

Cookbook for Harpeth High School

Created by HPS Menu Planner

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Cereal

NO IMAGE

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 9.00 | Category: | Grain |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| CEREAL CHEERIOS HNYNUT BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 509396 |
| CEREAL COCOA PUFFS WGRAIN R/S 96CT | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 270401 |
| CEREAL REESEES PUFFS WGRAIN 96CT GENM | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 264761 |
| CEREAL CINN TOAST R/S BWL 96CT GENM | 1 Each | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 365790 |
| CEREAL TRIX R/S WGRAIN BWL 96CT GENM | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 265782 |
| CEREAL LUCKY CHARMS WGRAIN BWL 96CT | 1 Package | READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl. | 265811 |
| CEREAL FRSTD MINI WHE BWL 96CT KELL | 1 Each | | 662186 |
| CEREAL FROOT LOOPS R/S BWL 96- 1Z KELL | 1 Each | | 283620 |
| CEREAL FRSTD FLKS R/S BWL 96CT KELL | 1 Each | | 388190 |

Preparation Instructions

No Preparation Instructions available.

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 |

Nutrition Facts

Servings Per Recipe: 9.00

Serving Size: 1.00

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 108.89 | | |
| Fat | 1.39g | | |
| SaturatedFat | 0.17g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 137.78mg | | |
| Carbohydrates | 23.22g | | |
| Fiber | 2.11g | | |
| Sugar | 7.78g | | |
| Protein | 1.89g | | |
| Vitamin A | 422.22IU | Vitamin C | 7.07mg |
| Calcium | 75.56mg | Iron | 4.80mg |

Donuts

NO IMAGE

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 2.00 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| DONUT PWDRD MINI IW 72-3Z GOODYMN | 1 Package | | 738201 |
| DONUT CHOC MINI IW 72-3.3Z GOODYMN | 1 Package | | 738181 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 295.00 | |
| Fat | | 13.00g | |
| SaturatedFat | | 5.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 250.00mg | |
| Carbohydrates | | 41.00g | |
| Fiber | | 2.00g | |
| Sugar | | 20.00g | |
| Protein | | 4.50g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |

Calcium 50.00mg **Iron** 1.26mg

Yogurt

NO IMAGE

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 3.00 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| YOGURT CHERRY TRPL L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 186911 |
| YOGURT RASPB RNBW L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551770 |
| YOGURT STRAWB BAN BASH L/F 48-4Z TRIX | 1 Each | READY_TO_EAT Ready to eat single serving | 551760 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

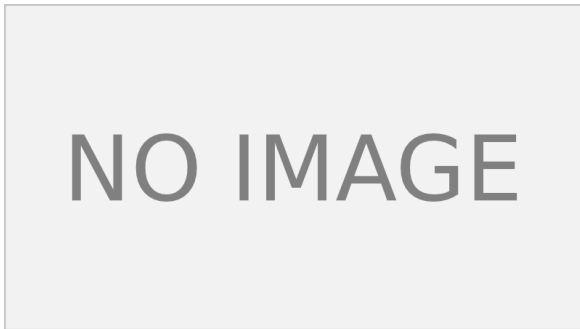
Servings Per Recipe: 3.00

Serving Size: 1.00

| | |
|---------------------------|---------|
| Amount Per Serving | |
| Calories | 80.00 |
| Fat | 0.50g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 5.00mg |
| Sodium | 60.00mg |
| Carbohydrates | 15.00g |
| Fiber | 0.00g |
| Sugar | 9.00g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 100.00mg | Iron | 0.00mg |

Ketchup



| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|-------------------|------------|
| KETCHUP PKT LO SOD 1000-9GM HNZ | 1 Tablespoon | | 603842 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 10.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 25.00mg | |
| Carbohydrates | | 3.00g | |
| Fiber | | 0.00g | |
| Sugar | | 2.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Mustard

NO IMAGE

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| MUSTARD PKT 1000-1/5Z HNZ | 1 Teaspoon | | 302112 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

| | | | |
|---------------------------|--------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 0.00 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 70.00mg | |
| Carbohydrates | | 1.00g | |
| Fiber | | 0.00g | |
| Sugar | | 0.00g | |
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

1-Side Salad

NO IMAGE

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------|--------------|-------------------|------------|
| Romaine, Chopped | 1 Cup | BAKE | 15D44 |
| Shredded Cheddar | 1 Tablespoon | | |
| TOMATO CHERRY 11 MRKN | 3 Each | | 569551 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.50 |
| RedVeg | 0.25 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 108.10 | | |
| Fat | 6.10g | | |
| SaturatedFat | 3.52g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 206.25mg | | |
| Carbohydrates | 4.25g | | |
| Fiber | 0.55g | | |
| Sugar | 1.25g | | |
| Protein | 8.40g | | |
| Vitamin A | 374.70IU | Vitamin C | 5.71mg |

