

# Cookbook for Anthony Wayne Local Schools

Created by HPS Menu Planner

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# Cheeseburger

|                      |       |                       |                  |
|----------------------|-------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00  | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00  | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch |                       |                  |

## Ingredients

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

## Preparation Instructions

### BAKE

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

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

Wrap in foil wrapper.

Hold at 135F or higher.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           |          | 245.00           |        |
| <b>Fat</b>                |          | 8.50g            |        |
| <b>SaturatedFat</b>       |          | 3.25g            |        |
| <b>Trans Fat</b>          |          | 0.00g            |        |
| <b>Cholesterol</b>        |          | 42.50mg          |        |
| <b>Sodium</b>             |          | 680.00mg         |        |
| <b>Carbohydrates</b>      |          | 23.00g           |        |
| <b>Fiber</b>              |          | 4.00g            |        |
| <b>Sugar</b>              |          | 1.00g            |        |
| <b>Protein</b>            |          | 21.50g           |        |
| <b>Vitamin A</b>          | 100.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 116.00mg | <b>Iron</b>      | 1.80mg |



# Beef Soft Taco

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 38.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| TACO FILLING BEEF REDC<br>FAT 6-5# COMM | 5 Pound     | KEEP FROZEN Place sealed bag in a steamer or in boiling water.<br>Heat Approximately 45 minutes or until product reaches 165F . CAUTION: Open bag carefully to avoid being burned.<br>1-5# bag should yield 38, 2 ounce portioned tacos | 722330     |
| TORTILLA FLOUR 6.25 PRSD<br>24-12CT     | 38 Each     | THAW AT ROOM TEMPERATURE BEFORE PREPARATION.  | 331058     |
| CHEESE CHED SHRD 6-5<br>COMM            | 38 Ounce    | 38 ounces= about 2-1/3 cup  | 199720     |

## Preparation Instructions

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

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

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.33 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.09 |

|                 |      |
|-----------------|------|
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 38.00  
 Serving Size: 1.00 Each

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**Amount Per Serving**

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 276.98   |                  |        |
| <b>Fat</b>           | 14.75g   |                  |        |
| <b>SaturatedFat</b>  | 7.95g    |                  |        |
| <b>Trans Fat</b>     | 0.19g    |                  |        |
| <b>Cholesterol</b>   | 53.24mg  |                  |        |
| <b>Sodium</b>        | 608.86mg |                  |        |
| <b>Carbohydrates</b> | 17.82g   |                  |        |
| <b>Fiber</b>         | 1.83g    |                  |        |
| <b>Sugar</b>         | 1.83g    |                  |        |
| <b>Protein</b>       | 17.50g   |                  |        |
| <b>Vitamin A</b>     | 428.36IU | <b>Vitamin C</b> | 3.32mg |
| <b>Calcium</b>       | 27.23mg  | <b>Iron</b>      | 2.33mg |

# Baked Beans

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 29.00      | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                 | Measurement     | Prep Instructions  | DistPart # |
|-----------------------------|-----------------|--|------------|
| BEAN BAKED VEGTAR 6-10 BUSH | 116 Fluid Ounce | OPEN CAN OF BEANS INTO STEAM TABLE PAN. HEAT UNTIL INTERNAL TEMPERATURE IS 135F. HOLD AT 135F. | 570710     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.50 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 29.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 130.00   |                  |        |
| <b>Fat</b>           | 0.00g    |                  |        |
| <b>SaturatedFat</b>  | 0.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 550.00mg |                  |        |
| <b>Carbohydrates</b> | 29.00g   |                  |        |
| <b>Fiber</b>         | 5.00g    |                  |        |
| <b>Sugar</b>         | 10.00g   |                  |        |
| <b>Protein</b>       | 7.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 40.00mg  | <b>Iron</b>      | 1.80mg |

# Mac & Cheese

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 13.00        | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

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

## Preparation Instructions

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

13 servings per 5# bag

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.05 |
| <b>Grain</b>    | 1.03 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 13.00

Serving Size: 1.00 Serving

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 302.15   |                  |        |
| <b>Fat</b>           | 15.08g   |                  |        |
| <b>SaturatedFat</b>  | 8.31g    |                  |        |
| <b>Trans Fat</b>     | 0.51g    |                  |        |
| <b>Cholesterol</b>   | 48.21mg  |                  |        |
| <b>Sodium</b>        | 777.95mg |                  |        |
| <b>Carbohydrates</b> | 26.67g   |                  |        |
| <b>Fiber</b>         | 2.05g    |                  |        |
| <b>Sugar</b>         | 3.08g    |                  |        |
| <b>Protein</b>       | 16.41g   |                  |        |
| <b>Vitamin A</b>     | 670.77IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 372.31mg | <b>Iron</b>      | 1.03mg |

# Cheesy Breadsticks

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 105.00    | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                     | Measurement | Prep Instructions  | DistPart # |
|---------------------------------|-------------|--|------------|
| BREADSTICK CHS<br>WGRAIN 105-4Z | 105 Each    | PRODUCT SHOULD BE THOROUGHLY THAWED PRIOR TO COOKING. PLEASE LEAVE A SPACE BETWEEN EACH UNIT TO ENSURE PROPER BROWNING AND EVEN CHEESE MELT. PRE-HEAT OVEN TO 325-350 DEGREES AND COOK FOR 9-12 MINUTES OR UNTIL THE CHEESE IS PROPERLY AND EVENLY MELTED. THE PRODUCT HAS A 5 DAY SHELF LIFE AFTER THAWING. | 723880     |

## Preparation Instructions

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

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

THE PRODUCT HAS A 5 DAY SHELF LIFE AFTER THAWING.

HOLD PRODUCT AT 135F FOR SERVICE.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 105.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 260.00   |                  |        |
| <b>Fat</b>           | 11.00g   |                  |        |
| <b>SaturatedFat</b>  | 5.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 20.00mg  |                  |        |
| <b>Sodium</b>        | 380.00mg |                  |        |
| <b>Carbohydrates</b> | 28.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 2.00g    |                  |        |
| <b>Protein</b>       | 15.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 313.00mg | <b>Iron</b>      | 2.00mg |

# Steamed Broccoli

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00      | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

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

## Preparation Instructions

Directions:

Place frozen broccoli in 4 inch serving pan

Add seasoning and Margarine

Place in steam oven for 10 minutes or till

CCP: Heat to 135° F or higher.

CCP: Heat to 135° F or higher.

CCP: Hold at 135° F or higher.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.50 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 62.80    |                  |        |
| <b>Fat</b>           | 3.52g    |                  |        |
| <b>SaturatedFat</b>  | 1.44g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 57.20mg  |                  |        |
| <b>Carbohydrates</b> | 5.96g    |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 3.00g    |                  |        |
| <b>Vitamin A</b>     | 240.00IU | <b>Vitamin C</b> | 0.00mg |

**Calcium** 0.00mg **Iron** 0.00mg

# Garden salad

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.00 1 cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                       | Measurement  | Prep Instructions  | DistPart # |
|-----------------------------------|--------------|--|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 1 Cup        | sERVE CHILLED AT 41F OR BELOW. HOLD AT 41F OR BELOW FOR SERVICE. | 600504     |
| TOMATO GRAPE SWT 10 MRKN          | 2 Each       | TOP SALAD WITH 2 TOMATOES  | 129631     |
| CARROT MATCHSTICK SHRED 2-3 RSS   | 1 Tablespoon | TOP EACH SALAD WITH 1 TBSP. SHREDDED CARROTS                     | 198161     |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 1 cup

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 56.51    |                  |        |
| <b>Fat</b>           | 0.07g    |                  |        |
| <b>SaturatedFat</b>  | 0.02g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 48.17mg  |                  |        |
| <b>Carbohydrates</b> | 11.83g   |                  |        |
| <b>Fiber</b>         | 3.92g    |                  |        |
| <b>Sugar</b>         | 4.83g    |                  |        |
| <b>Protein</b>       | 3.16g    |                  |        |
| <b>Vitamin A</b>     | 249.90IU | <b>Vitamin C</b> | 4.11mg |
| <b>Calcium</b>       | 71.00mg  | <b>Iron</b>      | 2.83mg |



# Refried Bean Dip

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.32 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.32 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 176.01   |                  |        |
| <b>Fat</b>           | 3.36g    |                  |        |
| <b>SaturatedFat</b>  | 1.28g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 4.80mg   |                  |        |
| <b>Sodium</b>        | 792.34mg |                  |        |
| <b>Carbohydrates</b> | 26.56g   |                  |        |
| <b>Fiber</b>         | 5.76g    |                  |        |
| <b>Sugar</b>         | 2.56g    |                  |        |
| <b>Protein</b>       | 9.92g    |                  |        |
| <b>Vitamin A</b>     | 256.32IU | <b>Vitamin C</b> | 2.56mg |
| <b>Calcium</b>       | 127.04mg | <b>Iron</b>      | 1.92mg |

# Homemade Pasta w/ Meatsauce

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 50.00        | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

| Description                             | Measurement    | Prep Instructions  | DistPart # |
|---|----------------|--|------------|
| SAUCE SPAGHETTI BF REDC<br>FAT 6-5 COMM | 20 Pound       | 1- 5# bag= 13- 6 oz. servings<br>4-5# bags= 52- 6 oz servings<br>KEEP FROZEN Place sealed bag in a steamer or in boiling water.<br>Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.  | 573201     |
| PASTA PENNE RIGATE 2-10<br>FAMOSO       | 1 21/25 Gallon | 1.84 gallon= 1 gallon, 3.5 quarts<br>OR<br>2lb, 8 oz of dry pasta<br>These both will yield 50- 4 oz portions of cooked pasta.<br>Add salt to boiling water.<br>Slowly stir in pasta until water boils again.<br>Cooked uncovered until firm about 10 minutes.<br>DO NOT OVERCOOK.<br>Drain well.<br>After draining, run under cold water for 3 minutes.<br>Let stand for 5 minutes.<br>Toss with 1 oz of oil for each pound of dry pasta to avoid noodles sticking on steam table. | 418121     |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.29 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.57 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

| <b>Amount Per Serving</b> |          |                  |         |
|---------------------------|----------|------------------|---------|
| <b>Calories</b>           |          | 194.72           |         |
| <b>Fat</b>                |          | 8.02g            |         |
| <b>SaturatedFat</b>       |          | 3.20g            |         |
| <b>Trans Fat</b>          |          | 0.00g            |         |
| <b>Cholesterol</b>        |          | 62.86mg          |         |
| <b>Sodium</b>             |          | 331.43mg         |         |
| <b>Carbohydrates</b>      |          | 11.10g           |         |
| <b>Fiber</b>              |          | 2.30g            |         |
| <b>Sugar</b>              |          | 8.02g            |         |
| <b>Protein</b>            |          | 17.27g           |         |
| <b>Vitamin A</b>          | 739.43IU | <b>Vitamin C</b> | 21.71mg |
| <b>Calcium</b>            | 50.29mg  | <b>Iron</b>      | 2.34mg  |

# Garlic Breadstick

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 122.30   |                  |        |
| <b>Fat</b>           | 1.70g    |                  |        |
| <b>SaturatedFat</b>  | 0.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 240.00mg |                  |        |
| <b>Carbohydrates</b> | 22.00g   |                  |        |
| <b>Fiber</b>         | 1.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 4.00g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 1.20mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.72mg |

# California Blend

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

Directions:

Place frozen vegetables in 4 inch serving pan

Add seasoning and Margarine

Place in steam oven for 10 minutes or till

CCP: Heat to 135° F or higher.

CCP: Heat to 135° F or higher.

CCP: Hold at 135° F or higher.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

| <b>Amount Per Serving</b> |          |                  |         |
|---------------------------|----------|------------------|---------|
| <b>Calories</b>           |          | 53.47            |         |
| <b>Fat</b>                |          | 3.52g            |         |
| <b>SaturatedFat</b>       |          | 1.44g            |         |
| <b>Trans Fat</b>          |          | 0.00g            |         |
| <b>Cholesterol</b>        |          | 0.00mg           |         |
| <b>Sodium</b>             |          | 55.20mg          |         |
| <b>Carbohydrates</b>      |          | 4.29g            |         |
| <b>Fiber</b>              |          | 1.33g            |         |
| <b>Sugar</b>              |          | 1.33g            |         |
| <b>Protein</b>            |          | 0.67g            |         |
| <b>Vitamin A</b>          | 906.67IU | <b>Vitamin C</b> | 12.00mg |
| <b>Calcium</b>            | 13.33mg  | <b>Iron</b>      | 0.00mg  |

# French Toast Sticks & Cheese Omelet

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

## Ingredients

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

## Preparation Instructions

French Toast Sticks:

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

Hold at 135F for service.

Omelet:

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

Serve with 1 syrup on the side.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |
|----------------------|----------|
| <b>Calories</b>      | 340.00   |
| <b>Fat</b>           | 19.00g   |
| <b>SaturatedFat</b>  | 5.50g    |
| <b>Trans Fat</b>     | 0.00g    |
| <b>Cholesterol</b>   | 275.00mg |
| <b>Sodium</b>        | 580.00mg |
| <b>Carbohydrates</b> | 28.00g   |
| <b>Fiber</b>         | 2.00g    |
| <b>Sugar</b>         | 12.00g   |

|                  |         |                  |        |
|------------------|---------|------------------|--------|
| <b>Protein</b>   |         | 15.00g           |        |
| <b>Vitamin A</b> | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>   | 89.00mg | <b>Iron</b>      | 7.00mg |



# Hashbrown Potatoes

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 31.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

Preheat oven to 400F.

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

Bake 812 minutes or until light golden in color.

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

PRODUCT MUST BE COOKED THOROUGHLY.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.51 |

### Nutrition Facts

Servings Per Recipe: 31.00

Serving Size: 1.00 Cup

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 153.61   |                  |        |
| <b>Fat</b>           | 8.19g    |                  |        |
| <b>SaturatedFat</b>  | 1.02g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 286.74mg |                  |        |
| <b>Carbohydrates</b> | 17.41g   |                  |        |
| <b>Fiber</b>         | 2.05g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 2.05g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 8.19mg   | <b>Iron</b>      | 1.02mg |

# Carrot & Celery Cup

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

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.25 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

| Amount Per Serving   |           |                  |        |
|----------------------|-----------|------------------|--------|
| <b>Calories</b>      | 24.82     |                  |        |
| <b>Fat</b>           | 0.12g     |                  |        |
| <b>SaturatedFat</b>  | 0.03g     |                  |        |
| <b>Trans Fat</b>     | 0.00g     |                  |        |
| <b>Cholesterol</b>   | 0.00mg    |                  |        |
| <b>Sodium</b>        | 69.00mg   |                  |        |
| <b>Carbohydrates</b> | 5.67g     |                  |        |
| <b>Fiber</b>         | 2.17g     |                  |        |
| <b>Sugar</b>         | 3.17g     |                  |        |
| <b>Protein</b>       | 0.56g     |                  |        |
| <b>Vitamin A</b>     | 7957.98IU | <b>Vitamin C</b> | 2.43mg |
| <b>Calcium</b>       | 30.55mg   | <b>Iron</b>      | 0.57mg |

# Peas & Carrots

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

Directions:

Place frozen vegetables in 4 inch serving pan

Add margarine by cutting in pieces.

