b>SaturatedFat</b>		1.38g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		45.00mg	
<b>Sodium</b>		717.50mg	
<b>Carbohydrates</b>		56.50g	
<b>Fiber</b>		3.50g	
<b>Sugar</b>		15.25g	
<b>Protein</b>		17.75g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	1.98mg

# Tangerine stir fry

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 4 ounces	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	Pre-heat oven to 350/400 place chicken pieces evenly on a sheet pan with parchment paper. Bake frozen in oven for 40-45 minutes until golden brown and crispy	791710
RICE BRN ASIAN 6-26.4Z UBEN	3/4 Cup		244541

## Preparation Instructions

Cook chicken according to prep instructions. Warm sauce on it's own.

Equipment and times may vary. Use thermometer to ensure food temperature is 165°F or above.

Place hot chicken in a serving pan. Pour hot sauce over chicken. Gently combine chicken with sauce and serve. #12 scoop is recommended. Portioning size may vary by individual practice.

Cook rice according to directions.

Portion 1 cup cooked rice into approved serving container and top with Chicken and Sauce.

Garnish with sesame seeds, sliced green onion and shredded carrots.

DO NOT mix until right before service or chicken will be soggy.

## SLE Components

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.50
<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

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 4 ounces

<b>Amount Per Serving</b>			
<b>Calories</b>		347.50	
<b>Fat</b>		5.50g	
<b>SaturatedFat</b>		1.38g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		45.00mg	
<b>Sodium</b>		717.50mg	
<b>Carbohydrates</b>		56.50g	
<b>Fiber</b>		3.50g	
<b>Sugar</b>		15.25g	
<b>Protein</b>		17.75g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	15.00mg	<b>Iron</b>	1.98mg

# Popcorn Chicken Bowl

<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 PCORN LRG WGRAIN CKD 6-5	10 Each	Bake according to instructions, bake till 165 for 15 seconds	536620
POTATO PRLS RDSKN 8-32.6Z P/L	39/50 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon		574732
SPICE PARSLEY FLAKES 11Z TRDE	1 Teaspoon		513989

## Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to directions
3. Prepare gravy according to directions
5. Place 1/2 cup of prepared potatoes with parsley in approved container, top potatoes gravy & popcorn chicken
6. Sprinkle with parsley

### 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: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	379.00
<b>Fat</b>	15.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	1100.00mg
<b>Carbohydrates</b>	40.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	0.00g

<b>Protein</b>		20.00g	
<b>Vitamin A</b>	168.00IU	<b>Vitamin C</b>	1.00mg
<b>Calcium</b>	37.00mg	<b>Iron</b>	2.60mg

# Popcorn Chicken Bowl

<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 PCORN LRG WGRAIN CKD 6-5	10 Each	Bake according to instructions, bake till 165 for 15 seconds	536620
POTATO PRLS RDSKN 8-32.6Z P/L	39/50 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon		574732
SPICE PARSLEY FLAKES 11Z TRDE	1 Teaspoon		513989

## Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to directions
3. Prepare gravy according to directions
5. Place 1/2 cup of prepared potatoes with parsley in approved container, top potatoes gravy & popcorn chicken
6. Sprinkle with parsley

### 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: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	379.00
<b>Fat</b>	15.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	1100.00mg
<b>Carbohydrates</b>	40.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	0.00g



<b>Protein</b>		20.00g	
<b>Vitamin A</b>	168.00IU	<b>Vitamin C</b>	1.00mg
<b>Calcium</b>	37.00mg	<b>Iron</b>	2.60mg

# Popcorn Chicken Bowl

<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 PCORN LRG WGRAIN CKD 6-5	10 Each	Bake according to instructions, bake till 165 for 15 seconds	536620
POTATO PRLS RDSKN 8-32.6Z P/L	39/50 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon		574732
SPICE PARSLEY FLAKES 11Z TRDE	1 Teaspoon		513989

## Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to directions
3. Prepare gravy according to directions
5. Place 1/2 cup of prepared potatoes with parsley in approved container, top potatoes gravy & popcorn chicken
6. Sprinkle with parsley

### 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: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	379.00
<b>Fat</b>	15.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	1100.00mg
<b>Carbohydrates</b>	40.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	0.00g

<b>Protein</b>		20.00g	
<b>Vitamin A</b>	168.00IU	<b>Vitamin C</b>	1.00mg
<b>Calcium</b>	37.00mg	<b>Iron</b>	2.60mg

# Popcorn Chicken Bowl

<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 PCORN LRG WGRAIN CKD 6-5	10 Each	Bake according to instructions, bake till 165 for 15 seconds	536620
POTATO PRLS RDSKN 8-32.6Z P/L	39/50 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon		574732
SPICE PARSLEY FLAKES 11Z TRDE	1 Teaspoon		513989

## Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to directions
3. Prepare gravy according to directions
5. Place 1/2 cup of prepared potatoes with parsley in approved container, top potatoes gravy & popcorn chicken
6. Sprinkle with parsley

### 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: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	379.00
<b>Fat</b>	15.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	1100.00mg
<b>Carbohydrates</b>	40.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	0.00g

<b>Protein</b>		20.00g	
<b>Vitamin A</b>	168.00IU	<b>Vitamin C</b>	1.00mg
<b>Calcium</b>	37.00mg	<b>Iron</b>	2.60mg

# Popcorn Chicken Bowl

<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 PCORN LRG WGRAIN CKD 6-5	10 Each	Bake according to instructions, bake till 165 for 15 seconds	536620
POTATO PRLS RDSKN 8-32.6Z P/L	39/50 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon		574732
SPICE PARSLEY FLAKES 11Z TRDE	1 Teaspoon		513989

## Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to directions
3. Prepare gravy according to directions
5. Place 1/2 cup of prepared potatoes with parsley in approved container, top potatoes gravy & popcorn chicken
6. Sprinkle with parsley

### 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: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	379.00
<b>Fat</b>	15.00g
<b>SaturatedFat</b>	3.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	1100.00mg
<b>Carbohydrates</b>	40.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	0.00g