Calcium 19.50mg **Iron** 0.12mg

3-Corn, Commodity



| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 165.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| Corn fzn | 30 Pound | | 100348 |
| BUTTER SUB 24-4Z BTRBUDS | 1/2 Package | | 209810 |

Preparation Instructions

- Spray pan with food release spray.
- Mix butter buds according to package.
- Pour butter buds over the pans of corn.
- Cook until corn reaches a temperature of 140 or higher. (It shouldn't take more than 8-10 minutes).
- Place one pan on the serving line. Cover any additional pans and place in the warmer.
- CCP: Hold at 140 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 |

Nutrition Facts

Servings Per Recipe: 165.00

Serving Size: 0.50 Cup

| | |
|---------------------------|---------|
| Amount Per Serving | |
| Calories | 69.04 |
| Fat | 1.00g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 18.45mg |
| Carbohydrates | 16.58g |

| | | | |
|------------------|--------|------------------|--------|
| Fiber | | 2.00g | |
| Sugar | | 3.00g | |
| Protein | | 2.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Jamwich Box

NO IMAGE

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| Peanut Butter and Grape Jelly Sandwich | 1 Sandwich | THAW Best if thawed in refrigerator overnight. | |
| Mozzarella String Cheese | 1 stick | | |
| CHIP COOL RNCH REDC FAT 72-1Z DORIT | 1 Package | 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. | 541502 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 BOX

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | | 510.00 | |
| Fat | | 27.00g | |
| SaturatedFat | | 6.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 15.00mg | |
| Sodium | | 650.00mg | |
| Carbohydrates | | 54.00g | |
| Fiber | | 6.00g | |
| Sugar | | 11.00g | |
| Protein | | 19.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 57.00mg | Iron | 8.00mg |

Chicken Smacker Wrap Box



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| Chicken Smackers | 10 Piece | BAKE Conventional Oven for 10-12 minutes at 350degrees; Convection oven for 6-8 minutes at 350degrees. Appliances vary; adjust cook times accordingly. | |
| TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT | 1 Each | STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM 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). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690130 |
| LETTUCE SHRD TACO 1/8CUT 4-5 RSS | 1/4 Cup | | 242489 |
| TOMATO 5X6 XL 25 MRKN | 1/4 Cup | dice tomato and use 1/4 cup | 206032 |
| PICKLE SPEAR 160CT 2GAL BRICK | 1 Ounce | | 522368 |
| CARROTS BABY PLD 72-3Z P/L | 3 Ounce | | 241541 |

Preparation Instructions

Prepare Chicken Smackers according to directions above. CCP: Heat to 165 degrees or higher.

Once cooked, place chicken into cooler and let cool to 40 degrees.

While chicken is cooking/cooling, label and date salad trays.

Place 10 smackers into tortilla shell with lettuce and tomato. Wrap shell around chicken. Place wrap into a sandwich bag.

Add 1 pack of carrots neatly to the tray.

Place into cooler for til serving time.

CCP: Hold for cold service at 40 degrees or lower.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.75 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.25 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | |
|-----------------------------|---------------------------|
| Amount Per Serving | |
| Calories | 539.65 |
| Fat | 17.10g |
| SaturatedFat | 4.03g |
| Trans Fat | 0.00g |
| Cholesterol | 60.00mg |
| Sodium | 1240.25mg |
| Carbohydrates | 71.50g |
| Fiber | 13.90g |
| Sugar | 15.75g |
| Protein | 24.75g |
| Vitamin A 35426.01IU | Vitamin C 216.03mg |
| Calcium 201.74mg | Iron 4.78mg |

Turkey and Cheese Sub Box



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|-------------|
| Oven Roasted Sliced Turkey | 3 Slice | Defrost product slowly and thoroughly in a refrigerator for 24 hours. | |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 1 Ounce | READY_TO_EAT | 100036 |
| Wheat Deli Buns | 1 bun | | 78700-80020 |
| PICKLE SPEAR 160CT 2GAL BRICK | 1 Ounce | | 522368 |
| LETTUCE LEAF BTTR BRGR 2-5 RSS | 1/2 Cup | | 416593 |
| TOMATO 5X6 XL 25 MRKN | 1/8 Cup | | 206032 |
| CARROT SNACK CLEANED 200-1Z RSS | 1 Package | | 613967 |
| BROCCOLI FLORET REG CUT 4-3 RSS | 1/4 Cup | | 732478 |
| RANCH LT DIP CUP 100-1Z FLAVOR FRESH | 1 Each | | 499521 |

Preparation Instructions

Cut Sliced Turkey and cheese in half

Put 3 slices of turkey and 2 slices of cheese on a deli bun.

Put sub in a sandwich bag.

