

# Cookbook for East Noble School Corporation

Created by HPS Menu Planner

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# Chilled Fruit, Assorted

<b>Servings:</b>	100.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GFS	4 #10 CAN		271497
FRUIT COCKTAIL XL/S 6-10 GFS	4 #10 CAN		225304
PEACH DCD XL/S 6-10 GFS	4 #10 CAN		268348
PEAR DCD XL/S 6-10 GFS	4 #10 CAN		290203

## Preparation Instructions

Directions:

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

Open Can fruit, drain slightly

place under refrigeration

Notes:

Serve with 4 oz spoodle

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

### Amount Per Serving

**Calories** 248.32

**Fat** 0.00g

**SaturatedFat** 0.00g

**Trans Fat** 0.00g

**Cholesterol** 0.00mg

**Sodium** 41.39mg

**Carbohydrates** 60.01g

**Fiber** 5.17g

**Sugar** 51.73g

**Protein** 1.03g

**Vitamin A** 413.86IU **Vitamin C** 2.48mg

**Calcium** 0.00mg **Iron** 0.00mg

# Fruit, Fresh, Whole

<b>Servings:</b>	100.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGE JUICER 100-125CT 40 MRKN	100 Each		100955
BANANA PETITE GRN 150CT DOLE	100 Each		591310
PEAR 95-110CT MRKN	100 Each		198056
APPLE DELICIOUS GOLDEN 125-138CT MRKN	100 Each		597481
APPLE, RED DELICIOUS 138 COUNT WASHINGTON FANCY FRESH REF	100 Each		8331308

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MINIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 1 orange = 1/2c fruit

Updated October 2013

Notes:

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

**Calories** 369.80

**Fat** 0.80g

**SaturatedFat** 0.10g

**Trans Fat** 0.00g

**Cholesterol** 0.00mg

**Sodium** 34.60mg

**Carbohydrates** 97.00g

<b>Fiber</b>	18.00g		
<b>Sugar</b>	60.00g		
<b>Protein</b>	5.70g		
<b>Vitamin A</b>	163.04IU	<b>Vitamin C</b>	63.02mg
<b>Calcium</b>	56.18mg	<b>Iron</b>	1.28mg

# BBQ Ribette Sandwich on Bun

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK RIB PTY CKD BBQ CN 100-2.5Z GFS	100 Each	Bake frozen product for 20-25 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees F.	100640
4" WG HAMBURGER BUN, AUNT MILLIES	100 bun	UNSPECIFIED	3159
SAUCE BBQ 6-.5GAL GFS	3 Gallon		734152

## Preparation Instructions

Directions:

Bake BBQ Pork in 4 in. serving pans, shingle them in pan

Add BBQ sauce and water.

Wrap with parchment paper and foil,

Bake until temperature reaches 165 or higher.

CCP: Heat to 165° F or higher for at least 15 seconds

Remove from oven, put on line and hold.

CCP: Hold at 135° F or higher.

Assemble sandwich at time of service. 1 bun and 4 oz BBQ pork.

Notes:

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

**Calories** 542.89

**Fat** 12.38g

**Saturated Fat** 3.50g

**Trans Fat** 0.00g

**Cholesterol** 30.00mg

**Sodium** 2286.01mg

**Carbohydrates** 90.71g



<b>Fiber</b>	4.15g		
<b>Sugar</b>	39.69g		
<b>Protein</b>	19.15g		
<b>Vitamin A</b>	645.50IU	<b>Vitamin C</b>	3.03mg
<b>Calcium</b>	77.57mg	<b>Iron</b>	12.31mg

# Hamburger on Bun

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD W/CHER 2.4Z 6-5 COMM	100 Each		785820
4" WG HAMBURGER BUN, AUNT MILLIES	100 Each	UNSPECIFIED	3159

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL. DRAIN.

