

Cookbook for KIMPTON

Created by HPS Menu Planner

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Assorted Fresh Fruit

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	3/50 Each		200999
APPLE DELICIOUS GOLDEN 125-138CT MRKN	3/50 Each		597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	3/50 Cup		280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	3/50 Each		198021
STRAWBERRY CLAMSHELL 8 MRKN	3/50 Cup		212768
KIWI 33-39CT P/L	3/50 Each		287008
PEAR 95-110CT MRKN	3/50 Ounce		198056
MELON MUSK CANTALOUPE 12CT MFC	3/50 Cup		200565

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.04
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories		26.73	
Fat		0.09g	
SaturatedFat		0.01g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		1.57mg	
Carbohydrates		6.76g	
Fiber		0.83g	
Sugar		3.96g	
Protein		0.40g	
Vitamin A	33.49IU	Vitamin C	41.49mg
Calcium	8.54mg	Iron	0.12mg

Baby Carrots

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	1 Cup	serve chilled	241541

Preparation Instructions

serve chilled

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	4.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 cup

Amount Per Serving	
Calories	276.80
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	468.00mg
Carbohydrates	64.00g
Fiber	21.60g
Sugar	32.00g
Protein	5.60g
Vitamin A 93021.76IU	Vitamin C 558.16mg
Calcium 212.64mg	Iron 1.92mg

BEEF SANTA FE BOWL STOW

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Taco Meat	1		682160
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
BEAN REFRIED VEGTAR LO SOD 6-26.25Z	1 Ounce	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	668341
BEAN SEAS BLK DEHY 6-26.9Z	1 Ounce	RECONSTITUTE 1: Pour 1 2 gallon boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 40 minutes on steamtable. 4: Season if desired, stir, serve.	183900
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce		722110
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Cup		242489
SOUR CREAM PKT 100- 1Z GCHC	1 Each	READY_TO_EAT Served as a topping on a hot or cold meal	860490
TORTILLA SHELL SAL ULTRGR 10 BK 24-6	1 Each		720526

Preparation Instructions

PREPARE MEAT TO INSTRUCTIONS

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.04
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.01
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	26.04		
Fat	0.63g		
SaturatedFat	0.21g		
Trans Fat	0.00g		
Cholesterol	0.70mg		
Sodium	16.56mg		
Carbohydrates	4.39g		
Fiber	0.45g		
Sugar	0.09g		
Protein	0.74g		
Vitamin A	8.09IU	Vitamin C	0.01mg
Calcium	4.60mg	Iron	0.16mg

CHICKEN SANTA FE BOWL STOW

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX FAJT 30 COMM	1 Ounce		154900
RICE BRN PARBL WGRAIN 25 GCHC	1 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371
SAUCE CHS CHED POUCH 6-106Z LOL	1 Cup		135261
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce		722110
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Cup		242489
BEAN REFRIED VEGTAR LO SOD 6-26.25Z	1 Ounce	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	668341
BEAN SEAS BLK DEHY 6-26.9Z	1 Ounce	RECONSTITUTE 1: Pour 1 2 gallon boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 40 minutes on steamtable. 4: Season if desired, stir, serve.	183900
TORTILLA SHELL SAL ULTRGR 10 BK 24-6	1 Each		720526

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.10
Grain	0.04
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.01
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	33.66		
Fat	1.11g		
SaturatedFat	0.51g		
Trans Fat	0.00g		
Cholesterol	2.34mg		
Sodium	51.23mg		
Carbohydrates	4.62g		
Fiber	0.45g		
Sugar	0.10g		
Protein	1.25g		
Vitamin A	4.09IU	Vitamin C	0.01mg
Calcium	20.36mg	Iron	0.20mg

PEPPERONI PIZZA STOW

NO IMAGE

Servings:	8.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 16 WGRAIN R/E BOLD 9CT	1 Slice	BAKE COOKING INSTRUCTIONS: COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. IMPINGEMENT OVEN: 420°F for 7-9 minutes. CONVECTION OVEN: 350°F high fan for 13-17 minutes. CONVENTIONAL OVEN: 450°F for 15-17 minutes. Rotate pan halfway through bake cycle in convection oven. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	503962

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.25
Grain	0.38
Fruit	0.00
GreenVeg	0.00
RedVeg	0.02
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00