Put 1 pickle pear, 1 (1/4" thick) slice of tomato cut in half and 4 oz of leaf lettuce in a small fry tray.

put 1 pack of baby carrots and 1/4 cup broccoli florets in a 4oz squat.

Put all of this neatly into a clear plastic salad tray.

CCP: Hold at 40 degrees or less for service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.25 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 456.71 | | |
| Fat | 15.40g | | |
| SaturatedFat | 4.26g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.50mg | | |
| Sodium | 982.05mg | | |
| Carbohydrates | 51.08g | | |
| Fiber | 8.50g | | |
| Sugar | 12.48g | | |
| Protein | 27.64g | | |
| Vitamin A | 340.12IU | Vitamin C | 22.60mg |
| Calcium | 60.01mg | Iron | 11.92mg |

Ham & Cheese Sub

NO IMAGE

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|-------------|
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 1 Ounce | 1 oz = 2 slice | 100036 |
| Wheat Deli Buns | 1 bun | | 78700-80020 |
| HAM SLCD NAT CHC 6-2 HRML | 4 Slice | | 645340 |

Preparation Instructions

Take all bottoms of buns and put on pan. Add 2 slices of cheese (cut in half) to all of the bottom buns.

When done with each pan, put in cooler. Only keep one pan out at a time.

Place 4 slices of ham on each sub and place the top bun on the sub.

Wrap with plastic wrap or put in appropriate container.

CCP: Hold for cold service at 40 degrees or lower.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sub

| Amount Per Serving | | | |
|---------------------------|---------|------------------|---------|
| Calories | | 360.00 | |
| Fat | | 8.50g | |
| SaturatedFat | | 4.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 45.00mg | |
| Sodium | | 720.30mg | |
| Carbohydrates | | 41.00g | |
| Fiber | | 6.00g | |
| Sugar | | 8.00g | |
| Protein | | 28.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 10.36mg |

Chef Salad Box - Ham



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 16 Ounce | | 600504 |
| TOMATO GRAPE SWT 10 MRKN | 1/2 Cup | | 129631 |
| CUCUMBER SELECT 4-6CT MRKN | 1/4 Cup | Dice | 361510 |
| BROCCOLI FLORET REG CUT 4-3 RSS | 1/4 Cup | | 732478 |
| Shredded Cheddar | 1 Ounce | | |
| HAM DCD W/A 1/4 3-4 GFS | 1 1/2 Ounce | | 199834 |
| CROUTON CHS GARL WGRAIN 250-.5Z | 2 Package | | 661022 |

Preparation Instructions

Wash all produce.

Put lettuce in the clear plastic salad container.

Add tomatoes, broccoli, cucumber, and cheese (one in each corner). Put the diced ham on top in the center.

Serve with 2 packs of croutons.

NOTE: HS need an additional grain, milk, or 1/2 cup fruit for a reimbursable meal.

SLE Components

Amount Per Serving

| | |
|--------------|------|
| Meat | 2.13 |
| Grain | 0.00 |

| | |
|-----------------|------|
| Fruit | 0.00 |
| GreenVeg | 0.25 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 348.15 |
| Fat | 12.20g |
| SaturatedFat | 4.30g |
| Trans Fat | 0.00g |
| Cholesterol | 42.50mg |
| Sodium | 989.50mg |
| Carbohydrates | 36.50g |
| Fiber | 11.73g |
| Sugar | 5.25g |
| Protein | 21.73g |

| | | | |
|------------------|----------|------------------|---------|
| Vitamin A | 908.55IU | Vitamin C | 32.32mg |
| Calcium | 196.42mg | Iron | 4.31mg |

Chef Salad Box - Turkey



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 16 Ounce | | 600504 |
| TOMATO GRAPE SWT 10 MRKN | 1/2 Cup | | 129631 |
| CUCUMBER SELECT 4-6CT MRKN | 1/4 Cup | Dice | 361510 |
| BROCCOLI FLORET REG CUT 4-3 RSS | 1/4 Cup | | 732478 |
| Shredded Cheddar | 1 Ounce | | |
| CROUTON CHS GARL WGRAIN 250-.5Z | 2 Package | | 661022 |
| Oven Roasted Sliced Turkey | 3 Slice | Defrost product slowly and thoroughly in a refrigerator for 24 hours. | |

Preparation Instructions

Wash all produce.

Put lettuce in the clear plastic salad container.

Add tomatoes, broccoli, cucumber, and cheese (one in each corner).

Dice turkey. Put the diced turkey on top in the center.

Serve with 2 packs of croutons.

