

Cookbook for Anthony Wayne Local Schools

Created by HPS Menu Planner

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Cheeseburger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	1793

Preparation Instructions

BAKE

Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.

Place one hamburger on one bottom bun, top with one slice of cheese, top with top bun.

Wrap in foil wrapper.

Hold at 135F or higher.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Beef Soft Taco

Servings:	38.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	5 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches 165F . CAUTION: Open bag carefully to avoid being burned. 1-5# bag should yield 38, 2 ounce portioned tacos	722330
CHEESE CHED MLD SHRD 4- 5# COMM	38 Ounce	38 ounces= about 2-1/3 cup	150250
TORTILLA FLOUR 6.25 PRSD 24-12CT	38 Each	THAW AT ROOM TEMPERATURE BEFORE PREPARATION.	331058

Preparation Instructions

TACO MEAT: KEEP FROZEN UNTIL COOKING. Place sealed bag in a steamer or in boiling water.
Heat Approximately 45 minutes or until product reaches 165F . CAUTION: Open bag carefully to avoid being burned.

EMPTY TACO MEAT INTO STEAM TABLE PAN. HOLD AT 135F UNTIL ASSEMBLY/SERVICE.

LINE TORTILLAS ON CLEAN SURFACE. ASSEMBLE TACOS:
PLACE 2 OZ TACO MEAT, 1 OZ CHEESE ON EACH TORTILLA.
ROLL TORTILLA IN FOIL WRAPPER FOR SERVICE.
PLACE ALL FOILED TACOS IN PAN, HOLD AT 135F FOR SERVICE.
SERVING SIZE K-4 IS ONE TACO.
EACH BAG OF TACO MEAT SHOULD YIELD 38, 2 OZ SERVINGS.
1 CASE= 228 SERVINGS

SLE Components

Amount Per Serving

Meat	1.83
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Baked Beans

Servings:	22.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED VEGTAR 6-10 BUSH	1/2 Cup	OPEN CAN OF BEANS INTO STEAM TABLE PAN. HEAT UNTIL INTERNAL TEMPERATURE IS 135F. HOLD AT 135F.	570710

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	0.50
Starch	0.00

Mac & Cheese

Servings:	13.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5 JTM	5 Pound	Place sealed bag in a steamer or in boiling water. Heat for approximately 45 minutes or until product reaches serving temperature 165F. Caution: open bag carefully to avoid being burned. Place mac & cheese in steam table pan, hold at 135F.	609121

Preparation Instructions

Mac & Cheese: Use 6oz. scoop to serve.

13 servings per 5# bag

80 servings per 1 case (6-5#bags in one case)

SLE Components

Amount Per Serving

Meat	2.05
Grain	1.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Cheesy Breadsticks w/ Marinara

Servings:	105.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS WGRAIN 105-4Z	105 Each	PRODUCT SHOULD BE THOROUGHLY THAWED PRIOR TO COOKING. PLEASE LEAVE A SPACE BETWEEN EACH UNIT TO ENSURE PROPER BROWNING AND EVEN CHEESE MELT. PRE-HEAT OVEN TO 325-350 DEGREES AND COOK FOR 9-12 MINUTES OR UNTIL THE CHEESE IS PROPERLY AND EVENLY MELTED. THE PRODUCT HAS A 5 DAY SHELF LIFE AFTER THAWING.	723880
SAUCE MARINARA 6-10 REDPK	105 Ounce	READY TO EAT MAY PUT IN STEAM TABLE PAN AND HEAT, KEEP AT 135F.	502181

Preparation Instructions

PRODUCT SHOULD BE THOROUGHLY THAWED PRIOR TO COOKING. PLEASE LEAVE A SPACE BETWEEN EACH UNIT TO ENSURE PROPER BROWNING AND EVEN CHEESE MELT.

PRE-HEAT OVEN TO 325-350 DEGREES AND COOK FOR 9-12 MINUTES OR UNTIL THE CHEESE IS PROPERLY AND EVENLY MELTED.

THE PRODUCT HAS A 5 DAY SHELF LIFE AFTER THAWING.

HOLD PRODUCT AT 135F FOR SERVICE.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Steamed Broccoli

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FZ 30 COMM	12 1/2 Cup		549292
SEASONING GARDEN NO SALT 19Z TRDE	2 Tablespoon		565148
MARGARINE SLD 30-1 GFS	1/2 Cup		733061

Preparation Instructions

Directions:

Place frozen broccoli in 4 inch serving pan

Add seasoning and Margarine

Place in steam oven for 10 minutes or till

CCP: Heat to 135° F or higher.

CCP: Heat to 135° F or higher.

CCP: Hold at 135° F or higher.

Notes: * Do not cook vegetables too early in the day, holding for too longer will cause the vegetables to turn mushy.

SLE Components

Amount Per Serving

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

Garden salad

Servings:	1.00	Category:	Vegetable
Serving Size:	0.00 1 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup	SERVE CHILLED AT 41F OR BELOW. HOLD AT 41F OR BELOW FOR SERVICE.	735787
TOMATO GRAPE SWT 10 MRKN	2 Each	TOP SALAD WITH 2 TOMATOES	129631
CARROT MATCHSTICK SHRED 2-3 RSS	1 Tablespoon	TOP EACH SALAD WITH 1 TBSP. SHREDED CARROTS	198161

Preparation Instructions

Clean lettuce/tomatoes. Serve 1 c in bowl w 2 tomatoes and 1 Tbsp of shredded carrots. Serve and hold at 41F or below.

