

Cookbook for Woodford County Board of Education

Created by HPS Menu Planner

Table of Contents

Sausage Biscuit

Spaghetti Noodles

Spaghetti with Meat Sauce

Beef Burrito Bowl

Woodford Salad

Spinach Berry Salad

Nacho Lunch Kit

Chicken dunker Kit

Yogurt Lunch- kit

Ham & Cheese Sandwich

Turkey & Cheese Sandwich

Wow Butter & Jelly Sandwich

Fresh Roasted Veggies

Cereal Bar & String Cheese

Strawberry Cheesecake smoothie

Rotini with marinara

HAMBURGER

Strawberry Chocolate Parfait

Very Berry Parfait

Sausage Egg Biscuit

Bacon Egg & Cheese Bagel

Bacon Egg & Cheese Croissant

Pasta Salad

Macaroni Pasta Salad

Dill Chicken Patty Sandwich

Spicy Chicken Patty Sandwich

Spicy Asian Beef

Chicken Slider

Beef Slider

Onion Rings

Bacon Pizza

Ham Sub Sandwich

Turkey Sub Sandwich

Chicken Sub Sandwich

Cheesy Chicken Enchilada Soup

Powdered Donut

Patty's Baked Beans

Sausage Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	866920

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving			
Calories	301.00		
Fat	17.00g		
SaturatedFat	7.70g		
Trans Fat	0.00g		
Cholesterol	26.00mg		
Sodium	602.00mg		
Carbohydrates	26.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	10.00g		
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	96.00mg	Iron	1.08mg

Spaghetti Noodles

Servings:	80.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10 4-5 GFS	10 Pound	1 bag equals 80 (1 cup) servings 2oz dry pasta equals 1 cup cooked.	413370

Preparation Instructions

FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL.
GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL.
LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL.
STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING.
TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS.
PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY.
DO NOT RINSE IF SERVING RIGHT AWAY.

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories		210.00	
Fat		1.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.00mg	
Carbohydrates		42.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		7.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.80mg

Spaghetti with Meat Sauce

Servings:	55.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI POUCH 6-106Z PREGO	106 Ounce	1 bag	315729
BEEF GRND 40 COMM	7 Pound	Thaw beef 2-3 days prior to serving.	110520
PASTA SPAGHETTI 10 4-5 GFS	2 Ounce	1 bag equals 80 (1 cup) servings; 2 oz dry pasta equals 1 cup cooked	413370

Preparation Instructions

Cook 10 lbs. of beef until 165°F. for a yield of 7 lbs of edible cooked beef.

Crumble beef and mix with sauce. Hold at 140*- 160* F.

1 cup of pasta; 4oz meat sauce

SLE Components

Amount Per Serving

Meat	1.52
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 55.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	398.25		
Fat	14.92g		
SaturatedFat	4.97g		
Trans Fat	1.52g		
Cholesterol	39.51mg		
Sodium	1888.17mg		
Carbohydrates	50.87g		
Fiber	11.60g		
Sugar	38.60g		
Protein	18.47g		
Vitamin A	1927.27IU	Vitamin C	9.25mg
Calcium	77.09mg	Iron	2.81mg

Beef Burrito Bowl

Servings:	65.00	Category:	Entree
Serving Size:	2.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND 40 COMM	10 Pound		110520
SALSA MILD CHNKY 4-1GAL GCHC	5 Cup		598453
SEASONING TACO MIX 6-9Z GRSZ	3/4 Cup		222313
TORTILLA FLOUR 6 SFST 24-12CT GRSZ	65 Each		713320

Preparation Instructions

Cook 10 lbs. of ground beef in steam kettle, steamer or oven. to 165* F.

Drain fat and excess water. Crumble meat.

Mix 4 cups of salsa and 3/4 cup of taco seasoning.