****NOTE: HS need an additional grain, milk, or 1/2 cup fruit for a reimbursable meal.***

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.25 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 350.65 | | |
| Fat | 12.58g | | |
| SaturatedFat | 4.30g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 42.50mg | | |
| Sodium | 672.00mg | | |
| Carbohydrates | 36.50g | | |
| Fiber | 11.73g | | |
| Sugar | 5.25g | | |
| Protein | 21.98g | | |
| Vitamin A | 908.55IU | Vitamin C | 31.42mg |
| Calcium | 196.42mg | Iron | 5.04mg |

Chef Salad Box - Ceasar



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 16 Ounce | | 600504 |
| CROUTON CHS GARL WGRAIN 250-.5Z | 2 Package | | 661022 |
| Chicken, diced, cooked, frozen | 2 Ounce | | 100101 |
| CHEESE PARM PKT 200-3.5GM GFS | 1 Each | | 254959 |
| SPICE BLND ORIG 3-21Z MDASH | 1/2 Teaspoon | | 265103 |

Preparation Instructions

Wash all produce.

Put lettuce in the clear plastic salad container.

Thaw diced chicken and toss 1 oz. diced chicken with 0.5 tsp. Mrs. Dash to coat.

Add seasoned chicken to the top of the lettuce.

Serve with 2 pkgs croutons and 1 pkg parm. cheese.

CCP: Hold for cold service at 40 degrees or lower.

NOTE: HS this is not for a reimbursable meal.

SLE Components

Amount Per Serving

| | |
|--------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |

| | |
|-----------------|------|
| GreenVeg | 4.00 |
| RedVeg | 0.00 |
| OtherVeg | 4.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

| Nutrition Facts | | | |
|---------------------------|----------|------------------|--------|
| Servings Per Recipe: 1.00 | | | |
| Serving Size: 1.00 Each | | | |
| Amount Per Serving | | | |
| Calories | 267.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 47.00mg | | |
| Sodium | 421.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 10.00g | | |
| Sugar | 2.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 200.00mg | Iron | 3.60mg |

Chef Salad Box - Smackers



| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 16 Ounce | | 600504 |
| TOMATO GRAPE SWT 10 MRKN | 1/2 Cup | | 129631 |
| CUCUMBER SELECT 4-6CT MRKN | 1/4 Cup | Dice | 361510 |
| BROCCOLI FLORET REG CUT 4-3 RSS | 1/4 Cup | | 732478 |
| Shredded Cheddar | 1 Ounce | | |
| Chicken Smackers | 10 Piece | BAKE Conventional Oven for 10-12 minutes at 350degrees; Convection oven for 6-8 minutes at 350degrees. Appliances vary; adjust cook times accordingly. | |
| CROUTON CHS GARL WGRAIN 250-.5Z | 1 Package | | 661022 |

Preparation Instructions

Wash all produce.

Cook Chicken according to the directions above.

Put lettuce in the clear plastic salad container.

Add tomatoes, broccoli, cucumber, and cheese (one in each corner). Put the smackers on top in the center.

Serve with 2 packs of croutons.

CCP: Hold at 40 degrees or lower for service.

NOTE: This is a reimbursable meal at all grade levels.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.25 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 514.65 | | |
| Fat | 21.33g | | |
| SaturatedFat | 6.55g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 80.00mg | | |
| Sodium | 957.00mg | | |
| Carbohydrates | 49.50g | | |
| Fiber | 13.73g | | |
| Sugar | 4.25g | | |
| Protein | 29.48g | | |
| Vitamin A | 1076.55IU | Vitamin C | 32.42mg |
| Calcium | 213.42mg | Iron | 5.68mg |

Juice Variety



| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 2.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------|-------------|-------------------|------------|
| 100% Apple Juice | 4 Ounce | | |
| 100% Orange Juice | 4 Ounce | | |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00
Serving Size: 0.50 Cup

| | | | |
|---------------------------|---------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 55.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 13.50g | | |
| Fiber | 0.00g | | |
| Sugar | 12.00g | | |
| Protein | 0.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 30.00mg |

Calcium 5.00mg

Iron 1.00mg

2-Baked Beans



| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 56.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| Beans, Vegetarian, Low Sodium, Canned | 1 #10 CAN | | 100364 |
| BEAN KETTLE BRN SUGAR 6-10 HRTHSTN | 1 #10 CAN | | 822477 |

Preparation Instructions

- Do not drain the liquid off the beans! It is necessary for the crediting!
- Pour 1 can of vegetarian bans and 1 can of baked beans into a 4 inch half size pan and stir.
- Place a lid on the pan and steam for about 20 min.
- Serve with sauce in a 1/2 c (#8) scoop.
- CCP: Heat to 140 degrees or higher for at least 15 seconds.
- CCP: HOId at 140 degrees or higher for service

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.73 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 56.00
Serving Size: 0.50 Cup

| Amount Per Serving | |
|----------------------|----------|
| Calories | 105.80 |
| Fat | 0.73g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 227.04mg |
| Carbohydrates | 20.16g |

| | | | |
|------------------|---------|------------------|--------|
| Fiber | | 5.27g | |
| Sugar | | 5.73g | |
| Protein | | 5.81g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 18.48mg | Iron | 0.67mg |