<b>Protein</b>	20.00g		
<b>Vitamin A</b>	168.00IU	<b>Vitamin C</b>	1.00mg
<b>Calcium</b>	37.00mg	<b>Iron</b>	2.60mg

# Teriyaki Beef w/ Egg Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TERIYAKI DIPPERS .7Z 5-5 COMM	4 Each	<b>BAKE</b> Conventional oven: from frozen: preheat oven to 350 degrees f. Bake for 7-9 minutes. Convection oven: from frozen: preheat oven to 350 degrees f. Bake for 4-7 minutes.	136591
EGG ROLL CHIX WGRAIN CN 3Z 2-30CT	1 Each	<b>BAKE</b> Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 17 minutes Convection Oven Instructions: Preheat oven to 425°F. Place frozen egg rolls on a baking sheet. Turn once during bakin. Convection: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599440
SAUCE TERIYAKI 4-64FLZ SWTBRAY	2 Tablespoon		417622

## Preparation Instructions

1. Cook beef according to directions. CCP: Hot hold 135F or higher
2. Cook egg rolls according to package
3. Warm Teriyaki Sauce and Drizzle 2 TBSP over top every 4 beef dippers
4. Place 4 beef dippers and 1 egg roll in approved serving container and garnish with sesame seeds, green onion
4. Offer with hot vegetable of the day.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<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



Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 portion

<b>Amount Per Serving</b>			
<b>Calories</b>		370.00	
<b>Fat</b>		15.00g	
<b>SaturatedFat</b>		4.50g	
<b>Trans Fat</b>		0.50g	
<b>Cholesterol</b>		80.00mg	
<b>Sodium</b>		1280.00mg	
<b>Carbohydrates</b>		36.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		18.00g	
<b>Protein</b>		21.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	3.60mg

# Teriyaki Beef w/ Egg Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TERIYAKI DIPPERS .7Z 5-5 COMM	4 Each	<b>BAKE</b> Conventional oven: from frozen: preheat oven to 350 degrees f. Bake for 7-9 minutes. Convection oven: from frozen: preheat oven to 350 degrees f. Bake for 4-7 minutes.	136591
EGG ROLL CHIX WGRAIN CN 3Z 2-30CT	1 Each	<b>BAKE</b> Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 17 minutes Convection Oven Instructions: Preheat oven to 425°F. Place frozen egg rolls on a baking sheet. Turn once during bakin. Convection: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599440
SAUCE TERIYAKI 4-64FLZ SWTBRAY	2 Tablespoon		417622

## Preparation Instructions

1. Cook beef according to directions. CCP: Hot hold 135F or higher
2. Cook egg rolls according to package
3. Warm Teriyaki Sauce and Drizzle 2 TBSP over top every 4 beef dippers
4. Place 4 beef dippers and 1 egg roll in approved serving container and garnish with sesame seeds, green onion
4. Offer with hot vegetable of the day.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<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

**Starch**

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 portion

<b>Amount Per Serving</b>			
<b>Calories</b>		370.00	
<b>Fat</b>		15.00g	
<b>SaturatedFat</b>		4.50g	
<b>Trans Fat</b>		0.50g	
<b>Cholesterol</b>		80.00mg	
<b>Sodium</b>		1280.00mg	
<b>Carbohydrates</b>		36.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		18.00g	
<b>Protein</b>		21.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	3.60mg

# Teriyaki Beef w/ Egg Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TERIYAKI DIPPERS .7Z 5-5 COMM	4 Each	<b>BAKE</b> Conventional oven: from frozen: preheat oven to 350 degrees f. Bake for 7-9 minutes. Convection oven: from frozen: preheat oven to 350 degrees f. Bake for 4-7 minutes.	136591
EGG ROLL CHIX WGRAIN CN 3Z 2-30CT	1 Each	<b>BAKE</b> Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 17 minutes Convection Oven Instructions: Preheat oven to 425°F. Place frozen egg rolls on a baking sheet. Turn once during bakin. Convection: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599440
SAUCE TERIYAKI 4-64FLZ SWTBRAY	2 Tablespoon		417622

## Preparation Instructions

1. Cook beef according to directions. CCP: Hot hold 135F or higher
2. Cook egg rolls according to package
3. Warm Teriyaki Sauce and Drizzle 2 TBSP over top every 4 beef dippers
4. Place 4 beef dippers and 1 egg roll in approved serving container and garnish with sesame seeds, green onion
4. Offer with hot vegetable of the day.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<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

**Starch**

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 portion

<b>Amount Per Serving</b>			
<b>Calories</b>		370.00	
<b>Fat</b>		15.00g	
<b>SaturatedFat</b>		4.50g	
<b>Trans Fat</b>		0.50g	
<b>Cholesterol</b>		80.00mg	
<b>Sodium</b>		1280.00mg	
<b>Carbohydrates</b>		36.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		18.00g	
<b>Protein</b>		21.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	3.60mg

# Teriyaki Beef w/ Egg Roll

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TERIYAKI DIPPERS .7Z 5-5 COMM	4 Each	<b>BAKE</b> Conventional oven: from frozen: preheat oven to 350 degrees f. Bake for 7-9 minutes. Convection oven: from frozen: preheat oven to 350 degrees f. Bake for 4-7 minutes.	136591
EGG ROLL CHIX WGRAIN CN 3Z 2-30CT	1 Each	<b>BAKE</b> Product is RTE, however can be heated with the following directions: Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during baking. Conventional: 15 - 17 minutes Convection Oven Instructions: Preheat oven to 425°F. Place frozen egg rolls on a baking sheet. Turn once during bakin. Convection: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599440
SAUCE TERIYAKI 4-64FLZ SWTBRAY	2 Tablespoon		417622

## Preparation Instructions

1. Cook beef according to directions. CCP: Hot hold 135F or higher
2. Cook egg rolls according to package
3. Warm Teriyaki Sauce and Drizzle 2 TBSP over top every 4 beef dippers
4. Place 4 beef dippers and 1 egg roll in approved serving container and garnish with sesame seeds, green onion
4. Offer with hot vegetable of the day.

### SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<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

**Starch**

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 portion

<b>Amount Per Serving</b>			
<b>Calories</b>		370.00	
<b>Fat</b>		15.00g	
<b>SaturatedFat</b>		4.50g	
<b>Trans Fat</b>		0.50g	
<b>Cholesterol</b>		80.00mg	
<b>Sodium</b>		1280.00mg	
<b>Carbohydrates</b>		36.00g	
<b>Fiber</b>		3.00g	
<b>Sugar</b>		18.00g	
<b>Protein</b>		21.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	60.00mg	<b>Iron</b>	3.60mg

# Turkey w/ Mashed Potatoes & Gravy with Corn Roll

<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 #
TURKEY RST 4-10 COMM	3 1/25 Ounce	<p><b>Basic Preparation</b>            SORT ROASTS BY WEIGHT AND DIAMETER TO FACILITATE THAWING AND/OR COOKING.ROASTS MAY BE COOKED FROZEN OR THAWED. WHEN COOKED FROM THE FROZEN STATE,THE ROASTS MAY BE MORE DIFFICULT TO SLICE; ALLOW ROASTS TO STAND 15 MINUTES,AFTER ROASTING, TO FIRM-UP, BEFORE REMOVING NETTING AND SLICING.TO THAW: THAW ONLY THE AMOUNT NEEDED FOR ONE DAY'S USE IN NETTING IN REFRIGERATOR FOR 24 HOURS. PLACE IN SINGLE LAYERS ON SHEET PANS OR TRAYS AND SPACE ON SHELVES SO THAT AIR CAN CIRCULATE AROUND WRAPPED POULTRY. COOK WITHIN 24 HOURS AFTER THAWING. DO NOT PARTIALLY COOK ONE DAY FINISH THE NEXT. DO NOT REFREEZE AFTER THAWING OR HEATING. DO NOT WASH BEFORE COOKING. TO COOK: COOK WITH OR WITHOUT NETTING. PLACE ROASTS OF SIMILAR SIZES, THAWED OR FROZEN, IN SHALLOW ROASTING PANS. INSERT A MEAT THERMOMETER INTO THE CENTER OF ONE ROAST IN EACH PAN. BAKE AT 325* F IN EITHER A CONVECTION OVEN OR A CONVENTIONAL OVEN FOR 3-5 HOURS. COOK TURKEY PRODUCTS TO AN INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS. JUDGE DONENESS BY TEMPERATURE, NOT THE COLOR OR TEXTURE OF THE FOOD. ROASTS WITH GREATER DIAMETER NEED TO COOK LONGER. SERVE PROMPTLY OR REFRIGERATE LEFTOVERS; USE WITHIN 2 DAYS. REHEAT TO INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS.</p>	110560
POTATO PRLS RDSKN 8-32.6Z P/L	1 Ounce	<p><b>RECONSTITUTE</b>            1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.</p>	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon	<p><b>Basic Preparation</b>            IN A LARGE SAUCE PAN, COMBINE GRAVY MIX WITH WARM TAP WATER. MIX WELL WITH A WIRE WHISK. BRING MIXTURE TO A BOIL OVER MEDIUM HEAT, STIRRING CONSTANTLY. REMOVE FROM HEAT. SERVE</p>	574732



Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC HNY CORN WGRAIN 168- 2.75Z	1 Each	<p>Thawing Instructions KEEP FROZEN UNTIL READY TO USE.</p> <p>Basic Preparation PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. ON A FULL SHEET PAN: INDIVIDUALS 8X5; CLUSTERED HONEYCOMB OF 51. ON HALF A SHEET PAN: INDIVIDUAL 5X4; CLUSTERED HONEYCOMB OF 21. LEAVE ABOUT 1.4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 DEGREES F FOR 18-22 MINUTES. CONVECTION OVEN: 350 DEGREES F FOR 14-17 MINUTES FOR INDIVIDUAL PANNED AND 16-20 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST ACCORDINGLY.</p>	576272
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	<p>spray pan and top of corn muffins with butter spray</p> <p>spray mashed potatoes liberally with butter spray</p>	827021

## Preparation Instructions

Prepare each individual item according to prep instructions. Slice turkey in 2 ounces pieces (you must weigh the turkey slice). Raw turkey conversion is 3.04 ounces cooks down to 2 ounces. Place 1/2 cup mashed potatoes, turkey slice, 2 TBSP gravy and corn muffin in approved serving container.

Hot Hold at 140 degrees or more.

### 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>	0.64

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	485.76		
<b>Fat</b>	19.08g		
<b>SaturatedFat</b>	8.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	46.00mg		
<b>Sodium</b>	1500.72mg		
<b>Carbohydrates</b>	56.51g		
<b>Fiber</b>	3.28g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	25.64mg	<b>Iron</b>	2.21mg