Amount Per Serving			
Calories		51.25	
Fat		2.25g	
SaturatedFat		0.88g	
Trans Fat		0.00g	
Cholesterol		5.00mg	
Sodium		72.50mg	
Carbohydrates		5.38g	
Fiber		0.50g	
Sugar		0.88g	
Protein		2.50g	
Vitamin A	12.38IU	Vitamin C	0.00mg
Calcium	34.50mg	Iron	0.35mg

GARDEN SALAD STOW

NO IMAGE

Servings:	20.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	1 Cup		165761
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
TOMATO GRAPE SWT 10 MRKN	1 Cup		129631
CUCUMBER SELECT SUPER 45 MRKN	1 Cup		198587
PEPPERS GREEN LRG 5 MRKN	1 Cup		592315
CABBAGE SHRED RED 1/8 2-3 RSS	1 Cup		212679
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
RADISH CLEANED 2-3 RSS	1 Cup		233986
ONION GREEN 2 RSS	1 Cup		596981
SEED SUNFLWR RSTD SLTD 4-4 GFS	1 Cup		337910
EGG HARD CKD PLD BIB 4-2.5 GFS	1 Each		229431

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.14
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: 20.00

Serving Size: 1.00

Amount Per Serving

Calories	55.21		
Fat	3.76g		
SaturatedFat	0.79g		
Trans Fat	0.00g		
Cholesterol	10.75mg		
Sodium	62.31mg		
Carbohydrates	3.56g		
Fiber	1.48g		
Sugar	1.34g		
Protein	2.20g		
Vitamin A	108.15IU	Vitamin C	10.73mg
Calcium	16.86mg	Iron	0.56mg

FRENCH TOAST STICKS STOW

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN MAPL 255CT	1 3 ea = 82g	BAKE	555012

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories		1.47	
Fat		0.06g	
SaturatedFat		0.01g	
Trans Fat		0.00g	
Cholesterol		0.73mg	
Sodium		1.87mg	
Carbohydrates		0.18g	
Fiber		0.01g	
Sugar		0.08g	
Protein		0.05g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.04mg	Iron	0.04mg

BULLDOG BOWL STOW

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	1 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
GRAVY MIX CHIX 8- 22.6Z TRIO	1	BAKE	290025
CORN CUT IQF 30 GFS	1 Cup	BAKE	285620
POTATO MASHED SEAS 6-4 OREI	1 Ounce	BOIL STOVE TOP: COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN-BAG METHOD.	249106

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	0.03

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	4.32		
Fat	0.07g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.14mg		
Sodium	5.94mg		
Carbohydrates	0.85g		
Fiber	0.09g		
Sugar	0.12g		
Protein	0.12g		
Vitamin A	1.94IU	Vitamin C	1.60mg
Calcium	0.11mg	Iron	0.81mg

CHEESE PIZZA



Servings:	8.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 16 9-41.44Z	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	575522

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.25
Grain	0.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.02
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

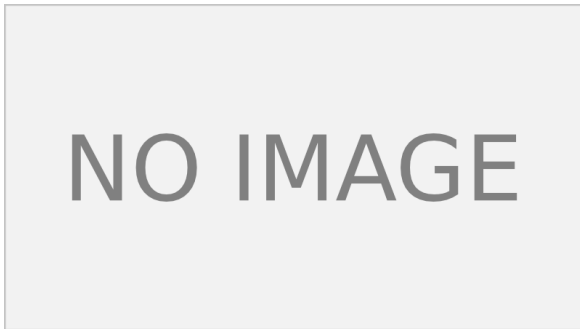
Servings Per Recipe: 8.00

Serving Size: 1.00

Amount Per Serving	
Calories	45.00
Fat	2.00g
SaturatedFat	0.88g
Trans Fat	0.00g
Cholesterol	4.38mg
Sodium	61.25mg
Carbohydrates	4.38g

Fiber		0.38g	
Sugar		1.13g	
Protein		2.63g	
Vitamin A	11.63IU	Vitamin C	0.00mg
Calcium	55.13mg	Iron	0.26mg

BEEF NACHOS STOW



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	1 Ounce		722330
SAUCE CHS CHED POUCH 6-106Z LOL	1 Cup		135261
CHIP TORTL RND 8-1 TOSTIT	1 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first.	769901