5-carrot stick cups



| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| CARROT BABY WHL PETITE 4-5 RSS | 4 Ounce | | 768146 |

Preparation Instructions

Portion out 1/2 cup of carrot sticks and place in a cup for service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.44 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 46.22 | |
| Fat | | 0.00g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 78.22mg | |
| Carbohydrates | | 10.67g | |
| Fiber | | 3.56g | |
| Sugar | | 5.33g | |
| Protein | | 0.89g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 35.56mg | Iron | 0.32mg |

4-Celery Stick cups



| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| CELERY STIX 4-3 RSS | 1/2 Cup | | 781592 |

Preparation Instructions

If sticks are too big, cut them in two.

Place 1/2 cup of celery sticks in cups for service (approximately 7 sticks)

CCP: Hold for cold service at 40 degrees or lower.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 8.70 | | |
| Fat | 0.10g | | |
| SaturatedFat | 0.05g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 49.60mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 0.45g | | |
| Vitamin A | 278.38IU | Vitamin C | 1.92mg |

Calcium 24.80mg **Iron** 0.13mg

5-Sweet Potato Mash

NO IMAGE

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 37.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|----------------------|------------|
| POTATO MASHED SWT 12-2 LAMB | 5 Package | | 353870 |
| SPICE CINNAMON GRND 15Z TRDE | 1 Teaspoon | TO TASTE/FOR GARNISH | 224723 |

Preparation Instructions

BOILING: PLACE FROZEN BAG IN POT OF BOILING WATER FOR APPROXIMATELY 20 MINUTES. HEAT CONTENTS TO 160 DEGREES F TO 170 DEGREES F

Prepare 5 bags and place in pans for service. Garnish with a sprinkle of cinnamon.

Serve with a #8 (1/2 cup) scoop.

CCP: Hold at 140 degrees or higher for service.

Note: Mashed sweet potatoes are lightly seasoned with brown sugar, molasses, and sweet butter creating a homestyle taste. May wish to add cinnamon to taste.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.51 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |

Starch

0.00

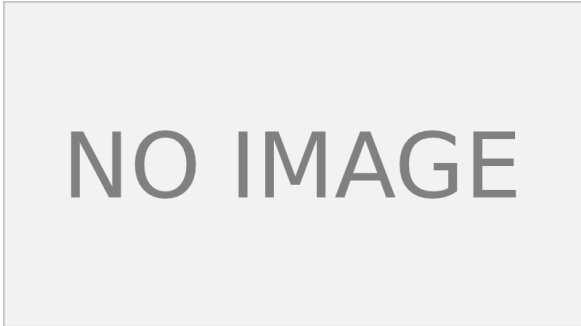
Nutrition Facts

Servings Per Recipe: 37.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|---------------------------|---------|------------------|--------|
| Calories | | 122.39 | |
| Fat | | 1.02g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 45.89mg | |
| Carbohydrates | | 27.54g | |
| Fiber | | 3.06g | |
| Sugar | | 15.30g | |
| Protein | | 1.02g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 52.01mg | Iron | 1.02mg |

4-Mixed Vegetable



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| VEG MIXED 30 KE | 25 Cup | | 283771 |
| SPICE BLND ORIG 3-21Z MDASH | 1 Teaspoon | | 265103 |
| SPICE GARLIC POWDER 21Z TRDE | 1 Teaspoon | | 224839 |
| Black Pepper | 1 Teaspoon | | 24108 |

Preparation Instructions

PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN.

NOTE: 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 WITH GARLIC POWDER, MRS. DASH, AND PEPPER.

CCP: Hold at 140 degrees or higher for service.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |

| | |
|----------------|------|
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 52.24 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 18.66mg | | |
| Carbohydrates | 8.96g | | |
| Fiber | 2.24g | | |
| Sugar | 2.24g | | |
| Protein | 1.49g | | |
| Vitamin A | 559.70IU | Vitamin C | 4.48mg |
| Calcium | 14.93mg | Iron | 0.54mg |

4-Green Beans



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|----------------|---|------------|
| BEAN GREEN CUT MXD SV LO SOD 6-10 | 2 #10 CAN | HEAT_AND_SERVE EMPTY CONTENTS OF CAN INTO CONTAINER SUITABLE FOR HEATING AND HEAT TO 165 DEGREES | 221990 |
| BUTTER SUB 24-4Z BTRBUDS | 1/4 Cup | | 209810 |
| SPICE BLND ORIG 3-21Z MDASH | 1/2 Tablespoon | | 265103 |
| SPICE ONION POWDER 19Z TRDE | 1 Tablespoon | | 126993 |
| SPICE GARLIC POWDER 21Z TRDE | 1 Teaspoon | | 224839 |

Preparation Instructions

Wash tops of cans before opening. Clean can opener when done.