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

CCP: Heat to 135° F or higher.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.37 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

| Amount Per Serving   |           |
|----------------------|-----------|
| <b>Calories</b>      | 76.78     |
| <b>Fat</b>           | 3.52g     |
| <b>SaturatedFat</b>  | 1.44g     |
| <b>Trans Fat</b>     | 0.00g     |
| <b>Cholesterol</b>   | 0.00mg    |
| <b>Sodium</b>        | 57.59mg   |
| <b>Carbohydrates</b> | 6.72g     |
| <b>Fiber</b>         | 2.24g     |
| <b>Sugar</b>         | 2.99g     |
| <b>Protein</b>       | 1.49g     |
| <b>Vitamin A</b>     | 1359.40IU |
| <b>Vitamin C</b>     | 3.58mg    |

**Calcium** 0.00mg

**Iron** 0.54mg

# Mighty Meatball Sub

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

| Description                    | Measurement | Prep Instructions   | DistPart # |
|--------------------------------|-------------|---|------------|
| MEATBALL CKD 6-5 JTM           | 4 Each      | <b>KEEP FROZEN</b><br>Add frozen meatballs to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F until internal temperature reaches 165F. | 135071     |
| SAUCE SPAGHETTI FCY 6-10 REDPK | 2 Ounce     | Add sauce to pan of meatballs. Heat.  | 852759     |
| CHEESE MOZZ SHRD 4-5 LOL       | 1 Ounce     | Keep chilled until assembly at 41F.<br>Use #30 scoop for service.   | 645170     |
| 6" Hoagy                       | 1 Each      | READY_TO_EAT  | 1522       |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.10 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.42 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving   |          |
|----------------------|----------|
| <b>Calories</b>      | 347.93   |
| <b>Fat</b>           | 12.50g   |
| <b>SaturatedFat</b>  | 4.79g    |
| <b>Trans Fat</b>     | 0.48g    |
| <b>Cholesterol</b>   | 37.90mg  |
| <b>Sodium</b>        | 818.87mg |
| <b>Carbohydrates</b> | 39.50g   |
| <b>Fiber</b>         | 2.47g    |
| <b>Sugar</b>         | 4.63g    |
| <b>Protein</b>       | 20.57g   |
| <b>Vitamin A</b>     | 332.27IU |
| <b>Vitamin C</b>     | 4.13mg   |

**Calcium** 142.90mg **Iron** 1.60mg

# Crispy Chicken Sandwich

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

## Ingredients

| Description                          | Measurement | Prep Instructions   | DistPart # |
|--------------------------------------|-------------|---|------------|
| 4" WG WHITE HAMBURGER BUN            | 1 bun       | No prep.  | 1711       |
| CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5 | 1 Each      | CONVECTION<br>Appliances vary, adjust accordingly.<br>Convection Oven<br>Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes. | 525480     |

## Preparation Instructions

Bake chicken patty

16-18 min minutes at 375°F from frozen, internal temperature must reach 165F. Do not cook too high because the whole grain patty will dry out.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 340.00   |                  |        |
| <b>Fat</b>           | 10.50g   |                  |        |
| <b>SaturatedFat</b>  | 1.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 45.00mg  |                  |        |
| <b>Sodium</b>        | 570.00mg |                  |        |
| <b>Carbohydrates</b> | 35.00g   |                  |        |
| <b>Fiber</b>         | 5.00g    |                  |        |
| <b>Sugar</b>         | 4.00g    |                  |        |
| <b>Protein</b>       | 25.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 10.00mg  | <b>Iron</b>      | 9.08mg |

# Cucumbers & Dip

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                        | Measurement | Prep Instructions  | DistPart # |
|------------------------------------|-------------|--|------------|
| CUCUMBER SELECT SUPER<br>45 MRKN   | 1/2 Cup     | Wash cucumbers, slice in circles and store in 5 ounce souffle cups. Hold at 41F. | 198587     |
| SAUCE RNCH DIPN CUP 100-<br>1Z PPI | 1 Each      |  | 182265     |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 125.40   |                  |        |
| <b>Fat</b>           | 12.25g   |                  |        |
| <b>SaturatedFat</b>  | 1.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 10.00mg  |                  |        |
| <b>Sodium</b>        | 253.60mg |                  |        |
| <b>Carbohydrates</b> | 3.00g    |                  |        |
| <b>Fiber</b>         | 0.15g    |                  |        |
| <b>Sugar</b>         | 2.50g    |                  |        |
| <b>Protein</b>       | 0.15g    |                  |        |
| <b>Vitamin A</b>     | 27.30IU  | <b>Vitamin C</b> | 0.73mg |
| <b>Calcium</b>       | 4.16mg   | <b>Iron</b>      | 0.08mg |



# Cheese Filled Bosco Sticks

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

## Ingredients

| Description                           | Measurement | Prep Instructions   | DistPart # |
|---------------------------------------|-------------|---|------------|
| BREADSTICK CHS STFD<br>WGRAIN 6 144CT | 2 Each      | <p>1. Preheat oven to 400° F.</p> <p>2. Place Bosco Sticks on a baking sheet.<br/><b>CAUTION: FILLING MAY BE HOT!</b><br/>Oven temperatures may vary. Adjust baking time and or temperature as necessary.<br/>Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY<br/>Deep Fry</p> <p>1. Preheat oil to 350° F.</p> <p>2. THAWED ONLY: 1-2 minutes.</p> <p>3. Let stand 2 minutes before serving.<br/><b>CAUTION: FILLING MAY BE HOT!</b><br/>Oven temperatures may vary. Adjust baking time and or temperature as necessary.<br/>Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW<br/>Thawing Instructions</p> <p>1. Thaw before baking.</p> <p>2. Keep Bosco Sticks covered while thawing</p> <p>3. Bosco Sticks may be thawed in packaging.</p> <p>4. Bosco Stick have 8 days shelf life when refrigerated.</p> <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.<br/>Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> | 235411     |

## Preparation Instructions

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

## SLE Components

### Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 300.00   |                  |        |
| <b>Fat</b>           | 10.00g   |                  |        |
| <b>SaturatedFat</b>  | 5.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 30.00mg  |                  |        |
| <b>Sodium</b>        | 440.00mg |                  |        |
| <b>Carbohydrates</b> | 34.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 2.00g    |                  |        |
| <b>Protein</b>       | 20.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 444.00mg | <b>Iron</b>      | 2.00mg |

# Popcorn Chicken

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

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| CHIX POPCORN BRD WGRAIN<br>FC .28Z 4-8 | 12 Each     | Bake for<br>6-8 minutes at 375°F from frozen until internal<br>temperature reaches 165F<br>1-8# bag yields 39 servings of 12 popcorn balls<br>each | 327120     |

## Preparation Instructions

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

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

1 case will yield 156 servings

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.18 |
| <b>Grain</b>    | 1.09 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 250.91   |                  |        |
| <b>Fat</b>           | 14.18g   |                  |        |
| <b>SaturatedFat</b>  | 2.73g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 21.82mg  |                  |        |
| <b>Sodium</b>        | 381.82mg |                  |        |
| <b>Carbohydrates</b> | 15.27g   |                  |        |
| <b>Fiber</b>         | 3.27g    |                  |        |
| <b>Sugar</b>         | 1.09g    |                  |        |
| <b>Protein</b>       | 15.27g   |                  |        |
| <b>Vitamin A</b>     | 109.09IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 43.64mg  | <b>Iron</b>      | 1.96mg |

# Mashed Potatoes

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 39.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

Prepare water to boiling.

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

1 bag = 39- 4 ounce servings.

Hold in warmer 135 degrees or higher.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 0.50 Cup

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 62.36    |                  |        |
| <b>Fat</b>           | 0.89g    |                  |        |
| <b>SaturatedFat</b>  | 0.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 302.89mg |                  |        |
| <b>Carbohydrates</b> | 12.47g   |                  |        |
| <b>Fiber</b>         | 0.89g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 1.78g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 8.91mg   | <b>Iron</b>      | 0.27mg |

# Chicken Gravy

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 227.00     | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

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

## Preparation Instructions

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

1- 32 oz package will make 227 ounces prepared.

Each serving should be 1 oz.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 227.00

Serving Size: 1.00 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 14.98   |                  |        |
| <b>Fat</b>           | 0.50g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 79.91mg |                  |        |
| <b>Carbohydrates</b> | 2.00g   |                  |        |
| <b>Fiber</b>         | 0.00g   |                  |        |
| <b>Sugar</b>         | 0.00g   |                  |        |
| <b>Protein</b>       | 0.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.00mg |

# Sloppy Joe on Bun

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 132.00    | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 132.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 285.25   |                  |         |
| <b>Fat</b>           | 7.51g    |                  |         |
| <b>SaturatedFat</b>  | 2.20g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 44.08mg  |                  |         |
| <b>Sodium</b>        | 697.73mg |                  |         |
| <b>Carbohydrates</b> | 36.02g   |                  |         |
| <b>Fiber</b>         | 4.00g    |                  |         |
| <b>Sugar</b>         | 12.01g   |                  |         |
| <b>Protein</b>       | 19.02g   |                  |         |
| <b>Vitamin A</b>     | 459.80IU | <b>Vitamin C</b> | 6.01mg  |
| <b>Calcium</b>       | 44.06mg  | <b>Iron</b>      | 10.00mg |

# Cooked Carrots

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

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

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

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

Hold at 135F.

Serve with 4 oz server.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

#### Amount Per Serving

|                      |         |
|----------------------|---------|
| <b>Calories</b>      | 59.00   |
| <b>Fat</b>           | 4.52g   |
| <b>SaturatedFat</b>  | 1.44g   |
| <b>Trans Fat</b>     | 0.00g   |
| <b>Cholesterol</b>   | 24.00mg |
| <b>Sodium</b>        | 78.20mg |
| <b>Carbohydrates</b> | 6.00g   |
| <b>Fiber</b>         | 2.00g   |
| <b>Sugar</b>         | 3.00g   |
| <b>Protein</b>       | 0.00g   |

|                  |          |                  |        |
|------------------|----------|------------------|--------|
| <b>Vitamin A</b> | 240.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>   | 0.00mg   | <b>Iron</b>      | 0.00mg |



# Walking Taco w/ Doritos

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

## Ingredients

| Description                         | Measurement  | Prep Instructions  | DistPart # |
|-------------------------------------|--------------|--|------------|
| CHIP NACHO REDC FAT 72-1Z DORITOS   | 1 Each       | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 456090     |
| TACO FILLING BEEF REDC FAT 6-5 COMM | 3 8/47 Ounce | KEEP FROZEN Place sealed bag in a steamer or in boiling water.<br>Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.   | 722330     |
| SALSA 103Z 6-10 REDG                | 1 Tablespoon | READY_TO_EAT<br>None   | 452841     |
| LETTUCE SHRD TACO 1/8CUT 4-5 RSS    | 1 Ounce      | Keep chilled at 41F until ready to assemble.   | 242489     |
| CHEESE CHED SHRD 6-5 COMM           | 1 Ounce      |  | 199720     |

## Preparation Instructions

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

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

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

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

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

1 CASE= 228 SERVINGS

### SLE Components

Amount Per Serving

**Meat** 3.00

**Grain** 1.50

|                 |      |
|-----------------|------|
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.30 |
| <b>OtherVeg</b> | 0.07 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Each

---

**Amount Per Serving**

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 365.70   |                  |        |
| <b>Fat</b>           | 18.90g   |                  |        |
| <b>SaturatedFat</b>  | 8.80g    |                  |        |
| <b>Trans Fat</b>     | 0.29g    |                  |        |
| <b>Cholesterol</b>   | 65.00mg  |                  |        |
| <b>Sodium</b>        | 741.88mg |                  |        |
| <b>Carbohydrates</b> | 27.26g   |                  |        |
| <b>Fiber</b>         | 4.13g    |                  |        |
| <b>Sugar</b>         | 2.80g    |                  |        |
| <b>Protein</b>       | 21.80g   |                  |        |
| <b>Vitamin A</b>     | 768.67IU | <b>Vitamin C</b> | 6.73mg |
| <b>Calcium</b>       | 90.63mg  | <b>Iron</b>      | 1.98mg |

# Spanish Rice

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00    | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| RICE SPANISH 6-36Z GCHC    | 3 3/4 Pound |                   | 834850     |
| MARGARINE SLD 30-1 GCHC    | 5/6 Cup     |                   | 733061     |
| WATER DISTILLED 4-1GAL GFS | 18 1/3 Cup  |                   | 711143     |

## Preparation Instructions

STOVE TOP METHOD: BRING TO BOIL IN COOKING PAN 2.75 QUARTS (11 CUPS) WATER AND 1/4 CUP (2 OUNCES) COOKING OIL, MARGARINE, OR BUTTER (OPTIONAL). STIR IN ENTIRE CONTENTS OF RICE AND SEASONING PACKET. COVER TIGHTLY AND TURN TO LOW HEAT. SIMMER OVER LOW HEAT (LOW BOIL) APPROXIMATELY 20-25 MINUTES, OR UNTIL MOST OF THE LIQUID IS ABSORBED. TURN OUT INTO SHALLOW STEAM TABLE PAN. FLUFF GENTLY WITH FORK TO DISTRIBUTE THE SEASONINGS. COVER AND KEEP WARM (140-160 DEGREES F) UNTIL SERVING.

OVEN METHOD: COMBINE 2.75 QUARTS (11 CUPS) BOILING WATER, 4 OUNCES (1/2 CUP) MARGARINE OR BUTTER (OPTIONAL), RICE, AND CONTENTS OF SEASONING PACKET IN A LARGE SHALLOW BAKING PAN. COVER TIGHTLY AND BAKE IN A 350 DEGREE F OVEN UNTIL MOST OF THE LIQUID IS ABSORBED, APPROXIMATELY 30 MINUTES IN A CONVENTIONAL OVEN OR 25 MINUTES IN A CONVECTION OVEN. STIR TO DISTRIBUTE SEASONINGS. COVER AND KEEP WARM (140-160 DEGREES F) UNTIL SERVING.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.75 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Cup

|                           |          |
|---------------------------|----------|
| <b>Amount Per Serving</b> |          |
| <b>Calories</b>           | 291.76   |
| <b>Fat</b>                | 6.41g    |
| <b>SaturatedFat</b>       | 2.39g    |
| <b>Trans Fat</b>          | 0.00g    |
| <b>Cholesterol</b>        | 0.00mg   |
| <b>Sodium</b>             | 637.98mg |
| <b>Carbohydrates</b>      | 51.14g   |
| <b>Fiber</b>              | 2.27g    |
| <b>Sugar</b>              | 2.27g    |
| <b>Protein</b>            | 4.55g    |

|                  |           |                  |         |
|------------------|-----------|------------------|---------|
| <b>Vitamin A</b> | 1250.67IU | <b>Vitamin C</b> | 20.45mg |
| <b>Calcium</b>   | 22.73mg   | <b>Iron</b>      | 2.05mg  |

# Black Bean and Corn Relish

|                      |          |                       |           |
|----------------------|----------|-----------------------|-----------|
| <b>Servings:</b>     | 50.00    | <b>Category:</b>      | Vegetable |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook   |
| <b>Meal Type:</b>    | Lunch    |                       |           |

## Ingredients

| Description                  | Measurement | Prep Instructions    | DistPart # |
|------------------------------|-------------|----------------------|------------|
| SALSA 103Z 6-10 REDG         | 1 Gallon    | READY_TO_EAT<br>None | 452841     |
| SPICE CILANTRO 4Z TRDE       | 3/4 Cup     |                      | 565903     |
| BEANS BLACK LO SOD 6-10 BUSH | 1 Gallon    | Rinse                | 231981     |
| CORN 6-10 CMDTY              | 1 Gallon    | Rinse & Drain        | 120483     |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.25 |
| <b>Starch</b>   | 0.25 |

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           |         | 118.60           |        |
| <b>Fat</b>                |         | 0.96g            |        |
| <b>SaturatedFat</b>       |         | 0.00g            |        |
| <b>Trans Fat</b>          |         | 0.00g            |        |
| <b>Cholesterol</b>        |         | 0.00mg           |        |
| <b>Sodium</b>             |         | 100.59mg         |        |
| <b>Carbohydrates</b>      |         | 24.36g           |        |
| <b>Fiber</b>              |         | 5.12g            |        |
| <b>Sugar</b>              |         | 2.57g            |        |
| <b>Protein</b>            |         | 5.76g            |        |
| <b>Vitamin A</b>          | 2.37IU  | <b>Vitamin C</b> | 0.03mg |
| <b>Calcium</b>            | 38.63mg | <b>Iron</b>      | 1.15mg |

# Chicken Alfredo Pasta

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 32.00    | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                         | Measurement    | Prep Instructions  | DistPart # |
|-------------------------------------|----------------|--|------------|
| WATER SPRNG 4-1GAL GFS              | 72 Fluid Ounce | Boil water on stove top or place in pan with dry noodles to put in steamer.        | 686860     |
| PASTA ROTINI 2-10 KE                | 3 Pound        | Add to boiling water on stove top, or add to water in pan in order to steam.       | 635511     |
| SAUCE ALFREDO FZ 6-5 JTM            | 5 Pound        | Steam in pan from frozen for 45 minutes. Or boil on stove top, in bag, until soft. | 155661     |
| CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON | 3 1/2 Pound    | Cook in full size pan in steamer or oven until 165F.                               | 570533     |
| CHEESE MOZZ SHRD 4-5 LOL            | 10 Ounce       | 10 oz = 1.25 cup--- Mix in with sauce and chicken.                                 | 645170     |

## Preparation Instructions

Cook noodles, meat and sauce separately. After meat is finished cooking add it to sauce, add cheese and stir. DO NOT mix noodles with sauce mixture.

