

Cookbook for Anthony Wayne Local Schools

Created by HPS Menu Planner

Table of Contents

Cheeseburger

Beef Soft Taco

Baked Beans

Mac & Cheese

Cheesy Breadsticks

Steamed Broccoli

Garden salad

Refried Bean Dip

Homemade Pasta w/ Meatsauce

Garlic Breadstick

California Blend

French Toast Sticks & Cheese Omelet

Hashbrown Potatoes

Carrot & Celery Cup

Peas & Carrots

Mighty Meatball Sub

Crispy Chicken Sandwich

Cucumbers & Dip

Cheese Filled Bosco Sticks

Popcorn Chicken

Mashed Potatoes

Chicken Gravy

Sloppy Joe on Bun

Cooked Carrots

Walking Taco w/ Doritos

Spanish Rice

Black Bean and Corn Relish

Chicken Alfredo Pasta

Spinach Salad

Pepperoni Calzone

Seasoned Green Beans

Hot Dog on Bun

Chicken & Cheese Quesadilla

Corn Nibblers

Grilled Chicken Sandwich

Sweet Potato Puffs

Pulled BBQ Pork on Bun

Stuffed Crust Pepperoni Pizza

Taco Max Snacks

Mini Corn Dogs

Waffle Fries

Sweet n' Sour Chicken

Fried Rice

Ham & Cheese Pocket

Cheese Pizza

Chicken Nuggets

Chicken Tenders

French Bread Pizza

Bacon Cheeseburger

Beef Soft Tacos

Boneless Chicken Chunks

Carnival Corn Dog

Grilled Cheese Sandwich

Ham & Cheese Wrap

Popcorn Chicken Salad w/ Croutons

Spicy Chicken Tenders

Turkey & Cheese Wrap

Yogurt & Muffin Lunch Combo

Grilled Chicken Salad w/ Breadstick

Fruit & Yogurt Parfait w/ Granola

Crispy Chicken Bacon Ranch Sandwich

Sloppy Joe Nachos

General Burger

Tater Tots

Beef & Cheese Nachos

Cheeseburger Mac

Chicken & Waffles

Buffalo Chicken Dip w/ Chips

KFC Popcorn Chicken Bowl

Double Cheese Dogs

Baked Potato Bar

Beef & Cheese Burrito

Bean & Cheese Burrito

Fallen Timbers -Turkey & Gravy over Mashed Potatoes

Chocolate Chip Cookie

Beef & Cheese Lasagna

NEW! Crispy Chicken Sandwich

NEW! Spicy Chicken Sandwich

Sausage & Cheese Biscuit

Homemade Grilled Cheese

Popcorn Chicken Salad w/ Croutons & Breadstick

Pizza Hut Cheese Pizza Slice

Pizza Hut Pepperoni Pizza Slice

Tomato Soup

Roasted Butternut Squash

Mini Warm Soft Pretzels Filled Cheddar Cheese

Homemade Grilled Cheese

Hashbrown Patty

Dirt Pudding Cup

Cranberry Relish

Traditional Stuffing

Jr. High- Sliced Turkey Breast w/ Gravy

Roasted Turkey with Gravy

Topsy Turvy Mini Pumpkin Pie

Granny's Apple Pie Parfait

Cheeseburger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	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 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 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
White Wheat 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

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

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

Beef Soft Taco

Servings:	38.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	5 Pound	KEEP FROZEN 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. 1-5# bag should yield 38, 2 ounce portioned tacos	722330
TORTILLA FLOUR 6.25 PRSD 24-12CT	38 Each	THAW AT ROOM TEMPERATURE BEFORE PREPARATION.	331058
CHEESE CHED SHRD 6-5 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

Meat	2.33
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	276.98		
Fat	14.75g		
SaturatedFat	7.95g		
Trans Fat	0.19g		
Cholesterol	53.24mg		
Sodium	608.86mg		
Carbohydrates	17.82g		
Fiber	1.83g		
Sugar	1.83g		
Protein	17.50g		
Vitamin A	428.36IU	Vitamin C	3.32mg
Calcium	27.23mg	Iron	2.33mg

