

Cookbook for Jessamine County Middle Schools

Created by HPS Menu Planner

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Hamburger

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 PTY 2.45Z 6-5 JTM	1 Each		661851
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810

Preparation Instructions

Place required number of hamburger patties in a 2 inch full hotel pan. Cover and place in steamer for approximately 30 minutes, or until internal temp reaches 165 degrees.

Bun and bag.

Hold in warming oven for no more than 20 minutes.

Green Beans

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GFS	1/2 Cup		118737

Preparation Instructions

Partially drain cans. Place in appropriate sized hotel pan. Cook covered in oven or steamer until internal temp reaches 165 degrees.

Season with Butter Buds, garlic, onion or other no-sodium seasoning (such as Mrs. Dash).

Hold in warming oven no more than 30 minutes.

Applesauce

Servings:	1.00	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	1 Each		753911

Preparation Instructions

Ready to eat.

Cucumber Coins

Servings:	1.00	Category:	Vegetable
Serving Size:	2.60 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 24CT MRKN	2 3/5 Ounce		418439

Preparation Instructions

Wash and cut cucumbers into slices. Place in appropriate single serving dishes/bowls.
Keep refrigerated until service.

Marinara Cup

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

Preparation Instructions

Ready to eat.

Warm in warming oven if desired.

Banana

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	1 Each		200999

Preparation Instructions

Ready to eat.

Corn

Servings:	0.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF 30 KE	1/2 Cup		283730

Preparation Instructions

Place corn in the appropriate sized hotel pan with a perforated pan insert. Steam for approximately 10-12 minutes, depending upon quantity, or until internal temp reaches 165 degrees.

May be seasoned with Butter Buds.

Hold in warming oven for no more than 20 minutes.

Garden Salad

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
TOMATO CHERRY 11 MRKN	1/4 Cup		569551

Preparation Instructions

Wash cucumbers and cherry tomatoes.

Cut cucumbers into slices.

Place lettuce in appropriate salad bowls and top with cucumber slices and cherry tomatoes.

Keep refrigerated until service.

Steamed Broccoli

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GFS	1/2 Each		610902

Preparation Instructions

Place broccoli in a perforated pan lined 2-4 inch hotel pan. Steam for approximately 10 minutes depending upon amount, or until internal temp reaches 165 degrees.

Season with Butter Buds and any of the following: onion powder, garlic powder and other no sodium seasonings (such as Mrs. Dash).

Do not hold in warming oven.

Baby Carrots

Servings:	1.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	3 Ounce		241541

Preparation Instructions

Ready to eat.

Diced Peaches

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE 6-10 GFS	1/2 Cup		610372

Preparation Instructions

- Partially drain can.
- Portion into appropriate containers.
- Keep refrigerated until service.

Lettuce & Tomato

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1/4 Cup		735787
TOMATO 5X6 XL 5 MRKN	1/4 Cup		438197

Preparation Instructions

Wash tomato and slice.

Place lettuce and tomato slice in appropriate container.

Keep refrigerated until service.

Crinkle Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 C/C OVEN 6-5 MCC	4 Ounce	BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	200697

Preparation Instructions

Place fries on a parchment lined sheet pan. Bake at 350-375 for 15 minutes, or until internal temp reaches 165 degrees. Turn once during baking.

Hold in warming oven no more than 15 minutes.

Carnival Cookie

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CARNIVAL WGRAIN 240-1.5Z	1 Each		179801

Preparation Instructions

Place frozen cookie dough on parchment lined sheet pan.

Cook at 325 degrees fro 10-12 minutes.

Cookies should still be slightly doughy in the center.

Let cool on racks before bagging or serving.

Apple Slices

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD 100-2Z P/L	1 Package	BAKE	473171

Preparation Instructions

Ready to eat.

Pillsbury WG Mini Maple Pancakes

Servings:	0.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	Same Day Service
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	1 Package	Approximately 10 minutes or until internal temp reaches 165 degrees READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220

Preparation Instructions

Place on parchment lined sheet pan.

Bake at 325 for approximately 10 minutes or until internal temp reaches 165 degrees.

Hold in warming oven through breakfast service.

Cinnamon Toast Crunch

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

Preparation Instructions

Ready to eat.

String Cheese

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

Preparation Instructions

Keep refrigerated.

Ready to eat.

Annie's Honey Bunny Graham Crackers

Servings:	0.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM HNY BUNNY 100-1.25Z GENM	1 Package		643052

Preparation Instructions

Ready to eat.