Hold noodles and sauce separately until ready to serve for each line. Do Not drain noodles until ready to serve.

To assemble:

1. Scoop 4 ounces of noodles into a 12 oz foam bowl.
2. Ladle 4 ounces of the sauce/meat mixture on top of noodles.
3. Sprinkle with dried parsley for color.
4. Make per line to avoid drying out.

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 0.00 |

## Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 1.00 Cup

| <b>Amount Per Serving</b> |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Calories</b>           |          | 362.98           |        |
| <b>Fat</b>                |          | 11.44g           |        |
| <b>SaturatedFat</b>       |          | 5.52g            |        |
| <b>Trans Fat</b>          |          | 0.00g            |        |
| <b>Cholesterol</b>        |          | 60.41mg          |        |
| <b>Sodium</b>             |          | 609.61mg         |        |
| <b>Carbohydrates</b>      |          | 38.33g           |        |
| <b>Fiber</b>              |          | 1.50g            |        |
| <b>Sugar</b>              |          | 5.76g            |        |
| <b>Protein</b>            |          | 25.05g           |        |
| <b>Vitamin A</b>          | 302.24IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 293.25mg | <b>Iron</b>      | 1.77mg |

# Spinach Salad

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 50.00        | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

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

## Preparation Instructions

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

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

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.15 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           | 4.99    |                  |        |
| <b>Fat</b>                | 0.03g   |                  |        |
| <b>SaturatedFat</b>       | 0.00g   |                  |        |
| <b>Trans Fat</b>          | 0.00g   |                  |        |
| <b>Cholesterol</b>        | 0.00mg  |                  |        |
| <b>Sodium</b>             | 13.32mg |                  |        |
| <b>Carbohydrates</b>      | 1.13g   |                  |        |
| <b>Fiber</b>              | 0.61g   |                  |        |
| <b>Sugar</b>              | 0.31g   |                  |        |
| <b>Protein</b>            | 0.09g   |                  |        |
| <b>Vitamin A</b>          | 18.88IU | <b>Vitamin C</b> | 0.48mg |
| <b>Calcium</b>            | 12.93mg | <b>Iron</b>      | 0.42mg |



# Pepperoni Calzone

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 80.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

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

THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE.

Batch cook for best results.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.25 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Each

### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 280.00   |                  |        |
| <b>Fat</b>           | 11.00g   |                  |        |
| <b>SaturatedFat</b>  | 6.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 25.00mg  |                  |        |
| <b>Sodium</b>        | 590.00mg |                  |        |
| <b>Carbohydrates</b> | 32.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 6.00g    |                  |        |
| <b>Protein</b>       | 19.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 361.00mg | <b>Iron</b>      | 2.00mg |

# Seasoned Green Beans

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 68.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

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

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

Stir after beans come out of oven to distribute butter.

Hold at 135F.

Serve with 4 oz slotted spoodle.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 68.00

Serving Size: 1.00 Cup

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           |         | 36.11            |        |
| <b>Fat</b>                |         | 1.29g            |        |
| <b>SaturatedFat</b>       |         | 0.53g            |        |
| <b>Trans Fat</b>          |         | 0.00g            |        |
| <b>Cholesterol</b>        |         | 0.00mg           |        |
| <b>Sodium</b>             |         | 225.96mg         |        |
| <b>Carbohydrates</b>      |         | 4.80g            |        |
| <b>Fiber</b>              |         | 3.04g            |        |
| <b>Sugar</b>              |         | 1.52g            |        |
| <b>Protein</b>            |         | 1.52g            |        |
| <b>Vitamin A</b>          | 88.24IU | <b>Vitamin C</b> | 0.00mg |

**Calcium** 0.00mg **Iron** 0.00mg

# Hot Dog on Bun

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 100.00       | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

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

## Preparation Instructions

WASH HANDS.

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

1. Place 1 hot dog in each bun.

Convection oven: 350°F

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

2. Serve within 3 hours.

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

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

| Amount Per Serving   |          |
|----------------------|----------|
| <b>Calories</b>      | 230.00   |
| <b>Fat</b>           | 24.00g   |
| <b>SaturatedFat</b>  | 3.00g    |
| <b>Trans Fat</b>     | 0.00g    |
| <b>Cholesterol</b>   | 45.00mg  |
| <b>Sodium</b>        | 840.00mg |
| <b>Carbohydrates</b> | 22.00g   |
| <b>Fiber</b>         | 0.00g    |
| <b>Sugar</b>         | 1.00g    |
| <b>Protein</b>       | 11.00g   |
| <b>Vitamin A</b>     | 11.07IU  |
| <b>Vitamin C</b>     | 0.04mg   |

**Calcium** 75.83mg **Iron** 0.88mg

# Chicken & Cheese Quesadilla

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 96.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

Serve salsa with 1 oz ladle.

This item should be batch cooked for best quality.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 300.10   |                  |        |
| <b>Fat</b>           | 10.00g   |                  |        |
| <b>SaturatedFat</b>  | 2.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 15.00mg  |                  |        |
| <b>Sodium</b>        | 700.72mg |                  |        |
| <b>Carbohydrates</b> | 37.02g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 2.01g    |                  |        |
| <b>Protein</b>       | 17.00g   |                  |        |
| <b>Vitamin A</b>     | 1.24IU   | <b>Vitamin C</b> | 0.01mg |
| <b>Calcium</b>       | 180.12mg | <b>Iron</b>      | 2.70mg |

# Corn Nibblers

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 19.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

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

## Preparation Instructions

Directions:

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

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

Steam frozen corn for 12 minutes or till temp is reached

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

CCP: Hold at 135° F or higher.

Notes: Serve with 4 oz slotted spoodle.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.68 |

### Nutrition Facts

Servings Per Recipe: 19.00

Serving Size: 0.50 Cup

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      |          | 109.54           |        |
| <b>Fat</b>           |          | 3.68g            |        |
| <b>SaturatedFat</b>  |          | 0.95g            |        |
| <b>Trans Fat</b>     |          | 0.00g            |        |
| <b>Cholesterol</b>   |          | 0.00mg           |        |
| <b>Sodium</b>        |          | 43.58mg          |        |
| <b>Carbohydrates</b> |          | 20.42g           |        |
| <b>Fiber</b>         |          | 2.72g            |        |
| <b>Sugar</b>         |          | 4.08g            |        |
| <b>Protein</b>       |          | 2.72g            |        |
| <b>Vitamin A</b>     | 157.89IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.00mg |

# Grilled Chicken Sandwich

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

## Ingredients

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

## Preparation Instructions

Assemble chicken on sandwich bun. Wrap in foil wrapper.

Hold at 135F for service.

Serve lettuce and tomato on the side.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving   |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      |        | 240.00           |        |
| <b>Fat</b>           |        | 5.50g            |        |
| <b>SaturatedFat</b>  |        | 1.00g            |        |
| <b>Trans Fat</b>     |        | 0.00g            |        |
| <b>Cholesterol</b>   |        | 40.00mg          |        |
| <b>Sodium</b>        |        | 590.00mg         |        |
| <b>Carbohydrates</b> |        | 27.00g           |        |
| <b>Fiber</b>         |        | 2.00g            |        |
| <b>Sugar</b>         |        | 4.00g            |        |
| <b>Protein</b>       |        | 21.00g           |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg | <b>Iron</b>      | 0.72mg |



# Sweet Potato Puffs

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 71.00      | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

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

## Preparation Instructions

CONVECTION - 400°F - 9 - 12 MINUTES,

1- 2.5# bag= 11 servings

1- 15# case= 71 servings

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

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.50 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 71.00

Serving Size: 4.00 Ounce

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      |         | 171.54           |        |
| <b>Fat</b>           |         | 4.04g            |        |
| <b>SaturatedFat</b>  |         | 0.00g            |        |
| <b>Trans Fat</b>     |         | 0.00g            |        |
| <b>Cholesterol</b>   |         | 0.00mg           |        |
| <b>Sodium</b>        |         | 232.08mg         |        |
| <b>Carbohydrates</b> |         | 34.31g           |        |
| <b>Fiber</b>         |         | 3.03g            |        |
| <b>Sugar</b>         |         | 16.14g           |        |
| <b>Protein</b>       |         | 1.01g            |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 23.21mg | <b>Iron</b>      | 0.00mg |

# Pulled BBQ Pork on Bun

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 80.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

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

## Preparation Instructions

Serve 4 oz scoop of pork onto 1 hamburger bun.

Hold at 135F for service.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 377.00   |                  |        |
| <b>Fat</b>           | 14.40g   |                  |        |
| <b>SaturatedFat</b>  | 4.20g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 74.00mg  |                  |        |
| <b>Sodium</b>        | 991.00mg |                  |        |
| <b>Carbohydrates</b> | 38.00g   |                  |        |
| <b>Fiber</b>         | 2.20g    |                  |        |
| <b>Sugar</b>         | 4.00g    |                  |        |
| <b>Protein</b>       | 23.90g   |                  |        |
| <b>Vitamin A</b>     | 251.40IU | <b>Vitamin C</b> | 4.10mg |
| <b>Calcium</b>       | 15.80mg  | <b>Iron</b>      | 1.30mg |

# Stuffed Crust Pepperoni Pizza

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 72.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                            | Measurement | Prep Instructions   | DistPart # |
|--|-------------|---|------------|
| PIZZA PEPP WDG WGRAIN<br>STFD 72CT MAX | 72 Each     | BAKE AT 375 DEGREES F FOR 9 TO 11 MINUTES OR<br>UNTIL INTERNAL TEMPERATURE REACHES A<br>MINIMUM OF 165 DEGREES F. | 198941     |

## Preparation Instructions

Do not over cook or cheese will seep from crust.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 290.00   |                  |        |
| <b>Fat</b>           | 9.00g    |                  |        |
| <b>SaturatedFat</b>  | 3.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 15.00mg  |                  |        |
| <b>Sodium</b>        | 550.00mg |                  |        |
| <b>Carbohydrates</b> | 37.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 5.00g    |                  |        |
| <b>Protein</b>       | 17.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 340.00mg | <b>Iron</b>      | 2.60mg |

# Taco Max Snacks

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 96.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

Serve sour cream on the side.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 3.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 310.00   |                  |        |
| <b>Fat</b>           | 14.00g   |                  |        |
| <b>SaturatedFat</b>  | 5.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 30.00mg  |                  |        |
| <b>Sodium</b>        | 540.00mg |                  |        |
| <b>Carbohydrates</b> | 32.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 2.00g    |                  |        |
| <b>Protein</b>       | 14.00g   |                  |        |
| <b>Vitamin A</b>     | 200.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 190.00mg | <b>Iron</b>      | 2.40mg |

# Mini Corn Dogs

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 6.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

For best results: Prepare corn dogs from frozen

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

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

| Amount Per Serving   |          |                  |         |
|----------------------|----------|------------------|---------|
| <b>Calories</b>      | 267.00   |                  |         |
| <b>Fat</b>           | 11.00g   |                  |         |
| <b>SaturatedFat</b>  | 1.90g    |                  |         |
| <b>Trans Fat</b>     | 0.00g    |                  |         |
| <b>Cholesterol</b>   | 34.00mg  |                  |         |
| <b>Sodium</b>        | 365.00mg |                  |         |
| <b>Carbohydrates</b> | 33.00g   |                  |         |
| <b>Fiber</b>         | 3.00g    |                  |         |
| <b>Sugar</b>         | 12.00g   |                  |         |
| <b>Protein</b>       | 9.00g    |                  |         |
| <b>Vitamin A</b>     | 114.00IU | <b>Vitamin C</b> | 51.00mg |
| <b>Calcium</b>       | 66.00mg  | <b>Iron</b>      | 1.00mg  |

# Waffle Fries

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 23.00      | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.50 |

### Nutrition Facts

Servings Per Recipe: 23.00

Serving Size: 4.00 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 145.12  |                  |        |
| <b>Fat</b>           | 5.18g   |                  |        |
| <b>SaturatedFat</b>  | 1.04g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 82.93mg |                  |        |
| <b>Carbohydrates</b> | 22.80g  |                  |        |
| <b>Fiber</b>         | 3.11g   |                  |        |
| <b>Sugar</b>         | 0.00g   |                  |        |
| <b>Protein</b>       | 2.07g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 3.73mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.75mg |

# Sweet n' Sour Chicken

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 50.00     | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast |                       |         |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.18 |
| <b>Grain</b>    | 1.09 |
| <b>Fruit</b>    | 0.25 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |
|----------------------|----------|
| <b>Calories</b>      | 345.91   |
| <b>Fat</b>           | 14.18g   |
| <b>SaturatedFat</b>  | 2.73g    |
| <b>Trans Fat</b>     | 0.00g    |
| <b>Cholesterol</b>   | 21.82mg  |
| <b>Sodium</b>        | 491.82mg |
| <b>Carbohydrates</b> | 38.27g   |
| <b>Fiber</b>         | 3.77g    |
| <b>Sugar</b>         | 19.59g   |
| <b>Protein</b>       | 15.27g   |
| <b>Vitamin A</b>     | 109.09IU |
| <b>Vitamin C</b>     | 4.50mg   |

**Calcium** 43.64mg **Iron** 2.14mg



# Fried Rice

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 8.00       | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 3.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                 | Measurement  | Prep Instructions        | DistPart # |
|-----------------------------|--------------|--------------------------|------------|
| WATER SPRNG 4-1GAL GFS      | 6 Cup        | Boil water then add rice | 686860     |
| MARGARINE SLD 30-1 GCHC     | 2 Ounce      |                          | 733061     |
| RICE BRN ASIAN 6-26.4Z UBEN | 26 2/5 Ounce | 1 box                    | 244541     |

## Preparation Instructions

Oven: 1. Combine 1 1/2 quarts (6 cups) hot water (190 degrees F) and contents of seasoning packet in a deep half size steam table pan. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well. 2. Cover and bake at 400degrees F for 25 minutes or until most of the water is absorbed. 3. Stir well. Serve immediately or keep warm (160 degrees F). Fluff with fork before serving.