Baked Beans

Servings:	29.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 29.00

Serving Size: 4.00 Ounce

Amount Per Serving

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

Mac & Cheese

Servings:	13.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.05
Grain	1.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 13.00

Serving Size: 1.00 Serving

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

Cheesy Breadsticks

Servings:	105.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS 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

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 105.00

Serving Size: 1.00 Each

Amount Per Serving

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

Steamed Broccoli

Servings:	25.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	62.80		
Fat	3.52g		
SaturatedFat	1.44g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	57.20mg		
Carbohydrates	5.96g		
Fiber	3.00g		
Sugar	1.00g		
Protein	3.00g		
Vitamin A	240.00IU	Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.00mg

Garden salad

Servings:	1.00	Category:	Vegetable
Serving Size:	0.00 1 cup	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 1 cup

Amount Per Serving

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

Refried Bean Dip

Servings:	25.00	Category:	Vegetable
Serving Size:	1.00 each	HACCP Process:	Same Day Service
Meal Type:	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 None	452841
CHEESE AMER SHRD R/F 4-5 LOL	2 Cup	READY_TO_EAT 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

Meat	0.32
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.32
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 each

Amount Per Serving

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

Homemade Pasta w/ Meatsauce

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	20 Pound	1- 5# bag= 13- 6 oz. servings 4-5# bags= 52- 6 oz servings 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.	573201
PASTA PENNE RIGATE 2-10 FAMOSO	1 21/25 Gallon	1.84 gallon= 1 gallon, 3.5 quarts OR 2lb, 8 oz of dry pasta These both will yield 50- 4 oz portions of cooked pasta. Add salt to boiling water. Slowly stir in pasta until water boils again. Cooked uncovered until firm about 10 minutes. DO NOT OVERCOOK. Drain well. After draining, run under cold water for 3 minutes. Let stand for 5 minutes. 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

Meat	2.29
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.57
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

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

Garlic Breadstick

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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

California Blend

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	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

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

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

French Toast Sticks & Cheese Omelet

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX 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 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

Meat	3.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	340.00
Fat	19.00g
SaturatedFat	5.50g
Trans Fat	0.00g
Cholesterol	275.00mg
Sodium	580.00mg
Carbohydrates	28.00g
Fiber	2.00g
Sugar	12.00g

Protein		15.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	89.00mg	Iron	7.00mg

Hashbrown Potatoes

Servings:	31.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN STARZ .36Z 6-5 LAMB	5 Pound	Each 5# bag yields 31- 1/2 cup servings. 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

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

Nutrition Facts

Servings Per Recipe: 31.00

Serving Size: 1.00 Cup

Amount Per Serving

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

Carrot & Celery Cup

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

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

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

Peas & Carrots

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS & CARROT 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 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

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.37
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

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

Calcium 0.00mg

Iron 0.54mg

Mighty Meatball Sub

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	4 Each	KEEP FROZEN 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. 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

Meat	2.10
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.42
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	347.93		
Fat	12.50g		
SaturatedFat	4.79g		
Trans Fat	0.48g		
Cholesterol	37.90mg		
Sodium	818.87mg		
Carbohydrates	39.50g		
Fiber	2.47g		
Sugar	4.63g		
Protein	20.57g		
Vitamin A	332.27IU	Vitamin C	4.13mg

Calcium 142.90mg **Iron** 1.60mg

Crispy Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" WG WHITE HAMBURGER BUN	1 bun	No prep.	1711
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven 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

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	340.00		
Fat	10.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	570.00mg		
Carbohydrates	35.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	25.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	9.08mg

Cucumbers & Dip

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT SUPER 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 100-1Z 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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

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

Cheese Filled Bosco Sticks

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p>1. Preheat oven to 400° F.</p> <p>2. Place Bosco Sticks on a baking sheet. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry</p> <p>1. Preheat oil to 350° F.</p> <p>2. THAWED ONLY: 1-2 minutes.</p> <p>3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <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. 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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		300.00	
Fat		10.00g	
SaturatedFat		5.00g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		440.00mg	
Carbohydrates		34.00g	
Fiber		4.00g	
Sugar		2.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	444.00mg	Iron	2.00mg