# Turkey w/ Mashed Potatoes & Gravy with Corn Roll

<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 #
TURKEY RST 4-10 COMM	3 1/25 Ounce	<p><b>Basic Preparation</b>            SORT ROASTS BY WEIGHT AND DIAMETER TO FACILITATE THAWING AND/OR COOKING.ROASTS MAY BE COOKED FROZEN OR THAWED. WHEN COOKED FROM THE FROZEN STATE,THE ROASTS MAY BE MORE DIFFICULT TO SLICE; ALLOW ROASTS TO STAND 15 MINUTES,AFTER ROASTING, TO FIRM-UP, BEFORE REMOVING NETTING AND SLICING.TO THAW: THAW ONLY THE AMOUNT NEEDED FOR ONE DAY'S USE IN NETTING IN REFRIGERATOR FOR 24 HOURS. PLACE IN SINGLE LAYERS ON SHEET PANS OR TRAYS AND SPACE ON SHELVES SO THAT AIR CAN CIRCULATE AROUND WRAPPED POULTRY. COOK WITHIN 24 HOURS AFTER THAWING. DO NOT PARTIALLY COOK ONE DAY FINISH THE NEXT. DO NOT REFREEZE AFTER THAWING OR HEATING. DO NOT WASH BEFORE COOKING. TO COOK: COOK WITH OR WITHOUT NETTING. PLACE ROASTS OF SIMILAR SIZES, THAWED OR FROZEN, IN SHALLOW ROASTING PANS. INSERT A MEAT THERMOMETER INTO THE CENTER OF ONE ROAST IN EACH PAN. BAKE AT 325* F IN EITHER A CONVECTION OVEN OR A CONVENTIONAL OVEN FOR 3-5 HOURS. COOK TURKEY PRODUCTS TO AN INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS. JUDGE DONENESS BY TEMPERATURE, NOT THE COLOR OR TEXTURE OF THE FOOD. ROASTS WITH GREATER DIAMETER NEED TO COOK LONGER. SERVE PROMPTLY OR REFRIGERATE LEFTOVERS; USE WITHIN 2 DAYS. REHEAT TO INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS.</p>	110560
POTATO PRLS RDSKN 8-32.6Z P/L	1 Ounce	<p><b>RECONSTITUTE</b>            1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.</p>	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon	<p><b>Basic Preparation</b>            IN A LARGE SAUCE PAN, COMBINE GRAVY MIX WITH WARM TAP WATER. MIX WELL WITH A WIRE WHISK. BRING MIXTURE TO A BOIL OVER MEDIUM HEAT, STIRRING CONSTANTLY. REMOVE FROM HEAT. SERVE</p>	574732

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC HNY CORN WGRAIN 168- 2.75Z	1 Each	<p>Thawing Instructions KEEP FROZEN UNTIL READY TO USE.</p> <p>Basic Preparation PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. ON A FULL SHEET PAN: INDIVIDUALS 8X5; CLUSTERED HONEYCOMB OF 51. ON HALF A SHEET PAN: INDIVIDUAL 5X4; CLUSTERED HONEYCOMB OF 21. LEAVE ABOUT 1.4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 DEGREES F FOR 18-22 MINUTES. CONVECTION OVEN: 350 DEGREES F FOR 14-17 MINUTES FOR INDIVIDUAL PANNED AND 16-20 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST ACCORDINGLY.</p>	576272
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	<p>spray pan and top of corn muffins with butter spray</p> <p>spray mashed potatoes liberally with butter spray</p>	827021

## Preparation Instructions

Prepare each individual item according to prep instructions. Slice turkey in 2 ounces pieces (you must weigh the turkey slice). Raw turkey conversion is 3.04 ounces cooks down to 2 ounces. Place 1/2 cup mashed potatoes, turkey slice, 2 TBSP gravy and corn muffin in approved serving container.

Hot Hold at 140 degrees or more.

### 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>	0.64

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	485.76		
<b>Fat</b>	19.08g		
<b>SaturatedFat</b>	8.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	46.00mg		
<b>Sodium</b>	1500.72mg		
<b>Carbohydrates</b>	56.51g		
<b>Fiber</b>	3.28g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	25.64mg	<b>Iron</b>	2.21mg

# Turkey w/ Mashed Potatoes & Gravy with Corn Roll

<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 #
TURKEY RST 4-10 COMM	3 1/25 Ounce	<p><b>Basic Preparation</b>            SORT ROASTS BY WEIGHT AND DIAMETER TO FACILITATE THAWING AND/OR COOKING.ROASTS MAY BE COOKED FROZEN OR THAWED. WHEN COOKED FROM THE FROZEN STATE,THE ROASTS MAY BE MORE DIFFICULT TO SLICE; ALLOW ROASTS TO STAND 15 MINUTES,AFTER ROASTING, TO FIRM-UP, BEFORE REMOVING NETTING AND SLICING.TO THAW: THAW ONLY THE AMOUNT NEEDED FOR ONE DAY'S USE IN NETTING IN REFRIGERATOR FOR 24 HOURS. PLACE IN SINGLE LAYERS ON SHEET PANS OR TRAYS AND SPACE ON SHELVES SO THAT AIR CAN CIRCULATE AROUND WRAPPED POULTRY. COOK WITHIN 24 HOURS AFTER THAWING. DO NOT PARTIALLY COOK ONE DAY FINISH THE NEXT. DO NOT REFREEZE AFTER THAWING OR HEATING. DO NOT WASH BEFORE COOKING. TO COOK: COOK WITH OR WITHOUT NETTING. PLACE ROASTS OF SIMILAR SIZES, THAWED OR FROZEN, IN SHALLOW ROASTING PANS. INSERT A MEAT THERMOMETER INTO THE CENTER OF ONE ROAST IN EACH PAN. BAKE AT 325* F IN EITHER A CONVECTION OVEN OR A CONVENTIONAL OVEN FOR 3-5 HOURS. COOK TURKEY PRODUCTS TO AN INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS. JUDGE DONENESS BY TEMPERATURE, NOT THE COLOR OR TEXTURE OF THE FOOD. ROASTS WITH GREATER DIAMETER NEED TO COOK LONGER. SERVE PROMPTLY OR REFRIGERATE LEFTOVERS; USE WITHIN 2 DAYS. REHEAT TO INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS.</p>	110560
POTATO PRLS RDSKN 8-32.6Z P/L	1 Ounce	<p><b>RECONSTITUTE</b>            1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.</p>	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon	<p><b>Basic Preparation</b>            IN A LARGE SAUCE PAN, COMBINE GRAVY MIX WITH WARM TAP WATER. MIX WELL WITH A WIRE WHISK. BRING MIXTURE TO A BOIL OVER MEDIUM HEAT, STIRRING CONSTANTLY. REMOVE FROM HEAT. SERVE</p>	574732