Stovetop: 1. Combine 1 1/2 quarts (6 cups) water and contents of seasoning packet in a stock pot. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well. 2. Bring to a vigorous boil. Remove from heat. Cover tightly until most of the water is absorbed (about 25 minutes). 3. Stir well. Serve immediately or transfer to serving pan and keep warm (160 degrees F). Fluff with fork before serving. For best results. For firmer rice, use less water and reduce cooking time. For softer rice, use more water and increase cooking time. To refrigerate cooked rice: cover tightly to keep grains from drying out and absorbing odors from other foods. To reheat cooked rice: add a small amount of water and cover. Heat in an oven, steamer or on a stove top. Fluff rice and serve.

Hold at 135F.

Serve 3 ounces per serving

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 3.00 Ounce

|                           |          |
|---------------------------|----------|
| <b>Amount Per Serving</b> |          |
| <b>Calories</b>           | 111.63   |
| <b>Fat</b>                | 3.58g    |
| <b>SaturatedFat</b>       | 1.33g    |
| <b>Trans Fat</b>          | 0.00g    |
| <b>Cholesterol</b>        | 0.00mg   |
| <b>Sodium</b>             | 213.13mg |
| <b>Carbohydrates</b>      | 17.33g   |

|                  |          |                  |        |
|------------------|----------|------------------|--------|
| <b>Fiber</b>     |          | 0.83g            |        |
| <b>Sugar</b>     |          | 1.24g            |        |
| <b>Protein</b>   |          | 2.06g            |        |
| <b>Vitamin A</b> | 187.50IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>   | 8.25mg   | <b>Iron</b>      | 0.30mg |

# Ham & Cheese Pocket

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 80.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

Thaw prior to cooking. Product should be slacked on a sheet pan leaving 1-2 inches of space between each unit. This will ensure that each unit is evenly cooked.

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

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 280.00   |                  |        |
| <b>Fat</b>           | 11.00g   |                  |        |
| <b>SaturatedFat</b>  | 5.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 40.00mg  |                  |        |
| <b>Sodium</b>        | 590.00mg |                  |        |
| <b>Carbohydrates</b> | 31.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 4.00g    |                  |        |
| <b>Protein</b>       | 19.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 337.00mg | <b>Iron</b>      | 2.00mg |

# Cheese Pizza

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 96.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

Do not over cook.

This item should be batch cooked.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 280.00   |                  |        |
| <b>Fat</b>           | 9.00g    |                  |        |
| <b>SaturatedFat</b>  | 3.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 10.00mg  |                  |        |
| <b>Sodium</b>        | 480.00mg |                  |        |
| <b>Carbohydrates</b> | 37.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 4.00g    |                  |        |
| <b>Protein</b>       | 15.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 270.00mg | <b>Iron</b>      | 2.70mg |

# Chicken Nuggets

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 5.00 each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 210.00   |                  |        |
| <b>Fat</b>           | 12.00g   |                  |        |
| <b>SaturatedFat</b>  | 2.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 20.00mg  |                  |        |
| <b>Sodium</b>        | 320.00mg |                  |        |
| <b>Carbohydrates</b> | 13.00g   |                  |        |
| <b>Fiber</b>         | 2.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 13.00g   |                  |        |
| <b>Vitamin A</b>     | 100.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 20.00mg  | <b>Iron</b>      | 1.80mg |

# Chicken Tenders

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

1 case= 32 lbs.

1 case= 150 servings of 3 strips per serving

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 260.00   |                  |        |
| <b>Fat</b>           | 15.00g   |                  |        |
| <b>SaturatedFat</b>  | 2.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 25.00mg  |                  |        |
| <b>Sodium</b>        | 390.00mg |                  |        |
| <b>Carbohydrates</b> | 16.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 15.00g   |                  |        |
| <b>Vitamin A</b>     | 100.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 40.00mg  | <b>Iron</b>      | 1.80mg |

# French Bread Pizza

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 60.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

CONVECTION OVEN: 375F FOR 10 TO 13 MINUTES.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 320.00                  |
| <b>Fat</b>              | 15.00g                  |
| <b>SaturatedFat</b>     | 6.00g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 25.00mg                 |
| <b>Sodium</b>           | 580.00mg                |
| <b>Carbohydrates</b>    | 30.00g                  |
| <b>Fiber</b>            | 0.00g                   |
| <b>Sugar</b>            | 3.00g                   |
| <b>Protein</b>          | 18.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 340.00mg | <b>Iron</b> 2.30mg      |

# Bacon Cheeseburger

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

## Ingredients

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

## Preparation Instructions

Assembly:

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

Wrap in foil wrapper.

Hold at 135F or higher.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.50 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |



|                 |      |
|-----------------|------|
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           |          | 265.00           |        |
| <b>Fat</b>                |          | 10.00g           |        |
| <b>SaturatedFat</b>       |          | 3.25g            |        |
| <b>Trans Fat</b>          |          | 0.00g            |        |
| <b>Cholesterol</b>        |          | 47.50mg          |        |
| <b>Sodium</b>             |          | 775.00mg         |        |
| <b>Carbohydrates</b>      |          | 23.00g           |        |
| <b>Fiber</b>              |          | 4.00g            |        |
| <b>Sugar</b>              |          | 1.00g            |        |
| <b>Protein</b>            |          | 23.50g           |        |
| <b>Vitamin A</b>          | 100.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 116.00mg | <b>Iron</b>      | 1.80mg |

# Beef Soft Tacos

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 19.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 2.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                             | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| TACO FILLING BEEF REDC<br>FAT 6-5# COMM | 5 Pound     | KEEP FROZEN Place sealed bag in a steamer or in boiling water.<br>Heat Approximately 45 minutes or until product reaches 165F . CAUTION: Open bag carefully to avoid being burned.<br>1-5# bag should yield 38, 2 ounce portioned tacos | 722330     |
| TORTILLA FLOUR 6.25 PRSD<br>24-12CT     | 38 Each     | THAW AT ROOM TEMPERATURE BEFORE PREPARATION.  | 331058     |
| CHEESE CHED SHRD 6-5<br>COMM            | 38 Ounce    | 38 ounces= about 2-1/3 cup  | 199720     |

## Preparation Instructions

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

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

LINE TORTILLAS ON CLEAN SURFACE. ASSEMBLE TACOS:  
PLACE 2 OZ TACO MEAT, 1 OZ CHEESE ON EACH TORTILLA.  
ROLL TORTILLA IN FOIL WRAPPER FOR SERVICE.  
PLACE ALL FOILED TACOS IN PAN, HOLD AT 135F FOR SERVICE.

SERVING SIZE 5-12 IS TWO TACOS.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 4.66 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.17 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 0.00 |

## Nutrition Facts

Servings Per Recipe: 19.00

Serving Size: 2.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           |          | 553.97           |        |
| <b>Fat</b>                |          | 29.51g           |        |
| <b>SaturatedFat</b>       |          | 15.89g           |        |
| <b>Trans Fat</b>          |          | 0.39g            |        |
| <b>Cholesterol</b>        |          | 106.49mg         |        |
| <b>Sodium</b>             |          | 1217.71mg        |        |
| <b>Carbohydrates</b>      |          | 35.64g           |        |
| <b>Fiber</b>              |          | 3.66g            |        |
| <b>Sugar</b>              |          | 3.66g            |        |
| <b>Protein</b>            |          | 35.00g           |        |
| <b>Vitamin A</b>          | 856.72IU | <b>Vitamin C</b> | 6.64mg |
| <b>Calcium</b>            | 54.46mg  | <b>Iron</b>      | 4.66mg |

# Boneless Chicken Chunks

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 38.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

1 bag= 38 servings

1 case= 152 servings total

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 4.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 160.00   |                  |        |
| <b>Fat</b>           | 7.00g    |                  |        |
| <b>SaturatedFat</b>  | 1.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 20.00mg  |                  |        |
| <b>Sodium</b>        | 270.00mg |                  |        |
| <b>Carbohydrates</b> | 10.00g   |                  |        |
| <b>Fiber</b>         | 2.00g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 14.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.72mg |

# Carnival Corn Dog

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 72.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

CONVECTION OVEN: 350F FOR 14-17 MINUTES.

Internal temperature needs to reach 165F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 240.00   |                  |        |
| <b>Fat</b>                | 8.00g    |                  |        |
| <b>SaturatedFat</b>       | 2.50g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 40.00mg  |                  |        |
| <b>Sodium</b>             | 390.00mg |                  |        |
| <b>Carbohydrates</b>      | 30.00g   |                  |        |
| <b>Fiber</b>              | 5.00g    |                  |        |
| <b>Sugar</b>              | 5.00g    |                  |        |
| <b>Protein</b>            | 9.00g    |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 80.00mg  | <b>Iron</b>      | 1.80mg |

# Grilled Cheese Sandwich

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

## Ingredients

| Description                       | Measurement | Prep Instructions         | DistPart # |
|-----------------------------------|-------------|---------------------------|------------|
| SAND GRLLD CHS WGRAIN IW 72-4.19Z | 1 Each      | See box for instructions. | 786360     |

## Preparation Instructions

Bake in oven at 350 degrees until cheese is melted. Do not over cook.

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 280.30   |                  |        |
| <b>Fat</b>           | 9.90g    |                  |        |
| <b>SaturatedFat</b>  | 5.60g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 32.00mg  |                  |        |
| <b>Sodium</b>        | 580.80mg |                  |        |
| <b>Carbohydrates</b> | 31.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 6.00g    |                  |        |
| <b>Protein</b>       | 18.50g   |                  |        |
| <b>Vitamin A</b>     | 523.96IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 465.89mg | <b>Iron</b>      | 1.64mg |

# Ham & Cheese Wrap

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Wrap | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch     |                       |         |

## Ingredients

| Description                         | Measurement | Prep Instructions                   | DistPart # |
|-------------------------------------|-------------|-------------------------------------|------------|
| TURKEY HAM SLCD 12-1 JENNO          | 3 Slice     | Thaw at 41F a few days in advance.  | 556121     |
| TORTILLA FLOUR 10 SFST 12-12CT GRSZ | 1 Each      | No prep, shelf stable.              | 713340     |
| LETTUCE SHRD 3/8 CUT 4-5 RSS        | 1/4 Cup     | Keep chilled at 41F until assembly. | 678791     |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL  | 1 Slice     |                                     | 722360     |

## Preparation Instructions

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

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.50 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 277.50                  |
| <b>Fat</b>              | 9.25g                   |
| <b>SaturatedFat</b>     | 4.50g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 37.50mg                 |
| <b>Sodium</b>           | 866.25mg                |
| <b>Carbohydrates</b>    | 34.00g                  |
| <b>Fiber</b>            | 1.25g                   |
| <b>Sugar</b>            | 3.25g                   |
| <b>Protein</b>          | 15.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.60mg |

**Calcium** 148.50mg **Iron** 2.16mg



# Popcorn Chicken Salad w/ Croutons

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 salad | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      |                       |         |

## Ingredients

| Description                               | Measurement | Prep Instructions   | DistPart # |
|---|-------------|---|------------|
| LETTUCE BLND<br>ICEBERG/ROMN 4-5 RSS      | 1 Cup       | Hold at 41F.  | 600504     |
| CHIX POPCORN BRD WGRAIN<br>FC .28Z 4-8    | 11 Each     | BAKE 6-8 minutes at 375°F from frozen until internal temperature reaches 165F.<br>Once cooked, chill below 72F in one hour and below 41F in an additional two hours, before putting chicken on cold salads. | 327120     |
| CHEESE CHED SHRD 6-5<br>COMM              | 1 Ounce     | Hold at 41F.  | 199720     |
| TOMATO GRAPE SWT 10<br>MRKN               | 3 Each      | Hold at 41F.  | 129631     |
| CROUTON SEAS PC PKT 500-<br>.25Z FRSHGOUR | 1 Package   | Shelf-Stable no prep needed.<br>Serve on side. Do not put in salad container.   | 175400     |

## Preparation Instructions

Assemble lettuce in clamshell # 829701. Top lettuce with shredded cheese and tomato, then cooled chicken.

\*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.

Serve croutons in a basket on the side. Do not put in with salad.

Hold for service at 41F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.00 |
| <b>Grain</b>    | 1.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

| <b>Amount Per Serving</b> |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Calories</b>           |          | 419.08           |        |
| <b>Fat</b>                |          | 23.08g           |        |
| <b>SaturatedFat</b>       |          | 8.52g            |        |
| <b>Trans Fat</b>          |          | 0.00g            |        |
| <b>Cholesterol</b>        |          | 50.00mg          |        |
| <b>Sodium</b>             |          | 653.35mg         |        |
| <b>Carbohydrates</b>      |          | 28.31g           |        |
| <b>Fiber</b>              |          | 6.08g            |        |
| <b>Sugar</b>              |          | 5.60g            |        |
| <b>Protein</b>            |          | 24.97g           |        |
| <b>Vitamin A</b>          | 381.14IU | <b>Vitamin C</b> | 4.62mg |
| <b>Calcium</b>            | 102.04mg | <b>Iron</b>      | 4.56mg |

# Spicy Chicken Tenders

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 3.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

3 chicken tenders= 1 serving

37 servings per 8lb. bag

149 servings per 32lb. case

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 260.00   |                  |        |
| <b>Fat</b>           | 15.00g   |                  |        |
| <b>SaturatedFat</b>  | 2.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 25.00mg  |                  |        |
| <b>Sodium</b>        | 390.00mg |                  |        |
| <b>Carbohydrates</b> | 17.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 15.00g   |                  |        |
| <b>Vitamin A</b>     | 100.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 40.00mg  | <b>Iron</b>      | 1.80mg |

# Turkey & Cheese Wrap

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Wrap | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch     |                       |         |

## Ingredients

| Description                          | Measurement | Prep Instructions      | DistPart # |
|--------------------------------------|-------------|------------------------|------------|
| TORTILLA FLOUR 10 SFST 12-12CT GRSZ  | 1 Each      | No prep, shelf stable. | 713340     |
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 3 Slice     | 3 slice = 1 oz.        | 244190     |
| LETTUCE SHRD 3/8 CUT 4-5 RSS         | 1/4 Cup     |                        | 678791     |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL   | 1 Slice     |                        | 722360     |

## Preparation Instructions

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

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.50 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 282.50   |                  |        |
| <b>Fat</b>           | 9.25g    |                  |        |
| <b>SaturatedFat</b>  | 4.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 30.00mg  |                  |        |
| <b>Sodium</b>        | 771.25mg |                  |        |
| <b>Carbohydrates</b> | 33.50g   |                  |        |
| <b>Fiber</b>         | 1.25g    |                  |        |
| <b>Sugar</b>         | 3.25g    |                  |        |
| <b>Protein</b>       | 16.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |

**Calcium** 138.50mg **Iron** 1.98mg

# Yogurt & Muffin Lunch Combo

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Breakfast |                       |         |

## Ingredients

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

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 270.00   |                  |        |
| <b>Fat</b>                | 7.50g    |                  |        |
| <b>SaturatedFat</b>       | 1.00g    |                  |        |
| <b>Trans Fat</b>          | 0.10g    |                  |        |
| <b>Cholesterol</b>        | 15.00mg  |                  |        |
| <b>Sodium</b>             | 195.00mg |                  |        |
| <b>Carbohydrates</b>      | 45.00g   |                  |        |
| <b>Fiber</b>              | 1.00g    |                  |        |
| <b>Sugar</b>              | 24.00g   |                  |        |
| <b>Protein</b>            | 6.00g    |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 112.27mg | <b>Iron</b>      | 0.80mg |

# Grilled Chicken Salad w/ Breadstick

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

## Ingredients

| Description                               | Measurement | Prep Instructions  | DistPart # |
|---|-------------|--|------------|
| CHIX BRST FLLT GRLLD 2.26Z<br>4-7.5 TYS   | 1 Each      | 350 DEGREES F OVEN FOR APPROXIMATELY 16-20 MINUTES.<br>Cool chicken breasts before putting on cold salad.<br>Follow cooling procedure:<br>Food over 140F should be cooled to below 70F within 2 hours, then below 41F within another 2 hours.<br>Chicken should go on the cold salads, cold. | 561331     |
| LETTUCE BLND<br>ICEBERG/ROMN 4-5 RSS      | 2 Cup       |  | 600504     |
| CARROT MATCHSTICK SHRED<br>2-3 RSS        | 1 Ounce     | Keep chilled at 41F until ready to assemble.   | 198161     |
| CUCUMBER SELECT 24CT<br>MRKN              | 3 Each      | Keep chilled at 41F until ready to assemble. Do not peel.<br>1/4 cup= about 3 thin slices  | 418439     |
| TOMATO GRAPE SWT 10 MRKN                  | 3 Each      | Keep chilled at 41F until ready to assemble.   | 129631     |
| CHEESE CHED SHRD 6-5 COMM                 | 1 Ounce     |  | 199720     |
| CROUTON SEAS PC PKT 500-<br>.25Z FRSHGOUR | 1 Package   | 1 package per salad - Do not put in salad container.<br>Packaged items should Not touch ready to eat food.<br>Put croutons in basket next to salads.   | 175400     |
| BREADSTICK FB 8 125CT NY                  | 1 Each      | Put in salad container when breadstick has cooled.   | 509167     |

## Preparation Instructions

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

Place lettuce in a clamshell #771981.

In each corner place the following separately: carrots, cucumber, tomatoes, and cheese.

Top with sliced chicken breast. DO NOT DICE.

Place breadstick in salad container on side.

Serve croutons on the side, not in container.

Hold at 41F or below.

May keep product for 1 day.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.00 |
| <b>Grain</b>    | 1.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 471.89   |                  |        |
| <b>Fat</b>                | 15.73g   |                  |        |
| <b>SaturatedFat</b>       | 7.02g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 70.00mg  |                  |        |
| <b>Sodium</b>             | 901.52mg |                  |        |
| <b>Carbohydrates</b>      | 50.98g   |                  |        |
| <b>Fiber</b>              | 8.08g    |                  |        |
| <b>Sugar</b>              | 11.10g   |                  |        |
| <b>Protein</b>            | 33.31g   |                  |        |
| <b>Vitamin A</b>          | 363.04IU | <b>Vitamin C</b> | 8.01mg |
| <b>Calcium</b>            | 142.52mg | <b>Iron</b>      | 7.17mg |



# Fruit & Yogurt Parfait w/ Granola

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

## Ingredients

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

## Preparation Instructions

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

Top off with 2 Tablespoons of granola.

Cover with lid and refrigerate.

Hold at 41F or less.

Serve graham crackers on side for Grain option.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.28 |
| <b>Fruit</b>    | 0.50 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

|                           |          |
|---------------------------|----------|
| <b>Amount Per Serving</b> |          |
| <b>Calories</b>           | 279.50   |
| <b>Fat</b>                | 2.94g    |
| <b>SaturatedFat</b>       | 1.16g    |
| <b>Trans Fat</b>          | 0.00g    |
| <b>Cholesterol</b>        | 5.00mg   |
| <b>Sodium</b>             | 137.40mg |
| <b>Carbohydrates</b>      | 55.08g   |
| <b>Fiber</b>              | 2.98g    |
| <b>Sugar</b>              | 35.40g   |

|                  |           |                  |        |
|------------------|-----------|------------------|--------|
| <b>Protein</b>   | 8.14g     |                  |        |
| <b>Vitamin A</b> | 1000.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>   | 200.00mg  | <b>Iron</b>      | 0.17mg |

# Crispy Chicken Bacon Ranch Sandwich

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

## Ingredients

| Description                          | Measurement  | Prep Instructions   | DistPart # |
|--------------------------------------|--------------|---|------------|
| 4" WG WHITE HAMBURGER BUN            | 1 bun        | No prep.  | 1711       |
| BACON TKY CKD 12-50CT JENNO          | 1 Slice      | Cook at 350 F for 1-2 minutes.  | 834770     |
| CHEESE CHED SHRD 6-5 COMM            | 1 Tablespoon |   | 199720     |
| DRESSING RNCH BTRMLK 4-1GAL LTHSE    | 1 Teaspoon   | READY_TO_EAT<br>Open, pour and enjoy!   | 741461     |
| CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5 | 1 Each       | CONVECTION<br>Appliances vary, adjust accordingly.<br>Convection Oven<br>Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes. | 525480     |

## Preparation Instructions

Do not assemble too early or buns will get soggy.

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

Squeeze 1 tsp ranch dressing on top bun.

Put sandwich together.

Wrap in foil.

Hold at 135F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.50 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           |         | 441.50           |        |
| <b>Fat</b>                |         | 19.00g           |        |
| <b>SaturatedFat</b>       |         | 4.92g            |        |
| <b>Trans Fat</b>          |         | 0.00g            |        |
| <b>Cholesterol</b>        |         | 66.67mg          |        |
| <b>Sodium</b>             |         | 790.00mg         |        |
| <b>Carbohydrates</b>      |         | 35.50g           |        |
| <b>Fiber</b>              |         | 5.00g            |        |
| <b>Sugar</b>              |         | 4.33g            |        |
| <b>Protein</b>            |         | 30.50g           |        |
| <b>Vitamin A</b>          | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 11.17mg | <b>Iron</b>      | 9.08mg |

# Sloppy Joe Nachos

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 44.00        | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

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

## Preparation Instructions

Place chips in 1# boat.

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

Top with 2 oz ladle of warm cheese sauce.

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

Cheese: 106 oz= 1 bag,

1 bag= 48 servings of a 2 oz scoop

Hold meat and cheese in separate containers at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.21 |
| <b>Grain</b>    | 2.55 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.13 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 Serving

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      |          | 647.65           |        |
| <b>Fat</b>           |          | 29.72g           |        |
| <b>SaturatedFat</b>  |          | 10.17g           |        |
| <b>Trans Fat</b>     |          | 0.00g            |        |
| <b>Cholesterol</b>   |          | 68.17mg          |        |
| <b>Sodium</b>        |          | 1102.56mg        |        |
| <b>Carbohydrates</b> |          | 65.90g           |        |
| <b>Fiber</b>         |          | 7.10g            |        |
| <b>Sugar</b>         |          | 8.01g            |        |
| <b>Protein</b>       |          | 25.34g           |        |
| <b>Vitamin A</b>     | 459.80IU | <b>Vitamin C</b> | 6.01mg |
| <b>Calcium</b>       | 426.21mg | <b>Iron</b>      | 2.92mg |

# General Burger

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

## Ingredients

| Description                                  | Measurement  | Prep Instructions  | DistPart # |
|--|--------------|--|------------|
| BEEF PTY CHARB<br>200-2.5Z ADV               | 1 Each       | <b>BAKE</b><br>Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f. | 203270     |
| CHEESE AMER<br>160CT SLCD R/F 6-<br>5 LOL    | 1 Slice      |  | 722360     |
| White Wheat<br>Hamburger Bun                 | 1 Each       | READY_TO_EAT   | 1793       |
| ONION RING BRD<br>WGRAIN 6-<br>5#TASTY BRAND | 2 Each       | CONVECTION OVEN: PREHEAT OVEN TO 350°F; HEAT FOR 10-11 MINUTES. LET PRODUCT STAND BEFORE SERVING   | 234061     |
| SAUCE BBQ<br>SWEET 6-80FLZ<br>SWTBRAY        | 1 Tablespoon |  | 212071     |

## Preparation Instructions

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

Wrap in foil wrapper.

Hold at 135F or higher.

### SLE Components

Amount Per Serving

|              |      |
|--------------|------|
| <b>Meat</b>  | 2.50 |
| <b>Grain</b> | 2.40 |
| <b>Fruit</b> | 0.00 |

|                 |      |
|-----------------|------|
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.10 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

| <b>Nutrition Facts</b>    |          |                  |        |
|---------------------------|----------|------------------|--------|
| Servings Per Recipe: 1.00 |          |                  |        |
| Serving Size: 1.00 Each   |          |                  |        |
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 360.00   |                  |        |
| <b>Fat</b>                | 11.70g   |                  |        |
| <b>SaturatedFat</b>       | 3.85g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 42.50mg  |                  |        |
| <b>Sodium</b>             | 905.00mg |                  |        |
| <b>Carbohydrates</b>      | 42.70g   |                  |        |
| <b>Fiber</b>              | 5.20g    |                  |        |
| <b>Sugar</b>              | 11.00g   |                  |        |
| <b>Protein</b>            | 22.70g   |                  |        |
| <b>Vitamin A</b>          | 100.00IU | <b>Vitamin C</b> | 0.96mg |
| <b>Calcium</b>            | 156.00mg | <b>Iron</b>      | 2.41mg |



# Tater Tots

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 31.00      | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

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

## Preparation Instructions

Make sure to cook from frozen.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.51 |

### Nutrition Facts

Servings Per Recipe: 31.00

Serving Size: 4.00 Ounce

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 133.13   |                  |        |
| <b>Fat</b>           | 6.14g    |                  |        |
| <b>SaturatedFat</b>  | 1.02g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 317.46mg |                  |        |
| <b>Carbohydrates</b> | 16.39g   |                  |        |
| <b>Fiber</b>         | 2.05g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 2.05g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 3.69mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.00mg |

# Beef & Cheese Nachos

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

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

## Preparation Instructions

Place chips in 1# boat.

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

Top with 2 oz ladle of warm cheese sauce.

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

Cheese: 106 oz= 1 bag,

1 bag= 48 servings of a 2 oz scoop

Hold meat and cheese in separate containers at 135F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.26 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| <b>Amount Per Serving</b> |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Calories</b>           |          | 470.28           |        |
| <b>Fat</b>                |          | 22.09g           |        |
| <b>SaturatedFat</b>       |          | 7.64g            |        |
| <b>Trans Fat</b>          |          | 0.18g            |        |
| <b>Cholesterol</b>        |          | 42.08mg          |        |
| <b>Sodium</b>             |          | 744.16mg         |        |
| <b>Carbohydrates</b>      |          | 47.15g           |        |
| <b>Fiber</b>              |          | 5.26g            |        |
| <b>Sugar</b>              |          | 1.26g            |        |
| <b>Protein</b>            |          | 18.08g           |        |
| <b>Vitamin A</b>          | 410.09IU | <b>Vitamin C</b> | 3.41mg |
| <b>Calcium</b>            | 346.24mg | <b>Iron</b>      | 1.97mg |

# Cheeseburger Mac

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 13.00        | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

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

## Preparation Instructions

Mix beef into mac and cheese until evenly dispersed.

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

13 servings per 5# bag

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

Hold at 135F per serving.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.28 |
| <b>Grain</b>    | 1.03 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 13.00

Serving Size: 1.00 Serving

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 344.62   |                  |        |
| <b>Fat</b>           | 16.31g   |                  |        |
| <b>SaturatedFat</b>  | 8.80g    |                  |        |
| <b>Trans Fat</b>     | 0.51g    |                  |        |
| <b>Cholesterol</b>   | 64.82mg  |                  |        |
| <b>Sodium</b>        | 857.95mg |                  |        |
| <b>Carbohydrates</b> | 27.90g   |                  |        |
| <b>Fiber</b>         | 2.67g    |                  |        |
| <b>Sugar</b>         | 3.08g    |                  |        |
| <b>Protein</b>       | 23.79g   |                  |        |
| <b>Vitamin A</b>     | 670.77IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 391.38mg | <b>Iron</b>      | 2.26mg |

# Chicken & Waffles

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 38.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

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

## Preparation Instructions

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

1 bag= 38 servings

1 case= 152 servings total

Serve syrup on the side.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 4.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 463.16   |                  |        |
| <b>Fat</b>           | 20.00g   |                  |        |
| <b>SaturatedFat</b>  | 4.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 40.00mg  |                  |        |
| <b>Sodium</b>        | 620.00mg |                  |        |
| <b>Carbohydrates</b> | 53.82g   |                  |        |
| <b>Fiber</b>         | 5.00g    |                  |        |
| <b>Sugar</b>         | 12.50g   |                  |        |
| <b>Protein</b>       | 18.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |

**Calcium** 40.00mg **Iron** 2.52mg

# Buffalo Chicken Dip w/ Chips

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 75.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions  | DistPart # |
|-------------------------------------|-------------|--|------------|
| CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON | 15 Pound    | Thaw diced chicken the day before in 41F or below refrigeration. | 570533     |
| CHEESE CREAM LOAF 10-3 GCHC         | 5 Pound     |  | 163562     |
| CHEESE CHED SHRD 6-5 COMM           | 5 Pound     |  | 199720     |
| SAUCE HOT 4-1GAL CRWNCOLL           | 4 1/2 Cup   |  | 264471     |
| DRESSING RNCH BTRMLK 4-1GAL LTHSE   | 3 Cup       | READY_TO_EAT<br>Open, pour and enjoy!                            | 741461     |
| CHIP TORTL RND YEL 5-1.5 KE         | 22 Each     |  | 163020     |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.20 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 4.00 Ounce

| <b>Amount Per Serving</b> |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Calories</b>           |         | 314.53           |        |
| <b>Fat</b>                |         | 20.19g           |        |
| <b>SaturatedFat</b>       |         | 9.03g            |        |
| <b>Trans Fat</b>          |         | 0.00g            |        |
| <b>Cholesterol</b>        |         | 94.70mg          |        |
| <b>Sodium</b>             |         | 824.44mg         |        |
| <b>Carbohydrates</b>      |         | 2.62g            |        |
| <b>Fiber</b>              |         | 0.05g            |        |
| <b>Sugar</b>              |         | 0.64g            |        |
| <b>Protein</b>            |         | 26.79g           |        |
| <b>Vitamin A</b>          | 10.00IU | <b>Vitamin C</b> | 3.46mg |
| <b>Calcium</b>            | 3.97mg  | <b>Iron</b>      | 0.78mg |



# KFC Popcorn Chicken Bowl

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        |                       |                  |

## Ingredients

| Description                            | Measurement   | Prep Instructions   | DistPart # |
|--|---------------|---|------------|
| CHIX POPCORN BRD WGRAIN FC<br>.28Z 4-8 | 10 Each       | <b>BAKE</b><br>Appliances vary, adjust accordingly.<br>Conventional Oven<br>8-10 minutes at 400°F from frozen.<br><b>CONVECTION</b><br>Appliances vary, adjust accordingly.<br>Convection Oven<br>6-8 minutes at 375°F from frozen. | 327120     |
| POTATO PRLS EXCEL 12-28Z BAMER         | 1/2 Cup       | Cook potatoes according to directions   | 613738     |
| CORN 6-10 CMDTY                        | 1/4 Cup       | Steam corn till 165.  | 120483     |
| CHEESE CHED SHRD 6-5 COMM              | 1 Tablespoon  |   | 199720     |
| GRAVY MIX CHIX LO SOD 6-32Z HHL        | 1 Fluid Ounce | Prepare according to package instructions.  | 574732     |

## Preparation Instructions

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.32 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 3.11 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

|                           |         |                  |        |
|---------------------------|---------|------------------|--------|
| <b>Amount Per Serving</b> |         |                  |        |
| <b>Calories</b>           |         | 713.09           |        |
| <b>Fat</b>                |         | 23.03g           |        |
| <b>SaturatedFat</b>       |         | 5.27g            |        |
| <b>Trans Fat</b>          |         | 0.00g            |        |
| <b>Cholesterol</b>        |         | 33.18mg          |        |
| <b>Sodium</b>             |         | 2438.54mg        |        |
| <b>Carbohydrates</b>      |         | 102.23g          |        |
| <b>Fiber</b>              |         | 9.44g            |        |
| <b>Sugar</b>              |         | 2.41g            |        |
| <b>Protein</b>            |         | 28.66g           |        |
| <b>Vitamin A</b>          | 90.91IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 93.51mg | <b>Iron</b>      | 3.35mg |

# Double Cheese Dogs

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 2.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                | Measurement  | Prep Instructions   | DistPart # |
|----------------------------|--------------|---|------------|
| FRANKS TURKEY CN 8/ 4-5 KE | 2 Each       | Can be steamed or cooked in 350F oven. Do not over cook because hot dogs will split. Cook until 165F. | 143545     |
| Hot Dog Bun Nickles        | 2 bun        | READY_TO_EAT  |            |
| CHEESE CHED SHRD 6-5 COMM  | 2 Tablespoon | Top each hot dog with 1 Tbsp cheese.  | 199720     |

## Preparation Instructions

WASH HANDS.