Pour cans into 4 inch pan (2 cans per pan). Measure out 1/2 TBSP Mrs. Dash, 1/2 cup onions, and add 1/4 cup of butter buds per pan.

After all is added to beans, cover and place in oven on steam and cook for about 20 min or until temperature reaches 140 degrees.

Place pans into hot holding until service.

Serve with 1/2 cup ladle.

CCP: Hold at 140 degrees or higher.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.51 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 20.96 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 147.60mg | | |
| Carbohydrates | 4.48g | | |
| Fiber | 2.04g | | |
| Sugar | 2.04g | | |
| Protein | 1.02g | | |
| Vitamin A | 4.08IU | Vitamin C | 6.12mg |
| Calcium | 2.04mg | Iron | 4.08mg |

3-Mashed Potatoes

NO IMAGE

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 40.00 | Category: | Vegetable |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|-------------------|------------|
| POTATO PRLS EXCEL 12-26.5Z SMART SERV | 1 Package | | 146581 |
| BUTTER SUB 24-4Z BTRBUDS | 1/2 Cup | | 209810 |
| Black Pepper | 1/2 Teaspoon | | 24108 |

Preparation Instructions

Spray a 4' deep pan with food release spray.

RECONSTITUTE

1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 4" deep pan. 2: Add all potatoes and seasonings, then stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.

CCP: Hold at 140 degrees or higher 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 | 0.00 |

Starch

0.50

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Cup

| Amount Per Serving | | | |
|---------------------------|--------|------------------|---------|
| Calories | | 71.66 | |
| Fat | | 0.50g | |
| SaturatedFat | | 0.00g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 0.00mg | |
| Sodium | | 107.35mg | |
| Carbohydrates | | 14.45g | |
| Fiber | | 1.00g | |
| Sugar | | 0.00g | |
| Protein | | 2.01g | |
| Vitamin A | 1.91IU | Vitamin C | 10.08mg |
| Calcium | 8.38mg | Iron | 0.26mg |

Brown Gravy

NO IMAGE

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 136.00 | Category: | Condiments or Other |
| Serving Size: | 1.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| MIX GRAVY BRN LO SOD 8-16Z TRIO | 1 Package | | 552050 |

Preparation Instructions

IN 6 INCH DEEP HALF SIZE SERVING PAN ADD 1 GALLON OF WATER (190-212 DEGREES F). REMOVE FROM HEAT.

GRADUALLY ADD FULL PACKAGE OF GRAVY MIX, STIRRING BRISKLY WITH WIRE WHISK.

RETURN TO MED-HIGH HEAT. STIR UNTIL GRAVY IS THICKENED AND SMOOTH. SERVE OR HOLD ON STEAM TABLE.

CCP: HOld at 140 degrees or higher 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 | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 136.00

Serving Size: 1.00 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 47.01 |
| Fat | 0.94g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 263.28mg |
| Carbohydrates | 9.40g |
| Fiber | 0.00g |
| Sugar | 0.00g |

| | | | |
|------------------|--------|------------------|--------|
| Protein | | 0.00g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

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 CHIX MINI WGRAIN CN 2-5 | 4 Each | | 497360 |

Preparation Instructions

CONVENTIONAL OVEN: 350 DEGREES F. FROZEN, 15 MINUTES.

THAWED, 10 MINUTES.

**FOR BEST RESULTS, FLIP HALFWAY THROUGH COOKING.

CCP: HEAT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 180.00 |
| Fat | 8.00g |
| SaturatedFat | 2.50g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 280.00mg |
| Carbohydrates | 20.00g |
| Fiber | 3.00g |
| Sugar | 4.00g |
| Protein | 7.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |

| | | | |
|----------------|----------|-------------|--------|
| Calcium | 100.00mg | Iron | 1.44mg |
|----------------|----------|-------------|--------|

Stuffed Crust Pizza



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| PIZZA SAUS WDG WGRAIN STFD 72CT MAX | 1 Each | | 134686 |
| PIZZA CHS WGRAIN STFD 72-4.84Z MAX | 1 Each | | 261680 |
| PIZZA PEPP WDG WGRAIN STFD 72-4.87Z | 1 Each | | 259910 |

Preparation Instructions

THE MAX STUFFED CRUST PIZZA FITS 14 TO A BAKING PAN OR CAN BE DISPLAYED AS A 16" PIZZA PIE AND FIT 12 TO A PAN.

CONVECTION OVEN: BAKE AT 375 DEGREES F FOR 9 TO 11 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CONVENTIONAL OVEN: BAKE AT 400 DEGREES F FOR 14 TO 17 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES F.