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC HNY CORN WGRAIN 168- 2.75Z	1 Each	<p>Thawing Instructions KEEP FROZEN UNTIL READY TO USE.</p> <p>Basic Preparation PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. ON A FULL SHEET PAN: INDIVIDUALS 8X5; CLUSTERED HONEYCOMB OF 51. ON HALF A SHEET PAN: INDIVIDUAL 5X4; CLUSTERED HONEYCOMB OF 21. LEAVE ABOUT 1.4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 DEGREES F FOR 18-22 MINUTES. CONVECTION OVEN: 350 DEGREES F FOR 14-17 MINUTES FOR INDIVIDUAL PANNED AND 16-20 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST ACCORDINGLY.</p>	576272
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	<p>spray pan and top of corn muffins with butter spray</p> <p>spray mashed potatoes liberally with butter spray</p>	827021

## Preparation Instructions

Prepare each individual item according to prep instructions. Slice turkey in 2 ounces pieces (you must weigh the turkey slice). Raw turkey conversion is 3.04 ounces cooks down to 2 ounces. Place 1/2 cup mashed potatoes, turkey slice, 2 TBSP gravy and corn muffin in approved serving container.

Hot Hold at 140 degrees or more.

### 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>	0.64

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	485.76		
<b>Fat</b>	19.08g		
<b>SaturatedFat</b>	8.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	46.00mg		
<b>Sodium</b>	1500.72mg		
<b>Carbohydrates</b>	56.51g		
<b>Fiber</b>	3.28g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	25.64mg	<b>Iron</b>	2.21mg

# Turkey w/ Mashed Potatoes & Gravy with Corn Roll

<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 #
TURKEY RST 4-10 COMM	3 1/25 Ounce	<p><b>Basic Preparation</b>            SORT ROASTS BY WEIGHT AND DIAMETER TO FACILITATE THAWING AND/OR COOKING.ROASTS MAY BE COOKED FROZEN OR THAWED. WHEN COOKED FROM THE FROZEN STATE,THE ROASTS MAY BE MORE DIFFICULT TO SLICE; ALLOW ROASTS TO STAND 15 MINUTES,AFTER ROASTING, TO FIRM-UP, BEFORE REMOVING NETTING AND SLICING.TO THAW: THAW ONLY THE AMOUNT NEEDED FOR ONE DAY'S USE IN NETTING IN REFRIGERATOR FOR 24 HOURS. PLACE IN SINGLE LAYERS ON SHEET PANS OR TRAYS AND SPACE ON SHELVES SO THAT AIR CAN CIRCULATE AROUND WRAPPED POULTRY. COOK WITHIN 24 HOURS AFTER THAWING. DO NOT PARTIALLY COOK ONE DAY FINISH THE NEXT. DO NOT REFREEZE AFTER THAWING OR HEATING. DO NOT WASH BEFORE COOKING. TO COOK: COOK WITH OR WITHOUT NETTING. PLACE ROASTS OF SIMILAR SIZES, THAWED OR FROZEN, IN SHALLOW ROASTING PANS. INSERT A MEAT THERMOMETER INTO THE CENTER OF ONE ROAST IN EACH PAN. BAKE AT 325* F IN EITHER A CONVECTION OVEN OR A CONVENTIONAL OVEN FOR 3-5 HOURS. COOK TURKEY PRODUCTS TO AN INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS. JUDGE DONENESS BY TEMPERATURE, NOT THE COLOR OR TEXTURE OF THE FOOD. ROASTS WITH GREATER DIAMETER NEED TO COOK LONGER. SERVE PROMPTLY OR REFRIGERATE LEFTOVERS; USE WITHIN 2 DAYS. REHEAT TO INTERNAL TEMPERATURE OF 165* F FOR 15 SECONDS.</p>	110560
POTATO PRLS RDSKN 8-32.6Z P/L	1 Ounce	<p><b>RECONSTITUTE</b>            1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 30 seconds. 3: Let stand for 5 minutes, stir and serve.</p>	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon	<p><b>Basic Preparation</b>            IN A LARGE SAUCE PAN, COMBINE GRAVY MIX WITH WARM TAP WATER. MIX WELL WITH A WIRE WHISK. BRING MIXTURE TO A BOIL OVER MEDIUM HEAT, STIRRING CONSTANTLY. REMOVE FROM HEAT. SERVE</p>	574732

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC HNY CORN WGRAIN 168- 2.75Z	1 Each	<p>Thawing Instructions KEEP FROZEN UNTIL READY TO USE.</p> <p>Basic Preparation PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. ON A FULL SHEET PAN: INDIVIDUALS 8X5; CLUSTERED HONEYCOMB OF 51. ON HALF A SHEET PAN: INDIVIDUAL 5X4; CLUSTERED HONEYCOMB OF 21. LEAVE ABOUT 1.4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 DEGREES F FOR 18-22 MINUTES. CONVECTION OVEN: 350 DEGREES F FOR 14-17 MINUTES FOR INDIVIDUAL PANNED AND 16-20 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST ACCORDINGLY.</p>	576272
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	<p>spray pan and top of corn muffins with butter spray</p> <p>spray mashed potatoes liberally with butter spray</p>	827021

## Preparation Instructions

Prepare each individual item according to prep instructions. Slice turkey in 2 ounces pieces (you must weigh the turkey slice). Raw turkey conversion is 3.04 ounces cooks down to 2 ounces. Place 1/2 cup mashed potatoes, turkey slice, 2 TBSP gravy and corn muffin in approved serving container.

Hot Hold at 140 degrees or more.