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

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

Convection oven: 350°F

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

2. Serve within 3 hours.

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

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.50 |
| <b>Grain</b>    | 2.50 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

|                           |           |
|---------------------------|-----------|
| <b>Amount Per Serving</b> |           |
| <b>Calories</b>           | 573.00    |
| <b>Fat</b>                | 57.00g    |
| <b>SaturatedFat</b>       | 12.00g    |
| <b>Trans Fat</b>          | 0.00g     |
| <b>Cholesterol</b>        | 120.00mg  |
| <b>Sodium</b>             | 1860.00mg |
| <b>Carbohydrates</b>      | 44.00g    |
| <b>Fiber</b>              | 0.00g     |

|                  |          |                  |        |
|------------------|----------|------------------|--------|
| <b>Sugar</b>     |          |                  | 2.00g  |
| <b>Protein</b>   |          |                  | 29.00g |
| <b>Vitamin A</b> | 22.14IU  | <b>Vitamin C</b> | 0.08mg |
| <b>Calcium</b>   | 151.66mg | <b>Iron</b>      | 1.76mg |

# Baked Potato Bar

|                      |         |                       |                  |
|----------------------|---------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00    | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Ea | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch   |                       |                  |

## Ingredients

| Description                                | Measurement  | Prep Instructions  | DistPart # |
|--|--------------|--|------------|
| POTATO BAKER<br>IDAHO 2 6Z 50 MRKN         | 1 Each       | Poke each potato several times with a fork. Mix together 1 tablespoon of butter and 1/4 teaspoon salt. Rub the mixture over each of the baking potatoes. In a convection oven, bake the potatoes at 375 for 45 to 50 minutes and turn them halfway through the cooking | 328731     |
| MARGARINE CUP<br>CHURN SPRD 900-5GM<br>P/L | 1 Each       |  | 106490     |
| CHEESE CHED SHRD 6-<br>5 COMM              | 1 Tablespoon |  | 199720     |
| SOUR CREAM CUP 100-<br>1Z PAULY            | 1 Each       |  | 126400     |
| BACON TKY CKD 12-<br>50CT JENNO            | 1 Tablespoon | Bake according to package instructions. Chop into small pieces.  | 834770     |

## Preparation Instructions

Poke each potato several times with a fork.

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

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

Top with cheese.

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

Hold at 135F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.50 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 1.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ea

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           |          | 251.50           |        |
| <b>Fat</b>                |          | 14.00g           |        |
| <b>SaturatedFat</b>       |          | 7.00g            |        |
| <b>Trans Fat</b>          |          | 0.00g            |        |
| <b>Cholesterol</b>        |          | 40.00mg          |        |
| <b>Sodium</b>             |          | 272.50mg         |        |
| <b>Carbohydrates</b>      |          | 26.00g           |        |
| <b>Fiber</b>              |          | 4.00g            |        |
| <b>Sugar</b>              |          | 3.00g            |        |
| <b>Protein</b>            |          | 8.50g            |        |
| <b>Vitamin A</b>          | 400.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 34.00mg  | <b>Iron</b>      | 1.00mg |

# Beef & Cheese Burrito

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 60.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                      | Measurement     | Prep Instructions   | DistPart # |
|----------------------------------|-----------------|---|------------|
| TACO BF/CHS SNAC WGRAIN 60-5Z    | 60 Each         | Thaw under refrigeration 41F in original package for 48 hours | 674921     |
| SAUCE ENCHILADA MILD 4-1GAL GRSZ | 128 Fluid Ounce | top burritos with enchilada sauce                             | 598461     |
| CHEESE CHED SHRD 6-5 COMM        | 3 Cup           | Sprinkle cheese lightly over pan of burritos.                 | 199720     |

## Preparation Instructions

- 1) Line thawed burritos in 2" deep full size steam table pan, the burritos should be tight next to each other.
- 2) Spread enchilada sauce on top of burritos.
- 3) Sprinkle cheese on top of sauce.
- 4) Cover pan with foil.
- 5) Place in 275 degree oven for 16-22 minutes, until internal temp reaches 165F.
- 6) Hold at 135F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.05 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |
|----------------------|----------|
| <b>Calories</b>      | 375.17   |
| <b>Fat</b>           | 15.66g   |
| <b>SaturatedFat</b>  | 7.30g    |
| <b>Trans Fat</b>     | 0.00g    |
| <b>Cholesterol</b>   | 26.50mg  |
| <b>Sodium</b>        | 897.43mg |
| <b>Carbohydrates</b> | 42.27g   |
| <b>Fiber</b>         | 5.75g    |
| <b>Sugar</b>         | 5.13g    |
| <b>Protein</b>       | 16.99g   |
| <b>Vitamin A</b>     | 322.70IU |
| <b>Vitamin C</b>     | 2.51mg   |

**Calcium** 108.95mg **Iron** 1.93mg



# Bean & Cheese Burrito

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 60.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                           | Measurement     | Prep Instructions                             | DistPart # |
|---------------------------------------|-----------------|---|------------|
| BURRITO CHS/BN RED CHILI WGRAIN 60-5Z | 60 Each         | Thaw at 41F two days before serving.          | 497630     |
| SAUCE ENCHILADA MILD 4-1GAL GRSZ      | 128 Fluid Ounce | top burritos with enchilada sauce             | 598461     |
| CHEESE CHED SHRD 6-5 COMM             | 3 Cup           | Sprinkle cheese lightly over pan of burritos. | 199720     |

## Preparation Instructions

- 1) Line thawed burritos in 2" deep full size steam table pan, the burritos should be tight next to each other.
- 2) Spread enchilada sauce on top of burritos.
- 3) Sprinkle cheese on top of sauce.
- 4) Cover pan with foil.
- 5) Place in 275 degree oven for 16-22 minutes, until internal temp reaches 165F.
- 6) Hold at 135F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.05 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 365.17   |                  |        |
| <b>Fat</b>           | 13.66g   |                  |        |
| <b>SaturatedFat</b>  | 7.30g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 16.50mg  |                  |        |
| <b>Sodium</b>        | 867.43mg |                  |        |
| <b>Carbohydrates</b> | 46.27g   |                  |        |
| <b>Fiber</b>         | 5.75g    |                  |        |
| <b>Sugar</b>         | 4.13g    |                  |        |
| <b>Protein</b>       | 15.99g   |                  |        |
| <b>Vitamin A</b>     | 722.70IU | <b>Vitamin C</b> | 3.71mg |

**Calcium** 108.95mg **Iron** 1.93mg

# Fallen Timbers -Turkey & Gravy over Mashed Potatoes

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 28.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description        | Measurement | Prep Instructions  | DistPart # |
|--------------------|-------------|--|------------|
| TURKEY & GRAVY 4-7 | 7 Pound     | <p>1 bag (7#) = 28 servings (4 ounce)<br/>                     1 case (28#)= 112 servings (4 ounce)<br/>                     Place frozen or thawed bag of product into a steam pan and place in steamer.<br/>                     Heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.<br/>                     Remove from steamer. Cut open bag and pour contents into desired Serving pan &amp; serve.<br/>                     Time: Frozen - 1 hr. 15 min.; Thawed - 40 min.</p> | 722460     |

## Preparation Instructions

Place frozen or thawed bag of product into a steam pan and place in steamer.

Heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.

Remove from steamer. Cut open bag and pour contents into desired Serving pan & serve.

Time: Frozen - 1 hr. 15 min.; Thawed - 40 min.

\* For preparation by a food preparation establishment

Serve with #10 scoop or 4 ounce spoodle.

Serve over mashed potatoes with roll on the side.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 28.00

Serving Size: 4.00 Ounce

| Amount Per Serving   |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      |        | 120.00           |        |
| <b>Fat</b>           |        | 6.00g            |        |
| <b>SaturatedFat</b>  |        | 2.00g            |        |
| <b>Trans Fat</b>     |        | 0.00g            |        |
| <b>Cholesterol</b>   |        | 50.00mg          |        |
| <b>Sodium</b>        |        | 450.00mg         |        |
| <b>Carbohydrates</b> |        | 2.00g            |        |
| <b>Fiber</b>         |        | 0.00g            |        |
| <b>Sugar</b>         |        | 0.00g            |        |
| <b>Protein</b>       |        | 16.00g           |        |
| <b>Vitamin A</b>     | 0.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg | <b>Iron</b>      | 0.72mg |

# Chocolate Chip Cookie

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 120.00    | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                       | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| DOUGH CKY HS CHOC CHP 1Z 4-120 KE | 120 Each    |                   | 697840     |

## Preparation Instructions

Recommend: Cook first thing in the morning so that the cookies can set up.

- 1) Preheat oven to 325F.
- 2) Place cookies on baking tray 3" apart.
- 3) Bake for 9-12 minutes.
- 4) Recommend rotating tray half way for an even bake.
- 5) Remove from oven allow to cool.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 120.00   |                  |        |
| <b>Fat</b>           | 6.00g    |                  |        |
| <b>SaturatedFat</b>  | 3.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 5.00mg   |                  |        |
| <b>Sodium</b>        | 125.00mg |                  |        |
| <b>Carbohydrates</b> | 17.00g   |                  |        |
| <b>Fiber</b>         | 0.00g    |                  |        |
| <b>Sugar</b>         | 8.00g    |                  |        |
| <b>Protein</b>       | 1.00g    |                  |        |
| <b>Vitamin A</b>     | 100.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.36mg |

# Beef & Cheese Lasagna

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 100.00    | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions  | DistPart # |
|-------------------------------------|-------------|--|------------|
| BEEF CRMBL CKD 6-5 COMM             | 104 Ounce   | 104 oz= 6lb, 8 oz<br>Thaw beef crumbles in 41F refrigeration the day before. | 785840     |
| ONION DCD 1/4 2-5 RSS               | 6 Pound     |  | 198307     |
| SPICE GARLIC POWDER 21Z TRDE        | 1/4 Cup     |  | 224839     |
| SPICE PEPR BLK CRACKED 18Z TRDE     | 2 Teaspoon  |  | 516856     |
| SPICE PARSLEY FLAKES 11Z TRDE       | 1/2 Cup     |  | 513989     |
| SAUCE SPAGHETTI FCY 6-10 REDPK      | 2 #10 CAN   |  | 852759     |
| PASTA LASGN RIDG CURLY 2 1/8 10 GFS | 5 1/2 Pound |  | 108197     |
| CHEESE MOZZ SHRD 4-5 LOL            | 8 Pound     |  | 645170     |

## Preparation Instructions

- 1) In large bowl add diced onions to thawed beef crumbles. Add garlic.
- 2) Add pepper, parsley to spaghetti sauce. Pour over beef mixture and mix.
- 3) Assemble as follows in 4" deep full size steam table pans, that are sprayed with pan release spray. For 100 servings use 4 pans.

For each pan:

- 1st layer: 1 qt 1/2 cup meat sauce
  - 2nd layer: 14 uncooked noodles lengthwise
  - 3rd layer: 1 qt 1/2 cup meat sauce
  - 4th layer: 1 lb mozzarella cheese
  - 5th layer: 14 uncooked noodles lengthwise
  - 6th layer: 1 qt 1/2 cup meat sauce
  - 7th layer: 1 lb mozzarella cheese
4. Tightly cover pans with foil.

5. Bake 325F for 45 minutes ie until internal temp reaches 165F.
  6. Remove pans from oven. Uncover and let stand for 15 minutes before serving, or the lasagna will seep.
  7. Hold for service at 135F.
- Serve 1 breadstick on the side.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.32 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.44 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 277.82   |                  |        |
| <b>Fat</b>           | 9.16g    |                  |        |
| <b>SaturatedFat</b>  | 4.90g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 33.24mg  |                  |        |
| <b>Sodium</b>        | 533.07mg |                  |        |
| <b>Carbohydrates</b> | 28.98g   |                  |        |
| <b>Fiber</b>         | 3.17g    |                  |        |
| <b>Sugar</b>         | 7.09g    |                  |        |
| <b>Protein</b>       | 20.05g   |                  |        |
| <b>Vitamin A</b>     | 346.41IU | <b>Vitamin C</b> | 3.53mg |
| <b>Calcium</b>       | 295.84mg | <b>Iron</b>      | 1.83mg |

# NEW! Crispy Chicken Sandwich

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

## Ingredients

| Description                             | Measurement | Prep Instructions  | DistPart # |
|---|-------------|--|------------|
| White Wheat Hamburger Bun               | 1 Each      | READY_TO_EAT   | 1793       |
| CHIX BRST BRD CKD<br>WGRAIN 3.75Z 4-7.5 | 1 Each      | Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes. | 525480     |

## Preparation Instructions

Cook chicken patty according to instructions.

Put chicken on bun.

Wrap in foil wrapper.

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 300.00   |                  |        |
| <b>Fat</b>           | 10.50g   |                  |        |
| <b>SaturatedFat</b>  | 1.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 45.00mg  |                  |        |
| <b>Sodium</b>        | 490.00mg |                  |        |
| <b>Carbohydrates</b> | 30.00g   |                  |        |
| <b>Fiber</b>         | 6.00g    |                  |        |
| <b>Sugar</b>         | 0.00g    |                  |        |
| <b>Protein</b>       | 23.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 1.08mg |



# NEW! Spicy Chicken Sandwich

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

## Ingredients

| Description                           | Measurement | Prep Instructions  | DistPart # |
|---------------------------------------|-------------|--|------------|
| White Wheat Hamburger Bun             | 1 Each      | READY_TO_EAT   | 1793       |
| CHIX BRST HOT&SPCY BRD<br>3.75Z 4-7.5 | 1 Each      | Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes. | 525490     |

## Preparation Instructions

Cook chicken patty according to instructions.

Put chicken on bun.