1. Place frozen patties, in a 4- inch full pan,
2. Add water, Beef Base,
3. Wrap pan with parchment and foil.
4. Bake for an hour, or until 165 degrees F.
5. Place cooked patty on Bun,
6. Top with Bun, Wrap

\* Hold at 145 degrees F

Notes:

1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

Updated October 2013

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

**Calories** 363.00

**Fat** 17.00g

**Saturated Fat** 5.70g

**Trans Fat** 0.90g

**Cholesterol** 60.00mg

**Sodium** 539.00mg

**Carbohydrates** 31.00g

**Fiber** 3.00g

<b>Sugar</b>			5.00g
<b>Protein</b>			21.00g
<b>Vitamin A</b>	28.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	22.00mg	<b>Iron</b>	12.00mg

# Breaded Chicken Sandwich

<b>Servings:</b>	100.00	<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 #
4" WG HAMBURGER BUN, AUNT MILLIES	100 Each	UNSPECIFIED	3159
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	100 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	558061

## Preparation Instructions

Directions:

WASH HANDS.

1. Cook chicken patty as directed on package.
2. Place Chicken Patty on bottom of Bun. Top with remaining half of roll.
3. Wrap and Serve

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

Allow student to select condiment of choice.

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

**Calories** 400.00

**Fat** 15.00g

**Saturated Fat** 2.50g

**Trans Fat** 0.00g

**Cholesterol** 25.00mg

**Sodium** 650.00mg

**Carbohydrates** 44.00g

<b>Fiber</b>	5.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	44.00mg	<b>Iron</b>	11.80mg

# Spicy Breaded Chicken Sandwich

<b>Servings:</b>	100.00	<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 #
4" WG HAMBURGER BUN, AUNT MILLIES	100 Each	UNSPECIFIED	3159
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	100 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080

## Preparation Instructions

Directions:

WASH HANDS.

1. Cook chicken patty as directed on package.
2. Place Chicken Patty on bottom of Bun. Top with remaining half of roll.
3. Wrap and Serve

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

Allow student to select condiment of choice.

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

**Calories** 430.00

**Fat** 17.00g

**Saturated Fat** 3.00g

**Trans Fat** 0.00g

**Cholesterol** 25.00mg

**Sodium** 590.00mg

**Carbohydrates** 46.00g

<b>Fiber</b>	5.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	21.00g		
<b>Vitamin A</b>	100.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	44.00mg	<b>Iron</b>	12.70mg

# Pizza, Cheese

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-16RICH	20 Each	BAKE STORE FROZEN AT 0°F TO -10°F (-18°F TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPING. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPING. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	626930
SAUCE PIZZA W/BASL CALIF 6- 10 GCHC	1 3/5 #10 CAN		100234
SAUCE MARINARA 12- 51Z GCHC	1 3/5 #10 CAN		219190
SPICE GARLIC POWDER 21Z TRDE	4/5 Cup		224839
CHEESE BLND MOZZ/PROV DCD 4-5 PG	24 Pound		529249

## Preparation Instructions

Directions:

Combine tomato sauces, granulated garlic, Blend in a bowl. Reserve

Spray each pan with Pan Coat. Place frozen Dough on top.

Spread 6 oz. of pizza sauce onto each pizza crust.

Sprinkle 12 oz (3 cups) shredded cheese evenly over each pizza pan.

Bake until crust is lightly browned: Convection oven: 325° F for 10- 15 minutes



CCP: Hold at 135° F or higher.

Cut each pizza pan into (1/8 slices)

Notes:

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

## Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Slice

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### Amount Per Serving

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**Calories** 250.21

**Fat** 7.72g

**SaturatedFat** 3.90g

**Trans Fat** 0.00g

**Cholesterol** 15.00mg

**Sodium** 785.84mg

**Carbohydrates** 35.81g

**Fiber** 2.03g

**Sugar** 5.62g

**Protein** 11.15g

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<b>Vitamin A</b>	533.86IU	<b>Vitamin C</b>	1.86mg
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<b>Calcium</b>	162.35mg	<b>Iron</b>	2.54mg
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# Pizza, Pepperoni

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-16RICH	20 Each	BAKE STORE FROZEN AT 0°F TO -10°F (-18°F TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	626930
SAUCE PIZZA W/BASL CALIF 6- 10 GCHC	1 #10 CAN		100234
SAUCE MARINARA 12- 51Z GCHC	1 #10 CAN		219190
SPICE GARLIC POWDER 21Z TRDE	1/2 Cup		224839
CHEESE BLND MOZZ/PROV DCD 4-5 PG	15 Pound		529249
PEPPERONI SLCD 14-16/Z 2-5 GFS	1 Pound		729981

## Preparation Instructions

Directions:

Combine tomato sauces, granulated garlic, Blend in a bowl. Reserve  
Spray each pan with Pan Coat. Place frozen Dough on top.