### 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>	0.64

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	485.76		
<b>Fat</b>	19.08g		
<b>SaturatedFat</b>	8.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	46.00mg		
<b>Sodium</b>	1500.72mg		
<b>Carbohydrates</b>	56.51g		
<b>Fiber</b>	3.28g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.56g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	25.64mg	<b>Iron</b>	2.21mg

# Tater Taco

<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 #
POTATO TATER TOTS R/SOD 6-5 OREI	2 13/25 Ounce	Prepare from frozen state. Basic Preparation Deep Fry: Fill basket one third full (1.5#) with frozen tots and deep fry at 350 degrees F for 2 1/2 to 3 minutes. Convection Oven: Preheat oven to 425 degrees F. Spread frozen product evenly on a shallow baking pan. Bake for 12-17 minutes. Turning once for uniform cooking. For best results, cook to a light golden color.	563840
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	PREPARE FROM FROZEN OR THAWED Basic Preparation FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
RICE MEXICAN FIESTA 6-25.9Z UBEN	0 Cup	COMBINE RICE,WATER,BUTTER OR MARGARINE & SALT,STIR WELL. BRINGTO VIGOROUS BOIL. REMOVE FROM HEAT,COVER & LET STAND 12 MIN, UNTIL MOST OF LIQUID IS ABSORBED. FLUFF & SERVE. NO MSG ADDED.	473006

## Preparation Instructions

Prepare all ingredients according to instructions. Place tater tots (8 pieces) in approved serving container. Top with 3 ounces (weighed) taco meat, 1/2 cup fiesta rice and 1 ounce (weighed) cheese sprinkled on top.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.98
<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

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**Amount Per Serving**

<b>Calories</b>	408.76		
<b>Fat</b>	17.36g		
<b>SaturatedFat</b>	7.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	79.50mg		
<b>Sodium</b>	1145.19mg		
<b>Carbohydrates</b>	38.47g		
<b>Fiber</b>	1.50g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	26.19g		
<b>Vitamin A</b>	339.98IU	<b>Vitamin C</b>	9.06mg
<b>Calcium</b>	57.50mg	<b>Iron</b>	3.63mg

# Tater Taco

<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 #
POTATO TATER TOTS R/SOD 6-5 OREI	2 13/25 Ounce	Prepare from frozen state. Basic Preparation Deep Fry: Fill basket one third full (1.5#) with frozen tots and deep fry at 350 degrees F for 2 1/2 to 3 minutes. Convection Oven: Preheat oven to 425 degrees F. Spread frozen product evenly on a shallow baking pan. Bake for 12-17 minutes. Turning once for uniform cooking. For best results, cook to a light golden color.	563840
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	PREPARE FROM FROZEN OR THAWED Basic Preparation FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
RICE MEXICAN FIESTA 6-25.9Z UBEN	0 Cup	COMBINE RICE,WATER,BUTTER OR MARGARINE & SALT,STIR WELL. BRINGTO VIGOROUS BOIL. REMOVE FROM HEAT,COVER & LET STAND 12 MIN, UNTIL MOST OF LIQUID IS ABSORBED. FLUFF & SERVE. NO MSG ADDED.	473006

## Preparation Instructions

Prepare all ingredients according to instructions. Place tater tots (8 pieces) in approved serving container. Top with 3 ounces (weighed) taco meat, 1/2 cup fiesta rice and 1 ounce (weighed) cheese sprinkled on top.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.98
<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

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**Amount Per Serving**

<b>Calories</b>	408.76		
<b>Fat</b>	17.36g		
<b>SaturatedFat</b>	7.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	79.50mg		
<b>Sodium</b>	1145.19mg		
<b>Carbohydrates</b>	38.47g		
<b>Fiber</b>	1.50g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	26.19g		
<b>Vitamin A</b>	339.98IU	<b>Vitamin C</b>	9.06mg
<b>Calcium</b>	57.50mg	<b>Iron</b>	3.63mg

# Tater Taco

<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 #
POTATO TATER TOTS R/SOD 6-5 OREI	2 13/25 Ounce	Prepare from frozen state. Basic Preparation Deep Fry: Fill basket one third full (1.5#) with frozen tots and deep fry at 350 degrees F for 2 1/2 to 3 minutes. Convection Oven: Preheat oven to 425 degrees F. Spread frozen product evenly on a shallow baking pan. Bake for 12-17 minutes. Turning once for uniform cooking. For best results, cook to a light golden color.	563840
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	PREPARE FROM FROZEN OR THAWED Basic Preparation FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
RICE MEXICAN FIESTA 6-25.9Z UBEN	0 Cup	COMBINE RICE,WATER,BUTTER OR MARGARINE & SALT,STIR WELL. BRINGTO VIGOROUS BOIL. REMOVE FROM HEAT,COVER & LET STAND 12 MIN, UNTIL MOST OF LIQUID IS ABSORBED. FLUFF & SERVE. NO MSG ADDED.	473006

## Preparation Instructions

Prepare all ingredients according to instructions. Place tater tots (8 pieces) in approved serving container. Top with 3 ounces (weighed) taco meat, 1/2 cup fiesta rice and 1 ounce (weighed) cheese sprinkled on top.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.98
<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

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**Amount Per Serving**

<b>Calories</b>	408.76		
<b>Fat</b>	17.36g		
<b>SaturatedFat</b>	7.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	79.50mg		
<b>Sodium</b>	1145.19mg		
<b>Carbohydrates</b>	38.47g		
<b>Fiber</b>	1.50g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	26.19g		
<b>Vitamin A</b>	339.98IU	<b>Vitamin C</b>	9.06mg
<b>Calcium</b>	57.50mg	<b>Iron</b>	3.63mg

# Tater Taco

<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 #
POTATO TATER TOTS R/SOD 6-5 OREI	2 13/25 Ounce	Prepare from frozen state. Basic Preparation Deep Fry: Fill basket one third full (1.5#) with frozen tots and deep fry at 350 degrees F for 2 1/2 to 3 minutes. Convection Oven: Preheat oven to 425 degrees F. Spread frozen product evenly on a shallow baking pan. Bake for 12-17 minutes. Turning once for uniform cooking. For best results, cook to a light golden color.	563840
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	PREPARE FROM FROZEN OR THAWED Basic Preparation FOR BOIL-IN-BAG FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS INTO BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 - 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT BAG OPEN AND POUR INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. FOR STEAM-IN-BAG PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN PLACE INTO STEAMER. HEAT 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES F. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE.	768230
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
RICE MEXICAN FIESTA 6-25.9Z UBEN	0 Cup	COMBINE RICE,WATER,BUTTER OR MARGARINE & SALT,STIR WELL. BRINGTO VIGOROUS BOIL. REMOVE FROM HEAT,COVER & LET STAND 12 MIN, UNTIL MOST OF LIQUID IS ABSORBED. FLUFF & SERVE. NO MSG ADDED.	473006

## Preparation Instructions

Prepare all ingredients according to instructions. Place tater tots (8 pieces) in approved serving container. Top with 3 ounces (weighed) taco meat, 1/2 cup fiesta rice and 1 ounce (weighed) cheese sprinkled on top.