Yields approx. 65 (2oz) servings

Place 2oz of meat inside each tortilla shell

SLE Components

Amount Per Serving

Meat	1.84
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 65.00

Serving Size: 2.00 Serving

Amount Per Serving	
Calories	239.31
Fat	13.02g
SaturatedFat	4.67g
Trans Fat	1.84g
Cholesterol	47.76mg
Sodium	441.30mg
Carbohydrates	15.97g
Fiber	0.31g
Sugar	1.62g
Protein	15.10g
Vitamin A 132.23IU	Vitamin C 4.17mg
Calcium 23.02mg	Iron 1.18mg

Woodford Salad

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	1		165761
Grape Tomatoes	1		749041
CUCUMBER 1-24CT P/L	1		238653
CARROT SHRD 2-2.5	1		607720

Preparation Instructions

Place 1 cup romaine/ spring mix in 8 oz bowl. Add 3 washed grape tomatoes, 2 washed cucumber slices. Top with a pinch of shredded carrots.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.25
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving			
Calories		15.30	
Fat		0.10g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		6.00mg	
Carbohydrates		3.50g	
Fiber		1.30g	
Sugar		1.50g	
Protein		0.80g	
Vitamin A	54.60IU	Vitamin C	1.46mg
Calcium	18.32mg	Iron	0.51mg

Spinach Berry Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH 12-8Z	1/2	wash	560712
LETTUCE ROMAINE CHOP 6-2 RSS	1/2	wash	735787
STRAWBERRY CLAMSHELL 8 MRKN	1/8	wash	212768
Blueberries, Frozen	1/100	THAW Thaw and use	110624

Preparation Instructions

Place 1 cup romaine/ spinach mix in 8 oz bowl. Top with 4 blueberries and 2 quartered strawberries.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.02
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	12.00
Fat	0.07g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.22mg
Carbohydrates	2.63g
Fiber	0.93g
Sugar	1.05g
Protein	0.13g
Vitamin A 2502.32IU	Vitamin C 26.39mg
Calcium 13.10mg	Iron 0.44mg

Nacho Lunch Kit

Servings:	1.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each	Place in warmer. Until ready to serve.	528690
SALSA MILD THICK & CHNKY 4-138Z PACE	4 Ounce		704504

Preparation Instructions

Assemble in 2000332 (black 3 compartment container)

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving

Calories	395.00		
Fat	17.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	845.00mg		
Carbohydrates	44.50g		
Fiber	3.50g		
Sugar	11.00g		
Protein	13.00g		
Vitamin A	50.00IU	Vitamin C	0.00mg
Calcium	371.00mg	Iron	1.00mg

Chicken dunker Kit

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN DRK CKD 30#	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	666232
CHIP NACHO REDC FAT 72- 1Z DORITOS	1 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	456090
KETCHUP DIP & SQZ 300- 27GM HEINZ	1 Each		183842
SAUCE HNY MSTRD CUP 120-1Z MARZ	1 Ounce		485131

Preparation Instructions

Bake chicken in 350* oven for 6-8 minutes. Let cool.

Assemble in 784910 (black 12 oz container)

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	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00

Amount Per Serving

Calories	493.00
Fat	22.00g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	81.00mg
Sodium	1097.00mg
Carbohydrates	54.00g
Fiber	5.00g
Sugar	15.00g

Protein	20.00g		
Vitamin A	167.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	2.00mg

Yogurt Lunch- kit

Servings:	1.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB L/F 48-4Z DANN	4 Ounce	READY_TO_EAT READY_TO_EAT	885750
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	READY_TO_EAT Ready to Eat	893711
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
Strawberry Cup	4 Ounce	Use 4oz commodity fruit cup, peach, strawberry or mixed berry. If not available use apple sauce.	100256
CRACKER GRHM STCK SCOOBY 210-1Z	1 Package		859550

Preparation Instructions

Assemble on all ingredients in to- go container 784910
Store in cooler.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00

Amount Per Serving

Calories	430.00		
Fat	10.50g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	575.00mg		
Carbohydrates	72.56g		
Fiber	4.78g		
Sugar	36.00g		
Protein	14.89g		
Vitamin A	500.00IU	Vitamin C	0.00mg

Calcium 478.00mg **Iron** 1.52mg

Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM FZ W/A 4-10 COMM	2 1/2 Ounce		110600
BREAD WGRAIN HNY WHT 16-24Z GFS	2 Slice		204822
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260
MUSTARD PKT 1000-1/5Z HNZ	1 Each		302112
MAYONNAISE OLIVE OIL R/F 200-12.4GM	1 Each		131011

Preparation Instructions

Assemble sandwich. Slice diagonally. Put in plastic sandwich bag.