Spread 6 oz. of pizza sauce onto each pizza crust.

Sprinkle 12 oz (3 cups) shredded cheese evenly over each pizza pan.

Bake until crust is lightly browned: Convection oven: 325° F for 10- 15 minutes

CCP: Hold at 135° F or higher.

Cut each pizza pan into (1/8 slices)

Notes:

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

## Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Slice

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### Amount Per Serving

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**Calories** 216.44

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**Fat** 5.95g

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**SaturatedFat** 3.00g

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**Trans Fat** 0.00g

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**Cholesterol** 9.39mg

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**Sodium** 637.58mg

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**Carbohydrates** 33.25g

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**Fiber** 1.65g

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**Sugar** 4.26g

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**Protein** 9.22g

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**Vitamin A** 333.67IU      **Vitamin C** 1.16mg

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**Calcium** 108.97mg      **Iron** 2.27mg

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# Pizza, Sausage

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Piece	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-16RICH	20 Each	BAKE STORE FROZEN AT 0°F TO -10°F (-18°F TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	626930
SAUCE PIZZA W/BASL CALIF 6- 10 GCHC	1 #10 CAN		100234
SAUCE MARINARA 12- 51Z GCHC	1 #10 CAN		219190
SPICE GARLIC POWDER 21Z TRDE	1/2 Cup		224839
CHEESE BLND MOZZ/PROV DCD 4-5 PG	15 Pound		529249
SAUSAGE CRMBL VEGGIE 2-10 MSTARFM	5 Pound		870410

## Preparation Instructions

Directions:

Combine tomato sauces, granulated garlic, Blend in a bowl. Reserve  
Spray each pan with Pan Coat. Place frozen Dough on top.

Spread 6 oz. of pizza sauce onto each pizza crust.

Sprinkle 12 oz (3 cups) shredded cheese evenly over each pizza pan.

Bake until crust is lightly browned: Convection oven: 325° F for 10- 15 minutes

CCP: Hold at 135° F or higher.

Cut each pizza pan into (1/8 slices)

Notes:

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

## Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Piece

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### Amount Per Serving

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**Calories** 220.58

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**Fat** 6.06g

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**SaturatedFat** 3.00g

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**Trans Fat** 0.00g

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**Cholesterol** 9.38mg

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**Sodium** 656.99mg

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**Carbohydrates** 33.49g

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**Fiber** 1.79g

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**Sugar** 4.26g

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**Protein** 9.73g

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**Vitamin A** 333.67IU      **Vitamin C** 1.16mg

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**Calcium** 109.90mg      **Iron** 2.39mg

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# Beef Nachos

<b>Servings:</b>	100.00	<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 #
TACO FILLING BEEF REDC FAT 6-5 COMM	20 Pound		722330
CHIP TORTL RND YEL 5-1.5 KE	22 Each		163020
SAUCE CHS QUESO JALAP POUZ 6-106Z LOL	10 Pound		135271
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce		722110
CHEESE CHED MLD SHRD FINE 4-5 GFS	1 Pound		191043
SOUR CREAM CUP 100-1Z PAULY	100 Package		126400
SALSA CUP 84-3Z REDG	100 Each	READY_TO_EAT None	677802

## Preparation Instructions

Directions:

Cook Taco Meat as instructed Add seasoning and mix.

Stir frequently over medium heat.

CCP: Heat to 155° F or higher for at least 15 seconds.

1.) Using a one time use glove, place 22 chips in a #3 paper Tray

2.) Place 2oz. Taco Meat on Chips

\* Portion with No. 16 scoop (¼ cup)

3.) Ladle 2 oz Jalapeno Cheese

\* If student does not want Meat, then substitute with 1 oz. of Shredded Cheese

\* Toppings will be self serve

Notes:

To maintain best consistency, serve immediately or hold hot. CCP: Hold for hot service at 135° F or higher.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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**Amount Per Serving**

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**Calories** 284.84

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**Fat** 16.43g

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**SaturatedFat** 8.86g

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**Trans Fat** 0.29g

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**Cholesterol** 73.88mg

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**Sodium** 878.73mg

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**Carbohydrates** 13.96g

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**Fiber** 2.06g

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**Sugar** 7.02g

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**Protein** 17.56g

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**Vitamin A** 1228.15IU      **Vitamin C** 13.45mg