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

Refried Bean Dip

Servings:	25.00	Category:	Vegetable
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 GRSZ	1 #10 CAN	1 #10 can = 25- 1/2 cup servings	293962
SALSA 103Z 6-10 REDG	6 Cup	READY_TO_EAT None	452841
CHEESE AMER SHRD R/F 4-5 LOL	2 Cup	READY_TO_EAT None	861950

Preparation Instructions

1. Stir together the prepared beans and salsa in a large mixing bowl until thoroughly combined.
2. Pour into steam table pan, heat until 135F in steamer or oven.
3. Pull pan out of oven/steamer, then sprinkle shredded cheddar cheese on top.
4. Hold at 135F for 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

Homemade Pasta w/ Meatsauce

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	20 Pound	1- 5# bag= 13- 6 oz. servings 4-5# bags= 52- 6 oz servings KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	573201
PASTA PENNE RIGATE 2-10 KE	1 21/25 Gallon	1.84 gallon= 1 gallon, 3.5 quarts OR 2lb, 8 oz of dry pasta These both will yield 50- 4 oz portions of cooked pasta. Add salt to boiling water. Slowly stir in pasta until water boils again. Cooked uncovered until firm about 10 minutes. DO NOT OVERCOOK. Drain well. After draining, run under cold water for 3 minutes. Let stand for 5 minutes. Toss with 1 oz of oil for each pound of dry pasta to avoid noodles sticking on steam table.	635501

Preparation Instructions

1. Prepare pasta to al-dente.
2. Heat meat sauce according to directions. CCP: Hold Hot at 135F or higher
3. Portion 1/2 cup of pasta & top with #6 scoop of meat sauce

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.57
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Garlic Breadstick

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK FB 8 125CT NY	1 Each	Bake from frozen.	509167
GARLIC MIST 6-14Z TRYS	1 Teaspoon	Spray on breadsticks before they go in the oven.	442062

Preparation Instructions

REMOVE BREADSTICKS FROM BAG.
PLACE FLAT ON COOKING SURFACE.
SPRAY WITH GARLIC SPRAY.
PREHEAT OVEN TO 375 DEGREES F.
BAKE FOUR MINUTES OR UNTIL GOLDEN BROWN.
HOLD AT 135F. SERVE WARM WITH TONGS.

SLE Components

Amount Per Serving

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

California Blend

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF 30 KE	12 1/2 Cup	INSTRUCTIONS: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SEASON TO TASTE.	283780
SEASONING GARDEN NO SALT 19Z TRDE	2 Tablespoon		565148
MARGARINE SLD 30-1 GFS	1/2 Cup		733061

Preparation Instructions

Directions:

Place frozen vegetables in 4 inch serving pan

Add seasoning and Margarine

Place in steam oven for 10 minutes or till

CCP: Heat to 135° F or higher.

CCP: Heat to 135° F or higher.

CCP: Hold at 135° F or higher.

Notes: Do not cook too early in the day because the product will become mushy.

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

French Toast Sticks & Cheese Omelet

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN MAPL 255CT	3 each	Convection Oven: preheat oven to 325 degrees F. Place single layer of frozen sticks, glaze side up on baking sheet. Bake for 8 minutes or until product reaches an internal temperature of 165 degrees F.	555012
EGG OMELET CHS COLBY 144-2.1Z	1 Each	☞	240080

Preparation Instructions

French Toast Sticks:

Preheat oven to 325 degrees F. Place single layer of frozen sticks, glaze side up on baking sheet. Bake for 8 minutes or until product reaches an internal temperature of 165 degrees F.

Hold at 135F for service.

Omelet:

HEAT OVEN TO 250F. PLACE SINGLE LAYER OF OMELETS IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. Cook from FROZEN 29-33 MIN. do not over cook or cheese with seep from omelet.

Serve with 1 syrup on the side.

Serve 3 french toast sticks with 1 omelet in 1# boat. Syrup on side.

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

Hashbrown Potatoes

Servings:	31.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN STARZ .36Z 6-5 LAMB	5 Pound	Each 5# bag yields 31- 1/2 cup servings. 1 case= 186 servings	233101

Preparation Instructions

Preheat oven to 400F.

Arrange product in a single layer. Do not over crowd.

Bake 812 minutes or until light golden in color.

Perishable. Keep frozen DO NOT THAW. Store at 0°F (18°C) or colder.

PRODUCT MUST BE COOKED THOROUGHLY.

Product must reach a minimum of 165°F (74°C) internal temperature as measured by a food thermometer in several spots.

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	0.51

Carrot & Celery Cup

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	12 1/2 Cup	Clean and cut carrots.	510637
CELERY STIX 4-3 RSS	12 1/2 Cup	Clean and cut celery.	781592

Preparation Instructions

Clean and cut all veggies and combine carrots and celery in a 5 ounce souffle cup for service. Hold at 41F or lower.

SLE Components

Amount Per Serving

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

Peas & Carrots

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS & CARROT 12-2.5 GFS	12 1/2 Cup	INSTRUCTIONS: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLE WILL COOL WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR.	119458
MARGARINE SLD 30-1 GFS	1/2 Cup		733061

Preparation Instructions

Directions:

Place frozen vegetables in 4 inch serving pan

Add margarine by cutting in pieces.

Place in steam oven for 10 minutes, do not over cook.

CCP: Heat to 135° F or higher.

Notes: Do not cook too early in the day because the product will become mushy.

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	0.50

Mighty Meatball Sub

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 SUB SLCD WGRAIN 5 12-8CT GFS	1 Each	thaw at room temperature 1 day prior to service	276142
MEATBALL CKD 6-5 JTM	4 Each	KEEP FROZEN Add frozen meatballs to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F until internal temperature reaches 165F.	135071
SAUCE SPAGHETTI FCY 6-10 REDPK	2 Ounce	Add sauce to pan of meatballs. Heat.	852759
CHEESE MOZZ SHRD 4-5 LOL	1 Ounce	Keep chilled until assembly at 41F. Use #30 scoop for service.	645170

Preparation Instructions

1. Heat meatballs & sauce according to directions. CCP: Hold Hot at 135F or higher
 2. Portion 4 meatballs w/ sauce glazed over. Top meatballs with #30 scoop (2 Tbsp) of mozzarella cheese.
- 1- 5# bag of meatballs makes 35 subs that have 4 meatballs each.

SLE Components

Amount Per Serving

Meat	2.10
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.42
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Crispy Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	1 Each	BAKE 8-10 MINUTES AT 350F. until internal temperature reaches 165F.	501861
4" WG WHITE HAMBURGER BUN	1 bun	No prep.	1711

Preparation Instructions

Bake chicken patty

8-10 minutes at 350°F from frozen, internal temperature must reach 165F. Do not cook too high because the whole grain patty will dry out.