Popcorn Chicken

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

Ingredients

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

Meat	2.18
Grain	1.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	250.91		
Fat	14.18g		
SaturatedFat	2.73g		
Trans Fat	0.00g		
Cholesterol	21.82mg		
Sodium	381.82mg		
Carbohydrates	15.27g		
Fiber	3.27g		
Sugar	1.09g		
Protein	15.27g		
Vitamin A	109.09IU	Vitamin C	0.00mg
Calcium	43.64mg	Iron	1.96mg

Mashed Potatoes

Servings:	39.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	29 3/5 Ounce	RECONSTITUTE 1: Pour 1 gallon plus of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add potatoes, stir for 15 seconds. 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

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

Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 0.50 Cup

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

Chicken Gravy

Servings:	227.00	Category:	Vegetable
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 227.00

Serving Size: 1.00 Ounce

Amount Per Serving

Calories	14.98		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	79.91mg		
Carbohydrates	2.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Sloppy Joe on Bun

Servings:	132.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 132.00

Serving Size: 1.00 Each

Amount Per Serving

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

Cooked Carrots

Servings:	25.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT FZ 30 COMM	12 1/2 Cup		150390
MARGARINE SLD 30-1 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

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

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	59.00
Fat	4.52g
SaturatedFat	1.44g
Trans Fat	0.00g
Cholesterol	24.00mg
Sodium	78.20mg
Carbohydrates	6.00g
Fiber	2.00g
Sugar	3.00g
Protein	0.00g

Vitamin A	240.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Walking Taco w/ Doritos

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	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. 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 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

Fruit	0.00
GreenVeg	0.00
RedVeg	0.30
OtherVeg	0.07
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	365.70		
Fat	18.90g		
SaturatedFat	8.80g		
Trans Fat	0.29g		
Cholesterol	65.00mg		
Sodium	741.88mg		
Carbohydrates	27.26g		
Fiber	4.13g		
Sugar	2.80g		
Protein	21.80g		
Vitamin A	768.67IU	Vitamin C	6.73mg
Calcium	90.63mg	Iron	1.98mg

Spanish Rice

Servings:	25.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	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

Meat	0.00
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	291.76
Fat	6.41g
SaturatedFat	2.39g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	637.98mg
Carbohydrates	51.14g
Fiber	2.27g
Sugar	2.27g
Protein	4.55g

Vitamin A	1250.67IU	Vitamin C	20.45mg
Calcium	22.73mg	Iron	2.05mg

Black Bean and Corn Relish

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA 103Z 6-10 REDG	1 Gallon	READY_TO_EAT 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

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

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

Chicken Alfredo Pasta

Servings:	32.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 1.00 Cup

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

Spinach Salad

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

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	4.99		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	13.32mg		
Carbohydrates	1.13g		
Fiber	0.61g		
Sugar	0.31g		
Protein	0.09g		
Vitamin A	18.88IU	Vitamin C	0.48mg
Calcium	12.93mg	Iron	0.42mg

Pepperoni Calzone

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Each

Amount Per Serving

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

Seasoned Green Beans

Servings:	68.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 68.00

Serving Size: 1.00 Cup

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

Calcium 0.00mg **Iron** 0.00mg

Hot Dog on Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

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

Calcium 75.83mg **Iron** 0.88mg

Chicken & Cheese Quesadilla

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX WGRAIN 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 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

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Each

Amount Per Serving

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

Corn Nibblers

Servings:	19.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	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

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.68

Nutrition Facts

Servings Per Recipe: 19.00

Serving Size: 0.50 Cup

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

Grilled Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 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 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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Sweet Potato Puffs

Servings:	71.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SWT MINI TATER PUFF 6-2.5 LAMB	15 Pound	CONVECTION - 400°F - 9 - 12 MINUTES, 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

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

Nutrition Facts

Servings Per Recipe: 71.00

Serving Size: 4.00 Ounce

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

Pulled BBQ Pork on Bun

Servings:	80.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 4.00 Ounce

Amount Per Serving

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

Stuffed Crust Pepperoni Pizza

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

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

Preparation Instructions

Do not over cook or cheese will seep from crust.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

Amount Per Serving

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

Taco Max Snacks

Servings:	96.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 3.00 Each

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

Mini Corn Dogs

Servings:	1.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG 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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

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

Waffle Fries

Servings:	23.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

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

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

Nutrition Facts

Servings Per Recipe: 23.00

Serving Size: 4.00 Ounce

Amount Per Serving			
Calories	145.12		
Fat	5.18g		
SaturatedFat	1.04g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	82.93mg		
Carbohydrates	22.80g		
Fiber	3.11g		
Sugar	0.00g		
Protein	2.07g		
Vitamin A	0.00IU	Vitamin C	3.73mg
Calcium	0.00mg	Iron	0.75mg

Sweet n' Sour Chicken

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	600 Each	Convection Oven 6-8 minutes at 375°F from frozen. 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

Meat	2.18
Grain	1.09
Fruit	0.25
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

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

Calcium 43.64mg **Iron** 2.14mg

Fried Rice

Servings:	8.00	Category:	Grain
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 3.00 Ounce

Amount Per Serving	
Calories	111.63
Fat	3.58g
SaturatedFat	1.33g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	213.13mg
Carbohydrates	17.33g

Fiber	0.83g		
Sugar	1.24g		
Protein	2.06g		
Vitamin A	187.50IU	Vitamin C	0.00mg
Calcium	8.25mg	Iron	0.30mg

Ham & Cheese Pocket

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Each

Amount Per Serving

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

Cheese Pizza

Servings:	96.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 4X6 WGRAIN 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

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	280.00		
Fat	9.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	10.00mg		
Sodium	480.00mg		
Carbohydrates	37.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	15.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	270.00mg	Iron	2.70mg

Chicken Nuggets

Servings:	1.00	Category:	Entree
Serving Size:	5.00 each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	4 Each	Bake 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

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.00 each

Amount Per Serving			
Calories	210.00		
Fat	12.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	320.00mg		
Carbohydrates	13.00g		
Fiber	2.00g		
Sugar	1.00g		
Protein	13.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

Chicken Tenders

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

Ingredients

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

Preparation Instructions

1 case= 32 lbs.

1 case= 150 servings of 3 strips per serving

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving

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

French Bread Pizza

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

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

Preparation Instructions

CONVECTION OVEN: 375F FOR 10 TO 13 MINUTES.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

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

Bacon Cheeseburger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE 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 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
BACON TKY CKD 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 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

Meat	3.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Beef Soft Tacos

Servings:	19.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	5 Pound	KEEP FROZEN 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. 1-5# bag should yield 38, 2 ounce portioned tacos	722330
TORTILLA FLOUR 6.25 PRSD 24-12CT	38 Each	THAW AT ROOM TEMPERATURE BEFORE PREPARATION.	331058
CHEESE CHED SHRD 6-5 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

Meat	4.66
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.17
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 19.00

Serving Size: 2.00 Each

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

Boneless Chicken Chunks

Servings:	38.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BNLS WNG GLDNCRSP WGRAIN 4-7.5	152 Each	Bake Preheat oven to 375°F, no steam, medium low fans. Place frozen chunks on a parchment lined baking sheet 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

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 4.00 Each

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

Carnival Corn Dog

Servings:	72.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

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

Grilled Cheese Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Ham & Cheese Wrap

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

Meat	1.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

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

Calcium 148.50mg **Iron** 2.16mg

Popcorn Chicken Salad w/ Croutons

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup	Hold at 41F.	600504
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	11 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
CROUTON SEAS PC PKT 500- .25Z FRSHGOUR	1 Package	Shelf-Stable no prep needed. 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

Meat	3.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

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

Spicy Chicken Tenders

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD HOT & SPCY WG FC 1.13Z 4-8	3 Each	BAke Convection Oven 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

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Each

Amount Per Serving

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

Turkey & Cheese Wrap

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

Meat	1.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

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

Calcium 138.50mg **Iron** 1.98mg

Yogurt & Muffin Lunch Combo

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT 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

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

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

Grilled Chicken Salad w/ Breadstick

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each	350 DEGREES F OVEN FOR APPROXIMATELY 16-20 MINUTES. Cool chicken breasts before putting on cold salad. Follow cooling procedure: Food over 140F should be cooled to below 70F within 2 hours, then below 41F within another 2 hours. Chicken should go on the cold salads, cold.	561331
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	2 Cup		600504
CARROT MATCHSTICK SHRED 2-3 RSS	1 Ounce	Keep chilled at 41F until ready to assemble.	198161
CUCUMBER SELECT 24CT MRKN	3 Each	Keep chilled at 41F until ready to assemble. Do not peel. 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- .25Z FRSHGOUR	1 Package	1 package per salad - Do not put in salad container. Packaged items should Not touch ready to eat food. 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

Meat	3.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Fruit & Yogurt Parfait w/ Granola

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

Ingredients

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

Meat	2.00
Grain	0.28
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	279.50
Fat	2.94g
SaturatedFat	1.16g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	137.40mg
Carbohydrates	55.08g
Fiber	2.98g
Sugar	35.40g

Protein	8.14g		
Vitamin A	1000.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	0.17mg

Crispy Chicken Bacon Ranch Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 Open, pour and enjoy!	741461
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven 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

Meat	3.50
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Sloppy Joe Nachos

Servings:	44.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	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, 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. 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

Meat	3.21
Grain	2.55
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 Serving

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

General Burger

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	BAKE 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 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	1793
ONION RING BRD WGRAIN 6- 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 SWEET 6-80FLZ 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

Meat	2.50
Grain	2.40
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.10
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	360.00
Fat	11.70g
SaturatedFat	3.85g
Trans Fat	0.00g
Cholesterol	42.50mg
Sodium	905.00mg
Carbohydrates	42.70g
Fiber	5.20g
Sugar	11.00g
Protein	22.70g

Vitamin A	100.00IU	Vitamin C	0.96mg
Calcium	156.00mg	Iron	2.41mg

Tater Tots

Servings:	31.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

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

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

Nutrition Facts

Servings Per Recipe: 31.00

Serving Size: 4.00 Ounce

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

Beef & Cheese Nachos

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	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.	722330
SAUCE CHS WHT BLND 6- 106Z LOL	2 Fluid Ounce	106 oz= 1 bag, 1 bag= 48 servings of a 2 oz scoop	235631
CHIP TORTL RND YEL 5-1.5 KE	22 Each	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. 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

Meat	2.26
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Cheeseburger Mac

Servings:	13.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	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

Meat	3.28
Grain	1.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 13.00

Serving Size: 1.00 Serving

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

Chicken & Waffles

Servings:	38.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

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

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 4.00 Each

Amount Per Serving

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

Calcium 40.00mg **Iron** 2.52mg

Buffalo Chicken Dip w/ Chips

Servings:	75.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	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 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

Meat	3.20
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 4.00 Ounce

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

KFC Popcorn Chicken Bowl

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	10 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 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

Meat	2.32
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	3.11

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

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

Double Cheese Dogs

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

Meat	2.50
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Each

Amount Per Serving	
Calories	573.00
Fat	57.00g
SaturatedFat	12.00g
Trans Fat	0.00g
Cholesterol	120.00mg
Sodium	1860.00mg
Carbohydrates	44.00g
Fiber	0.00g

Sugar			2.00g
Protein			29.00g
Vitamin A	22.14IU	Vitamin C	0.08mg
Calcium	151.66mg	Iron	1.76mg

Baked Potato Bar

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER 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 CHURN SPRD 900-5GM P/L	1 Each		106490
CHEESE CHED SHRD 6- 5 COMM	1 Tablespoon		199720
SOUR CREAM CUP 100- 1Z PAULY	1 Each		126400
BACON TKY CKD 12- 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

Meat	1.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	1.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ea

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

Beef & Cheese Burrito

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.05
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