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**Calcium** 259.39mg      **Iron** 2.01mg

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# Tacos

<b>Servings:</b>	100.00	<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 #
TACO FILLING BEEF REDC FAT 6- 5 COMM	20 Pound	UNSPECIFIED Thaw in refrigerator prior to reheating. Place bag in boiling water to 45-60 minutes or until product reaches 165 F.	722330
CHIX TACO FILLING CKD 4- 5.03 TYS	20 Pound	UNSPECIFIED Thaw in refrigerator prior to reheating. Place bag in boiling water to 45-60 minutes or until product reaches 165 F.	200511
TORTILLA FLOUR 6 PRSD ULTRGR 24-12CT	200 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690120
SAUCE CHS QUESO JALAP POUC 6-106Z LOL	10 Pound		135271
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce		722110
CHEESE CHED MLD SHRD FINE 4- 5 GFS	6 1/4 Pound		191043
84-2.6Z SALSA CUP REDG REDSC2Z	100 Package		536690

## Preparation Instructions

Directions:

Cook Taco Meat as instructed Add seasoning and mix.

Stir frequently over medium heat.



CCP: Heat to 155° F or higher for at least 15 seconds.

- 1.) Using a one time use glove, place 2 tortilla shells in a #2 paper Tray
- 2.) Place 2oz. Taco Meat on Tortilla Shells \* Portion with No. 16 scoop (¼ cup)
- 3.) Ladle 2 oz Jalapeno Cheese

\* If student does not want Meat, then substitute with 1 oz. of Shredded Cheese

\* Toppings will be self serve

Notes:

To maintain best consistency, serve immediately or hold hot. CCP: Hold for hot service at 135° F or higher.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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### Amount Per Serving

<b>Calories</b>	588.04		
<b>Fat</b>	27.29g		
<b>Saturated Fat</b>	10.54g		
<b>Trans Fat</b>	0.29g		
<b>Cholesterol</b>	170.48mg		
<b>Sodium</b>	1308.83mg		
<b>Carbohydrates</b>	39.16g		
<b>Fiber</b>	4.02g		
<b>Sugar</b>	4.02g		
<b>Protein</b>	47.26g		
<b>Vitamin A</b>	1128.15IU	<b>Vitamin C</b>	5.45mg
<b>Calcium</b>	428.59mg	<b>Iron</b>	4.59mg

# Bean Burrito

<b>Servings:</b>	96.00	<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 #
BURRITO BEAN/CHS WGRAIN 96-4.5Z	96 Each		150852

## Preparation Instructions

Directions:

Item Yield

1 Case = 96 Burrito, Bean & Cheese, Whole Grain, Frozen

Thawing Instructions

Thaw under refrigeration

Shelf Life

Frozen = 365 days from date of production

Basic Preparation

For best results, thaw product prior to baking. Convection Oven: 325F. Thawed = 14-20 minutes. Convection Oven: 300F. Thawed = 12-18 minutes. Internal temperature should reach 160F. Times and temperature may vary based upon actual equipment.

## Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Each

### Amount Per Serving

**Calories** 310.00

**Fat** 9.00g

**SaturatedFat** 4.00g

**Trans Fat** 0.00g

**Cholesterol** 10.00mg

**Sodium** 580.00mg

**Carbohydrates** 40.00g

**Fiber** 9.00g

**Sugar** 4.00g

**Protein** 16.00g

**Vitamin A** 400.00IU **Vitamin C** 3.60mg

**Calcium** 200.00mg **Iron** 2.70mg

# Sweet Sour Chicken

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	12.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120
SAUCE SWT & SOUR 4-1GAL LACHY	2 Gallon		242292
WG Dinner Roll Aunt Millie's	100 1 roll		4375

## Preparation Instructions

Directions:

Place chicken in each pan (9" x 13" x 2"). For 25 servings, use 2 pans. .

Bake until lightly browned. Conventional oven: 425° F for 30 minutes. Convection oven: 375° F for 30 minutes.

In a sauce pan, bottled sauce. Simmer for 15 minutes.

Place cooked chicken into a 4-inch full pan

Pour 1 ½ cups of sauce over chicken.

Bake until golden brown: Convection oven: 325° F for 30 minutes. Baste every 15 minutes for a glazed appearance.