WG Trix Cereal

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

Preparation Instructions

Ready to eat.

WG Fruity Cheerios

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

Ingredients

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

Preparation Instructions

Ready to eat.

Chicken Biscuit

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
Pro View 2 oz. Chicken Breast Filet	2 Ounce	BAKE Bake at 375 for 13-15 minutes	31915

Preparation Instructions

Place biscuits on parchment lined sheet pan.

Bake at 325 for approximately 20 minutes.

Place chicken on parchment lined sheet pan.

Bake at 325 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Split biscuits and place chicken between halves.

Wrap in deli paper to serve.

Hold in warming oven no more than 15-20 minutes.

Sausage Biscuit

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

Preparation Instructions

Place biscuits on parchment lined sheet pan.

Bake at 325 degrees for approximately 20 minutes.

Place sausage in a 2 inch full hotel pan lined with a perforated pan.

Steam for about 10-15 minutes, or until internal temp reaches 165 degrees.

Split biscuits and place a sausage patty between halves.

Wrap in deli paper to serve.

Hold in warming oven for no more than 15-20 minutes.

WG Strawberry Pop-Tart

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package		123031

Preparation Instructions

Ready to eat.

WG Cinnamon Pop-Tart

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package		123081

Preparation Instructions

Ready to eat.

WG Fudge Pop-Tart

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN FUDG 72-2CT	1 Package		452082

Preparation Instructions

Ready to eat.

Fortune Cookie

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COOKIE FORTUNE WRPD 390CT HSE OF BEE	1 Each		898991

Preparation Instructions

Ready to eat.

Serve with Mandarin Chicken,

Sweet & Sour Chicken Bites

Beef Teriyaki

Mandarin Oranges

Servings:	1.00	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	1/2 Cup		612448

Preparation Instructions

Drain fruit.

Dish into 1/2 cup servings.

Refrigerate until service.

Pineapple Tidbits

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN JCE 6-10 GFS	1/2 Cup		189979

Preparation Instructions

Drain fruit.

Dish into 1/2 cup servings.

Refrigerate until service.

Garden Chef Salad

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup		735787
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each		825010
CHIP HARV CHED 64-LSSV SUNCHIP	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	712440
TURKEY BRST SLCD RED SOD 6-2 JENNO	1 Slice		183161
HAM SLCD .5Z 4-2.5 GFS	2 Slice		294187
CARROTS BABY PLD 72-3Z P/L	1/4 Ounce		241541
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
CHEESE STIX COLBY JK R/F IW 168-1Z	1 Each		786510

Preparation Instructions

Wash tomatoes and cucumbers.

Slice cucumbers.

Dice turkey and ham and place in portion cups.

Assemble salad in the appropriate container.

Keep refrigerated.

Dill Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each	READY_TO_EAT No baking necessary.	676151
Pro View Dill Chicken Breast Filet	4 Ounce	BAKE Bake at 375 for 13-15 minutes.	61015

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Bun chicken and wrap in the bags provided.

Hold in warming oven no more than 20 minutes.

Spinach Salad

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH BABY CLND 2-2 RSS	1 Cup		560545
TOMATO CHERRY 11 MRKN	1/4 Cup		569551
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each		824960
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439

Preparation Instructions

Wash tomatoes and cucumber.

Slice cucumber.

Assemble spinach salad in appropriate container.

Keep refrigerated.

Red Seedless Grapes

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAPE RED SDLSS 18AVG MRKN	1/2 Cup		197831

Preparation Instructions

Wash grapes.

Serve in appropriate container.

Keep refrigerated.

Roasted Garden Vegetables

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO RED A SZ 50	1 1/4 Ounce		530018
CARROTS BABY PLD 72-3Z P/L	1 1/4 Ounce		241541
BROCCOLI FLORET BITE SIZE 2-3 RSS	1 1/4 Ounce		732451
CHEESE PARM GRTD 4-5 PG	1/2 Tablespoon		445401
OIL OLIVE POMACE 6-1GAL KE	1/2 Tablespoon		502146

Preparation Instructions

Wash red potatoes.

Cut potatoes in half, or if large, into quarters.

Mix vegetables together.

Season with garlic powder and/ or onion powder.

Toss vegetables in olive oil and Parmesan cheese.

Bake at 350 degrees for approximately 20-25 minutes, or until vegetables are tender, not mushy.

Hold in warming oven for no more than 20 minutes.