Place 1 patty on 1 bun and wrap in foil wrapper. Keep at 135F for service.

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

Cucumbers & Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 6CT MRKN	1/2 Cup	Wash cucumbers, slice in circles and store in 5 ounce souffle cups. Hold at 41F.	592323
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each		499521

Preparation Instructions

Wash cucumbers, slice in circles and store in 5 ounce souffle cups. Hold at 41F.

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

Cheese Filled Bosco Sticks w/ Marinara

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p>1. Preheat oven to 400° F.</p> <p>2. Place Bosco Sticks on a baking sheet. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry</p> <p>1. Preheat oil to 350° F.</p> <p>2. THAWED ONLY: 1-2 minutes.</p> <p>3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <p>1. Thaw before baking.</p> <p>2. Keep Bosco Sticks covered while thawing</p> <p>3. Bosco Sticks may be thawed in packaging.</p> <p>4. Bosco Stick have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411
SAUCE MARINARA 6-10 REDPK	2 Ounce	<p>READY_TO_EAT None Can heat for service to 135F. Hold at 135F.</p>	502181

Preparation Instructions

1. Preheat oven to 400° F.
2. Place Bosco Sticks on a baking sheet.
Top Bosco Sticks breadsticks with butter and parmesan cheese (not included) after baking.
Place in bags and hold at 135F.

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

Popcorn Chicken w/ Roll

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	12 Each	Bake for 6-8 minutes at 375°F from frozen until internal temperature reaches 165F 1-8# bag yields 39 servings of 12 popcorn balls each	327120
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	Thaw a day ahead. Serve with tongs.	751701

Preparation Instructions

Bake chicken for 6-8 minutes at 375°F from frozen until internal temperature reaches 165F. Serve with dinner roll on side.

1-8# bag yields 39 servings of 12 popcorn balls each

1 case will yield 156 servings

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

Mashed Potatoes

Servings:	39.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	29 3/5 Ounce	RECONSTITUTE 1: Pour 1 gallon plus of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add potatoes, stir for 15 seconds. 3: Let stand for 1 minute. Stir and serve with #8 scoop/disher.	613738

Preparation Instructions

Prepare water to boiling.

Add potato pearls, stir and let set up until firm.

1 bag = 39- 4 ounce servings.

Hold in warmer 135 degrees or higher.

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	0.50

Chicken Gravy

Servings:	227.00	Category:	Condiments or Other
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CHIX LO SOD 6-32Z HHL	1 each		574732

Preparation Instructions

In a large saucepan, combine gravy mix with warm tap water. Mix well with a wire whisk. Bring mixture to a boil, over medium heat, stirring constantly. Remove from heat.

1- 32 oz package will make 227 ounces prepared.

Each serving should be 1 oz.

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

Sloppy Joe on Bun

Servings:	132.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	30 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	564790
4" WG WHITE HAMBURGER BUN	132 bun		1711

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.
Heat Approximately 45 minutes or until product reaches serving
temperature. CAUTION: Open bag carefully to avoid being burned.
Internal temperature should reach 165F.
Serve sloppy joe using #8 scoop, 4 oz. on 1 bun.

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

Cooked Carrots

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT FZ 30 COMM	12 1/2 Cup		150390
MARGARINE SLD 30-1 GFS	1/2 Cup	Cut up butter and place in with frozen carrots. After carrots get done cooking stir thoroughly so butter is melted and even throughout.	733061

Preparation Instructions

FROZEN CARROTS CAN BE COOKED WITHOUT THAWING. STOCK POT , ADD FROZEN CARROTS TO BOILING WATER. AFTER WATER BOILS AGAIN, REDUCE TEMPERATURE. COVER AND SIMMER FOR 10 TO 20 MIN. DRAIN.

STEAMER: PLACE FROZEN CARROTS IN A SINGLE LAYER IN A STEAMER PAN. STEAM UNCOVERED FOR 3 TO 5 MIN. DRAIN. DO NOT BOIL. COOK FROZEN VEGETABLES ONLY UNTIL TENDER BUT CRISP; THEY MAY CONTINUE TO COOK WHEN HELD ON A HOT STEAMTABLE OR IN A HOLDING CABINET.

SCHEDULE COOKING OF CARROTS SO THEY WILL BE SERVED SOON AFTER COOKING. CARROTS WILL BECOME OVERCOOKED IF HELD TOO LONG.

Hold at 135F.

Serve with 4 oz server.

SLE Components

Amount Per Serving

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

Walking Taco w/ Doritos

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Each	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
TACO FILLING BEEF REDC FAT 6-5 COMM	3 8/47 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	722330
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Ounce	Keep chilled at 41F until ready to assemble.	191043
SALSA 103Z 6-10 REDG	1 Tablespoon	READY_TO_EAT None	452841
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Ounce	Keep chilled at 41F until ready to assemble.	242489

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.

Add 2 oz of meat mixture (2 oz scooper=3.17 oz of meat) --1 oz of shredded cheese.

Offer lettuce and salsa on the side for students to add themselves.

EACH 5# BAG OF TACO MEAT SHOULD YIELD 38, 2 OZ SERVINGS.

1 CASE= 228 SERVINGS

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.50

Fruit	0.00
GreenVeg	0.00
RedVeg	0.30
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Spanish Rice

Servings:	50.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PERFECTED 25 UBEN	2 1/2 Pound	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.	146404
ONION DEHY CHPD 15 P/L	3 Tablespoon		263036
PEPPERS RED & GREEN STRIPS 6-10 P/L	1 Pound	Drain and dice peppers before adding to rice.	182550
OIL SALAD VEG CLR NT 35 GCHC	1 Cup		107999
TOMATO DCD PETITE 6-10 GFS	120 Ounce	120 Oz= 1 can	498871
SALT IODIZED 25 CARG	2 Tablespoon		108286
SUGAR BEET GRANUL 25 GFS	2 33/100 Tablespoon	2.33 Tbsp= 2 Tbsp, 1 tsp	108588
SPICE PEPR BLK CRACKED 18Z TRDE	1/2 Teaspoon		516856
SPICE CHILI POWDER MILD 16Z TRDE	2 Teaspoon		331473

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

Black Bean and Corn Relish

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA 103Z 6-10 REDG	1 Gallon	READY_TO_EAT None	452841
SPICE CILANTRO 4Z TRDE	3/4 Cup		565903
CORN WHL KERNEL STD GRADE 6-10 KE	1 Gallon	rinsed	244805
BEANS BLACK LO SOD 6-10 BUSH	1 Gallon	Rinse	231981

Preparation Instructions

Mix all ingredients together and refrigerate overnight. Cup in individual 4 oz cups for service
Hold at 41F.

