

Cookbook for KING MIDDLE SCHOOL

Created by HPS Menu Planner

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Tuna Salad Sandwich Box

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 48.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|--|------------|
| TUNA CHNK LT POUCH 6-43Z STARK | 68 1/2 Ounce | | 852554 |
| ONION VIDALIA SWT 10 P/L | 10 Ounce | | 558133 |
| CELERY STALK 24 SZ 6CT MRKN | 5 Ounce | | 170895 |
| PICKLE DILL SLCD HAMB 4-1GAL GFS | 9 Ounce | | 149195 |
| EGG HARD CKD PLD DRY PK 12-12CT PAP | 8 Each | | 853800 |
| DRESSING SALAD LT 4-1GAL GFS | 1 3/8 Quart | | 429422 |
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 48 Each | | 276142 |
| CHIP NACHO REDC FAT 72-1Z DORITOS | 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. | 456090 |
| APPLE DELICIOUS RED 113CT MRKN | 1 Each | | 197696 |
| CARROT SNACK CLEANED 200-1Z RSS | 2 Package | | 613967 |
| RANCH LT DIP CUP 100-1Z FLAVOR FRESH | 1 Each | | 499521 |

Preparation Instructions

Directions:

Drain and flake tuna.

Combine tuna, onions, celery, pickle relish, dry mustard, eggs (optional), and salad dressing or mayonnaise. Mix

lightly until well blended.

CCP: Cool to 41° F or lower within 4 hours. Cover and refrigerate until ready to use.

Spread No. 8 scoop (½ cup) of tuna salad on 1 slice of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. Refrigerate until ready to serve.

Portion is 1 sandwich (2 halves).

Notes:

1: * See Marketing Guide

MC Titan 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 # |
|---|-------------|---|------------|
| MEATLOAF CKD SLCD W/CHS 100- 2.9Z | 1 Piece | BAKE This product is designed to be heated to 140 degrees F before serving. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately. | 765641 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | | 517810 |

Preparation Instructions

No Preparation Instructions available.

Lettuce, Tomatoes, Trim

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| TOMATO RANDOM 2 25 MRKN | 100 Slice | | 508616 |
| ONION VIDALIA SWT 10 P/L | 100 Slice | | 558133 |
| LETTUCE LEAF GRN WASHED TRMD 2-5 RSS | 100 Each | | 702595 |

Preparation Instructions

Directions:

Wash and clean lettuce leaves

place in serving pan hold in cooler till serving time

Batch serve

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

Wash and clean tomatoes slice into 5 slices 1/4 inch thick

Hold in cooler till serving

Serve 2 slices =1/4 cup

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

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

1 leaf of lettuce

2 slices of tomatoe

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

1 lettuce leaf =1/2 cup

2 slices tomatoes 1/8 in =1/4 cup

Note: Lettuce 1/2 cup=1/4 cup

Notes:

Beans Baked MTG

| | | | |
|----------------------|----------|-----------------------|------------------|
| 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 KETTLE BRN SUGAR 6-10 HRTHTN | 25/28 #10 CAN | | 822477 |

Preparation Instructions

Directions:

WASH HANDS.

1. Open can and pour beans into steam table pan(s).
2. Heat through.
3. Serve.

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

Child Nutrition: 1/2 cup provides= 1/2 cup beans/peas

Updated December 2013

Notes:

Potato Wedges

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 160.00 | Category: | Vegetable |
| Serving Size: | 3.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| FRIES WDG 8CUT CRSPY OVEN R/SOD 6-5 | 3 Ounce | | 174251 |

Preparation Instructions

Keep Frozen, cook at 375° for 10-12 min or 165° is reached or desired

1 case

Creamy Cole Slaw

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 100.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-------------------|------------|
| COLE SLAW DCD W/CARRT 1/4 4-5 RSS | 3 Gallon | | 293148 |
| DRESSING COLE SLAW 4-1GAL GCHC | 3 1/2 Cup | | 106992 |
| VINEGAR WHT DISTILLED 5 4-1GAL GFS | 1/4 Cup | | 629640 |

Preparation Instructions

Directions:

Combine dressing and slaw mix

For 50 servings, use 1 pan. For 100 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until ready to serve.

Mix lightly before serving. Portion

Notes:

1: *See Marketing Guide.

2: Special Tips:

3: 1) For best results, shred cabbage and store overnight; add dressing just before serving.

4: 2) If recipe is prepared in advance, the yield will be reduced.

Broc/Cali/Tom/Car. Cup

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

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------------------|------------|
| CARROT BABY WHL CLEANED 12-2 RSS | 6 1/4 Pound | Wash ans set aside to air dry | 510637 |
| TOMATO GRAPE SWT 10 MRKN | 6 1/4 Pound | Wash and set aside to air dry | 129631 |
| BROCCOLI & CAULIF COMBO 2-3 RSS | 7 1/2 Pound | Wash and separate and air dry | 283339 |
| RANCH LT DIP CUP 100-1Z FLAVOR FRESH | 50 Each | | 499521 |

Preparation Instructions

CCP:

1. Must wash hands and put on disposable gloves.
2. Must clean all vegetables and air dry.
3. Must keep all vegetables 41° or below.
4. Must be used up with in 3 Days.

Portion:

1oz Broccoli

1oz Cauliflower

2oz Grape Tomato

2oz Baby Carrots

In a clear 9 ounce Cup (792220) place ranch cup on top and lid with a dome lid (820360)

Canned Fruit Mandarin Oranges

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 180.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|-------------------|------------|
| ORANGES MAND IN JCE 6-10 GFS | 180 .50 cup | BAKE | 612448 |

Preparation Instructions

Directions:

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

Open Can fruit

place under refrigeration

Serve with 4 oz spoodle

Notes:

Chilled Peaches

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 168.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| PEACH SLCD XL/S 6-10 GFS | 84 Cup | | 224448 |

Preparation Instructions

Directions:

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

Open Can fruit

place under refrigeration

Serve with 4 oz spoodle

Notes:

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

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

4. Serve using a 4 oz spoodle.

Child Nutrition: 4z spoodle = 1/2c fruit

Updated October 201

Grapes Red MTG

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 100.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| GRAPES GREEN SEEDLESS 17AVG P/L | 25 Pound | | 197858 |

Preparation Instructions

Directions:

WASH HANDS.

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

1. Wash grapes under cool running water, drain well.

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

2. Portion into serving dishes using 4 oz spoodle.

Child Nutrition: 4z spoodle = 1/2c fruit

Updated October 2013

Notes:

Canned Fruit Pineapple Chunk

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 103.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| PINEAPPLE CHUNKS IN JCE 6-10 GFS | 1/2 Cup | | 189952 |

Preparation Instructions

Directions:

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

Open Can fruit

place under refrigeration

Serve with 4 oz spoodle

WASH HANDS.

1. Wash top of can before opening.
2. Open can and drain off liquid.
3. Portion into serving dishes and chill.

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

4. Serve using a 4 oz spoodle.

Child Nutrition: 4z spoodle = 1/2c fruit

Updated October 201

Applesauce Unsweetened MTG

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 96.00 | Category: | Fruit |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| APPLESAUCE UNSWT CUP 96-4.5Z P/L | 24/25 Each | | 753911 |

Preparation Instructions

Directions:

WASH HANDS.

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