CCP: Heat to 165 degrees or higher

CCP: Hold for service at 140 degrees or higher

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.13 |

| | |
|-----------------|------|
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Slice

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 340.00 | |
| Fat | | 14.33g | |
| SaturatedFat | | 4.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 18.33mg | |
| Sodium | | 810.00mg | |
| Carbohydrates | | 36.00g | |
| Fiber | | 3.00g | |
| Sugar | | 3.67g | |
| Protein | | 15.33g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 260.00mg | Iron | 2.03mg |

Salisbury Steak



| | | | |
|----------------------|-----------|-----------------------|------------------|
| 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 STK SALIS CKD 114-3Z ADV | 1 Each | GRILL Flat grill: preheat flat grill to 350 degrees f. Heat frozen product 2-4 minutes per side or until internal temperature reaches 165 degrees f. Conventional oven: preheat oven to 375 degrees f. Heat frozen product for 20-25 minutes or until internal temperature reaches 165 degrees f. Convection oven: preheat oven to 350 degrees f. Heat frozen product for 15-20 minutes or until internal temperature reaches 165 degrees f. Microwave: heat frozen product on high power for 2-3 minutes or until internal temperature reaches 165 degrees f. | 690030 |

Preparation Instructions

Conventional oven: preheat oven to 375 degrees. Heat frozen product for 20-25 minutes or until internal temperature reaches 165 degrees.

Convection oven: preheat oven to 350 degrees. Heat frozen product for 15-20 minutes or until internal temperature reaches 165 degrees.

Offer 1 oz. Brown Gravy on top during service (see gravy recipe for instructions).

CCP: Heat to 165 degrees or higher for a minimum of 15 secs.

CCP: Hold at 140 degrees or higher for service.

SLE Components

Amount Per Serving

| | |
|--------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |

| | |
|-----------------|------|
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

| Nutrition Facts | | | |
|---------------------------|----------|------------------|--------|
| Servings Per Recipe: 1.00 | | | |
| Serving Size: 1.00 Each | | | |
| Amount Per Serving | | | |
| Calories | 140.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 430.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 1.20mg |
| Calcium | 40.00mg | Iron | 1.80mg |

Hot Dog



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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| FRANKS TKY UNCURED 2Z 4-5 JENNO | 1 Each | | 656882 |
| BUN HOT DOG WHLWHE 12-12CT ANTMILL | 1 Each | | 564053 |

Preparation Instructions

Thawing Instructions:

Thaw frozen franks to an internal temperature of 35° - 40°. Do NOT thaw at room temperature.

Steamer: Place franks on steam table pan in a single layer. Place pan in steam, close door and steam until internal temperature reaches 140° F (approximately 10 min).

Oven: Lay franks on a sheet pan with a little space between each one.

Convection Oven: Cook time 8-10 minutes or until internal temp reaches 140°F

Conventional Oven: Cook time 15-18 minutes or until internal temp reaches 140°F

CCP: Heat to 140 degrees or higher.

CCP: Hold at 140 degrees or higher for service.

Place hot dog in bun 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 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | | 240.00 | |
| Fat | | 11.00g | |
| SaturatedFat | | 2.50g | |
| Trans Fat | | 0.00g | |
| Cholesterol | | 50.00mg | |
| Sodium | | 365.00mg | |
| Carbohydrates | | 25.00g | |
| Fiber | | 5.00g | |
| Sugar | | 3.00g | |
| Protein | | 13.00g | |
| Vitamin A | 0.00IU | Vitamin C | 6.00mg |
| Calcium | 100.00mg | Iron | 2.16mg |

Hamburger

NO IMAGE

| | | | |
|----------------------|-----------|-----------------------|------------------|
| 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 CKD W/SOY CN 90-2.5Z GFS | 1 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 100650 |
| Hamburger Buns | 1 bun | | |

Preparation Instructions

BAKE

From thawed state: sleeve pack preparation, put a few small holes in top of bag.

Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes.

Remove from oven and let stand 3 minutes before opening bag.

CCP: Heat to 155 degrees or higher.

CCP: Hold at 140 degrees or higher 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 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|---------|
| Amount Per Serving | | | |
| Calories | 330.00 | | |
| Fat | 15.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 1.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 420.00mg | | |
| Carbohydrates | 33.00g | | |
| Fiber | 4.00g | | |
| Sugar | 4.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 11.80mg |

Cheese 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 CKD W/SOY CN 90-2.5Z GFS | 1 Each | BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag. | 100650 |
| Hamburger Buns | 1 bun | | |
| CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED | 1 Ounce | | 100018 |

Preparation Instructions

BAKE

From thawed state: sleeve pack preparation, put a few small holes in top of bag.

Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes.

Remove from oven and let stand 3 minutes before opening bag.

CCP: Heat to 155 degrees or higher.

CCP: Hold at 140 degrees or higher for service.