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

Calcium 108.95mg **Iron** 1.93mg

Bean & Cheese Burrito

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

Meat	2.05
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

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

Calcium 108.95mg **Iron** 1.93mg

Fallen Timbers -Turkey & Gravy over Mashed Potatoes

Servings:	28.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY & GRAVY 4-7	7 Pound	<p>1 bag (7#) = 28 servings (4 ounce) 1 case (28#)= 112 servings (4 ounce) 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.</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

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 28.00

Serving Size: 4.00 Ounce

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

Chocolate Chip Cookie

Servings:	120.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	120.00		
Fat	6.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	125.00mg		
Carbohydrates	17.00g		
Fiber	0.00g		
Sugar	8.00g		
Protein	1.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

Beef & Cheese Lasagna

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 6-5 COMM	104 Ounce	104 oz= 6lb, 8 oz 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

Meat	2.32
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.44
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

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

NEW! Crispy Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	1793
CHIX BRST BRD CKD 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

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

NEW! Spicy Chicken Sandwich

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
White Wheat Hamburger Bun	1 Each	READY_TO_EAT	1793
CHIX BRST HOT&SPCY BRD 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

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Sausage & Cheese Biscuit

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970
DOUGH BISC 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

Meat	1.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	315.00		
Fat	17.00g		
SaturatedFat	8.25g		
Trans Fat	0.00g		
Cholesterol	37.50mg		
Sodium	1030.00mg		
Carbohydrates	27.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	13.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	156.00mg	Iron	2.16mg

Homemade Grilled Cheese

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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Popcorn Chicken Salad w/ Croutons & Breadstick

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

Meat	3.55
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 salad

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

Pizza Hut Cheese Pizza Slice

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

Ingredients

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

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

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

Pizza Hut Pepperoni Pizza Slice

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

Ingredients

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

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

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

Tomato Soup

Servings:	25.00	Category:	Vegetable
Serving Size:	4.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	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

Meat	0.41
Grain	4.08
Fruit	2.04
GreenVeg	0.00
RedVeg	10.20
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

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

Roasted Butternut Squash

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

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

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Cup

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

Mini Warm Soft Pretzels Filled Cheddar Cheese

Servings:	50.00	Category:	Entree
Serving Size:	4.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL SFTSTIX CHS 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

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Each

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

Homemade Grilled Cheese

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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

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

Hashbrown Patty

Servings:	240.00	Category:	Vegetable
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 240.00

Serving Size: 2.00 Each

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

Dirt Pudding Cup

Servings:	56.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	141.57
Fat	3.90g
SaturatedFat	0.84g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	208.87mg
Carbohydrates	27.17g
Fiber	0.92g
Sugar	17.75g
Protein	1.21g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 21.08mg **Iron** 0.97mg

Cranberry Relish

Servings:	46.00	Category:	Fruit
Serving Size:	2.00 Ounce	HACCP Process:	No Cook
Meal Type:	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

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

Nutrition Facts

Servings Per Recipe: 46.00

Serving Size: 2.00 Ounce

Amount Per Serving

Calories	123.71		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	11.25mg		
Carbohydrates	28.12g		
Fiber	0.00g		
Sugar	23.62g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Traditional Stuffing

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

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Jr. High- Sliced Turkey Breast w/ Gravy

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

Ingredients

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

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 each

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

Roasted Turkey with Gravy

Servings:	152.00	Category:	Entree
Serving Size:	2.47 Ounce	HACCP Process:	Same Day Service
Meal Type:	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

Meat	3.48
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 152.00

Serving Size: 2.47 Ounce

Amount Per Serving

Calories	159.10
Fat	5.22g
SaturatedFat	1.74g
Trans Fat	0.00g
Cholesterol	60.86mg
Sodium	963.34mg
Carbohydrates	4.00g
Fiber	0.00g
Sugar	1.00g

Protein		23.60g	
Vitamin A	0.00IU	Vitamin C	1.05mg
Calcium	9.00mg	Iron	0.83mg

Topsy Turvy Mini Pumpkin Pie

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	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

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

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

Granny's Apple Pie Parfait

Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 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 15Z TRDE	1 Tablespoon		224723
CEREAL GRANOLA TSTD 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

Meat	1.63
Grain	0.29
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 1.00 Each

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