Wrap in foil wrapper.

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 3.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 300.00   |                  |        |
| <b>Fat</b>                | 11.50g   |                  |        |
| <b>SaturatedFat</b>       | 2.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 45.00mg  |                  |        |
| <b>Sodium</b>             | 530.00mg |                  |        |
| <b>Carbohydrates</b>      | 30.00g   |                  |        |
| <b>Fiber</b>              | 4.00g    |                  |        |
| <b>Sugar</b>              | 1.00g    |                  |        |
| <b>Protein</b>            | 23.00g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 0.00mg   | <b>Iron</b>      | 1.44mg |

# Sausage & Cheese Biscuit

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

## Ingredients

| Description                         | Measurement | Prep Instructions                            | DistPart # |
|-------------------------------------|-------------|--|------------|
| SAUSAGE PTY TKY CKD 1Z 10.25 JENNO  | 1 Each      |  | 184970     |
| DOUGH BISC CNTRY STYL 240-2.5Z RICH | 1 Each      | Thaw day before in order to assemble easily. | 609293     |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL  | 1 Slice     |  | 722360     |

## Preparation Instructions

Split thawed biscuit.

Add sausage patty and cheese.

Wrap in thin foil wrapper, NOT insulated wrapper.

Cook in 350F oven for about 12 minutes until internal temp is 165F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.50 |
| <b>Grain</b>    | 1.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |           |                  |        |
|----------------------|-----------|------------------|--------|
| <b>Calories</b>      | 315.00    |                  |        |
| <b>Fat</b>           | 17.00g    |                  |        |
| <b>SaturatedFat</b>  | 8.25g     |                  |        |
| <b>Trans Fat</b>     | 0.00g     |                  |        |
| <b>Cholesterol</b>   | 37.50mg   |                  |        |
| <b>Sodium</b>        | 1030.00mg |                  |        |
| <b>Carbohydrates</b> | 27.00g    |                  |        |
| <b>Fiber</b>         | 1.00g     |                  |        |
| <b>Sugar</b>         | 3.00g     |                  |        |
| <b>Protein</b>       | 13.50g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU    | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 156.00mg  | <b>Iron</b>      | 2.16mg |

# Homemade Grilled Cheese

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

## Ingredients

| Description                        | Measurement  | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| MARGARINE SLD 30-1 GCHC            | 2 Tablespoon |                   | 733061     |
| MARGARINE SLD 30-1 GCHC            | 2 Tablespoon |                   | 733061     |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 4 Slice      |                   | 722360     |
| WG White Bread                     | 2 Slice      | READY_TO_EAT      | 1071       |

## Preparation Instructions

melt butter on pan. Place bread onto melted butter. Top each piece of bread with 4 slices of cheese. Top with second piece of bread. Brush more butter on top.

Toast at 350F until cheese is melted.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

|                           |           |                  |        |
|---------------------------|-----------|------------------|--------|
| <b>Amount Per Serving</b> |           |                  |        |
| <b>Calories</b>           | 660.00    |                  |        |
| <b>Fat</b>                | 53.00g    |                  |        |
| <b>SaturatedFat</b>       | 23.00g    |                  |        |
| <b>Trans Fat</b>          | 0.00g     |                  |        |
| <b>Cholesterol</b>        | 30.00mg   |                  |        |
| <b>Sodium</b>             | 1510.00mg |                  |        |
| <b>Carbohydrates</b>      | 28.00g    |                  |        |
| <b>Fiber</b>              | 4.00g     |                  |        |
| <b>Sugar</b>              | 4.00g     |                  |        |
| <b>Protein</b>            | 20.00g    |                  |        |
| <b>Vitamin A</b>          | 3000.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 384.00mg  | <b>Iron</b>      | 0.00mg |

# Popcorn Chicken Salad w/ Croutons & Breadstick

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00       | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 salad | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      |                       |         |

## Ingredients

| Description                           | Measurement | Prep Instructions  | DistPart # |
|---------------------------------------|-------------|--|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS     | 2 Cup       | Hold at 41F.   | 600504     |
| CHIX POPCORN BRD WGRAIN FC .28Z 4-8   | 14 Each     | BAKE 6-8 minutes at 375°F from frozen until internal temperature reaches 165F. Once cooked, chill below 72F in one hour and below 41F in an additional two hours, before putting chicken on cold salads. | 327120     |
| CHEESE CHED SHRD 6-5 COMM             | 1 Ounce     | Hold at 41F.   | 199720     |
| TOMATO GRAPE SWT 10 MRKN              | 3 Each      | Hold at 41F.   | 129631     |
| CUCUMBER SELECT 24CT MRKN             | 3 Each      | Slice with skin on for color. Hold at 41F.   | 418439     |
| CARROT MATCHSTICK SHRED 2-3 RSS       | 1 Ounce     | Hold at 41F.   | 198161     |
| CROUTON SEAS PC PKT 500-.25Z FRSHGOUR | 1 Package   | Shelf-Stable no prep needed. Serve on side. Do not put in salad container.   | 175400     |
| BREADSTICK FB 8 125CT NY              | 1 Each      | Cook in the morning. Let cool before putting in salad container.   | 509167     |

## Preparation Instructions

Assemble lettuce in clamshell # 771981. Separate into each corner: tomato, cheese, cucumber, and carrots. Then top with cooled chicken. Place breadstick in salad container.

\*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.

Serve croutons in a basket on the side. Do not put in with salad.

Hold for service at 41F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.55 |
| <b>Grain</b>    | 2.25 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

|                           |           |                  |        |
|---------------------------|-----------|------------------|--------|
| <b>Amount Per Serving</b> |           |                  |        |
| <b>Calories</b>           | 664.61    |                  |        |
| <b>Fat</b>                | 28.27g    |                  |        |
| <b>SaturatedFat</b>       | 9.20g     |                  |        |
| <b>Trans Fat</b>          | 0.00g     |                  |        |
| <b>Cholesterol</b>        | 55.45mg   |                  |        |
| <b>Sodium</b>             | 1036.98mg |                  |        |
| <b>Carbohydrates</b>      | 67.80g    |                  |        |
| <b>Fiber</b>              | 11.90g    |                  |        |
| <b>Sugar</b>              | 12.38g    |                  |        |
| <b>Protein</b>            | 36.12g    |                  |        |
| <b>Vitamin A</b>          | 490.31IU  | <b>Vitamin C</b> | 8.01mg |
| <b>Calcium</b>            | 193.43mg  | <b>Iron</b>      | 8.74mg |

# Pizza Hut Cheese Pizza Slice

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

## Ingredients

| Description                  | Measurement | Prep Instructions                         | DistPart # |
|------------------------------|-------------|---|------------|
| Pizza Hut Cheese Pizza Slice | 1 Each      | Ready to Serve<br>Hold at 135F or higher. | 1          |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 280.00   |                  |        |
| <b>Fat</b>           | 9.00g    |                  |        |
| <b>SaturatedFat</b>  | 3.90g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 20.00mg  |                  |        |
| <b>Sodium</b>        | 530.00mg |                  |        |
| <b>Carbohydrates</b> | 30.00g   |                  |        |
| <b>Fiber</b>         | 4.00g    |                  |        |
| <b>Sugar</b>         | 2.00g    |                  |        |
| <b>Protein</b>       | 21.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.00mg |

# Pizza Hut Pepperoni Pizza Slice

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

## Ingredients

| Description                     | Measurement | Prep Instructions                       | DistPart # |
|---------------------------------|-------------|---|------------|
| Pizza Hut Pepperoni Pizza Slice | 1 Each      | READY_TO_EAT<br>Hold at 135 F or higher | 2          |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 290.00   |                  |        |
| <b>Fat</b>           | 11.00g   |                  |        |
| <b>SaturatedFat</b>  | 4.50g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 25.00mg  |                  |        |
| <b>Sodium</b>        | 570.00mg |                  |        |
| <b>Carbohydrates</b> | 28.00g   |                  |        |
| <b>Fiber</b>         | 3.00g    |                  |        |
| <b>Sugar</b>         | 1.00g    |                  |        |
| <b>Protein</b>       | 21.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg   | <b>Iron</b>      | 0.00mg |

# Tomato Soup

|                      |                  |                       |                  |
|----------------------|------------------|-----------------------|------------------|
| <b>Servings:</b>     | 25.00            | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Fluid Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch            |                       |                  |

## Ingredients

| Description          | Measurement    | Prep Instructions                   | DistPart # |
|----------------------|----------------|-------------------------------------|------------|
| SOUP TOMATO 12-5 HNZ | 1/2 Cup        | Pour can of soup into pan.          | 102008     |
| 1 % White Milk       | 51 Fluid Ounce | Fill can with milk about 51 ounces. |            |

## Preparation Instructions

EMPTY CONTENTS OF CAN INTO HEATING UTENSIL. GRADUALLY STIR IN 1 CAN MILK. COVER; HEATSLOWLY,STIRRING OCCASIONALLY. DO NOT BOIL. SERVE @ 160-170\*. Hold at 135F. Serve 4 ounce portion

### SLE Components

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 0.41  |
| <b>Grain</b>    | 4.08  |
| <b>Fruit</b>    | 2.04  |
| <b>GreenVeg</b> | 0.00  |
| <b>RedVeg</b>   | 10.20 |
| <b>OtherVeg</b> | 0.00  |
| <b>Legumes</b>  | 0.00  |
| <b>Starch</b>   | 0.00  |

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 4.00 Fluid Ounce

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 207.60   |                  |        |
| <b>Fat</b>           | 5.10g    |                  |        |
| <b>SaturatedFat</b>  | 3.06g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 30.60mg  |                  |        |
| <b>Sodium</b>        | 263.20mg |                  |        |
| <b>Carbohydrates</b> | 23.24g   |                  |        |
| <b>Fiber</b>         | 0.00g    |                  |        |
| <b>Sugar</b>         | 22.92g   |                  |        |
| <b>Protein</b>       | 16.40g   |                  |        |
| <b>Vitamin A</b>     | 32.40IU  | <b>Vitamin C</b> | 4.18mg |
| <b>Calcium</b>       | 62.00mg  | <b>Iron</b>      | 0.03mg |



# Roasted Butternut Squash

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 20.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    |                       |                  |

## Ingredients

| Description                | Measurement  | Prep Instructions                                     | DistPart # |
|----------------------------|--------------|---|------------|
| SQUASH BUTTERNUT 35AVG P/L | 5 Pound      | This is a FFAVORS product that comes cut in 5# cubes. | 535117     |
| cinnamon                   | 2 Tablespoon | Sprinkle squash with cinnamon before baking.          |            |
| MARGARINE SLD 30-1 GCHC    | 2 Tablespoon | Melt margarine, pour over squash and cinnamon.        | 733061     |

## Preparation Instructions

Mix squash cubes, cinnamon and melted butter in a bowl. Toss to evenly coat the cubes.

Baked at 400F for 2- 25 minutes until fragrant.

Hold at 135F.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.50 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Cup

|                           |           |                  |        |
|---------------------------|-----------|------------------|--------|
| <b>Amount Per Serving</b> |           |                  |        |
| <b>Calories</b>           |           | 25.75            |        |
| <b>Fat</b>                |           | 1.13g            |        |
| <b>SaturatedFat</b>       |           | 0.45g            |        |
| <b>Trans Fat</b>          |           | 0.00g            |        |
| <b>Cholesterol</b>        |           | 0.00mg           |        |
| <b>Sodium</b>             |           | 12.40mg          |        |
| <b>Carbohydrates</b>      |           | 4.00g            |        |
| <b>Fiber</b>              |           | 0.70g            |        |
| <b>Sugar</b>              |           | 0.75g            |        |
| <b>Protein</b>            |           | 0.35g            |        |
| <b>Vitamin A</b>          | 3795.50IU | <b>Vitamin C</b> | 7.35mg |
| <b>Calcium</b>            | 16.80mg   | <b>Iron</b>      | 0.25mg |

# Mini Warm Soft Pretzels Filled Cheddar Cheese

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 50.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 4.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions   | DistPart # |
|-------------------------------------|-------------|---|------------|
| PRETZEL SFTSTIX CHS<br>200-.75Z J&J | 4 Each      | FROM FROZEN STATE: BAKE FOR 10 12 MINUTES AT 350 DEGREES FFROM FROZEN STATE: MICROWAVE ON HIGH FOR 35 SECONDS | 555347     |

## Preparation Instructions

FROM FROZEN STATE: BAKE FOR 10 12 MINUTES AT 350 DEGREES FFROM FROZEN STATE: MICROWAVE ON HIGH FOR 35 SECONDS

Serve 4 ea per serving.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Each

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 5.20    |                  |        |
| <b>Fat</b>           | 0.12g   |                  |        |
| <b>SaturatedFat</b>  | 0.06g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.40mg  |                  |        |
| <b>Sodium</b>        | 10.80mg |                  |        |
| <b>Carbohydrates</b> | 0.88g   |                  |        |
| <b>Fiber</b>         | 0.04g   |                  |        |
| <b>Sugar</b>         | 0.04g   |                  |        |
| <b>Protein</b>       | 0.16g   |                  |        |
| <b>Vitamin A</b>     | 8.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 1.60mg  | <b>Iron</b>      | 0.04mg |

# Homemade Grilled Cheese

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

## Ingredients

| Description                        | Measurement  | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| MARGARINE SLD 30-1 GCHC            | 2 Tablespoon |                   | 733061     |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 4 Slice      |                   | 722360     |
| WG White Bread                     | 2 Slice      | READY_TO_EAT      | 1071       |

## Preparation Instructions

melt butter on pan. Place bread onto melted butter. Top each piece of bread with 4 slices of cheese. Top with second piece of bread. Brush more butter on top.

Toast at 350F until cheese is melted.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 2.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |           |                  |        |
|----------------------|-----------|------------------|--------|
| <b>Calories</b>      | 460.00    |                  |        |
| <b>Fat</b>           | 31.00g    |                  |        |
| <b>SaturatedFat</b>  | 14.00g    |                  |        |
| <b>Trans Fat</b>     | 0.00g     |                  |        |
| <b>Cholesterol</b>   | 30.00mg   |                  |        |
| <b>Sodium</b>        | 1290.00mg |                  |        |
| <b>Carbohydrates</b> | 28.00g    |                  |        |
| <b>Fiber</b>         | 4.00g     |                  |        |
| <b>Sugar</b>         | 4.00g     |                  |        |
| <b>Protein</b>       | 20.00g    |                  |        |
| <b>Vitamin A</b>     | 1500.00IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 384.00mg  | <b>Iron</b>      | 0.00mg |

# Hashbrown Patty

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 240.00    | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 2.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description              | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| HASHBROWN RND 6-5 MCCAIN | 30 Pound    | BAKE              | 389003     |

## Preparation Instructions

Convection Oven: 425 degrees F - Place 6 lbs of frozen round on a shallow baking pan and spread evenly. - all 5 bakings to fill the oven - bake 24-30 minutes - turn once - cook from frozen.

One bag= 240 servings, 2 hashbrowns per serving

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.03 |

### Nutrition Facts

Servings Per Recipe: 240.00

Serving Size: 2.00 Each

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

# Dirt Pudding Cup

|                      |           |                       |                     |
|----------------------|-----------|-----------------------|---------------------|
| <b>Servings:</b>     | 56.00     | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch     |                       |                     |

## Ingredients

| Description                    | Measurement | Prep Instructions                                  | DistPart # |
|--------------------------------|-------------|--|------------|
| PUDDING RTS MILK CHOC 6-10 GFS | 2 #10 CAN   | Scoop 4 ounce of pudding into a 6 ounce squat cup. | 163554     |
| TOPPING OREO PCS LRG 25 NAB    | 3 1/2 Cup   | Top each pudding cup with 1 ounce=2 Tbsp.          | 420719     |
| CANDY GUMMY WORM 12-48Z GFS    | 2 Each      | Place two gummy worms on the top of each cup.      | 496401     |

## Preparation Instructions

Use a 6 ounce squat cup.