Store in cooler.

Offer with daily fruits, vegetables, milk choices, mustard and mayo.

SLE Components

Amount Per Serving

Meat	2.58
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00

Amount Per Serving

Calories	347.08		
Fat	14.17g		
SaturatedFat	4.58g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	1098.33mg		
Carbohydrates	43.17g		
Fiber	4.00g		
Sugar	8.58g		
Protein	19.42g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	161.50mg	Iron	2.16mg

Turkey & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DELI 8-5# COMM	2 1/2 ounce		765991
CHEESE AMER 160CT SLCD 6-5 COMM	1		150260
MAYONNAISE OLIVE OIL R/F 200-12.4GM	1		131011
MUSTARD PKT 1000-1/5Z HNZ	1		302112
BREAD WGRAIN HNY WHT 16-24Z GFS	2		204822

Preparation Instructions

Assemble sandwich. Slice diagonally.

Offer with choice of daily fruit, vegetable, milk, mustard and mayo.

Store in cooler.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	345.17		
Fat	11.75g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	12.50mg		
Sodium	989.13mg		
Carbohydrates	40.75g		
Fiber	4.00g		
Sugar	6.50g		
Protein	22.99g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	161.50mg	Iron	2.16mg

Wow Butter & Jelly Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	64.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOY BUTTER NUT FREE 2-4.41 WOWBTR	1		544231
JELLY GRP 6-4 SMUCK	1		224111
BREAD WGRAIN HNY WHT 16-24Z GFS	2		204822
CHEESE STRING MOZZ IW 168-1Z LOL	1		786580

Preparation Instructions

Assemble sandwich. Slice diagonally. Place in plastic sandwich bag with string cheese.
Offer with daily choices of fruits, vegetables, and milk.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 64.00

Amount Per Serving			
Calories	410.00		
Fat	15.50g		
SaturatedFat	5.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	490.00mg		
Carbohydrates	55.00g		
Fiber	5.50g		
Sugar	21.00g		
Protein	15.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	288.00mg	Iron	2.66mg

Fresh Roasted Veggies

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grape Tomatoes	1/8		749041
SQUASH MED YEL 1-20#AVG P/L	1/8		364752
ZUCCHINI 1 10 CASTELLINI	1/8		588483
ONION RED 1-25 CHIPOTLE	1/8		202700
POTATO A SIZE YUKON GOLD 1-50	1/8		517322
BROCCOLI CRWN ICELESS 20 MRKN	1/8		704547
CAULIFLOWER 6-4 GFS	1/8		610882
CARROT BABY WHL PETITE 12-2 GFS	1/8		599921
SPICE BLND ORIG 3-21Z MDASH	1/20		265103
SEASONING ACCENT 2 B&G	1/20		110442
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1/20		651171
PEPPERS RED 5 P/L	1/8		597082

Preparation Instructions

Choose 3 different colored vegetables.

Slice if necessary. Spray sheet tray with non stick spray. Assemble vegetables on tray in a single layer.

Spray with butter spray and season with accent and Ms. Dash

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 4.00			
Amount Per Serving			
Calories	27.29		
Fat	0.16g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	49.71mg		
Carbohydrates	6.02g		
Fiber	1.61g		
Sugar	2.98g		
Protein	1.04g		
Vitamin A	1679.22IU	Vitamin C	42.92mg
Calcium	20.89mg	Iron	0.28mg

Cereal Bar & String Cheese

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1	READY_TO_EAT Ready to eat cereal bars	265891
CHEESE STRING MOZZ IW 168-1Z LOL	1		786580

Preparation Instructions

Place cheese and cereal in to-go bag.