Vegetable Egg Roll

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG ROLL VEG WGRAIN 3Z 2-30CT GLDT	1 Each	BAKE Preparation Type: Heating Instructions Conventional Oven Instructions: Preheat oven to 450°F. Place frozen egg rolls on a baking sheet. Turn once during heating. Conventional: 15 - 17 minutes. Convection at 425°F: 12-14 minutes Preparation Notes: Heating time may vary with equipment.	599450
SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	1 Each		714510

Preparation Instructions

Place egg rolls on parchment lined sheet pan.

Bake egg rolls at 375 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Serve with sweet and sour cup.

Big Daddy's Buffalo Chicken Pizza

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHIX BUFF 16 3-3CT BIG DADDY	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 165°F. CONVECTION OVEN: 350°F low fan for 14-17 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.	627101

Preparation Instructions

Place pizza on parchment lined sheet pan.

Bake at 350 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Orange Wedges

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY 113CT MRKN	1 Each		198013

Preparation Instructions

Wash oranges.

Wedge oranges with sectionizer or knife.

Serve in appropriate container.

Deep Dish Cheese Pizza

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 5 WGRAIN 4.98Z 6- 10CT TONY	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 16 to 18 minutes. CONVENTIONAL OVEN: Cook at 400°F for 24 to 26 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	605922

Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

Deep Dish Pepperoni Pizza

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA TKY PEPP 5 WGRAIN 4.88Z 6- 10CT	1 Each	BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: Cook at 400°F for 21 to 24 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	674891

Preparation Instructions

Place pizzas on a parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes, or until internal temp reaches 165 degrees.

Hold in warming oven for no more than 20 minutes.

American Cheese Slice

Servings:	0.00	Category:	Condiments or Other
Serving Size:	1.00 Slice	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Ready to eat.

Funyons

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SNACK ONIO WGRAIN 104-.75Z FUNYUN	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	865601

Preparation Instructions

Ready to eat.

Crispy Apple

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE GALA MI 100CT MRKN	1 Each		197718

Preparation Instructions

Wash apples before serving.

Keep refrigerated.

Ready to eat.

Spicy Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	1 Each	READY_TO_EAT No baking necessary.	676151
Pro View Spicy Chicken Breast Filet	4 Ounce	BAKE Bake at 375 for 13-15 minutes.	31325

Preparation Instructions

Place chicken on a parchment lined sheet pan.

Bake at 325 degrees for approximately 15-20 minutes, or until internal temp reaches 165 degrees.

Bun patties and place in bags provided for service.

Hold in warming oven no longer than 20 minutes.

Fresh Cut Veggies

Servings:	1.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	1/8 Cup		241541
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/8 Cup		732451
CELERY STIX 4-3 RSS	1/8 Cup		781592
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439

Preparation Instructions

Broccoli, Carrots and Celery Sticks are ready to eat.

Wash and cut cucumbers into slices.

Serve in appropriate container.

Serve with Ranch, if desired.

Lucky Charms

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

Ingredients

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

Preparation Instructions

Ready to eat.

WG Cinnamon Roll (Middle)

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WGRAIN 240-1.25Z	1 Each		230312
ICING VAN RTU HEAT NICE 1-12 RICH	1 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

Preparation Instructions

Keep dough frozen until ready to use.

The day before service, remove needed number of rolls from case.

Place them 2 inches apart on a parchment lined sheet pan.

Cover with another piece of parchment.

Store in walk in overnight.

Remove sheet pans from walk in.

Allow rolls to rise until about double in size.

Bake at 325 degrees for approximately 15 minutes or until rolls are golden brown.

Do not over bake.

Hold rolls in warming oven.

For cinnamon roll icing:

Place needed amount in a container in the warming oven.

Once warmed enough to be used, drizzle icing over cinnamon rolls to serve.

Fruit & Yogurt Parfait w/ Muffin

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	1/4 Cup		812821
STRAWBERRY WHL IQF 4-5 GFS	1/4 Cup		244630
BANANA TURNING 40 P/L	1/4 Each		200999
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970

Preparation Instructions

Place 2 oz.(1/4 cup) Peaches in bottom of parfait cup.

Place 4 oz. of yogurt on top of peaches.

Top the yogurt with 2 oz (1/4 cup) strawberries.

Place 2 oz. of granola in lid.

Seal container and store refrigerated until service.

Cheesy Bosco Sticks

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> Preheat oven to 400° F. Place Bosco Sticks on a baking sheet. THAWED: 7-9 minutes. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> Preheat oil to 350° F. THAWED ONLY: 1-2 minutes. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> Thaw before baking. Keep Bosco Sticks covered while thawing Bosco Sticks may be thawed in packaging. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411

Preparation Instructions

Place Bosco Sticks on parchment lined sheet pan.

Bake at 350 degrees for approximately 15 minutes (if frozen) or 10 minutes (if thawed).

Internal temp should reach 165 degrees.

Serve with Marinara. Hold in warming oven no more than 20 minutes.

Philly Steak & Cheese Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS & ONION FLME RSTD 6-2.5	2 Ounce		847208
SAUCE CHS CHED POUCH 6-106Z LOL	1/8 Cup		135261
BEEF STK PHLL CKD PEPRS/ONIO 3-4 GFS	3 Ounce		593591
Pillsbury Whole Grain French Bread	1 Piece	THAW Ready to eat after thawing.	93974

Preparation Instructions

Warm hoagie rolls in warming oven before service.

Place beef in steamer and cook for approximately 20-30 minutes or until internal temp reads 165 degrees.

Place peppers and onions in a hotel pan lined with a perforated pan. Steam for approximately 5-10 minutes.

In appropriate serving pan, combine the peppers and onions for service.

Top with cheese per order.

Make to order on the serving line.

Beef can be held in the warming oven, in the bag, through lunch service.

Suncup Orange Juice

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930

Preparation Instructions

Thaw before serving. Keep refrigerated.

Suncup Grape Juice

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE GRP 100 FRSH 72-4FLZ SNCUP	1 Each		118940

Preparation Instructions

Thaw before serving. Keep refrigerated.

Suncup Apple Juice

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each		118921

Preparation Instructions

Thaw before serving. Keep refrigerated.

Ranch Packet

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT LO SOD 200-12GM GFS	1 Each		699981

Preparation Instructions

Ready to eat.

Syrup Cup

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SYRUP PANCK CUP 200-1.5Z GFS	1 Each		160090

Preparation Instructions

Ready to eat.

BBQ Packet

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ PKT 200-12GM GFS	1 Each		294659

Preparation Instructions

Ready to eat.

Ketchup

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT 1M-9GM HNZ	1 Package		255521

Preparation Instructions

Ready to eat.

Deli Ham & Cheese Sandwich 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 #
HAM SLCD .5Z 4-2.5 GFS	5 Slice		294187
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
CUCUMBER SELECT 24CT MRKN	1/2 Cup		418439
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
Pillsbury Whole Grain French Bread	1 Piece	THAW Ready to eat after thawing.	93974

Preparation Instructions

Assemble ingredients needed.

Fold each slice of ham in half and stack, staggered, on bun.

3 ounces of ham = 7-8 slices of ham

Top with 1 slice American cheese and other half of hoagie bun.

Wash and cut cucumbers into slices. Place in cup or bag for service.

Place bag of chips in lunch box with sandwich and vegetable.

Keep refrigerated.

Deli Turkey & Cheese Sandwich 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 #
TURKEY BRST SLCD RED SOD 6-2 JENNO	3 Slice		183161
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
CUCUMBER SELECT 24CT MRKN	1/2 Cup		418439
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
Pillsbury Whole Grain French Bread	1 Piece	THAW Ready to eat after thawing.	93974

Preparation Instructions

Assemble ingredients needed.

Fold each slice of turkey in half and stack, staggered, on bun.

3 ounces of turkey = 3-4 slices of Jennie- O deli turkey.

Top with 1 slice American cheese and other half of hoagie bun.

Wash cucumbers and cut into slices. Place in cup or bag for service.

Place chips in box with sandwich and vegetable.

Keep refrigerated.

Italian Dressing

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING ITAL FF PKT 60-1.5FLZ PMLL	1 Each		824960

Preparation Instructions

Ready to eat.

Ranch Dressing

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT PKT 60-1.5FLZ PMLL	1 Each		825010

Preparation Instructions

Ready to eat.

Balsamic Vinaigrette

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING BALSM VINAG 60-1.5FLZ PMLL	1 Package		114841

Preparation Instructions

Ready to eat.

French Dressing

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING FREN RRED FF 60-1.5FLZ PMLL	1 Each		824980

Preparation Instructions

Ready to eat.

Sweet & Sour Dip Cup

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SWEET & SOUR DIP CUP 100-1Z GFS	1 Each		714510

Preparation Instructions

Ready to eat.

