

Cookbook for Test High School

Created by HPS Menu Planner

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Beans Green Sesame MTG

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-59

Ingredients

Description	Measurement	DistPart #
BEAN GREEN BUSHEL 26 P/L	30 Cup	857424
OIL SESAME PURE 10-56Z ROLN	1 1/4 Tablespoon	348630
OIL OLIVE PURE 4-3LTR GFS	1 1/4 Tablespoon	432061
SALT SEA 36Z TRDE	2 Teaspoon	748590
SPICE SESAME SEED HULLED 19Z TRDE	1 1/4 Tablespoon	513806

Preparation Instructions

WASH HANDS.

,1. Blanche green beans in boiling water, just until the water comes back to a boil. Meanwhile add oils, salt and seeds together.

,2. Drain the beans really well and place in 1 large hotel pan and toss with the oil mixture.

, CCP: Hot hold for service at 135°F or above.

, Note: Boil beans within 1 hour of service.

, They tend to overheat and turn grey after 1 hour

, School Meal Pattern info (NSLP): 1/4 c. serving = 1/4 c. "other" vegetable

Hamburger Deluxe MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-60

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/SOY CN 90-2.5Z GFS	100 Each	100650
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	100 Each	517810
TOMATO 6X6 LRG 10 MRKN	20 Cup	199001
LETTUCE ICEBERG FS 4-6CT MRKN	100 Ounce	307769
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Package	571720
MAYONNAISE LT 4-1GAL GFS	1 3/5 Quart	429406

Preparation Instructions

WASH HANDS.

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

,1. Cook beef patty as directed on package.

,2. Layer patty, lettuce, tomato, ketchup, mustard and mayo over bottom of roll. Top with remaining half of roll. 3. Serve.

,1 hamburger provides: 2 oz. eq meat/meat alternate & 2 oz. eq. grain

,Updated October 2013

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Beans Baked

Servings:	150.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-65

Ingredients

Description	Measurement	DistPart #
SAUCE BBQ 4-1GAL GFS	3 Cup	734136
BEAN BAKED 6-10 BUSH	6 Gallon	520098

Preparation Instructions

WASH HANDS.

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

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

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

, Updated December 2013

Sandwich Bagel Turkey & Chs MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-68

Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD 4-5 GCHC	100 Slice	271411
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	20 Cup	702595
TOMATO RANDOM 2 25 MRKN	20 Each	508616
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each	230264
TURKEY PULLED WHT CKD 2-5 GCHC	12 1/2 Pound	211729

Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER.

- ,1. Slice turkey.
 - ,2. Layer 2 ounces turkey breast, 1 slice cheese, lettuce leaf and a tomato slice on one half of bagel.
 - ,3. Place other half of bagel over top.
 - ,4. Serve.
- ,CCP: COLD FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MAXIMUM OF 40 DEGREES F.
- ,Tip: May toast bagel for added crunch or add lite mayonnaise or mustard for more flavor.
- ,Child Nutrition information: 1 sandwich provides= 2 oz eq grain, 2.5 oz meat/meat alternate, 1/4 c. additional vegetable

Salad Mixed Green MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-70

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE 24CT MRKN	10 1/2 Pound	305812
TOMATO 6X6 LRG 10 MRKN	8 1/2 Cup	199001
CUCUMBER SELECT SUPER 45 MRKN	30 Cup	198587

Preparation Instructions

WASH HANDS.

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

- ,1. Place washed lettuce into a mixing bowl.
- ,2. Core and dice tomatoes.
- ,3. Slice cucumbers into 1/4" slices.
- ,4. Combine tomatoes and cucumbers.
- ,5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber mix. Toss and serve.

,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, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable Updated October 2013

Fajita Turkey Honey Lime MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-74

Ingredients

Description	Measurement	DistPart #
TURKEY BRST OVN RST 2-8AVG BRICK	18 3/4 Pound	848786
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Cup	292702
HONEY CLOVER 4-6 GFS	1/2 Cup	225614
JUICE LIME FRSH 1-32FLZ NAT BRANDS	1/2 Cup	541711
SPICE CHILI POWDER MILD 16Z TRDE	1 33/100 Tablespoon	331473
SPICE GARLIC POWDER 21Z TRDE	1 33/100 Tablespoon	224839
ONION SPANISH COLOSS 50 MARKON	20 Ounce	198706
PEPPERS GREEN LRG 5 MRKN	5 Cup	592315
TORTILLA FLOUR ULTRGR 6 30-12CT	200 Each	882690

Preparation Instructions

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE & DRAIN WELL.