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.09
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: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	11.50
Fat	0.73g
SaturatedFat	0.39g
Trans Fat	0.00g
Cholesterol	1.82mg
Sodium	36.24mg
Carbohydrates	0.63g
Fiber	0.03g

Sugar			0.01g
Protein			0.52g
Vitamin A	4.10IU	Vitamin C	0.03mg
Calcium	17.37mg	Iron	0.02mg

CHICKEN NACHO STOW



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX FAJT 30 COMM	1 Ounce		154900
SAUCE CHS WHT QUESO 4-5 BIB JTM	1 Ounce		701201
CHIP TORTL RND 8-1 TOSTIT	1 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first.	769901

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
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: 50.00
Serving Size: 1.00

Amount Per Serving	
Calories	4.62
Fat	0.25g
SaturatedFat	0.08g
Trans Fat	0.00g
Cholesterol	0.65mg
Sodium	10.31mg
Carbohydrates	0.41g
Fiber	0.02g
Sugar	0.03g

Protein		0.20g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	0.01mg

SIDE SALAD

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	1 Cup		165761
CARROT SHRD MED 2-5 RSS	1 Ounce		313408
CABBAGE SHRED RED 1/8 2-3 RSS	1 Ounce		212679

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		24.51	
Fat		0.03g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		29.81mg	
Carbohydrates		5.42g	
Fiber		2.39g	
Sugar		2.33g	
Protein		1.00g	
Vitamin A	6.19IU	Vitamin C	6.45mg

Calcium 26.76mg **Iron** 0.57mg

YOGURT PARFAIT

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	9 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CEREAL GRANOLA HNY OATS 4-44Z	1 Cup	READY_TO_EAT Ready to eat dry cereal packaged for cereal dispensers	818961
BLUEBERRIES FZ WILD IQF 30 COMM	1 Cup		764740
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	1 Cup		621420

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.05
Grain	0.06
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories		14.56	
Fat		0.24g	
SaturatedFat		0.05g	
Trans Fat		0.00g	
Cholesterol		0.11mg	
Sodium		3.94mg	
Carbohydrates		2.82g	
Fiber		0.27g	
Sugar		1.34g	
Protein		0.33g	
Vitamin A	22.50IU	Vitamin C	0.00mg
Calcium	5.50mg	Iron	0.06mg

ASSORTED FRUIT CUPS

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY CUP 96-4.5Z COMM	1 Each		655010
PEACH CUP 96-4.4Z COMM	1 Each		232470
APPLESAUCE CHERRY CUP 96-4.5Z COMM	1 Each		726570
PEAR DCD CUP 72-4.5Z ZEE ZEES	1 Each		136752
FRUIT MXD DCD CUP IN JCE 72-4.5Z NFG	1 Ounce		731041
APPLESAUCE MANG PCH CUP 96-4.5Z P/L	1		849531
APPLESAUCE STRAWB BAN CUP 96-4.5Z	1 Each		726560
APPLESAUCE UNSWT 96-4.5Z COMM	1 Each	READY_TO_EAT Applesauce can be consumed right from the single- serve container, chilled or at room temperature.	527682
APPLESAUCE WILD WTRMLN 96-4.5Z COMM	1 Each		136701

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: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	10.98		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.74mg		
Carbohydrates	2.74g		
Fiber	0.12g		
Sugar	2.27g		
Protein	0.04g		
Vitamin A	0.00IU	Vitamin C	4.80mg
Calcium	0.00mg	Iron	0.00mg

1.5 OZ DRESSINGS

NO IMAGE

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT 60-1.5FLZ LTHSE	1 Each	READY_TO_EAT Open, pour and enjoy!	745371
DRESSING ITAL LT PKT 60-1.5Z LTHSE	1 Each	READY_TO_EAT Open, pour and enjoy!	135871
DRESSING HNY MSTRD PKT 102-1Z LTHSE	1 Each	READY_TO_EAT Use as a dressing or dip	135581
DRESSING GRK PKT 60-1.5Z LTHSE	1 Each	READY_TO_EAT Open, pour and enjoy!	135971
DRESSING SESM TSTD FF 60-1.5FLZ PMLL	1 Each		825030