SLE Components

Amount Per Serving

| | |
|-------------|------|
| Meat | 3.00 |
|-------------|------|

| | |
|--------------|------|
| Grain | 2.00 |
|--------------|------|

| | |
|-----------------|------|
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 440.00 |
| Fat | 24.00g |
| SaturatedFat | 10.00g |
| Trans Fat | 1.00g |
| Cholesterol | 60.00mg |
| Sodium | 690.00mg |
| Carbohydrates | 35.00g |
| Fiber | 4.00g |
| Sugar | 5.00g |
| Protein | 24.00g |

| | | | |
|------------------|----------|------------------|---------|
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 60.00mg | Iron | 11.80mg |

Meatloaf

NO IMAGE

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 2.90 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------|--------------|---|------------|
| Meatloaf | 2 9/10 Ounce | BAKE Conventional Oven: From Frozen State: Preheat oven to 350 F for 22-24 minutes. Convection Oven: From Frozen State: Preheat oven to 350 F for 12 - 14 minute | |

Preparation Instructions

BAKE

Conventional Oven: From Frozen State: Preheat oven to 350 F for 22-24 minutes.

Convection Oven: From Frozen State: Preheat oven to 350 F for 12 - 14 minute

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.90 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 170.00 |
| Fat | 10.00g |
| SaturatedFat | 5.00g |
| Trans Fat | 0.00g |
| Cholesterol | 30.00mg |
| Sodium | 390.00mg |
| Carbohydrates | 8.00g |
| Fiber | 1.00g |
| Sugar | 5.00g |

| | | | |
|------------------|--------|------------------|---------|
| Protein | 12.00g | | |
| Vitamin A | 4.00IU | Vitamin C | 15.00mg |
| Calcium | 6.00mg | Iron | 8.00mg |

F- Fruit Variety

NO IMAGE

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 13.22 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| GRAPES RED LUNCH BUNCH 21AVG MRKN | 1 Cup | | 280895 |
| APPLE DELICIOUS RED 163CT MRKN | 1 Each | | 540005 |
| PEACH DCD IN JCE 6-10 GFS | 1 Cup | | 610372 |
| Sliced Peaches 6-10 | 1 Cup | | 100219 |
| APPLE FRSH SLCD 100-2Z P/L | 1 Package | | 473171 |
| ORANGES NAVEL/VALENCIA FCY 138CT MRKN | 1 Cup | | 198021 |
| ORANGES MAND WHL L/S 6-10 GFS | 1 Cup | | 117897 |
| BANANA TURNING 40 P/L | 1 Each | | 200999 |
| Sliced Pears 6-10 | 1 Cup | | 100224 |
| Wild Blueberries fzn | 1 Cup | | 100243 |
| Strawberries, diced, Cups, frozen | 1 Cup | | 100256 |
| Peaches, diced, cups, Frozen | 1 Cup | | 100241 |
| APPLESAUCE UNSWT 6-10 GFS | 1 Cup | | 271497 |
| RAISIN SELECT 1.5Z BOXES 24-6CT P/L | 1 Each | | 544426 |
| Apples, Gala | 1 Each | | 14J93 |

| Description | Measurement | Prep Instructions | DistPart # |
|----------------|-------------|-------------------|------------|
| Grapes | 1 | | 14P36 |
| Pear, fresh | 1 | | 14P12 |
| Oranges, whole | 1 Each | | 16W62 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.58 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 13.22

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 122.92 | | |
| Fat | 0.08g | | |
| SaturatedFat | 0.02g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 7.31mg | | |
| Carbohydrates | 30.02g | | |
| Fiber | 2.90g | | |
| Sugar | 22.24g | | |
| Protein | 0.97g | | |
| Vitamin A | 148.72IU | Vitamin C | 12.88mg |
| Calcium | 12.49mg | Iron | 0.78mg |

Bacon, Egg, and Cheese Biscuit

NO IMAGE

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|--|------------|
| Cheese, Processed, Sliced Yellow | 1 Ounce | | 100018 |
| BACON CKD MED SLCD 3-100CT GFS | 1 Slice | | 314196 |
| DOUGH BISCUIT WGRAIN 216-2.1Z RICH | 1 Each | BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY. | 237390 |
| Egg Patty Round Commodity | 1 PATTY | | |

Preparation Instructions

Place one ounce of cheese, one egg patty, and 1 slice of bacon on each biscuit.

CCP: Heat to 135 degrees or higher.

CCP: Hold at 135 degrees or higher 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 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 350.00 | | |
| Fat | 22.50g | | |
| SaturatedFat | 11.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 105.00mg | | |
| Sodium | 825.00mg | | |
| Carbohydrates | 25.00g | | |
| Fiber | 3.00g | | |
| Sugar | 3.00g | | |
| Protein | 13.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 55.00mg | Iron | 1.08mg |