### SLE Components

Amount Per Serving

<b>Meat</b>	2.98
<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

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**Amount Per Serving**

<b>Calories</b>	408.76		
<b>Fat</b>	17.36g		
<b>SaturatedFat</b>	7.49g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	79.50mg		
<b>Sodium</b>	1145.19mg		
<b>Carbohydrates</b>	38.47g		
<b>Fiber</b>	1.50g		
<b>Sugar</b>	1.00g		
<b>Protein</b>	26.19g		
<b>Vitamin A</b>	339.98IU	<b>Vitamin C</b>	9.06mg
<b>Calcium</b>	57.50mg	<b>Iron</b>	3.63mg

# Scrambled Eggs and pancakes

<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 #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	<b>BAKE</b> Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. <b>CONVECTION OVEN - 275°F Thawed: 25-30 minutes</b> <b>Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes</b>	192330
PANCAKE MINI WGRAIN .32Z 24-45CT	9 Each	<b>Thawing Instructions</b> Prepare from frozen state. <b>Basic Preparation</b> Preheat to 350 degrees F. On a sheet pan, place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. <b>Convection Oven: Heat for 8-10 minutes.</b> <b>Conventional Oven: Heat for 13-15 minutes. Steam table holding: Mini pancakes can be held covered on a steam table at medium setting for 45 minutes.</b>	669440
SYRUP PANCK DIET CUP 100-1Z SMUCK	1 Each		666785
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	spray pancakes with butter spray before and after cooking	827021

## Preparation Instructions

Prepare each item according to instructions. Place 9 pancakes and 2 ounces eggs (weighed) and 1 syrup packet in approved container. Hot hold at 140 degrees or more.

### 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

<b>Amount Per Serving</b>			
<b>Calories</b>	269.20		
<b>Fat</b>	8.80g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	200.00mg		
<b>Sodium</b>	704.00mg		
<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	1200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	3.42mg

# Scrambled Eggs and pancakes

<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 #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	<b>BAKE</b> Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. <b>CONVECTION OVEN - 275°F Thawed: 25-30 minutes</b> <b>Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes</b>	192330
PANCAKE MINI WGRAIN .32Z 24-45CT	9 Each	<b>Thawing Instructions</b> Prepare from frozen state. <b>Basic Preparation</b> Preheat to 350 degrees F. On a sheet pan, place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. <b>Convection Oven: Heat for 8-10 minutes.</b> <b>Conventional Oven: Heat for 13-15 minutes. Steam table holding: Mini pancakes can be held covered on a steam table at medium setting for 45 minutes.</b>	669440
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PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	spray pancakes with butter spray before and after cooking	827021

## Preparation Instructions

Prepare each item according to instructions. Place 9 pancakes and 2 ounces eggs (weighed) and 1 syrup packet in approved container. Hot hold at 140 degrees or more.

### 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

<b>Amount Per Serving</b>			
<b>Calories</b>	269.20		
<b>Fat</b>	8.80g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	200.00mg		
<b>Sodium</b>	704.00mg		
<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	1200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	3.42mg

# Scrambled Eggs and pancakes

<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 #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	<b>BAKE</b> Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. <b>CONVECTION OVEN - 275°F Thawed: 25-30 minutes</b> <b>Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes</b>	192330
PANCAKE MINI WGRAIN .32Z 24-45CT	9 Each	<b>Thawing Instructions</b> Prepare from frozen state. <b>Basic Preparation</b> Preheat to 350 degrees F. On a sheet pan, place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. <b>Convection Oven: Heat for 8-10 minutes.</b> <b>Conventional Oven: Heat for 13-15 minutes. Steam table holding: Mini pancakes can be held covered on a steam table at medium setting for 45 minutes.</b>	669440
SYRUP PANCK DIET CUP 100-1Z SMUCK	1 Each		666785
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	spray pancakes with butter spray before and after cooking	827021

## Preparation Instructions

Prepare each item according to instructions. Place 9 pancakes and 2 ounces eggs (weighed) and 1 syrup packet in approved container. Hot hold at 140 degrees or more.

### 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

<b>Amount Per Serving</b>			
<b>Calories</b>	269.20		
<b>Fat</b>	8.80g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	200.00mg		
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<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	1200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	3.42mg

# Scrambled Eggs and pancakes

<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 #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	<b>BAKE</b> Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. <b>CONVECTION OVEN - 275°F Thawed: 25-30 minutes</b> <b>Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes</b>	192330
PANCAKE MINI WGRAIN .32Z 24-45CT	9 Each	<b>Thawing Instructions</b> Prepare from frozen state. <b>Basic Preparation</b> Preheat to 350 degrees F. On a sheet pan, place desired amount of frozen mini pancakes in a slightly overlapping single layer. Cover tightly with foil. <b>Convection Oven: Heat for 8-10 minutes.</b> <b>Conventional Oven: Heat for 13-15 minutes. Steam table holding: Mini pancakes can be held covered on a steam table at medium setting for 45 minutes.</b>	669440
SYRUP PANCK DIET CUP 100-1Z SMUCK	1 Each		666785
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	spray pancakes with butter spray before and after cooking	827021

## Preparation Instructions

Prepare each item according to instructions. Place 9 pancakes and 2 ounces eggs (weighed) and 1 syrup packet in approved container. Hot hold at 140 degrees or more.