Offer with choice of fruit, juice and milk

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	230.00
Fat	9.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	315.00mg
Carbohydrates	32.00g
Fiber	3.00g
Sugar	9.00g
Protein	9.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 218.00mg	Iron 10.00mg

Strawberry Cheesecake smoothie

Servings:	37.00	Category:	Entree
Serving Size:	9.00	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB L/F PARFPR 6-4 YOPL	4 Pound	READY_TO_EAT Ready to use with pouch & serving tip.	811490
CHEESECAKE MIX INST 6-4 JELLO	1/2 Cup		160946
CRACKER GRHM STCK SCOOBY 210-1Z	37 Package		859550
1 % White Milk	5 Cup		1% White
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	4 Pound		621420

Preparation Instructions

37 - 9 oz servings

Blend all ingredient except graham crackers .

Chill until service

Serving size 9 oz.

Serve with graham snacks

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

Nutrition Facts

Servings Per Recipe: 37.00

Serving Size: 9.00

Amount Per Serving

Calories	182.22
Fat	4.16g
SaturatedFat	1.22g
Trans Fat	0.00g
Cholesterol	2.43mg
Sodium	154.03mg
Carbohydrates	32.54g
Fiber	1.32g
Sugar	16.40g

Protein		4.70g	
Vitamin A	716.22IU	Vitamin C	0.00mg
Calcium	145.44mg	Iron	0.84mg

Rotini with marinara

Servings:	80.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 2-10 KE	10 Pound	1 bag equals 80 (1 cup) servings 2oz dry pasta equals 1 cup cooked.	635511
SAUCE SPAGHETTI POUCH 6-106Z PREGO	40 Cup		315729

Preparation Instructions

FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL.
GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL.
LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL.
STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING.
TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS.
PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY.
DO NOT RINSE IF SERVING RIGHT AWAY.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Cup

Amount Per Serving			
Calories	270.00		
Fat	2.50g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	480.00mg		
Carbohydrates	54.00g		
Fiber	5.00g		
Sugar	12.00g		
Protein	9.00g		
Vitamin A	500.00IU	Vitamin C	2.40mg

Calcium 20.00mg **Iron** 2.52mg

HAMBURGER

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CN Fully Cooked Beef Burger	1 Each	BAKE Convection Oven: From frozen state: Preheat oven to 350* F. Bake for 8-9 minutes or until internal temperature is 165* F.	
BUN HAMB SLCD 4 10-12CT GFS	1 Each	THAW AND SERVE	763233

Preparation Instructions

BAKE

Convection Oven: From frozen state: Preheat oven to 350* F. Bake for 8-9 minutes or until internal temperature is 165* F.

Burger GFS Code- 658622

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	206.90		
Fat	5.80g		
SaturatedFat	0.40g		
Trans Fat	0.25g		
Cholesterol	20.00mg		
Sodium	287.70mg		
Carbohydrates	28.00g		
Fiber	0.90g		
Sugar	4.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	1.40mg
Calcium	34.38mg	Iron	1.90mg

Strawberry Chocolate Parfait

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRINKLES CHOC DECOR 25Z GFS	1 Teaspoon	Sprinkle on top to finish	421600
SYRUP CHOC 24-24Z HERSH	2 Tablespoon	2 Tbsp per parfait	433941
YOGURT VAN L/F 6-32Z DANN	1/2 Cup		541966
Strawberry Cup	1/2 Cup	Use USDA Commodity cup, or fresh strawberry or diced frozen strawberry 621420	100256
GRANOLA BAG IW 144-1Z FLDSTN	1	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742

Preparation Instructions

Assemble ingredients in to- go parfait cup.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Serving

Amount Per Serving

Calories	344.40
Fat	6.40g
SaturatedFat	1.70g
Trans Fat	0.00g
Cholesterol	7.50mg
Sodium	162.80mg
Carbohydrates	66.44g
Fiber	3.32g
Sugar	45.50g

Protein		8.71g	
Vitamin A	50.64IU	Vitamin C	0.00mg
Calcium	179.95mg	Iron	1.07mg

Very Berry Parfait

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT STRAWB L/F 4-5 GCHC	1/2 Cup	4 oz scoop	640171
GRANOLA BAG IW 144-1Z FLDSTN	1 1 oz	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742
Strawberry Cup	1/2 Cup	1/2 cup of mixed berry cup, #764830 blueberries and fresh strawberries	100256