,1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.

,2. Place turkey strips into steam table pan.

,3. Add oil, honey, lime juice, chili powder, & garlic powder.

,4. Mix well to combine.

,5. Cover & marinate in the refrigerator for 2-3 hours.

,6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.

,CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.

,7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.

,8. Warm tortillas in a warmer or steamer.

,9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

,CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

,Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

,Updated October 2013

Carrot-Raisin Salad

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-76

Ingredients

Description	Measurement	DistPart #
CARROT DCD 30 GFS	2 Gallon	285640
RAISINS DRD GOLDEN 1-5	2 1/2 Quart	559970
MILK PWD FF INST 6-5 P/L	1 Cup	311065
MAYONNAISE 4-1GAL HELM	1 Quart	106933
SALT IODIZED 24-26Z GFS	1 Teaspoon	108308
SPICE NUTMEG GRND 16Z TRDE	1 Teaspoon	224944
LEMON JUICE 100 12-30FLZ MINMD	1/4 Cup	270989

Preparation Instructions

Directions:

Place carrots and raisins in large bowl.

In a separate bowl, combine milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional). Pour dressing over carrots and raisins. Mix lightly. Spread 6 lb (approximately 3 qt 1 cup) into each shallow pan (12" x 20" x 2 1/2") to a product depth of 2" or less. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

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

Mix lightly before serving. Portion with No. 16 scoop (1/4 cup).

Notes:

1: Comments:

2: *See Marketing Guide.

3: A new nutrient analysis will be coming.

4: Updated July 2014. Restandardization in progress.

breakfast pizza

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-80

Ingredients

Description	Measurement	DistPart #
128-2.85Z PIZZA BKFST EGG&BCN 63564	1 Serving	663905
BANANA 40	1 Each	609540
1% Lowfat White Milk	1 1 carton	51796

Preparation Instructions

No Preparation Instructions available.

Kevin's Hamburger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-83

Ingredients

Description	Measurement	DistPart #
BEEF PTY CKD W/MUSHRM 2.46Z 6-5 JTM	100 Each	657101
BUN BRIOCHE 4.25" 12-8CT TUR	1 Serving	704101

Preparation Instructions

No Preparation Instructions available.

Kevin's Yellow Jacket Dog

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-91

Ingredients

Description	Measurement	DistPart #
KETCHUP PKT 1000-9GM FOH CRWNCOLL	100 Package	571720
BUN HOT DOG JMBO SLCD 4-6CT GFS	1 Each	195563
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	100 Each	304913

Preparation Instructions

WASH HANDS.

,1. Place 1 hot dog in each bun.

,Convection oven: 350°F

,Conventional oven: 400°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.

,3. Serve with ketchup packet (optional).

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

,Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

,Updated January 2016

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Bowl Asian Mashed Potato

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-112

Ingredients

Description	Measurement	DistPart #
POTATO MASH CRMY DELUX 4-5 RESER	300 3/4 Cup	498842
BEEF DIPPERS WONDER BITE 400-.7Z PIER	601 Ounce	770817
PEPPERS RED DCD 3/8 2-3 RSS	2 17/50 Ounce	581992
BROCCOLI FLORETS 12-2 GFS	4 22/25 Gallon	673366

Preparation Instructions

Directions:

WASH HANDS.

1. Cook potatoes according to recipe/package instructions.
2. Bake the beef according to manufacturer instructions.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 135°F FOR A MINIMUM OF 15 SECONDS.

3. Steam or saute the bell peppers until tender.
4. Place 1 cup potatoes in a 16oz container. Evenly place 4 pieces of beef over potatoes. Add 1/2 cup broccoli and 1/4 cup peppers.
5. Serve warm.

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

Child Nutrition information: 1 Bowl provides= 1 c. starchy vegetable, 2 oz meat/meat alternate, 1/4 c. red/orange vegetable, and 1/2 c. dark green vegetable

Source: Basic American Foods, www.baf.com

Notes:

Spartan Chicken or Turkey Taco

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-142

Ingredients

Description	Measurement	DistPart #
CORN SUPER SWT 30 GFS	2 3/4 Cup	358991

Preparation Instructions

Directions:

Combine onions, corn, garlic powder, salt, pepper, tomato paste, water, and seasonings in a large stock pot. Heat uncovered over medium heat for 5 minutes. Stir well. Bring to a boil.