SLE Components

Amount Per Serving

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

Chicken Alfredo Pasta

Servings:	54.00	Category:	Entree
Serving Size:	2.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE ALFREDO FZ 6-5 JTM	5 Pound	Thaw in refrigeration (41F) 2 days before service.	155661
WATER SPRNG 4-1GAL GFS	72 Fluid Ounce		686860
PASTA ROTINI 2-10 KE	3 Pound	ADD TO MIXTURE DRY!	635511
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	3 1/2 Pound	Thaw in 41F over night.	570533
CHEESE MOZZ SHRD 4-5 LOL	10 Ounce	10 oz = 1.25 cup	645170

Preparation Instructions

For best results thaw chicken in refrigeration (41F) overnight.

1. Preheat oven to 300 F.
2. Lightly spray bottom and sides of 4" deep steam table pan with non-stick cooking spray.

To assemble:

1. Cut open THAWED bag of JTM Alfredo sauce, place in center of the pan.
2. Add hot water to pan and blend ingredients using wire whisk.
3. Add dry pasta to mixture and blend using spatula.
4. Cover pan with foil and transfer to preheated oven.
5. Remove from oven after 30 minutes and blend chicken and mozzarella cheese.
6. Cover and place back into over for additional 15 minutes.

Hold at 135F.

SLE Components

Amount Per Serving

Meat	1.59
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Spinach Salad

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH BABY CLND 2-2 RSS	13 Pound		560545
CUCUMBER SELECT 6CT MRKN	2 1/2 Pound	Wash and slice thin.	592323
TOMATO GRAPE SWT 10 MRKN	2 Each	Wash.	129631

Preparation Instructions

Portion 1/2 cup of spinach into individual salad bowls and top with 2 slices cucumber & 2 tomatoes.

CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41oF.

Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable

SLE Components

Amount Per Serving

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

Pepperoni Calzone

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CALZONE ITAL BEEF PEPP WGRAIN 80-5Z	80 Each		135191

Preparation Instructions

PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES.

COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING 165 F .

THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE.

Batch cook for best results.

SLE Components

Amount Per Serving

Meat	2.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Seasoned Green Beans

Servings:	68.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Green Beans cnd	4 #10 CAN	Do not drain beans, juice will help the beans not dry out.	100307
MARGARINE SLD 30-1 GFS	1/2 Cup	Slice butter on top of beans.	733061
SPICE ONION POWDER 19Z TRDE	4 Teaspoon	Add	126993
SPICE GARLIC POWDER 6 TRDE	4 Teaspoon	Add	513857

Preparation Instructions

Stir all ingredients together and heat until beans reach 135F.

Do not cook too early. Do not overcook. Product will continue to soften on steam table.

Stir after beans come out of oven to distribute butter.

Hold at 135F.

Serve with 4 oz slotted spoodle.

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

Hot Dog on Bun

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS TURKEY CN 8/ 4-5 KE	100 Each		143545
Hot Dog Bun Nickles	100 bun	READY_TO_EAT	

Preparation Instructions

WASH HANDS.

Can be steamed or cooked in 350F oven. Do not over cook because hot dogs will split.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

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

SLE Components

Amount Per Serving

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

Chicken & Cheese Quesadilla

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX WGRAIN 96-5Z MAX	96 Each	CONVECTION OVEN: PREHEAT OVEN TO 375F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES.	231750
SALSA 103Z 6-10 REDG	1 Ounce	READY_TO_EAT None	452841

Preparation Instructions

CONVECTION OVEN: PREHEAT OVEN TO 375F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES.

Serve salsa with 1 oz ladle.

This item should be batch cooked for best quality.

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

Corn Nibblers

Servings:	19.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN 6-10 CMDTY	1 #10 CAN	Do not drain corn before cooking.	120483
MARGARINE SLD 30-1 GFS	1/4 Cup	Slice butter on top of corn. Stir after cooking to distribute margarine evenly.	733061

Preparation Instructions

Directions:

In 4" steam table pan place 1 can of corn with 1/4 cup butter

CCP: Heat to 145° F or higher for at least 15 Seconds

Steam frozen corn for 12 minutes or till temp is reached

Cook to line as needed Place corn in serving line CCP: Hold at 135° F or higher.

CCP: Hold at 135° F or higher.

Notes: Serve with 4 oz slotted spoodle.

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	0.68

Grilled Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each	CONVECTION OVEN: PLACE CHICKEN CHUCK ON A LINED, NON-STICK SHEET PAN. PLACE IN A PRE-HEATED, 350 DEGREES F OVEN FOR APPROXIMATELY 16-20 MINUTES.	561331
4" Whole Grain White Hamburger Bun	1 Each	READY_TO_EAT	1711

Preparation Instructions

Assemble chicken on sandwich bun. Wrap in foil wrapper.

Hold at 135F for service.

Serve lettuce and tomato on the side.

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

Sweet Potato Puffs

Servings:	71.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SWT MINI TATER PUFF 6-2.5 LAMB	15 Pound	CONVECTION - 400°F - 9 - 12 MINUTES, Do not over crowd the sheet pans.	872570

Preparation Instructions

CONVECTION - 400°F - 9 - 12 MINUTES,

1- 2.5# bag= 11 servings

1- 15# case= 71 servings

* Tip- Portion by gloved hand into 1/2 cup container. Scoops break down the tater tots and tear them.