Preparation Instructions

Assemble all ingredients in to-go parfait cup.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Serving

Amount Per Serving			
Calories	141.67		
Fat	3.67g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.83mg		
Sodium	82.92mg		
Carbohydrates	24.61g		
Fiber	2.22g		
Sugar	9.50g		
Protein	3.61g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	17.33mg	Iron	0.72mg

Sausage Egg Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 COMM	1	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	866920
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1	CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10-12 MIN.	462519
CHEESE SLCD BLND 6- 5 COMM	1/2 Slice		150600

Preparation Instructions

Assemble sandwich: bottom of biscuit, egg patty, sausage, 1/2 slice of cheese, top of biscuit.

Wrap in foil if using for second chance.

If not cover on sheet tray and hold in warmer at 140-160 *F.

SLE Components

Amount Per Serving

Meat	2.25
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving	
Calories	386.00
Fat	23.00g
SaturatedFat	10.20g
Trans Fat	0.00g
Cholesterol	108.50mg
Sodium	842.00mg
Carbohydrates	28.00g
Fiber	1.00g

Sugar		4.00g	
Protein		16.00g	
Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	111.00mg	Iron	1.08mg

Bacon Egg & Cheese Bagel

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1 Each	CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10-12 MIN.	462519
CHEESE SLCD BLND 6-5 COMM	1/2 Slice		150600
BACON LO SOD SLCD 18/22 15 FRML	2 Slice	BAKE IN OVEN AT 350°F FOR 9-13 MINUTES OR TO DESIRED DEGREE OF CRISPNESS. PRODUCT IS ON BAKEABLE PAPER.	117621
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each		230264

Preparation Instructions

Assemble sandwich: bottom of bagel, egg patty, 2 slices of bacon cut in half, 1/2 slice of cheese, top of bagel.

Wrap in foil if using for second chance.

If not cover on sheet tray and hold in warmer at 140-160 °F.

SLE Components

Amount Per Serving

Meat	1.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	315.00		
Fat	14.00g		
SaturatedFat	5.50g		
Trans Fat	0.00g		
Cholesterol	100.50mg		
Sodium	582.00mg		
Carbohydrates	30.00g		
Fiber	4.00g		
Sugar	5.00g		
Protein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 55.00mg **Iron** 1.80mg

Bacon Egg & Cheese Croissant

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON LO SOD SLCD 18/22 15 FRML	1	BAKE IN OVEN AT 350°F FOR 9-13 MINUTES OR TO DESIRED DEGREE OF CRISPNESS. PRODUCT IS ON BAKEABLE PAPER.	117621
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1	CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10-12 MIN.	462519
CHEESE SLCD BLND 6-5 COMM	1		150600

Preparation Instructions

Assemble sandwich bottom of croissant, egg patty, 2 slices of bacon cut in 1/2, 1/2 slice cheese, top of croissant.
Wrap in foil if using for second chance or
Cover and store in warmer at 140- 160 * F

SLE Components

Amount Per Serving

Meat	1.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 Serving

Amount Per Serving			
Calories		390.00	
Fat		21.00g	
SaturatedFat		9.00g	
Trans Fat		0.15g	
Cholesterol		104.00mg	
Sodium		781.00mg	
Carbohydrates		33.00g	
Fiber		2.00g	
Sugar		7.00g	
Protein		17.50g	
Vitamin A	0.00IU	Vitamin C	0.14mg
Calcium	37.14mg	Iron	1.80mg

Pasta Salad

Servings:	80.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI 4-5 GFS	5 Pound	USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL	413360
PEPPERONI SLCD 14-16/Z 2-5 GFS	32 Each		729981
PEPPERS GREEN LRG 60-70CT MRKN	1 Cup		198757
CUCUMBER SLCD 1/4 2-3 RSS	1 Cup		329517
TOMATO 6X6 LRG 25 MRKN	1 Cup		199036
ONION RED JUMBO 25 MRKN	1 Ounce		198722
DRESSING ITAL CRMY LT 4-1GAL GCHC	1 Tablespoon		243965
CHEESE CHED REDC FAT SHRD 6-5 COMM	1 Ounce		448010

Preparation Instructions

Directions:

Cook and drain noodles. Let the noodles cool.