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: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories		11.40	
Fat		0.92g	
SaturatedFat		0.14g	
Trans Fat		0.00g	
Cholesterol		0.40mg	
Sodium		34.20mg	
Carbohydrates		0.76g	
Fiber		0.00g	
Sugar		0.58g	
Protein		0.04g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.20mg	Iron	0.00mg

CONDIMENTS

NO IMAGE

Servings:	50.00	Category:	Condiments or Other
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT LO SOD 1000-9GM REDG	1 Each	READY_TO_EAT None	634610
MUSTARD PKT 500-5.5GM GFS	1 1ea=5.5gm	READY_TO_EAT None	700051
MAYONNAISE LT PKT 200-12GM GFS	1 12 gm	READY_TO_EAT None	188741
SAUCE BBQ PKT 200-12GM PPI	1 Each	READY_TO_EAT None	772080
SOUR CREAM IMIT PKT 100-1Z DSTAR	1 Each	READY_TO_EAT Ready to Eat or used as an ingredient	698731
SAUCE TACO MILD PKT 200-9GM GFS	1 Each	READY_TO_EAT None	192007
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each	READY_TO_EAT None	499521
CARAMEL DIP L/F CUP 200-1Z LTHSE	1 Ounce	READY_TO_EAT Open, pour and enjoy!	450430
SAUCE HNY MSTRD LT DIP CUP 100-1Z	1 Each	READY_TO_EAT None	499410
SAUCE BBQ CUP DUNK LO SOD 250-1Z REDG	1 Each	READY_TO_EAT None	141201

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: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	8.22		
Fat	0.42g		
SaturatedFat	0.11g		
Trans Fat	0.00g		
Cholesterol	0.50mg		
Sodium	16.82mg		
Carbohydrates	1.04g		
Fiber	0.00g		
Sugar	0.68g		
Protein	0.02g		
Vitamin A	1.60IU	Vitamin C	0.05mg
Calcium	0.40mg	Iron	0.00mg

CEREAL BOWLS HS

NO IMAGE

Servings:	20.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 1 oz	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265811
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265803
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

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.15
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00

Amount Per Serving			
Calories		17.00	
Fat		0.20g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		22.00mg	
Carbohydrates		3.65g	
Fiber		0.30g	
Sugar		1.35g	
Protein		0.30g	
Vitamin A	50.50IU	Vitamin C	1.10mg
Calcium	10.50mg	Iron	1.70mg

ASSORTED FRUIT JUICES

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG 96-4FLZ COMM	1		939854
JUICE GRP 100 FZ 72-4FLZ SNCUP	1 Each		135460
JUICE APPL 100 FZ 72-4FLZ SNCUP	1 Each		135440

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

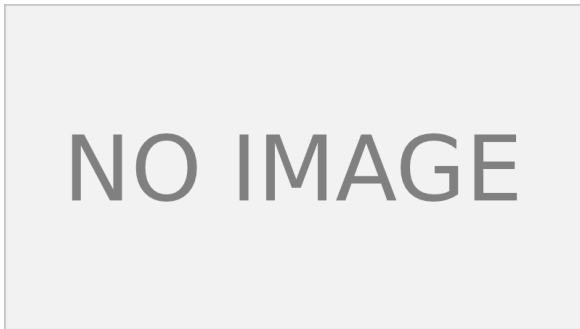
Serving Size: 1.00

Amount Per Serving			
Calories		2.80	
Fat		0.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		0.50mg	
Carbohydrates		0.66g	
Fiber		0.00g	
Sugar		0.60g	
Protein		0.00g	
Vitamin A	0.00IU	Vitamin C	20.02mg

Calcium 0.40mg

Iron 0.00mg

BREAKFAST BOWL



Servings:	20.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD LIQ BLND 6-5 GFS	1 Cup		465771
BACON TOPPING CKD 1/2 DCD 2-5 GFS	1 Tablespoon		814781
CHEESE CHED SHRD 6-5 COMM	1 Ounce		199720
HASHBROWN CUBES SEAS CRISPY 6-6 LAMB	1 Ounce		504122

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.79
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.01

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00

Amount Per Serving	
Calories	22.13
Fat	1.33g
SaturatedFat	0.55g
Trans Fat	0.00g
Cholesterol	20.75mg
Sodium	64.14mg
Carbohydrates	0.61g
Fiber	0.03g