CCP: Heat to 165° F or higher.

CCP: Hold for hot service at 140° F or warmer. Portion with No. 10 scoop ( cup).

Notes:

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 12.00 Each

#### Amount Per Serving

**Calories** 504.36

**Fat** 15.68g

**SaturatedFat** 2.73g

**Trans Fat** 0.00g

<b>Cholesterol</b>	21.82mg		
<b>Sodium</b>	788.15mg		
<b>Carbohydrates</b>	70.08g		
<b>Fiber</b>	5.27g		
<b>Sugar</b>	32.22g		
<b>Protein</b>	19.27g		
<b>Vitamin A</b>	109.09IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	43.64mg	<b>Iron</b>	1.96mg

# Fish Sticks

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POLLOCK BRD STIX WGRAIN 1Z 2-5 GFS	400 Each		501391
SAUCE TARTAR IND 200-9GM PPI	100 Each		318366
WG Dinner Roll Aunt Millie's	100 1 roll		4375

## Preparation Instructions

Directions:

Item Yield

1 Case = 160 Average Count (2 x 80 Average Count per Bag) Pollock Sticks, Alaskan, Whole Grain Breaded, Wild-Caught, Oven Ready, 1 Ounce, Raw, IQF

Thawing Instructions

COOK FROM FROZEN.

Shelf Life

FROZEN = 547 DAYS

Basic Preparation

KEEP FROZEN UNTIL READY TO PREPARE. DO NOT REFREEZE. CONVECTION OVEN: PLACE OVEN RACK IN CENTER OF THE OVEN. PREHEAT OVEN TO 400 DEGREES F. PLACE FROZEN FISH IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 13-16 MINUTES. CONVENTIONAL OVEN: PLACE OVEN RACK IN THE CENTER OF THE OVEN. PREHEAT TO 425 DEGREES F, PLACE FROZEN FISH IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 15-20 MINUTES. NOTE: SINCE APPLIANCES VARY, THESE COOKING INSTRUCTIONS ARE ONLY A GUIDELINE. FISH IS FULLY COOKED WHEN IT REACHES AN INTERNAL TEMPERATURE OF 165 DEGREES F..

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Each

### Amount Per Serving

**Calories** 350.00

**Fat** 12.00g

**SaturatedFat** 1.50g

**Trans Fat** 0.00g

<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	395.00mg		
<b>Carbohydrates</b>	42.00g		
<b>Fiber</b>	5.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	19.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	1.08mg

# Chicken Tenders

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD WGRAIN FC 4-8 TYS	400 Piece	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
WG Dinner Roll Aunt Millie's	100 1 roll		4375

## Preparation Instructions

Directions:

Item Yield

1 Case = 450 Average Count (4 x 112.5 Average Count per Bag) Chicken Tenders, Crispy, Whole Grain, Breaded, CN Labeled, Cooked, Frozen

Thawing Instructions

PREPARE FROM FROZEN STATE

Shelf Life

FROZEN = 270 DAYS AT 0\* OR LESS FROM DATE OF PRODUCTION.

Basic Preparation

PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: 6-8 MINUTES AT 375 DEGREES F FROM FROZEN. CONVENTIONAL OVEN: 8-10 MINUTES AT 400 DEGREES F FROM FROZEN.

\*COMPLIES WITH THE NEW USDA REGULATIONS FOR K12 SCHOOLS\*\*WHITE AND DARK MEAT CHOPPED & FORMED CHICKEN NUGGET 51% WHOLE GRAIN RICH BREADING EACH SERVING PROVIDES EXACTLY 2 OZ. M/MA KID TESTED, KID APPROVED, CN LABELED, FULLY COOKED\*\* SCHOOLS, K12, HEALTHCARE, COLLEGE AND UNIVERSITY\*\*SERVE WITH A DIPPING SAUCE OR IN A WRAP OR SALAD APPLICATION

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 4.00 Each

### Amount Per Serving

**Calories** 446.67

**Fat** 21.50g



<b>SaturatedFat</b>	3.33g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	33.33mg		
<b>Sodium</b>	645.00mg		
<b>Carbohydrates</b>	40.33g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	4.33g		
<b>Protein</b>	24.00g		
<b>Vitamin A</b>	133.33IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	53.33mg	<b>Iron</b>	2.40mg