Dice the onions, green peppers and tomatoes. Peel, slice and dice the cucumbers.

When noodles are cool, then add all other ingredients. Mix well. Refrigerate until serving time.

CCP: Hold for cold service at 41° F or lower.

Notes:

SLE Components

Amount Per Serving

Meat	0.37
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	110.89		
Fat	0.93g		
SaturatedFat	0.16g		
Trans Fat	0.00g		
Cholesterol	1.00mg		
Sodium	16.75mg		
Carbohydrates	21.28g		
Fiber	1.07g		
Sugar	1.67g		
Protein	3.78g		
Vitamin A	26.86IU	Vitamin C	1.83mg
Calcium	0.61mg	Iron	0.92mg

Macaroni Pasta Salad

Servings:	50.00	Category:	Grain
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAD PASTA MACAR 3-10 GFS	10 Pound		738131
Grape Tomatoes	1 cup		749041
CUCUMBER 1-24CT P/L	1 Cup		238653
CHEESE CHED REDC FAT SHRD 6-5 COMM	1 cup		448010

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.25
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Serving

Amount Per Serving			
Calories	133.76		
Fat	8.92g		
SaturatedFat	1.48g		
Trans Fat	0.00g		
Cholesterol	8.40mg		
Sodium	332.02mg		
Carbohydrates	10.86g		
Fiber	0.41g		
Sugar	2.82g		
Protein	1.75g		
Vitamin A	41.09IU	Vitamin C	0.51mg
Calcium	8.17mg	Iron	0.44mg

Dill Chicken Patty Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT WGRAIN DILL CKD 4-5#	1 Each	Conventional Oven: Heat 14-16 minutes at 375F. Turn after 6 minutes. Convection Oven: 13-15 minutes at 375F. Turn after 6 minutes.	542832
BUN HAMB SLCD 4 10-12CT GFS	1 1 each	Thaw and serve.	763233

Preparation Instructions

SERVE PATTY ON BUN.

SLE Components

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	376.90		
Fat	10.80g		
SaturatedFat	1.90g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	677.70mg		
Carbohydrates	43.00g		
Fiber	1.90g		
Sugar	6.00g		
Protein	28.00g		
Vitamin A	100.00IU	Vitamin C	1.40mg
Calcium	74.38mg	Iron	3.70mg

Spicy Chicken Patty Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.05Z 6-26CT	1 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	536550
BUN HAMB SLCD 4 10-12CT GFS	1 Each	THAW AND SERVE	763233

Preparation Instructions

ASSEMBLE SANDWICH

SLE Components

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	334.90		
Fat	9.80g		
SaturatedFat	2.40g		
Trans Fat	0.00g		
Cholesterol	34.00mg		
Sodium	468.70mg		
Carbohydrates	41.00g		
Fiber	1.90g		
Sugar	4.00g		
Protein	21.00g		
Vitamin A	155.00IU	Vitamin C	1.40mg
Calcium	61.38mg	Iron	3.90mg

Spicy Asian Beef

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF SOUS VIDE DCD CKD 6-5# JTM	2 Ounce		964512
SAUCE SRIRACHA SWT & SPCY 6-.5GAL GFS	1		640211

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Serving

Amount Per Serving

Calories	104.71		
Fat	2.69g		
SaturatedFat	0.98g		
Trans Fat	0.00g		
Cholesterol	37.80mg		
Sodium	210.16mg		
Carbohydrates	8.50g		
Fiber	0.05g		
Sugar	7.50g		
Protein	12.25g		
Vitamin A	65.69IU	Vitamin C	0.39mg
Calcium	7.49mg	Iron	1.25mg

Chicken Slider

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Patty Breakfast Brd WG	1	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	528820
BUN HAMB MINI SLCD 2.5 8-24CT GFS	1	Thaw at room temperature for 4-6 hours.	676171

Preparation Instructions

Assemble sandwich before serving.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	196.00		
Fat	5.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	17.00mg		
Sodium	367.00mg		
Carbohydrates	26.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	11.00g		
Vitamin A	43.00IU	Vitamin C	47.00mg
Calcium	55.00mg	Iron	2.00mg