If you are plating straight onto student tray- measure 1/2 cup portion with 4 oz cup. Count how many tots this is and keep near your station for visual reference, but use gloved hands to portion onto student trays.

SLE Components

Amount Per Serving

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

Pulled BBQ Pork on Bun

Servings:	80.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK BBQ W/TEXAS SCE 4-5 COMM	20 Pound	Cook at 350 F in steam table pan until internal temperature reaches 165F	651590
4" Whole Grain White Hamburger Bun	80 Each	READY_TO_EAT	1711

Preparation Instructions

Serve 4 oz scoop of pork onto 1 hamburger bun.

Hold at 135F for 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

Stuffed Crust Pepperoni Pizza

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA TKY PEPP WGRAIN STFD 96-4.5Z	96 Each	CONVECTION OVEN: PREHEAT OVEN TO 350 DEGREES F. BREAK APART SLICES BEFORE BAKING. BAKE ON PARCHMENT LINE PAN FOR 16-19 MINUTES OR UTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 185 DEGREES F.	572910

Preparation Instructions

Do not over cook or cheese will seep from crust.

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

Taco Max Snacks

Servings:	96.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO SNAX WGRAIN 288-1.36Z MAX	288 Piece	Convection oven: Preheat oven to 375°F. Bake on parchment lined pan 15 to 20 minutes or until internal temperature reaches a minimum of 165°F.	107201
SOUR CREAM CUP 100-1Z PAULY	96 Each	Keep chilled at 41F. Serve on side.	126400

Preparation Instructions

Serve 3 piece in a 1/2#boat or on student tray.

Serve sour cream on the side.

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

Mini Corn Dogs

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG TKY MINI .67Z 6-5 JTM	6 Each	19 servings per bag	722301

Preparation Instructions

For best results: Prepare corn dogs from frozen

1. Pre-heat oven to 375F.
2. Place parchment pan liner on a full size sheet pan and spraylightly with pan coating.
3. Pour contents of bag of frozen corn dogs and spread evenly over the entire sheet pan leaving some space between each of them.
4. Bake at 375F for 15 - 17 minutes or until corn dogs reach 165F and batter is fully cooked and serve

Note: For best results leave oven doors closed during the entirety of the cooking step in order to keep oven temperature at optimum level. Cooking

times depend on load in the oven being heated.

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

Waffle Fries

Servings:	23.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WAFFLE 6-4.5 MCC	4 1/2 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 4 TO 2 3 4 MINUTES.	201081

Preparation Instructions

- Do not over crowd pan or potatoes will not crisp.
- Batch cook, leaving in warming cabinet too long will cause sogginess.
- Do not cover in pans because product will become soggy.
- Serve with gloved hand.

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	0.50

Sweet n' Sour Chicken

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	600 Each	Convection Oven 6-8 minutes at 375°F from frozen. 600 each= 50 portions of chicken is about 1.25 bags (8# bag)	327120
SAUCE SWT & SOUR 4-1GAL LACHY	50 Fluid Ounce		242292
PINEAPPLE TIDBITS IN JCE 6- 10 GFS	12 1/2 Cup	12.5 cups is about 1 can of pineapple with the juice included. Do not drain pineapple.	189979
WATER SPRNG 4-1GAL GFS	50 Fluid Ounce		686860

Preparation Instructions

1. Cook chicken according to directions. CCP: Hold hot at 135 F or higher. Serve 12 chicken balls each.
 2. Mix sweet n' sour, pineapple & water together in separate steam table pan. Serve with 2 oz ladel.
- Serve chicken and sauce over top 1/2 cup cooked brown rice.
Do not mix the chicken and sauce or chicken will get soggy.

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

Fried Rice

Servings:	50.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER SPRNG 4-1GAL GFS	3 Quart	Boil water then add rice	686860
RICE BRN PERFECTED 25 UBEN	9 Cup	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING. 9 cups= 2qt 1 cup	146404
MARGARINE SLD 30-1 GFS	3 Ounce		733061
SAUCE MIX ASIAN STIR FRD RICE10-6.82Z	6 4/5 Ounce		149961

Preparation Instructions

Pour boiling water into a pan with rice. Add butter and seasoning packet. Stir well. Cover pan tightly with foil.

Cook in 325F oven for 40 minutes.

Steamer: 5lb pressure for 25minutes.

Remove rice from cooker and let stand for 5 minutes then stir.

Hold at 135F.

Serve with 4 oz scooper #8.

SLE Components

Amount Per Serving

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

Starch

0.00

Ham & Cheese Pocket

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POCKET TKY HAM & CHS 80-4.8Z S&F FDS	80 Each	Thaw over night for best product.	549632

Preparation Instructions

Thaw prior to cooking. Product should be slacked on a sheet pan leaving 1-2 inches of space between each unit.

This will ensure that each unit is evenly cooked.

Heat product at 350F for 10-12 minutes or until it reached an internal temperature of 165F.

Hold at 135F.

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

Cheese Pizza

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 50/50 96CT MAX	96 Each	BAKE AT 375F. BAKE ON PARCHMENT LINED PAN 12 TO 17 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165F.	198931

Preparation Instructions

BAKE AT 375F. BAKE ON PARCHMENT LINED PAN 12 TO 17 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165F.

Do not over cook.

This item should be batch cooked.

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

Chicken Nuggets

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	4 Each	Bake 6-8 minutes at 375°F from frozen.Hold at 135F>	281831

Preparation Instructions

1 case= 32 lbs. 1 case= 150 servings with 5 nuggets each per serving

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

Chicken Tenders

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Piece	CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. Hold at 135F.	283951

Preparation Instructions

1 case= 32 lbs.

1 case= 150 servings of 3 strips per serving

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

French Bread Pizza

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH BRD WGRAIN GARL CHS 60-4.55Z	60 Each	BAKE FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Not ready to eat. Cook before serving. Prepare from frozen state. PREHEAT OVEN. ARRANGE PIZZAS IN A SINGLE LAYER ON PARCHMENT LINED SHEET PAN. CONVECTION OVEN: 375°F, LOW FAN for 17 - 19 MINUTES CONVENTIONAL OVEN: 400°F for 18 - 20 MINUTES NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	154371

Preparation Instructions

CONVECTION OVEN: 375F FOR 10 TO 13 MINUTES.

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

Bacon Cheeseburger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
BACON TKY CKD 12-50CT JENNO	1 Slice	Preheat in oven 350F. Place slices on oven sheet. Bake for 4-5 minutes. Remove and serve.	834770
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	1793

Preparation Instructions

Assembly:

Place one hamburger on one bottom bun, top with one slice of cheese, tear 1 slice of bacon in half, cross bacon over cheese, top with top bun.

Wrap in foil wrapper.

Hold at 135F or higher.

SLE Components

Amount Per Serving

Meat	3.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Beef Soft Tacos

Servings:	19.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	5 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches 165F . CAUTION: Open bag carefully to avoid being burned. 1-5# bag should yield 38, 2 ounce portioned tacos	722330
CHEESE CHED MLD SHRD 4- 5# COMM	38 Ounce	38 ounces= about 2-1/3 cup	150250
TORTILLA FLOUR 6.25 PRSD 24-12CT	38 Each	THAW AT ROOM TEMPERATURE BEFORE PREPARATION.	331058

Preparation Instructions

TACO MEAT: KEEP FROZEN UNTIL COOKING. Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches 165F . CAUTION: Open bag carefully to avoid being burned.

EMPTY TACO MEAT INTO STEAM TABLE PAN. HOLD AT 135F UNTIL ASSEMBLY/SERVICE.

LINE TORTILLAS ON CLEAN SURFACE. ASSEMBLE TACOS:
PLACE 2 OZ TACO MEAT, 1 OZ CHEESE ON EACH TORTILLA.
ROLL TORTILLA IN FOIL WRAPPER FOR SERVICE.

PLACE ALL FOILED TACOS IN PAN, HOLD AT 135F FOR SERVICE.

SERVING SIZE 5-12 IS TWO TACOS.

EACH 5 lb. BAG OF TACO MEAT SHOULD YIELD 38, 2 OZ taco. If every student gets two tacos, that's 19 servings.

SLE Components

Amount Per Serving

Meat	3.66
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Boneless Chicken Chunks

Servings:	38.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BNLS WNG GLDNCRSP WGRAIN 4-7.5	152 Each	Bake Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes.	561301

Preparation Instructions

1 bag (7.5lb) has 152 chicken chunks in it, each serving is 4 chicken chunks

1 bag= 38 servings

1 case= 152 servings total

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

Carnival Corn Dog

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	72 Each		620220

Preparation Instructions

CONVECTION OVEN: 350F FOR 14-17 MINUTES.

Internal temperature needs to reach 165F.

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

Grilled Cheese Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND GRLLD CHS WGRAIN IW 72-4.19Z	1 Each	Do not remove wrap on wrapped product before heating. Cook in package from frozen at 350F for 18 minutes. Cook to internal temp of 165F.	786360

Preparation Instructions

Do not remove wrap on wrapped product before heating.

Product can be heated from frozen state; however, it is recommended that it is heated from thawed state. Because of variations in oven equipment,

ensure that an internal temperature of at least 160°F is achieved. It is recommended that a calibrated food grade thermometer be used.

Cook at 350 F 18 Minutes

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

Ham & Cheese Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	3 Slice	Thaw at 41F a few days in advance.	556121
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1 Each	No prep, shelf stable.	713340
CHEESE AMER 160CT SLCD 6-5 COMM	2 Slice	2 slice= 1 oz.	150260
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/4 Cup	Keep chilled at 41F until assembly.	678791

Preparation Instructions

1. Thaw ham according to directions. CCP: Keep cold 41F or below.
2. Place 1/4 c. lettuce across the length of the tortilla. Add 3 slices of ham across the center of the wrap from one end to the other then top with 2 slices of cheese.
3. Fold the sides of tortilla inward, then fold over the top.
4. Roll tortilla forward tight. Place rolled tortilla onto deli paper, shaped in a diamond.
5. Roll tortilla in paper tightly, fold in sides and then top. Serve chilled, hold at 41F.

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

Popcorn Chicken Salad w/ Croutons

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HRTS 2-7.5 MRKN	1/2 Cup	Hold at 41F until assembly.	182570
SPINACH BABY CLND 2-2 RSS	1/2 Cup	Hold at 41F until assembly.	560545
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	11 Each	BAKE 6-8 minutes at 375°F from frozen until internal temperature reaches 165F. Once cooked, chill below 72F in one hour and below 41F in an additional two hours, before putting chicken on cold salads.	327120
CHEESE CHED MLD SHRD 4-5# COMM	2 Tablespoon	2 Tb= 1 oz. Hold at 41F until assembly.	150250
Grape Tomatoes	3 Each	Wash tomatoes. Hold at 41F until assembly.	749041
CROUTON SEAS PC PKT 500-.25Z FRSHGOUR	1 Package	Shelf-Stable no prep needed.	175400

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Spicy Chicken Tenders

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD HOT & SPCY WG FC 1.13Z 4-8	3 Each	BAke Convection Oven 6-8 minutes at 375°F from frozen.	281731

Preparation Instructions

3 chicken tenders= 1 serving

37 servings per 8lb. bag

149 servings per 32lb. case

Hold at 135F.

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

Turkey & Cheese Wrap

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1 Each	No prep, shelf stable.	713340
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Slice	3 slice = 1 oz.	244190
CHEESE AMER 160CT SLCD 6-5 COMM	2 Slice	2 slice= 1 oz.	150260
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/4 Cup		678791

Preparation Instructions

1. Thaw turkey according to directions. CCP: Keep cold 41F or below.
2. Place 1/4 c. lettuce across the length of the tortilla. Add 3 slices of turkey across the center of the wrap from one end to the other then top with 2 slices of cheese.
3. Fold the sides of tortilla inward, then fold over the top.
4. Roll tortilla forward tight. Place rolled tortilla onto deli paper, shaped in a diamond.
5. Roll tortilla in paper tightly, fold in sides and then top. Serve chilled, hold at 41F.

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

Yogurt & Muffin Lunch Combo

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551770
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each	Thaw from freezer at room temperature	262370

Preparation Instructions

In a 4 ounce food tray, place 1 muffin and 1 yogurt.
Place in 41F cooler until ready to serve.

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

Grilled Chicken Salad w/ Breadstick

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each	350 DEGREES F OVEN FOR APPROXIMATELY 16-20 MINUTES. Cool chicken breasts before putting on cold salad. Follow cooling procedure: Food over 140F should be cooled to below 70F within 2 hours, then below 41F within another 2 hours. Chicken should go on the cold salads, cold.	561331
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup	Keep chilled at 41F until ready to assemble.	735787
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce	Keep chilled at 41F until ready to assemble.	198161
CUCUMBER SELECT 6CT MRKN	1/4 Cup	Keep chilled at 41F until ready to assemble. 1/4 cup= about 3 thin slices	592323
TOMATO GRAPE SWT 10 MRKN	3 Each	Keep chilled at 41F until ready to assemble.	129631
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	Keep chilled at 41F until ready to assemble. 1 oz= 2 tbsp.	150250
CROUTON SEAS PC PKT 500- .25Z FRSHGOUR	1 Package	1 package per salad - Do not put in salad container. Packaged items should Not touch ready to eat food. Put croutons in basket next to salads.	175400
BREADSTICK FB 8 125CT NY	1 Each	Put in salad container when breadstick has cooled.	509167

Preparation Instructions

Grilled chicken breasts should be cooked first and cooled completely before assembly.

Assemble salad according to diagram given.

Hold at 41F or below.

May keep product for 1 day.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Fruit & Yogurt Parfait w/ Granola

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CEREAL GRANOLA TSTD OAT 4-50Z NATVLLY	1 Ounce	Ready to eat. 1oz=2 Tbsp.	711664
STRAWBERRY IQF 30 COMM	1/4 Cup	Thaw the day before. Use non-slotted spoodle to add to parfait, so juice is included.	150450
Wild Blueberries fzn	1/4 Cup	Can put in parfait frozen so juice doesn't bleed.	100243

Preparation Instructions

Place 1 cup of yogurt in parfait cup. Top with strawberries and blueberries.

Top off with 2 Tablespoons of granola.

Cover with lid and refrigerate.

Hold at 41F or less.

Serve graham crackers on side for Grain option.

SLE Components

Amount Per Serving

Meat	2.00
Grain	0.28
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Crispy Chicken Bacon Ranch Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" WG WHITE HAMBURGER BUN	1 bun	No prep.	1711
CHIX PTY BRD WGRAIN CKD 3.05Z 6-5	1 Each	BAKE 8-10 MINUTES AT 350F. until internal temperature reaches 165F.	501861
BACON TKY CKD 12-50CT JENNO	1 Slice	Cook at 350 F for 1-2 minutes.	834770
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon	Keep at 41F until ready to assemble.	150250
DRESSING RNCH BTRMLK 4-1GAL LTHSE	1 Teaspoon	READY_TO_EAT Open, pour and enjoy!	741461

Preparation Instructions

Do not assemble too early or buns will get soggy.

Place 1 patty on bottom bun, top patty with cheese, top with 1 piece of bacon, torn in half and criss crossed.

Squeeze 1 tsp ranch dressing on top bun.

Put sandwich together.

Wrap in foil.

Hold at 135F.

SLE Components

Amount Per Serving

Meat	3.25
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Sloppy Joe Nachos

Servings:	44.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	10 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	564790
SAUCE CHS WHT BLND 6-106Z LOL	106 Fluid Ounce	106 oz= 1 bag, 1 bag= 48 servings of a 2 oz scoop	235631
CHIP TORTL RND YEL 5-1.5 KE	7 Pound	Count out 22 chips and place in 1# boat. Keep near serving station to approximate with each serving of nachos. It is not necessary to count out 22 chips for each student. 120 oz= 1 case (5 bags) each bag =10 servings	163020

Preparation Instructions

Place chips in 1# boat.

Using a 2 oz ladle or scoop, portion meat onto nacho chips.

Top with 2 oz ladle of warm cheese sauce.

Meat: 1 bag=5#, contains 22- 2 oz servings, therefore 10#= 44 servings

Cheese: 106 oz= 1 bag,

1 bag= 48 servings of a 2 oz scoop

Hold meat and cheese in separate containers at 135F.

SLE Components

Amount Per Serving

Meat	3.21
Grain	2.55
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00

Starch

0.00

General Burger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	1793
SAUCE BBQ SADDLE UP N/F 4- 1GAL	1 Tablespoon	READY_TO_EAT Ready to eat.	230581
ONION RING BRD WGRAIN 6- 5#TASTY BRAND	2 Each	CONVECTION OVEN: PREHEAT OVEN TO 350°F; HEAT FOR 10-11 MINUTES. LET PRODUCT STAND BEFORE SERVING	234061

Preparation Instructions

Place one hamburger on one bottom bun, top with one slice of cheese, circle of BBQ sauce, and 2 onion rings, top with top bun.

Wrap in foil wrapper.

Hold at 135F or higher.

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.40
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.10
Legumes	0.00
Starch	0.00

Tater Tots

Servings:	31.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS 6-5 OREI	5 Pound	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	141510

Preparation Instructions

Make sure to cook from frozen.

Serve with utensil that won't tear product, using a gloved hand may be the best option. You can portion 1 serving of tater tots into a bowl and use that for a guide for about how many tots equal 4 ounces.

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	0.51

Beef & Cheese Nachos

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	722330
SAUCE CHS WHT BLND 6- 106Z LOL	2 Fluid Ounce	106 oz= 1 bag, 1 bag= 48 servings of a 2 oz scoop	235631
CHIP TORTL RND YEL 5-1.5 KE	22 Each	Count out 22 chips and place in 1# boat. Keep near serving station to approximate with each serving of nachos. It is not necessary to count out 22 chips for each student. 120 oz= 1 case (5 bags) each bag =10 servings	163020

Preparation Instructions

Place chips in 1# boat.

Using a 2 oz ladle or scoop, portion meat onto nacho chips.

Top with 2 oz ladle of warm cheese sauce.

Meat: 1 bag=5#, contains 38- 2 oz servings, therefore 10#= 76 servings

Cheese: 106 oz= 1 bag,

1 bag= 48 servings of a 2 oz scoop

Hold meat and cheese in separate containers at 135F.

SLE Components

Amount Per Serving

Meat	2.26
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Cheeseburger Mac

Servings:	13.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5 JTM	5 Pound	Place sealed bag in a steamer or in boiling water. Heat for approximately 45 minutes or until product reaches serving temperature 165F. Caution: open bag carefully to avoid being burned. Place mac & cheese in steam table pan, hold at 135F.	609121
BEEF CRMBL CKD 6-5 COMM	1 Pound	cook to 165F internal, can be cooked from thawed or frozen.	785840

Preparation Instructions

Mix beef into mac and cheese until evenly dispersed.

Mac & Cheese: Use 6oz. scooper to serve.

13 servings per 5# bag

80 servings per 1 case (6-5#bags in one case)

Hold at 135F per serving.

SLE Components

Amount Per Serving

Meat	3.28
Grain	1.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Chicken & Waffles

Servings:	38.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BNLS WNG GLDNCRSP WGRAIN 4-7.5	152 Each	Bake Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet and heat for 10-12 minutes.	561301
WAFFLE DUTCH WGRAIN 5 48-2.93Z J&J	38 Each	Oven: Preheat to 450 degrees F. Bake for 3-4 minutes.	607351
SYRUP PANCK CUP 200- 1.5Z GFS	1 Each	serve warm on the side	160090

Preparation Instructions

1 bag (7.5lb) has 152 chicken chunks in it, each serving is 4 chicken chunks

1 bag= 38 servings

1 case= 152 servings total

Serve syrup on the side.

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

Buffalo Chicken Dip w/ Chips

Servings:	75.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	15 Pound	Thaw diced chicken the day before in 41F or below refrigeration.	570533
CHEESE CREAM LOAF 10-3 GCHC	5 Pound		163562
CHEESE CHED MLD SHRD 4-5 LOL	5 Pound		150250
SAUCE HOT 4-1GAL CRWNCOLL	4 1/2 Cup		264471
SAUCE RNCH DIPN CUP 100-1Z PPI	3 Cup		182265
CHIP TORTL RND YEL 5-1.5 KE	22 Each		163020

Preparation Instructions

Place thawed diced chicken into full sized 6" hotel pan.
In separate bowl, cut up cream cheese in cubes.
Add shredded cheese, hot sauce, and ranch.
Pour mixture over chicken.
Cover with foil.
Bake at 350 F for 30 minutes and heat internally 165F.
Place chips in 1# boat, top with 4 oz of chicken dip.

SLE Components

Amount Per Serving

Meat	3.22
Grain	0.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

KFC Popcorn Chicken Bowl

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 POPCORN BRD WGRAIN FC .28Z 4-8	10 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.	327120
POTATO PRLS EXCEL 12-28Z BAMER	1/2 Cup	Cook potatoes according to directions	613738
CORN 6-10 CMDTY	1/4 Cup	Steam corn till 165.	120483
CHEESE CHED MLD SHRD 4-5# COMM	1 Tablespoon	Sprinkle Cheddar Cheese on top, cover with plastic wrap and hold in warmer at 135-165.	150250
GRAVY MIX CHIX LO SOD 6-32Z HHL	1 Fluid Ounce	Prepare according to package instructions.	574732

Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to recipe.
3. Steam corn until 165 F for 15 seconds
4. Prepare gravy according to directions
5. Top potatoes with corn, gravy & popcorn chicken
6. Sprinkle with 1 tablespoon Cheddar Cheese, cover with plastic wrap, hold temp and serve
7. Serve with dinner roll on side

SLE Components

Amount Per Serving

Meat	2.07
Grain	1.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.75

Double Chili Cheese Dogs

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS TURKEY CN 8/ 4-5 KE	2 Each	Can be steamed or cooked in 350F oven. Do not over cook because hot dogs will split. Cook until 165F.	143545
Hot Dog Bun Nickles	2 bun	READY_TO_EAT	
CHILI HOT DOG W/MT &BEAN 6-10 HRTHSTN	2 Fluid Ounce	CONVENTIONAL OVEN-PLACE COVERED PREPARED PRODUCT INTO 350 DEGREES F OVEN FOR 60 MINUTES UNTIL CENTER REACHES 160-165 DEGREES F.	103063
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	Top each hot dog with 1 Tbsp of cheese.	150250

Preparation Instructions

WASH HANDS.

Can be steamed or cooked in 350F oven. Do not over cook because hot dogs will split.

1. Place 1 hot dog in each bun.
2. Top each hot dog with 1 oz meatsauce, 1 Tbsp cheese.

Convection oven: 350°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

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

SLE Components

Amount Per Serving

Meat	4.50
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Baked Potato Bar

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO 2 6Z 50 MRKN	1 Each	Poke each potato several times with a fork. Mix together 1 tablespoon of butter and 1/4 teaspoon salt. Rub the mixture over each of the baking potatoes. In a convection oven, bake the potatoes at 375 for 45 to 50 minutes and turn them halfway through the cooking	328731
MARGARINE CUP CHURN SPRD 900-5GM P/L	1 Each		106490
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon		150250
SOUR CREAM CUP 100- 1Z PAULY	1 Each		126400
BACON TKY CKD 12- 50CT JENNO	1 Tablespoon	Bake according to package instructions. Chop into small pieces.	834770

Preparation Instructions

Poke each potato several times with a fork.

Mix together 1 tablespoon of butter and 1/4 teaspoon salt. Rub the mixture over each of the baking potatoes.

In a convection oven, bake the potatoes at 375 for 45 to 50 minutes and turn them halfway through the cooking.

Top with cheese.

Let students top their potato with the rest of the ingredients as wanted.

Hold at 135F.

SLE Components

Amount Per Serving

Meat	1.25
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00