

Cookbook for Holland Public Schools

Created by HPS Menu Planner

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recipe # 1002 Taco Walking

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

Ingredients

Description	Measurement	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	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

Meat	2.32
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Recipe - 1021 Elementary Cheeseburger on a WW Bun

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

Ingredients

Description	Measurement	DistPart #
BEEF PTY FLAMEBR 180-1.8Z SMRT PICK	1 Each	545950
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice	722360
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	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

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

Recipe # 1011 Macaroni and Cheese

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

Ingredients

Description	Measurement	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-PANNED, KEEP PRODUCT COVERED TIGHTLY.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

recipe # 1024 Chicken Tenders w/ Soft Pretzel

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

Ingredients

Description	Measurement	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	740820
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	1 Each	607122

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

recipe # 1010 WG Cheese Calzone

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

Ingredients

Description	Measurement	DistPart #
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Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

recipe # 1003 Oven Baked Chicken Leg w/ corn biscuit

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

Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	603391
DOUGH BISC CNTRY STYL 240-2.5Z RICH	1 Each	609293

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Recipe # 1001 Baked Cheesy Spaghetti

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

Ingredients

Description	Measurement	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

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.03
OtherVeg	0.00
Legumes	0.00
Starch	0.00

recipe # 1022 WG Chicken sandwich on a ww bun

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

Ingredients

Description	Measurement	DistPart #
4" WG HAMBURGER BUN, AUNT MILLIES	1 bun	3159
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	1 Each	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

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

recipe # 1023 Cheese Stuffed bread sticks with sauce

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

Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	235411
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	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

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

recipe # 1025 Fun Lunch

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

Ingredients

Description	Measurement	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

Meat	2.00
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Recipe # 1017 Taco Bites

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

Ingredients

Description	Measurement	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

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

recipe # 1007 Taco Fiesta Pizza

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

Ingredients

Description	Measurement	DistPart #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	1 Each	487272

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

recipe # 1009 Shrimp Poppers w/ egg roll and sweet and sour sauce

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

Ingredients

Description	Measurement	DistPart #
SHRIMP WHL GRN BRD POPPER 2.75Z 5-2	2 Ounce	275752
EGG ROLL CHIX WGRAIN 60-3Z MINH	1 Each	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

Meat	1.67
Grain	1.83
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

recipe # 1006 Yogurt Bar

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

Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each	786801
YOGURT STRAWB L/F POUZ 4Z 6-8CT YOPL	1 Each	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

Meat	1.00
Grain	1.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

recipe # 1004 Teriyaki Stir Fry Bowl

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

Ingredients

Description	Measurement	DistPart #
CHIX STRP TERYK 6-7.15	2 17/20 Ounce	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

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

Recipe # 1014 Tangerine stir fry

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

Ingredients

Description	Measurement	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 9/10 Ounce	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

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

recipe # 1018 Popcorn Chicken Bowl

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

Ingredients

Description	Measurement	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	536620
POTATO PRLS RDSKN 8-32.6Z P/L	39/50 Ounce	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

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Recipe 1019 Teriyaki Beef w/ Egg Roll

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

Ingredients

Description	Measurement	DistPart #
BEEF TERIYAKI DIPPERS .7Z 5-5 COMM	4 Each	136591
EGG ROLL CHIX WGRAIN CN 3Z 2-30CT	1 Each	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

Meat	3.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

recipe # 1008 Turkey w/ Mashed Potatoes & Gravy with Corn Roll

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

Ingredients

Description	Measurement	DistPart #
TURKEY RST 4-10 COMM	3 1/25 Ounce	110560
POTATO PRLS RDSKN 8-32.6Z P/L	1 Ounce	767660
GRAVY MIX CHIX LO SOD 6-32Z HHL	2 Tablespoon	574732
DOUGH BISC HNY CORN WGRAIN 168-2.75Z	1 Each	576272
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	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

Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.64

recipe # 1012 Tater Taco

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

Ingredients

Description	Measurement	DistPart #
POTATO TATER TOTS R/SOD 6-5 OREI	2 13/25 Ounce	563840
TURKEY TACO MEAT FC 4-7 JENNO	3 Ounce	768230
CHEESE CHED SHRD 6-5 COMM	1 Ounce	199720
RICE MEXICAN FIESTA 6-25.9Z UBEN	0 Cup	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

Meat	2.98
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Recipe # 1016 Scrambled Eggs and pancakes

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

Ingredients

Description	Measurement	DistPart #
EGG SCRMBD CKD FZ 4-5 CARG	2 Ounce	192330
PANCAKE MINI WGRAIN .32Z 24-45CT	9 Each	669440
SYRUP PANCK DIET CUP 100-1Z SMUCK	1 Each	666785
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1 Gram	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

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

Recipe # 1013 Grilled cheese sandwich with tomato soup

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

Ingredients

Description	Measurement	DistPart #
SAND GRLLD CHS WGRAIN IW 72-4.19Z	1 Each	786360
SOUP TOMATO 12-5 CAMP	1/2 Cup	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

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.75
OtherVeg	0.00
Legumes	0.00
Starch	0.00