Beef Slider

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB MINI SLCD 2.5 8-24CT GFS	1	Thaw at room temperature for 4-6 hours.	676171
BEEF PTY CHARB 100-2.1Z PIER	1	BAKE Conventional oven: from the frozen state, bake at 350 degrees f in conventional oven for 9 minutes. Convection oven: from the frozen state, bake at 350 degrees f in convection ovenfor 7 minutes. Microwave: on full power for 1 minute. Microwave ovens vary. Times given are approximate.	589519

Preparation Instructions

Assemble sandwich before serving.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		250.00	
Fat		12.00g	
SaturatedFat		4.50g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		490.00mg	
Carbohydrates		21.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		12.00g	
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	84.00mg	Iron	2.44mg

Onion Rings

Servings:	1.00	Category:	Grain
Serving Size:	5.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION RING BRD WGRAIN 6-5#TASTY BRAND	5 Each	CONVECTION OVEN: PREHEAT OVEN TO 350°F; HEAT FOR 10-11 MINUTES. LET PRODUCT STAND BEFORE SERVING	234061

Preparation Instructions

CONVECTION OVEN: PREHEAT OVEN TO 350°F; HEAT FOR 10-11 MINUTES. LET PRODUCT STAND BEFORE SERVING.

BATCH COOK.

HOLD AT 140-160* f UNCOVERED IN WARMER UNTIL SERVICE.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 Serving

Amount Per Serving			
Calories			200.00
Fat			8.00g
SaturatedFat			1.50g
Trans Fat			0.00g
Cholesterol			0.00mg
Sodium			200.00mg
Carbohydrates			28.00g
Fiber			3.00g
Sugar			5.00g
Protein			3.00g
Vitamin A	0.00IU	Vitamin C	2.40mg
Calcium	100.00mg	Iron	1.08mg

Bacon Pizza

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN HAND TOSSED 9CT	1 Each	BAKE COOKING INSTRUCTIONS: COOK BEFORE SERVING. COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. IMPINGEMENT OVEN: 420°F for 7-9 minutes. Bake directly on belt. CONVECTION OVEN: 350°F for 13-17 minutes on high fan. CONVENTIONAL OVEN: 450°F for 13-15 minutes. Rotate pan halfway through bake cycle in convection oven. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	237071
BACON TOPPING CRUMBLES 10# HRML	1/2 ounce	4 oz per pizza. 1/2 oz per slice	460584

Preparation Instructions

Sprinkle 1/2 cup of bacon evenly over pizza.

Bake.

Slice into 8 even slices.

Hold in warmer at 140-160°F

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 Each

Amount Per Serving	
Calories	404.14
Fat	18.40g
SaturatedFat	8.54g
Trans Fat	0.00g
Cholesterol	53.71mg
Sodium	724.09mg
Carbohydrates	36.29g
Fiber	4.10g

Sugar			7.29g
Protein			24.03g
Vitamin A	73.00IU	Vitamin C	0.14mg
Calcium	337.43mg	Iron	2.22mg

Ham Sub Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM SLCD W/A 8-5 640CT COMM	2 1/2 Ounce		651470
BUN SUB SLCD 12 8-4CT GFS	1/2 Each		729213

Preparation Instructions

Slice bread in half down the middle with a serrated bread knife.

Fold 4 slices of ham and arrange in the middle of bread.

1.22oz of ham = 1oz meat equivalent

SLE Components

Amount Per Serving

Meat	2.05
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	303.09		
Fat	6.37g		
SaturatedFat	2.05g		
Trans Fat	0.00g		
Cholesterol	36.89mg		
Sodium	899.65mg		
Carbohydrates	48.04g		
Fiber	1.52g		
Sugar	3.56g		
Protein	17.82g		
Vitamin A	0.00IU	Vitamin C	3.64mg
Calcium	60.61mg	Iron	2.73mg

Turkey Sub Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST DELI 8-5# COMM	2 1/2 Ounce		765991
BUN SUB SLCD 12 8-4CT GFS	1/2 Each		729213

Preparation Instructions

Slice bread in half down the middle with a serrated bread knife.

Arrange 3 slices of turkey on bread.

1.43oz of turkey = 1oz meat equivalent

SLE Components

Amount Per Serving

Meat	1.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	302.45		
Fat	4.02g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	798.37mg		
Carbohydrates	45.69g		
Fiber	1.52g		
Sugar	1.52g		
Protein	21.56g		
Vitamin A	0.00IU	Vitamin C	3.64mg
Calcium	60.61mg	Iron	2.73mg

Chicken Sub Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX FAJT 30 COMM	3 Ounce		154900
BUN SUB SLCD 12 8-4CT GFS	1/2 Each		729213

Preparation Instructions

Slice bread in half down the middle with a serrated bread knife.

Arrange 3oz of chicken on bread.

SLE Components

Amount Per Serving

Meat	1.76
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	334.92		
Fat	5.80g		
SaturatedFat	1.76g		
Trans Fat	0.00g		
Cholesterol	65.29mg		
Sodium	958.95mg		
Carbohydrates	45.70g		
Fiber	1.52g		
Sugar	3.28g		
Protein	23.46g		
Vitamin A	0.00IU	Vitamin C	3.64mg
Calcium	60.61mg	Iron	2.73mg

Cheesy Chicken Enchilada Soup

Servings:	25.00	Category:	Entree
Serving Size:	4.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHEESY CHIX W/VEG 6-5# CFS	5 Pound	Thawing Instructions Thaw under refrigeration for 24-48 hours or until thawed.	659763
SALSA MILD CHNKY 4-1GAL GCHC	1 Cup		598453
SEASONING TACO MIX 6-9Z GRSZ	1 2 oz		222313
1 % White Milk	2 Cup		

Preparation Instructions

Basic Preparation

Submerge whole pouch of cheesy chicken product in 170 degree F water and cook until internal temperature reaches 165 degrees F. Approximately 30 minutes.

Combine with salsa, taco seasoning and milk.

Keep in warmer at 140-165°F until service.

SLE Components

Amount Per Serving

Meat	0.80
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.05
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 4.00 Serving

Amount Per Serving

Calories	94.86		
Fat	5.40g		
SaturatedFat	2.52g		
Trans Fat	0.00g		
Cholesterol	25.20mg		
Sodium	217.88mg		
Carbohydrates	4.77g		
Fiber	0.56g		
Sugar	2.00g		
Protein	7.57g		
Vitamin A	53.02IU	Vitamin C	2.33mg

Calcium 75.97mg **Iron** 0.29mg

Powdered Donut

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each		556582
SUGAR POWDERED 10X 12-2 PION	1 Gram		859740

Preparation Instructions

Thawing: Remove desired amount of donuts and place on half or full sheet pan. Cover with plastic and thaw at room temperature for 30 minutes. (Reseal case and immediately return to freezer)

Warming Donuts: Place the pan of donuts in a 325°F oven to warm the surface and begin to thaw the centers for 2-3 min.

Sprinkle with powdered sugar

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00

Amount Per Serving

Calories	283.84		
Fat	16.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	300.02mg		
Carbohydrates	30.99g		
Fiber	2.60g		
Sugar	7.95g		
Protein	5.00g		
Vitamin A	11.41IU	Vitamin C	0.00mg
Calcium	13.71mg	Iron	0.80mg

Patty's Baked Beans

Servings:	65.00	Category:	Vegetable
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED 6-10 BUSH	2 #10 CAN	Do not drain	520098
SAUCE BBQ 4-1GAL SWTBRAY	3 Cup		655937
ONION DCD IQF 6-4 GFS	2 Cup		261521

Preparation Instructions

Combine all ingredients in pan.

Bake uncovered for 45 minutes @ 350°F.

Hold between 140- 160 until service

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 65.00

Serving Size: 4.00

Amount Per Serving

Calories	138.65		
Fat	0.80g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	545.28mg		
Carbohydrates	30.00g		
Fiber	3.98g		
Sugar	15.97g		
Protein	4.78g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.84mg	Iron	1.43mg