# Cookbook for Kankakee High School-Main

**Created by HPS Menu Planner** 

## **Table of Contents**

**Spartan - Chicken Patty Sandwich** 

**BREAKFAST PIZZA** 

Variety of Breakfast Bars

KHS-Yang's Mandarin Orange Chicken & Asian Fried Rice

## **Spartan - Chicken Patty Sandwich**



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8066

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's 4" Whole Grain Hamburger Bun	1 bun	BAKE	3159
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. 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**

1. BAKE Appliances vary, adjust accordingly.

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.

CCP: Hold hot at 135F

2. Place cooked patty on top of bun & serve

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 Sandwich

Amount Per Serving					
Calories					
Fat		9.00g	9.00g		
SaturatedFa	at	1.50g			
Trans Fat		0.00g			
Cholesterol		45.00mg			
Sodium		290.00mg	290.00mg		
Carbohydrates		9.00g	9.00g		
Fiber		3.00g	3.00g		
Sugar		0.00g	0.00g		
Protein		19.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	1.08mg		

## **BREAKFAST PIZZA**



Servings:	100.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8067

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST EGG&BCN WGRAIN 128-2.95Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in prepared 18"x26"x1 2" pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. CONVENTIONAL OVEN: 425°F for 25 to 27 minutes. Rotate pan one half turn halfway through bake time to prevent cheese from burning. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	503660

## **Preparation Instructions**

No Preparation Instructions available.

SLE Components Amount Per Serving	
Meat	0.01
Grain	0.02
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 1

Amount Per Serving					
Calories		2.10			
Fat		0.08g	0.08g		
SaturatedFa	nt	0.04g			
Trans Fat		0.00g			
Cholesterol		0.55mg			
Sodium		3.20mg			
Carbohydrates		0.25g			
Fiber		0.02g			
Sugar		0.05g			
Protein		0.10g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	1.55mg	Iron	0.01mg		

## **Variety of Breakfast Bars**

# NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-10327

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72- 2CT	1 Package		123031
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package		123081
BAR BKFST BAN CHOC CHNK IW 48-2.5Z	1 Each		875860

#### **Preparation Instructions**

No Preparation Instructions available.

SLE	Co	mp	or	nents
	. —	_		

Amount Per Serving		
Meat	0.00	
Grain	6.75	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Vitamin A

Servings Per Recipe: 1.00 Serving Size: 1.00

 Amount Per Serving

 Calories
 1010.00

 Fat
 19.00g

 SaturatedFat
 7.00g

2000.00IU

**SaturatedFat** 7.00g **Trans Fat** 0.00g Cholesterol 15.00mg 970.00mg **Sodium** Carbohydrates 199.00g **Fiber** 15.00g Sugar 83.00g **Protein** 14.00g

Vitamin C

0.00mg

Calcium 420.00mg Iron 9.00mg

# KHS-Yang's Mandarin Orange Chicken & Asian Fried Rice

## NO IMAGE

Servings:	192.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10774

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	864 Ounce	Per Serving 2.5oz Chicken w/1.1 oz sauce. Place chicken on a sheet tray in a single layer . Bake in preheated oven @ 400 degrees F for 16-20 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Place bag of sauce in a steam table pan and heat for 10-15 minutes or until the internal temperature reaches 165 degrees F or 15 minutes seconds or longer. 4.5oz serving use #6 scoop	550512
Vegetable Fried Rice	288 Serving	HEAT_AND_SERVE From Thawed state: Convection Oven: Pre heat oven to 350 degrees F. spray 4" deep pan with non-stick cooking spray. Place rice in pan, cover with foil and bake for 20-30 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Remove from oven, unover and fluff. Steamer: place entire bag into 4" steam table pan and place into steamer for 18-20 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Open bag and place rice in 2" full steamtable pan or half pan. Use #8 scoop or 4oz ladle 6.38 oz use # 6 scoop once and 2nd time 1/3rd full	Wilkens Food Service

#### **Preparation Instructions**

To assemble:

Place Rice 6.38 oz use # 6 scoop once and 2nd time 1/3rd full in serving bowl (square bowl), then add 4.5oz use #6 scoop, Chicken w/sauce

SLE Components Amount Per Serving			
Meat	2.50		
Grain	1.50		
Fruit	0.00		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg	0.38		
Legumes	0.00		
Starch	0.00		

#### **Nutrition Facts**

Servings Per Recipe: 192.00 Serving Size: 1.00 Serving

July 5.20	2017111g 2120. 1.00 2017111g			
<b>Amount Per</b>	Serving			
Calories		502.50		
Fat		12.75g		
SaturatedFa	at	1.38g		
Trans Fat		0.00g		
Cholesterol		50.00mg		
Sodium		860.00mg		
Carbohydra	ites	73.25g		
Fiber		6.00g		
Sugar		17.00g		
Protein		24.25g		
Vitamin A	0.00IU	Vitamin C	1.50mg	
Calcium	0.00mg	Iron	0.90mg	
			,	