Mustard

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUSTARD PKT 500-5.5GM GFS	1 Each		700051

Preparation Instructions

Ready to eat.

Mayonnaise

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT PKT 200-12GM GFS	1 Each		188741

Preparation Instructions

Ready to eat.

Honey Mustard Cup

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE HNY MSTRD LT DIP CUP 100-1Z	1 Each		499410

Preparation Instructions

Ready to eat.

Strawberry Mango Slushie Cup

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each		863890

Preparation Instructions

Ready to Eat.

Mandarin Orange Chicken w/ Brown Rice (Elementary)

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	3 Ounce		550512
RICE BRN PARBL WGRAIN 25 GCHC	1/2 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

Preparation Instructions

Mix required amount of rice and water in full, 6 inch hotel pan. Place, uncovered, in steamer for approximately 20-25 minutes, or until tender.

If using the convection oven, bake covered at 350 degrees for 20-25 minutes, or until tender.

Hold in warming oven for no more than 40 minutes

Place chicken on a parchment lined sheet pan.

Bake at 325 for approximately 15 minutes, or until internal temp reaches 165 degrees.

Place sauce bags in steamer, Steam until sauce reaches 165 degrees. Approximately 15 minutes.

Mix 2 bags of chicken and 2 bags of sauce in a 4 inch full hotel pan.

Hold in warming oven for no more than 15 minutes.

Serve chicken over rice.

Teriyaki Beef w/ Brown Rice (Elementary)

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	1/2 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
BEEF STK PHL SEAS CKD 2.92Z 6-5 JTM	1 Each		720861
VEG BLND ORIENTAL 30 GFS	1/4 Cup		285720
SAUCE TERIYAKI GLAZE 6- 80Z KIKKOMAN	1 Ounce		311502

Preparation Instructions

- Place needed amount of rice and water in a 4 inch hotel pan.
- Steam, uncovered, for approximately 20 minutes, or until rice is tender.
- If baking, bake at 350 for approximately 25 minutes, or until rice is tender.
- Steam beef in bags for approximately 25 minutes or until internal temp reaches 165 degrees.
- Place peppers and onions in a hotel pan lined with a perforated pan.
- Steam for approximately 5-10 minutes.
- Transfer beef and peppers/onions to serving pan and toss with teriyaki sauce.
- Hold rice in warming oven no more than 30 minutes.
- Hold beef in warming oven, in bags, through lunch service.

Green Peas

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN 6-4 GFS	1/2 Cup		610802

Preparation Instructions

Steam lightly until hot through (165 degrees). Serve immediately.
Do not hold in warming oven more than 15 minutes.

Fruit Smoothie - Raspberry

Servings:	0.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CONC BLUE RASP 100% 4+1 6-64FLZ	4 Fluid Ounce		194313
BANANA TURNING 40 P/L	1 Each		200999

Preparation Instructions

12 Ounce Base Recipe:

5 quarts Shiver Shock

5 bags Parfait Pro

10 cups Banana

Yields approximately 40 servings.

Follow package directions.

Nacho Doritos

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Ounce	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

Preparation Instructions

Ready to eat.

Pillsbury Chocolate Filled Crescent Roll

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pillsbury Filled Crescent - Chocolate	1 Each	HEAT_AND_SERVE Thaw overnight in cooler. heat in warmer before service.	93979

Preparation Instructions

HEAT_AND_SERVE

Heat & Serve: Heat frozen Crescent Rolls in ovenable pouch

Preheat oven to 350 degrees F

Place pouch flat on a baking sheet and heat in convection oven for 5-7 minutes* or conventional oven from 10-12 minutes*

For warming unit preheat to 150 degrees F and heat for 1 hour and 30 minutes

For thaw and serve, thaw at room temperature for 2 hours 15 minutes prior to serving

*Do not place pouches directly on oven rack or let pouches touch oven sides

Bake times will vary by oven type of load

Consumer within

READY_TO_EAT

Heat & Serve: Heat frozen Crescent Rolls in ovenable pouch. Preheat oven to 350 degrees F. Place pouch flat on a baking sheet and heat in convection oven for 5-7 minutes* or conventional oven from 10-12 minutes*. For warming unit preheat to 150 degrees F and heat for 1 hour and 30 minutes. For thaw and serve, thaw at room temperature for 2 hours 15 minutes prior to serving. *Do not place pouches directly on oven rack or let pouches touch oven sides.

Bake times will vary by oven type of load. Consumer within