### 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

<b>Amount Per Serving</b>			
<b>Calories</b>	269.20		
<b>Fat</b>	8.80g		
<b>SaturatedFat</b>	2.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	200.00mg		
<b>Sodium</b>	704.00mg		
<b>Carbohydrates</b>	38.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	1200.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	80.00mg	<b>Iron</b>	3.42mg

# Grilled cheese sandwich with tomato soup

<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 #
SAND GRLLD CHS WGRAIN IW 72- 4.19Z	1 Each	<b>Thawing Instructions</b> PREPARE FROM FROZEN STATE OR THAW UNDER REFRIGERATION. <b>Basic Preparation</b> DO NOT REMOVE WRAP BEFORE HEATING. FROM THAWED STAGE: PREHEAT CONVECTION OVEN TO 325*F DEGREES, PLACE ONTO BUN PAN AND HEAT FOR 10 TO 12 MINUTES. SERVE. FROM FROZEN: PREHEAT CONVECTION OVEN TO 275 DEGREES, PLACE SANDWICHES ONTO BUN PAN AND HEAT 12 TO 15 MINUTES. SERVE. NOTE: SANDWICHES CAN BE HEATED FROM A FROZEN STATE; HOWEVER, IT IS RECOMMENDED THEY ARE HEATED FROM A THAWED STATE.	786360
SOUP TOMATO 12- 5 CAMP	1/2 Cup	<b>Basic Preparation</b> STOVE: STIR SOUP IN PAN. SLOWLY STIR IN 1 CAN WATER. HEAT TO SIMMER,STIRRING OCCASIONALLY. MICROWAVE: STIR SOUP IN MICRO- SAFE BOWL W/1 CAN WATER,COVER. HEAT ON HIGH 3-4 MIN. STIR.	101427

## Preparation Instructions

Prepare each item as directed above. Place 1 cup soup in soup bowl with lid. Place soup in 2 pound food boat with grilled cheese sandwich. Hot hold at 140 degrees or higher.

### 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>	0.75
<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>	370.30
<b>Fat</b>	9.90g
<b>SaturatedFat</b>	5.60g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	32.00mg
<b>Sodium</b>	1060.80mg
<b>Carbohydrates</b>	51.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	18.00g
<b>Protein</b>	20.50g



<b>Vitamin A</b>	923.96IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	465.89mg	<b>Iron</b>	2.36mg

# Grilled cheese sandwich with tomato soup

<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 #
SAND GRLLD CHS WGRAIN IW 72- 4.19Z	1 Each	<b>Thawing Instructions</b> PREPARE FROM FROZEN STATE OR THAW UNDER REFRIGERATION. <b>Basic Preparation</b> DO NOT REMOVE WRAP BEFORE HEATING. FROM THAWED STAGE: PREHEAT CONVECTION OVEN TO 325*F DEGREES, PLACE ONTO BUN PAN AND HEAT FOR 10 TO 12 MINUTES. SERVE. FROM FROZEN: PREHEAT CONVECTION OVEN TO 275 DEGREES, PLACE SANDWICHES ONTO BUN PAN AND HEAT 12 TO 15 MINUTES. SERVE. NOTE: SANDWICHES CAN BE HEATED FROM A FROZEN STATE; HOWEVER, IT IS RECOMMENDED THEY ARE HEATED FROM A THAWED STATE.	786360
SOUP TOMATO 12- 5 CAMP	1/2 Cup	<b>Basic Preparation</b> STOVE: STIR SOUP IN PAN. SLOWLY STIR IN 1 CAN WATER. HEAT TO SIMMER,STIRRING OCCASIONALLY. MICROWAVE: STIR SOUP IN MICRO- SAFE BOWL W/1 CAN WATER,COVER. HEAT ON HIGH 3-4 MIN. STIR.	101427

## Preparation Instructions

Prepare each item as directed above. Place 1 cup soup in soup bowl with lid. Place soup in 2 pound food boat with grilled cheese sandwich. Hot hold at 140 degrees or higher.

### 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>	0.75
<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>	370.30
<b>Fat</b>	9.90g
<b>SaturatedFat</b>	5.60g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	32.00mg
<b>Sodium</b>	1060.80mg
<b>Carbohydrates</b>	51.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	18.00g
<b>Protein</b>	20.50g

<b>Vitamin A</b>	923.96IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	465.89mg	<b>Iron</b>	2.36mg

# Grilled cheese sandwich with tomato soup

<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 #
SAND GRLLD CHS WGRAIN IW 72- 4.19Z	1 Each	<b>Thawing Instructions</b> PREPARE FROM FROZEN STATE OR THAW UNDER REFRIGERATION. <b>Basic Preparation</b> DO NOT REMOVE WRAP BEFORE HEATING. FROM THAWED STAGE: PREHEAT CONVECTION OVEN TO 325*F DEGREES, PLACE ONTO BUN PAN AND HEAT FOR 10 TO 12 MINUTES. SERVE. FROM FROZEN: PREHEAT CONVECTION OVEN TO 275 DEGREES, PLACE SANDWICHES ONTO BUN PAN AND HEAT 12 TO 15 MINUTES. SERVE. NOTE: SANDWICHES CAN BE HEATED FROM A FROZEN STATE; HOWEVER, IT IS RECOMMENDED THEY ARE HEATED FROM A THAWED STATE.	786360
SOUP TOMATO 12- 5 CAMP	1/2 Cup	<b>Basic Preparation</b> STOVE: STIR SOUP IN PAN. SLOWLY STIR IN 1 CAN WATER. HEAT TO SIMMER,STIRRING OCCASIONALLY. MICROWAVE: STIR SOUP IN MICRO- SAFE BOWL W/1 CAN WATER,COVER. HEAT ON HIGH 3-4 MIN. STIR.	101427

## Preparation Instructions

Prepare each item as directed above. Place 1 cup soup in soup bowl with lid. Place soup in 2 pound food boat with grilled cheese sandwich. Hot hold at 140 degrees or higher.

### 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>	0.75
<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>	370.30
<b>Fat</b>	9.90g
<b>SaturatedFat</b>	5.60g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	32.00mg
<b>Sodium</b>	1060.80mg
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<b>Sugar</b>	18.00g
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