# Mexican Chicken with Rice

<b>Servings:</b>	48.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX GLZD 105CTAVG 30 TYS	48 Serving	<b>BAKE</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. Conventional Oven 38 - 42 minutes at 375°F from Frozen. 32 - 37 minutes at 375°F from Thawed. Place pan of water in bottom of oven during cooking. <b>CONVECTION</b> <b>PREPARATION:</b> Appliances vary, adjust accordingly. Convection Oven 28 - 30 minutes at 375°F from Frozen. 22 - 27 minutes at 375°F from Thawed. Place pan of water in bottom of oven during cooking.	591160
SPICE GARLIC POWDER 16Z BADIA	1 Ounce		708481
SPICE PAPRIKA 16Z TRDE	2 Tablespoon		518331
SPICE ONION POWDER 19Z TRDE	1 1/3 Cup		126993
SPICE CHILI POWDER 38Z MEXENE	1 Ounce		847171
Diced Tomatoes cnd	2 Cup	<b>BAKE</b>	100329
6-25.6Z RICE BROWN ASIAN LO SOD 45533	4 Quart		238491

## Preparation Instructions

Directions:

Place 12-13 chicken thighs or drumsticks in each pan (9" x 13" x 2"), which has been lightly coated with pan release spray. For 24 servings, use 2 pans. For 48 servings, use 4 pans.

Combine garlic salt, paprika, and celery salt. Sprinkle 1 1/2 Tbsp evenly over each pan.

Bake: Conventional oven: 375° F for 30 minutes. Convection oven: 350° F for 25 minutes. CCP: Heat to 165° F or higher. Reserve for step 6.

In a separate bowl, combine onions, green peppers, parsley, tomatoes, chili powder, white rice, and chicken stock. Place 1 lb 7 oz into each pan (9" x 13" x 2"). For 24 servings, use 2 pans. For 48 servings, use 4 pans. Cover pans.

Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 30 minutes. CCP: Heat to 165° F or higher.

Remove chicken from bone. Evenly distribute 1 lb 1 1/4 oz of chicken into each pan of rice.

CCP: Hold for hot service at 140° F or warmer. Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

Notes:

1: Note: The weights given provid

2: e an average of 24 and 48

3: servings based on the minimum ra

4: w chicken weight listed with

5: the description. When purchasi

6: ng chicken, ensure that the

7: average weight of the raw chicken pieces meets the minimum

8: individual piece weight listed.

## Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 2.00 Each

### Amount Per Serving

<b>Calories</b>	163.58		
<b>Fat</b>	10.05g		
<b>SaturatedFat</b>	2.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	90.00mg		
<b>Sodium</b>	321.76mg		
<b>Carbohydrates</b>	7.76g		
<b>Fiber</b>	0.24g		
<b>Sugar</b>	0.25g		
<b>Protein</b>	16.14g		
<b>Vitamin A</b>	165.03IU	<b>Vitamin C</b>	0.08mg
<b>Calcium</b>	0.85mg	<b>Iron</b>	0.77mg

# Fresh Fruit and Vegetable Bar

<b>Servings:</b>	100.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE, RED DELICIOUS 138 COUNT WASHINGTON FANCY FRESH REF	100 Each	BAKE	8331308

## Preparation Instructions

No Preparation Instructions available.

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

#### Amount Per Serving

<b>Calories</b>	65.00		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	17.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	13.00g		
<b>Protein</b>	1.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Vegetable Pizza

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-16RICH	20 Each	BAKE STORE FROZEN AT 0°F TO -10°F (-18°F TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	626930
SAUCE PIZZA W/BASL CALIF 6- 10 GCHC	1 #10 CAN		100234
SAUCE MARINARA 12- 51Z GCHC	1 #10 CAN		219190
PEPPERS GREEN LRG 60- 70CT MRKN	2 Quart		198757
MUSHROOM 2 RANDOM SZ 10	1 Quart		330132
CHEESE BLND MOZZ/PROV DCD 4-5 PG	2 Gallon		529249

## Preparation Instructions

### Directions:

Combine tomato sauces, granulated garlic, Blend in a bowl. Reserve  
Spray each pan with Pan Coat. Place frozen Dough on top.  
Spread 6 oz. of pizza sauce onto each pizza crust.