Add chicken. Reduce heat and simmer for 25-30 minutes, stirring occasionally.

Critical Control Point: Heat to 165 °F for 15 seconds or higher.

Critical Control Point: Hold for hot service at 140 °F or higher.

See B-03 for recipe ingredients and directions. Set rice aside for step 9.

For topping: Combine lettuce and tomatoes. Toss slightly. Set mixture aside for step 12.

Set cheese aside for step 13.

Assembly (2 tacos per serving):

First layer: Using a No. 8 scoop, divide equally between two tacos, 1/2 cup (about 4 oz) rice on bottom of taco shells.

Second layer: Using a No. 30 scoop, spread 1/8 cup (about 1 1/2 oz) chicken mixture in each taco shell.

Transfer tacos to a steam table pan (12" x 20" x 2 1/2").

For 25 servings, use 1 pan. For 50 servings, use 2 pans.

Third layer: Using a No. 10 scoop, divide equally between two tacos, 3/8 cup (about 1 1/2 oz) lettuce and tomato mixture on top of chicken mixture.

Fourth layer: Using a No. 40 scoop, divide equally between two tacos, 1 Tbsp 1 tsp (about 1/3 oz) shredded cheese on top of lettuce and tomato mixture.

OR

Instruct students to "build" their own tacos.

Serve each student:

2 tacos; 3/8 cup (about 1 1/2 oz - use No. 10 scoop) lettuce and tomato mixture in individual souffle cups; 1 Tbsp 1 tsp (about 1/3 oz - use No. 40 scoop) shredded cheese in individual souffle cups.

Notes:

1: *Remove salt from B-03 Cooking Rice ingredients when including dish in D-13C Chicken or Turkey Taco Recipe.

2: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

3: Cooking Process #2: Same Day Service

4: Serving

5: NSLP/SBP Crediting Information: 2 tacos provide 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, 1/8 cup additional vegetable, and 2 oz equivalent grains.

6: CACFP Crediting Information: 2 tacos provide 2 oz meat/meat alternate, 3/8 cup vegetable, and 2 servings grains/bread.

Spartan Beef or Pork Taco

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-150

Ingredients

Description	Measurement	DistPart #
TURKEY GROUND RAW 85 LEAN 4-5	6 10/27 Pound	256322

Preparation Instructions

Directions:

Brown ground beef or pork. Drain. Continue immediately.

Add onions, granulated garlic, pepper, tomato paste, water, chili powder, cumin, paprika, and onion powder Blend well. Bring to boil. Reduce heat and simmer for 25-30 minutes. CCP: Heat to 165 ° F or higher.

CCP: Hold for hot service at 140° F or warmer.

Topping: Reserve cheese for step 5. Combine tomatoes and lettuce. Toss lightly and reserve for step 5.

Portion is 2 tacos.

Notes:

1: * See Marketing Guide

2: Serving suggestions:

3: A. Before serving, fill each taco shell with a

4: No. 30 scoop (2 Tbsp) meat mixture. On

5: each plate serve 2 tacos, No. 10 scoop

6: (

7:

8: cup) lettuce and tomato mixture, and

9: ½ oz

10: (2 Tbsp) shredded cheese.

11: OR

12: B1. Pre-portion No. 10 scoop (

13:

14: cup) lettuce-

15: tomato mixture and ½ oz (2 Tbsp)

16: shredded cheese into individual soufflé

17: cups. Refrigerate until service.

18: B2. Transfer meat mixture and taco shells to

19: steamtable pans or place on tables.

20: For each child, serve 2 unfilled taco shells,

- 21: 2 No. 30 scoops (¼ cup ½ tsp) meat
- 22: mixture, 1 pre-portioned soufflé cup of
- 23: lettuce-tomato mixture, and 1 pre-portioned
- 24: soufflé cu
- 25: p of shredded cheese. Instruct
- 26: children to "build" their own tacos.