Scoop 4 ounce of pudding into each cup.

Top with 2 Tbsp/1 ounce of crushed oreos.

Top with 2 gummy worms each.

DO NOT lid. The kids will want to see the presentation.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 1.00 Each

#### Amount Per Serving

|                      |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      | 141.57   |                  |        |
| <b>Fat</b>           | 3.90g    |                  |        |
| <b>SaturatedFat</b>  | 0.84g    |                  |        |
| <b>Trans Fat</b>     | 0.00g    |                  |        |
| <b>Cholesterol</b>   | 0.00mg   |                  |        |
| <b>Sodium</b>        | 208.87mg |                  |        |
| <b>Carbohydrates</b> | 27.17g   |                  |        |
| <b>Fiber</b>         | 0.92g    |                  |        |
| <b>Sugar</b>         | 17.75g   |                  |        |
| <b>Protein</b>       | 1.21g    |                  |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |

**Calcium** 21.08mg **Iron** 0.97mg

# Cranberry Relish

|                      |            |                       |         |
|----------------------|------------|-----------------------|---------|
| <b>Servings:</b>     | 46.00      | <b>Category:</b>      | Fruit   |
| <b>Serving Size:</b> | 2.00 Ounce | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch      |                       |         |

## Ingredients

| Description                  | Measurement | Prep Instructions  | DistPart # |
|------------------------------|-------------|--|------------|
| CRANBERRY SAUCE WHL 6-10 GFS | 1 #10 CAN   | Open can. Portion 2 ounces into plastic cup. Hold at 41F or below. | 164730     |

## Preparation Instructions

No Preparation Instructions available.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 46.00

Serving Size: 2.00 Ounce

#### Amount Per Serving

|                      |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      | 123.71  |                  |        |
| <b>Fat</b>           | 0.00g   |                  |        |
| <b>SaturatedFat</b>  | 0.00g   |                  |        |
| <b>Trans Fat</b>     | 0.00g   |                  |        |
| <b>Cholesterol</b>   | 0.00mg  |                  |        |
| <b>Sodium</b>        | 11.25mg |                  |        |
| <b>Carbohydrates</b> | 28.12g  |                  |        |
| <b>Fiber</b>         | 0.00g   |                  |        |
| <b>Sugar</b>         | 23.62g  |                  |        |
| <b>Protein</b>       | 0.00g   |                  |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 0.00mg  | <b>Iron</b>      | 0.00mg |

# Traditional Stuffing

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Grain            |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                      | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| STUFFING MIX TRAD 12-31.13Z GCHC | 4 Ounce     |                   | 455770     |

## Preparation Instructions

1 CARTON MAKES 1/2 STEAM TABLE PAN. 2 CARTONS MAKE 1 STEAM TABLE PAN.

You should get around 28- 4 ounce servings per bag.

ADD SEASONING PACKET AND 8 OUNCES OF BUTTER TO 7 CUPS OF WATER.

BRING TO A BOIL.

REMOVE FROM HEAT, LET STAND 5 MINUTES.

GENTLY STIR IN CORNBREAD CRUMBS.

COVER AND LET STAND 15 MINUTES.

FLUFF WITH A FORK AND SERVE.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      |          | 120.00           |        |
| <b>Fat</b>           |          | 1.00g            |        |
| <b>SaturatedFat</b>  |          | 0.00g            |        |
| <b>Trans Fat</b>     |          | 0.00g            |        |
| <b>Cholesterol</b>   |          | 0.00mg           |        |
| <b>Sodium</b>        |          | 620.00mg         |        |
| <b>Carbohydrates</b> |          | 24.00g           |        |
| <b>Fiber</b>         |          | 1.00g            |        |
| <b>Sugar</b>         |          | 3.00g            |        |
| <b>Protein</b>       |          | 4.00g            |        |
| <b>Vitamin A</b>     | 100.00IU | <b>Vitamin C</b> | 1.20mg |
| <b>Calcium</b>       | 40.00mg  | <b>Iron</b>      | 1.44mg |



# Jr. High- Sliced Turkey Breast w/ Gravy

|                      |           |                       |                  |
|----------------------|-----------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 each | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch     |                       |                  |

## Ingredients

| Description                          | Measurement | Prep Instructions                        | DistPart # |
|--------------------------------------|-------------|--|------------|
| TURKEY BRST STK SLCD 4-6.17<br>JENNO | 2 Slice     | 2 slices = 1 serving                     | 563652     |
| CHICKEN GRAVY                        | 1 Ounce     | Make according to package<br>directions. | 12913      |

## Preparation Instructions

REHEATING FROM THAWED STATE IS RECOMMENDED.

STEAMER: (PREFERRED METHOD) PLACE BAG OF PRODUCT IN PACKAGING INTO A STEAM PAN AND PLACE IN PREHEATED STEAMER. HEAT ACCORDING TO CHART AND UNTIL INTERNAL TEMPERATURE IS 140 DEGREES F.

REMOVE FROM STEAMER AND SERVE HOT.

FROZEN: 1:30-2 HRS. THAWED: 35-40 MINUTES.

CONVECTION/CONVENTIONAL OVEN: PREHEAT EQUIPMENT ACCORDING TO CHART. REMOVE PRODUCT FROM PACKAGING. PLACE FROZEN PRODUCT INTO LARGE HOTEL PAN IN THE FROZEN LOG FORMATION OR DIVIDE THAWED PRODUCT UP INTO FOUR SECTIONS AND STACK FLAT IN 4 COLUMNS IN MEDIUM SIZE PAN. ADD 1 CUP OF WATER TO THE PAN. TENT WITH FOIL AND HEAT ACCORDINGLY TO CHART TIME AND UNTIL INTERNAL TEMPERATURE IS 140 DEGREES F. REMOVE FROM OVEN AND SERVE HOT. CONVECTION OVEN: FROZEN : 1:30-2 HRS AT 325 DEGREES F. THAWED: 50 MIN - 1:15 HRS AT 325 DEGREES F. CONVENTIONAL OVEN: FROZEN: 2:15-2:45 AT 350 DEGREES F. THAWED: :130-1:45 HRS AT 350 DEGREES F.

Approx 141 servings per case

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 2.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 each

| <b>Amount Per Serving</b> |        |                  |        |
|---------------------------|--------|------------------|--------|
| <b>Calories</b>           |        | 90.00            |        |
| <b>Fat</b>                |        | 1.50g            |        |
| <b>SaturatedFat</b>       |        | 0.50g            |        |
| <b>Trans Fat</b>          |        | 0.00g            |        |
| <b>Cholesterol</b>        |        | 35.00mg          |        |
| <b>Sodium</b>             |        | 550.00mg         |        |
| <b>Carbohydrates</b>      |        | 2.00g            |        |
| <b>Fiber</b>              |        | 0.00g            |        |
| <b>Sugar</b>              |        | 0.50g            |        |
| <b>Protein</b>            |        | 17.50g           |        |
| <b>Vitamin A</b>          | 0.00IU | <b>Vitamin C</b> | 0.53mg |
| <b>Calcium</b>            | 4.50mg | <b>Iron</b>      | 0.46mg |

# Roasted Turkey with Gravy

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 152.00     | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 2.47 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      |                       |                  |

## Ingredients

| Description                     | Measurement  | Prep Instructions                     | DistPart # |
|---------------------------------|--------------|---------------------------------------|------------|
| TURKEY CKD BRST&THIGH 4-10.2AVG | 40 4/5 Pound | 40.8 lb in one case = 152 servings    | 652521     |
| CHICKEN GRAVY                   | 304 Ounce    | Make according to package directions. | 12913      |

## Preparation Instructions

### Thawing Instructions

THAW BEFORE COOKING. THAW AT LEAST 48 - 72 HOURS IN REFRIGERATOR OR AT LEAST 10 - 12 HOURS IN COLD RUNNING WATER. DO NOT THAW AT ROOM TEMP. ALWAYS LEAVE IN SEALED PLASTIC DURING THAWING.

### Shelf Life

FROZEN - 365 DAYS

### Basic Preparation

FROM THAWED. REMOVE OUTER BAG. KEEPING INNER BAG SECURE. CONVECTION OVEN: PREHEAT OVEN TO 325°F. PLACE IN ROASTING PAN AND ADD 1/2 CUP OF WATER. BAKE FOR 3 - 3 1/2 HOURS OR UNTIL INTERNAL TEMP REACHES 140°F. CONVENTIONAL OVEN: PREHEAT OVEN TO 350°F. PLACE IN ROASTING PAN AND ADD 1/2 CP OF WATER. BAKE FOR 3 1/2 - 4 HOURS OR UNTIL TEMP REACHES 140°F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 3.48 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |
| <b>Starch</b>   | 0.00 |

## Nutrition Facts

Servings Per Recipe: 152.00

Serving Size: 2.47 Ounce

### Amount Per Serving

|                      |          |
|----------------------|----------|
| <b>Calories</b>      | 159.10   |
| <b>Fat</b>           | 5.22g    |
| <b>SaturatedFat</b>  | 1.74g    |
| <b>Trans Fat</b>     | 0.00g    |
| <b>Cholesterol</b>   | 60.86mg  |
| <b>Sodium</b>        | 963.34mg |
| <b>Carbohydrates</b> | 4.00g    |
| <b>Fiber</b>         | 0.00g    |
| <b>Sugar</b>         | 1.00g    |

|                  |        |                  |        |
|------------------|--------|------------------|--------|
| <b>Protein</b>   |        | 23.60g           |        |
| <b>Vitamin A</b> | 0.00IU | <b>Vitamin C</b> | 1.05mg |
| <b>Calcium</b>   | 9.00mg | <b>Iron</b>      | 0.83mg |

# Topsy Turvy Mini Pumpkin Pie

|                      |           |                       |                     |
|----------------------|-----------|-----------------------|---------------------|
| <b>Servings:</b>     | 100.00    | <b>Category:</b>      | Condiments or Other |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook             |
| <b>Meal Type:</b>    | Lunch     |                       |                     |

## Ingredients

| Description                    | Measurement  | Prep Instructions  | DistPart # |
|--------------------------------|--------------|--|------------|
| PUDDING RTS VAN 6-10 GFS       | 1 #10 CAN    |  | 106771     |
| PUMPKIN FCY 6-10 GFS           | 30 Ounce     |  | 186244     |
| SPICE PUMPKIN PIE 16Z TRDE     | 2 Tablespoon |  | 514195     |
| CRUMB CRACKER GRAHAM 10 KEEB   | 1 Cup        | Use 1/2 tsp for each cup.  | 109568     |
| TOPPING WHIP I/BG 12-16Z ONTOP | 16 Ounce     | Thaw before topping cups, or else it will not come out of the bag. | 330442     |

## Preparation Instructions

1. Make in batches of 100. Multiplying recipe does not work well because of spices.
  2. In large mixing bowl combine pudding, pumpkin pie filling and spice. Mix well.
  3. Pour filling into gallon size zip lock bag. DO NOT fill to the top, maybe only fill half way.
  4. Line tray with cups first so you can easily pipe from cup to cup.
  5. Cut small hole in corner of ziplock bag. Squeeze pumpkin mixture filling the cup about 2/3 full.
  6. Using 1/2 tsp. top with graham cracker crumbs.  
\*\*\*\*\* At this step you can put in cooler over night, covered, if desired. Do not add whipped topping if holding over night because it will get gummy and stick to the cover.
  7. Top with a dollop of whipped topping.
- Use GFS cup #688930-400 cups in a case.

### SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 0.00 |
| <b>Grain</b>    | 0.00 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |
| <b>Legumes</b>  | 0.00 |

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

| <b>Amount Per Serving</b> |           |                  |        |
|---------------------------|-----------|------------------|--------|
| <b>Calories</b>           |           | 70.83            |        |
| <b>Fat</b>                |           | 1.08g            |        |
| <b>SaturatedFat</b>       |           | 0.16g            |        |
| <b>Trans Fat</b>          |           | 0.00g            |        |
| <b>Cholesterol</b>        |           | 0.00mg           |        |
| <b>Sodium</b>             |           | 63.13mg          |        |
| <b>Carbohydrates</b>      |           | 14.15g           |        |
| <b>Fiber</b>              |           | 1.88g            |        |
| <b>Sugar</b>              |           | 6.68g            |        |
| <b>Protein</b>            |           | 1.28g            |        |
| <b>Vitamin A</b>          | 8400.00IU | <b>Vitamin C</b> | 2.88mg |
| <b>Calcium</b>            | 33.17mg   | <b>Iron</b>      | 0.48mg |

# Granny's Apple Pie Parfait

|                      |           |                       |         |
|----------------------|-----------|-----------------------|---------|
| <b>Servings:</b>     | 16.00     | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch     |                       |         |

## Ingredients

| Description                              | Measurement     | Prep Instructions  | DistPart # |
|--|-----------------|--|------------|
| YOGURT VAN L/F PARFPR<br>6-4 YOPL        | 104 Fluid Ounce | 104 ounce= 1 bag   | 811500     |
| APPLE SLCD 6-10 COMM                     | 1 #10 CAN       | Drain apples well. Add brown sugar and cinnmon. Stir well. Bake for 30 minutes at 350F to thicken. Then, chill at 41F or below over night. Save the juice. | 120500     |
| brown sugar                              | 1 Cup           |  |            |
| SPICE CINNAMON GRND<br>15Z TRDE          | 1 Tablespoon    |  | 224723     |
| CEREAL GRANOLA TSTD<br>OAT 4-50Z NATVLLY | 16 Ounce        |  | 711664     |

## Preparation Instructions

Using a 12 ounce parfait cup.

Squeeze in 2 ounce of yogurt.

Top with 2 ounce of apple mixture.

Top with 2 more ounces of yogurt.

Using a squeeze bottle, put the leftover juice from the apples in bottle. Squirt on top of last layer of yogurt.

Fill insert with granola.

Top with lid.

Hold at 41F.

## SLE Components

Amount Per Serving

|                 |      |
|-----------------|------|
| <b>Meat</b>     | 1.63 |
| <b>Grain</b>    | 0.29 |
| <b>Fruit</b>    | 0.00 |
| <b>GreenVeg</b> | 0.00 |
| <b>RedVeg</b>   | 0.00 |
| <b>OtherVeg</b> | 0.00 |

|                |      |
|----------------|------|
| <b>Legumes</b> | 0.00 |
| <b>Starch</b>  | 0.00 |

## Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 1.00 Each

|                           |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Amount Per Serving</b> |          |                  |        |
| <b>Calories</b>           | 285.00   |                  |        |
| <b>Fat</b>                | 2.72g    |                  |        |
| <b>SaturatedFat</b>       | 0.98g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 4.06mg   |                  |        |
| <b>Sodium</b>             | 133.15mg |                  |        |
| <b>Carbohydrates</b>      | 57.67g   |                  |        |
| <b>Fiber</b>              | 3.73g    |                  |        |
| <b>Sugar</b>              | 40.05g   |                  |        |
| <b>Protein</b>            | 6.35g    |                  |        |
| <b>Vitamin A</b>          | 812.50IU | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 162.50mg | <b>Iron</b>      | 0.18mg |