Sugar	0.22g		
Protein	1.73g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.59mg	Iron	0.12mg

ASSORTED VEGGIE STICKS



Servings:	20.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GFS	1 Each		610902
CUCUMBER SELECT SUPER 45 MRKN	1 Cup		198587
CARROT BABY WHL CLEANED 12-2 RSS	1 Ounce		510637
CELERY STIX 4-3 RSS	1 Cup		781592
CAULIFLOWER BITE SIZE 2-3 RSS	1 Cup		732486

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.03
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00
Serving Size: 1.00

Amount Per Serving	
Calories	3.63
Fat	0.03g
SaturatedFat	0.02g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	7.95mg
Carbohydrates	0.68g

Fiber			0.29g
Sugar			0.35g
Protein			0.19g
Vitamin A	226.04IU	Vitamin C	3.21mg
Calcium	4.78mg	Iron	0.05mg

CUCUMBERS & DIP

NO IMAGE

Servings:	20.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SDLSS 12-1CT P/L	1 Cup		532312
RANCH LT DIP CUP 100-1Z FLAVOR FRESH	1 Each		499521

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: 20.00

Serving Size: 1.00

Amount Per Serving			
Calories		3.89	
Fat		0.31g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.25mg	
Sodium		6.30mg	
Carbohydrates		0.35g	
Fiber		0.02g	
Sugar		0.20g	
Protein		0.02g	
Vitamin A	2.73IU	Vitamin C	0.07mg

Calcium 0.42mg **Iron** 0.01mg

CHICKEN POT PIE

NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	6 3/5 Pound	UNSPECIFIED Not currently available	570533
PEAS & CARROT 12- 2.5 GFS	3 4/5 Ounce		119458
BROTH CHIX 12-5 COLLEGE INN	1 3/10 Quart		264865
SEASONING POULTRY 10Z TRDE	1 1/2 Teaspoon		273996
SALT SEA 36Z TRDE	2 Teaspoon		748590
WHOLE WHEAT FLOUR STONE GROUND	2 1/2 Cup		330094
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

Description	Measurement	Prep Instructions	DistPart #
CELERY CROSS CUT 1/4 2-5 RSS	1 2/5 Pound		261394
ONION DCD 1/2 2-5 RSS	1 2/5 Pound		426059

Preparation Instructions

- Filling: Place 3 lb 3 oz (2 qt 3 cups) chicken in a steam table pan (12" x 20" x 2 1/2").
For 50 servings, use 2 pans. For 100 servings, use 4 pans.
- Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb 12 oz (1 qt 1 2/3 cups) per steam table pan.
- If using canned peas and carrots, add 1 lb 12 oz (1 qt 1 2/3 cups) per steam table pan.
- Melt margarine in a large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often.
- Slowly stir in broth, half and half, pepper, and poultry seasoning. Stir often until mixture becomes slightly thickened for 10 minutes.
- Pour approximately 2 qt 1 cup gravy mixture over chicken and vegetables in each steam table pan. Gravy mixture will thicken in step 10. Stir gently. Set aside for step
- Bake:
Conventional oven: 450 °F for 30 minutes. Convection oven: 400 °F for 20 minutes.
- Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
- Critical Control Point: Hold for hot service at 135 °F or higher.
- Portion with No. 6 scoop (2/3 cup).

SLE Components

Amount Per Serving

Meat	1.41
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	128.20		
Fat	3.95g		
SaturatedFat	1.17g		
Trans Fat	0.00g		
Cholesterol	38.72mg		
Sodium	277.90mg		
Carbohydrates	7.82g		
Fiber	1.10g		
Sugar	1.00g		
Protein	13.99g		
Vitamin A	185.74IU	Vitamin C	0.65mg
Calcium	7.36mg	Iron	0.83mg

BREAKFAST CROISSANT

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	1 Each		592625
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.50
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

Amount Per Serving			
Calories		335.00	
Fat		17.50g	
SaturatedFat		7.00g	
Trans Fat		0.15g	
Cholesterol		112.50mg	
Sodium		545.00mg	
Carbohydrates		32.00g	
Fiber		2.00g	
Sugar		5.50g	
Protein		11.50g	
Vitamin A	0.00IU	Vitamin C	0.14mg
Calcium	40.14mg	Iron	1.80mg