Sprinkle 12 oz (3 cups) shredded cheese evenly over each pizza pan.

Bake until crust is lightly browned: Convection oven: 325° F for 10- 15 minutes

CCP: Hold at 135° F or higher.

Cut each pizza pan into (1/8 slices)

Notes:

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

## Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Slice

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### Amount Per Serving

<b>Calories</b>	256.51		
<b>Fat</b>	8.94g		
<b>SaturatedFat</b>	4.71g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	20.00mg		
<b>Sodium</b>	731.19mg		
<b>Carbohydrates</b>	34.08g		
<b>Fiber</b>	1.79g		
<b>Sugar</b>	4.49g		
<b>Protein</b>	11.89g		
<b>Vitamin A</b>	446.23IU	<b>Vitamin C</b>	7.20mg
<b>Calcium</b>	203.26mg	<b>Iron</b>	2.30mg

# Macaroni and Cheese with Ham

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS R/F WGRAIN 6-5	19 Pound		119122
HAM SMKD W/A CARVNG 2PC GFS	19 Pound		134155
Cheese, Cheddar Reduced fat, Shredded	2 1/12 Pound		100012

## Preparation Instructions

Directions:

Cook macaroni in boiling water until firm-tender, 1 hour, thawed. Serve into 4-inch full pan  
Sliced ham into 3oz slices,  
shingle in a 2 inch full pan, add water and orange juice.

Bake: Conventional oven: 350° F for 25 minutes. Convection oven: 325° F for 20 minutes.

CCP: Hold for hot service at 165° F or warmer.

3oz. of Ham, with 3 oz Mac and Cheese.

Notes:

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 3.00 Ounce

#### Amount Per Serving

**Calories** 197.62

**Fat** 9.09g

**SaturatedFat** 4.05g

**Trans Fat** 0.10g

**Cholesterol** 65.87mg

**Sodium** 1326.89mg

**Carbohydrates** 9.07g

**Fiber** 0.38g

**Sugar** 1.71g

**Protein** 22.28g

**Vitamin A** 0.00IU **Vitamin C** 0.00mg

**Calcium** 117.99mg **Iron** 0.55mg



# Dinner Roll

<b>Servings:</b>	100.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Dinner Roll Aunt Millie's	100 1 roll		4375

## Preparation Instructions

No Preparation Instructions available.

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	1.00		
<b>Fat</b>	0.02g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.25mg		
<b>Carbohydrates</b>	0.19g		
<b>Fiber</b>	0.02g		
<b>Sugar</b>	0.03g		
<b>Protein</b>	0.04g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Chicken Flavored Rice - Whole Grain

<b>Servings:</b>	24.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN RSTD CHIX FLVRD 6-24.4Z UBEN	24 Serving		244621

## Preparation Instructions

Prepare steam table pans.

Mix rice according to package directions. Place 5 boxes per steam table pan. Use a total of 3 pans = 15 boxes for the whole school.

Bake 375 degrees for 1 to 1/2 hours or until rice is tender. Hold in steam table and warming oven.

### Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00

#### Amount Per Serving

**Calories** 105.00

**Fat** 1.50g

**SaturatedFat** 0.50g

**Trans Fat** 0.00g

**Cholesterol** 2.50mg

**Sodium** 215.00mg

**Carbohydrates** 20.00g

**Fiber** 1.00g

**Sugar** 0.50g

**Protein** 3.00g

**Vitamin A** 0.00IU **Vitamin C** 0.60mg

**Calcium** 10.00mg **Iron** 0.36mg

# Corn, Buttered

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN WHL KERNEL FCY GRADE 6-10 GFS	15 Pound		118966

## Preparation Instructions

Directions:

WASH HANDS.

1. Place vegetables not more than 3-4 inches deep in stainless steel inset pans. Perforated pans provide the best circulation, but if cooking liquid needs to be retained use solid pans.
2. Cook vegetables in steamer for 10-15 minutes (5-6 psi) or 5-10 minutes (12-15 psi) or until just tender.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

CCP: HOT FOODS HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

3. Serve using a 4 oz spoodle.

Child Nutrition: 1/2 cup serving provides= 1/2 cup starchy vegetable

Updated October 2013

Notes:

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

#### Amount Per Serving

**Calories** 24.00

**Fat** 0.30g

**Saturated Fat** 0.00g

**Trans Fat** 0.00g

**Cholesterol** 0.00mg

**Sodium** 93.00mg

**Carbohydrates** 5.10g

**Fiber** 0.60g

<b>Sugar</b>			1.20g
<b>Protein</b>			0.60g
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.08mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Egg Roll, Vegetable

<b>Servings:</b>	100.00	<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 #
EGG ROLL VEG WGRAIN 130-3.1Z MINH	100 Each	<b>BAKE</b> <b>HEATING INSTRUCTIONS. HEAT BEFORE SERVING.</b> Heating instructions are based on a full size sheet pan (with approximately 54 Egg Rolls). For food safety and quality, heat before serving to an internal temperature of 160°F. Convection Oven: Preheat oven to 350°F. Fill large (16"x24") baking tray with frozen egg rolls and cook for 21 - 22 minutes. Rotate tray halfway through baking time.	521450

## Preparation Instructions

No Preparation Instructions available.

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	1.40		
<b>Fat</b>	0.04g		
<b>SaturatedFat</b>	0.01g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	1.50mg		
<b>Carbohydrates</b>	0.22g		
<b>Fiber</b>	0.04g		
<b>Sugar</b>	0.04g		
<b>Protein</b>	0.04g		
<b>Vitamin A</b>	2.00IU	<b>Vitamin C</b>	0.01mg
<b>Calcium</b>	0.40mg	<b>Iron</b>	0.01mg

# Peach Cobbler

<b>Servings:</b>	48.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT MIX BTRMLK 6-5 KRUST - Krusteaz - M	3 1/2 Cup		359800
brown sugar	1 Cup	READY_TO_EAT	
Diced Peaches	2 3/16 Quart	BAKE	

## Preparation Instructions

Directions:

Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.

Add water and mix just until dry ingredients are moistened. Cover and set aside for step 8.

Filling: For 24 servings, add enough cold water to peach syrup to make 1 ¾ cups liquid mixture. For 48 servings, add enough cold water to peach syrup to make 3 ½ cups liquid mixture.

Mix cornstarch with about ¼ of the liquid mixture.

Bring remaining liquid mixture to boil. Add the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after step 6.

Remove from heat. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.

Pour 1 qt 2 ½ cups thickened peach mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside.

On a lightly floured surface, roll out about 14 ½ oz of pastry dough into rectangle (about 9" x 13") for each pan.

Cover peaches with pastry. Cut dough 4 x 6 (24 pieces).

Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 45 minutes Convection oven: 375° F for 30 minutes

Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

No CCP necessary.

Notes:

### Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 cup

#### Amount Per Serving

Calories 39.77

<b>Fat</b>	1.33g		
<b>SaturatedFat</b>	0.33g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	117.11mg		
<b>Carbohydrates</b>	6.27g		
<b>Fiber</b>	0.09g		
<b>Sugar</b>	0.75g		
<b>Protein</b>	0.66g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.42mg	<b>Iron</b>	0.32mg

# Wedges Ranch Cut

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE SEAS 6-5 LAMB	1 Ounce		457558

## Preparation Instructions

Directions:

Bake for 30-45 minutes

350 degrees F.

Notes:

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 cup

#### Amount Per Serving

<b>Calories</b>	0.45		
<b>Fat</b>	0.02g		
<b>SaturatedFat</b>	0.01g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.94mg		
<b>Carbohydrates</b>	0.06g		
<b>Fiber</b>	0.01g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.01g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.06mg	<b>Iron</b>	0.00mg



# Biscuit & Sausage Gravy

<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 #
Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case	2 Ounce	<b>THAW</b> Thaw under refrigeration. Thaw and use. Great on pizza, wraps, burritos and pastas.	125302
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	1 Each	<b>BAKE</b> For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.	631902
GRAVY MIX CNTRY 6-1.5 PION	4 Ounce	<b>BAKE</b> 1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. <b>TIPS:</b> For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	455555

## Preparation Instructions

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	590.38
<b>Fat</b>	42.02g

<b>SaturatedFat</b>	18.01g
<b>Trans Fat</b>	4.51g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	1451.73mg
<b>Carbohydrates</b>	43.04g
<b>Fiber</b>	2.00g
<b>Sugar</b>	5.01g
<b>Protein</b>	10.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 150.00mg	<b>Iron</b> 4.16mg