Spartan Fajita Turkey Honey Lime

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-151

Ingredients

Description	Measurement	DistPart #
TURKEY BRST OVN RST 2-8AVG BRICK	18 3/4 Pound	848786
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Cup	292702
HONEY CLOVER 4-6 GFS	1/2 Cup	225614
JUICE LIME FRSH 1-32FLZ NAT BRANDS	1/2 Cup	541711
SPICE CHILI POWDER MILD 16Z TRDE	1 33/100 Tablespoon	331473
SPICE GARLIC POWDER 21Z TRDE	1 33/100 Tablespoon	224839
ONION SPANISH COLOSS 50 MARKON	20 Ounce	198706
PEPPERS GREEN LRG 5 MRKN	5 Cup	592315
TORTILLA FLOUR ULTRGR 6 30-12CT	200 Each	882690

Preparation Instructions

WASH HANDS.

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

1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
2. Place turkey strips into steam table pan.
3. Add oil, honey, lime juice, chili powder, & garlic powder.
4. Mix well to combine.
5. Cover & marinate in the refrigerator for 2-3 hours.
6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.

CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.

7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.
8. Warm tortillas in a warmer or steamer.
9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

Updated October 2013

Spartan Taco Walking

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-355

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	150 Package	696871
TURKEY TACO MEAT FC 4-7 JENNO	18 3/4 Pound	768230
CHEESE CHED MLD SHRD FINE 4-5 GCHC	9 19/50 Cup	191043
SALSA 103Z 6-10 REDG	10 1/2 Pound	452841
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 17/50 Gallon	451730
SOUR CREAM CUP 100-1Z PAULY	150 Each	126400

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable
OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

Turkey and Cheese Tuesday Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-356

Ingredients

Description	Measurement	DistPart #
ROLL PRETZEL WGRAIN 120-2.2Z J&J	1 Each	500162
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Ounce	244190
American Cheese Sliced RF	1/2 Ounce	666204

Preparation Instructions

Assemble bagel sandwich place 2 oz. sliced turkey and 1 slice of American Cheese on a pretzel bun.

Bulldog Fajita Turkey Honey Lime

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-361

Ingredients

Description	Measurement	DistPart #
TURKEY BRST OVN RST 2-8AVG BRICK	18 3/4 Pound	848786
OIL SALAD VEG SOY CLR NT 6-1GAL GCHC	1 Cup	292702
HONEY CLOVER 4-6 GFS	1/2 Cup	225614
JUICE LIME FRSH 1-32FLZ NAT BRANDS	1/2 Cup	541711
SPICE CHILI POWDER MILD 16Z TRDE	1 33/100 Tablespoon	331473
SPICE GARLIC POWDER 21Z TRDE	1 33/100 Tablespoon	224839
PEPPERS GREEN LRG 5 MRKN	5 Cup	592315
TORTILLA FLOUR ULTRGR 6 30-12CT	200 Each	882690
ONION DCD 1/2 2-5 RSS	3 Cup	426059

Preparation Instructions

WASH HANDS.

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

1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
2. Place turkey strips into steam table pan.
3. Add oil, honey, lime juice, chili powder, & garlic powder.
4. Mix well to combine.
5. Cover & marinate in the refrigerator for 2-3 hours.
6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake, uncovered, in 325°F convection oven for 25-30 minutes.

CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.

7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.
8. Warm tortillas in a warmer or steamer.
9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

Updated October 2013

Sandwich Chicken Patty MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-487

Ingredients

Description	Measurement	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	100 Each	517810

Preparation Instructions

Directions:

WASH HANDS.

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

1. Cook chicken patty as directed on package.
2. Layer patty, lettuce, and tomato on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 2.5 oz eq grain, 2 oz meat, and 1/8 cup additional vegetable

Updated October 2013

Notes:

Aggie's Walking Taco

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-807

Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	200 Cup	451730
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	200 Package	696871
TURKEY TACO MEAT FC 4-7 JENNO	25 Pound	768230
CHEESE CHED MLD SHRD FINE 4-5 GCHC	12 1/2 Cup	191043
SALSA 103Z 6-10 REDG	14 Pound	452841

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

Panther Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-919

Ingredients

Description	Measurement	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Package	696871
Turkey Taco Meat	12 1/2 Pound	722450
CHEESE CHED MLD SHRD FINE 4-5 GCHC	6 1/4 Cup	191043
SALSA 103Z 6-10 REDG	7 Pound	452841
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 14/25 Ounce	242489
ONION DCD 1/2 2-5 RSS	1 Cup	426059

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes: