

Cookbook for Kankakee High School-Main

Created by HPS Menu Planner

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Breakfast Anytime K-12

NO IMAGE

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-4530 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|---|------------|
| FRENCH TST STIX CINN WGRAIN 176-.77Z | 400 Piece | Keep Frozen: Convection Oven: arrange frozen french toast sticks on a sheet pan in a single layer. Bake uncovered at 325 degrees for 6-8 minues. Shelf Life:Frozen = 365 days from date of production | 611201 |
| SAUSAGE PTY TKY CKD 1Z 10.25 JENNO | 100 Each | Keep Frozen: Place in a single layer on a parchment lined sheet tray. Place in a preheated oven at 350 degrees. Bake for 10-15 minutes. heat until internal temperature reaches 165 degrees F for 15 seconds or longer. Shelf life: Frozen = 180 days | 184970 |

Preparation Instructions

4 Stick and 1 patty per serving portion

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| 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: 100.00

Serving Size: 1.00 Serving

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 270.00 |
| Fat | 8.50g |
| SaturatedFat | 1.50g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 770.00mg |
| Carbohydrates | 53.00g |
| Fiber | 2.00g |

| | |
|-------------------------|-------------------------|
| Sugar | 12.00g |
| Protein | 14.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 80.00mg | Iron 3.42mg |

KHS-Cheeseburger Flatbread mixture

NO IMAGE

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Slice | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-10026 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------------|--|------------|
| BEEF CRMBL CKD 6-5 SMRTPCKS | 100 Ounce | To thaw: product must be heated from thawed state; thaw under refrigeration 24-48 hours Cook in Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f. 100 OZ = 1 1/4 BAG OF BEEF CRUMBLES 2oz of beef crumble per flatbread | 674312 |
| SPICE GARLIC POWDER 6 TRDE | 12 1/2 Tablespoon | | 513857 |
| SPICE ONION POWDER 19Z TRDE | 12 1/2 Tablespoon | | 126993 |
| SPICE PEPR BLK 30 MESH REG GRIND 5 | 6 1/4 Teaspoon | | 225045 |
| OIL BLND CNOLA/XVRGN 90/10 6- 1GAL GFS | 6 1/4 Tablespoon | | 732900 |
| Shredded Cheddar redu fat/sodium | 12 1/2 Cup | 1/4 CUP OF SHREDDED CHEESE PER FLATBREAD | 344721 |

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---|------------|
| BREAD ULTRA LOCO SQUARED 12-12CT TFT | 50 Each | <p>READY TO EAT</p> <p>HEATING INSTRUCTIONS: Ultra Loco Bread Squared is fully baked but performs best if slightly warmed</p> <p>/u2022For best results thaw out to room temperature prior to heating</p> <p>/u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen</p> <p>/u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen</p> <p>THAW</p> <p>HEATING INSTRUCTIONS: Ultra Loco Bread Squared is fully baked but performs best if slightly warmed</p> <p>/u2022For best results thaw out to room temperature prior to heating</p> <p>/u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen</p> <p>/u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen</p> | 220462 |
| Lettuce Chopped Romaine 6/2# | 6 1/4 Cup | 1/8 cup per flatbread | 2783 |

Preparation Instructions

Mix thoroughly garlic powder, onion powder, black pepper with beef crumbles and oil. Heat in steamer until internal temperature reaches 165 degrees for 15 seconds or longer.

1 serving is 2oz of beef crumble mixture & 1/4 CUP SHREDDED CHEESE

TO ASSEMBLE ONE CHEESEBURGER FLATBREAD

- 1) BE SURE TO HAVE PICKLED JALAPENO PICKLE RELISH MIXED AND DRAINED AND CHILLED****SEE RECIPE
 - 2) BE SURE TO HAVE CHEESEBURGER SAUCE MIXED AND CHILLED ***SEE RECIPE
 - 3) PLACE FLATBREADS IN A SINGLE LAYER ON PARCHMENT LINED SHEET TRAYS
 - 4) PLACE 1/4 CUP OF SHREDDED CHEDDAR CHEESE TOP WITH 2OZ OF SEASONED BEEF CRUMBLES ON FLATBREAD
 - 5) BAKE FOR 2-4 MINUTES UNTIL CHEESE IS MELTED
 - 6) PLACE 2/3RD CUP (5OZ) USE #6 SCOOP OF RELISH ON TOP OF WARM CHEESEBURGER MIXTURE
 - 7) TOP WITH 1/8 CUP SHREDDED ROMAINE LETTUCE
 - 8) 1/4 CUP OF CHEESEBURGER SAUCE (SEE RECIPE)
- 1 COMPLETE FLATBREAD PER SERVING.

SLE Components

Amount Per Serving

| | |
|----------|------|
| Meat | 3.00 |
| Grain | 1.75 |
| 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: 1.00 Slice

| Amount Per Serving | |
|--------------------|----------|
| Calories | 365.00 |
| Fat | 18.75g |
| SaturatedFat | 7.63g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 420.00mg |
| Carbohydrates | 29.00g |
| Fiber | 3.00g |

| | |
|---------------------------|-------------------------|
| Sugar | 1.00g |
| Protein | 20.50g |
| Vitamin A 300.00IU | Vitamin C 0.00mg |
| Calcium 280.00mg | Iron 2.52mg |

KHS-Italian Supreme Sub Sandwich



| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9978 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|---|------------|
| TURKEY ITAL COMBO SLCD 12-1 JENNO | 300 Ounce | 192oz/case 3oz per serving 100 servings needs 1.5 cases | 199721 |
| CHEESE MOZZ LMPS SHRD FTNR 4-5# | 6 1/4 Cup | 320oz per case-80oz per bag 1/2oz (1 Tablespoon)per sandwich | 265041 |
| SAUCE MARINARA A/P 6-10 REDPK | 6 1/4 Cup | READY_TO_EAT None 1/2 oz (1 Tablespoon) per serving | 592714 |
| OLIVE RIPE SLCD BLK SPAIN 6-10 GFS | 1/2 #10 CAN | 4 tsp per serving (.66oz) 1/2 can per 100 servings #10 can (110.3oz) | 324531 |
| PEPPERS GREEN DCD 1/4 2-3 RSS | 1/2 #10 CAN | 4 tsp per serving (.66oz) 1 1/2 trays per 100 servings 2/3# tray (96oz) | 198331 |
| BREAD PANINI 192-.82Z PILLS | 100 Piece | Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed. Product will thaw at room temperature in approximately 9-12 hours. | 831161 |

Preparation Instructions

- 1) Place Panini bread grill side down on parchment lined sheet pan
- 2) Arrange sliced deli meat(1 slice Turkey salami & 1 slice Turkey Ham) on bread and drizzle with 1 tablespoon

marinara sauce

3) Add 1 slice Turkey Pepperoni, 4tsp diced green peppers & 1/2 oz (1 Tbl) moz. cheese.

4) Top with Paninis with grill mark facing up

5) Heat in a 350 degree oven for 7-10 minutes or until internal temperature reaches 165 degrees for 15 seconds or longer.

6) keep warm

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.06 |
| Grain | 0.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.09 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

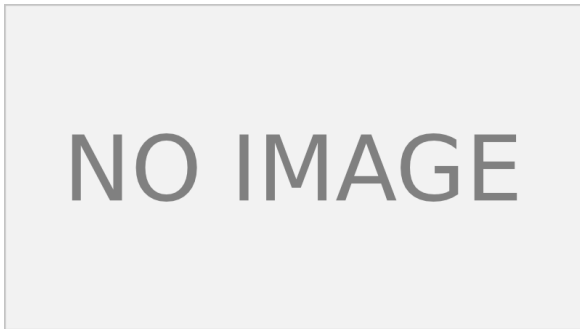
Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 281.62 | | |
| Fat | 11.83g | | |
| SaturatedFat | 3.21g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 58.94mg | | |
| Sodium | 784.16mg | | |
| Carbohydrates | 22.10g | | |
| Fiber | 1.36g | | |
| Sugar | 6.22g | | |
| Protein | 17.30g | | |
| Vitamin A | 69.82IU | Vitamin C | 4.39mg |
| Calcium | 42.87mg | Iron | 2.42mg |

KHS-Big Kay's Burger



| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-6226 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--|------------|
| CHEESE CHED SLCD 8-1.5# BONGARDS | 100 Slice | Keep in cooler Shelf life of 150 days in cooler 1 slice per serving | 534040 |
| BACON TKY CKD 12- 5OCT JENNO | 200 Slice | Keep Frozen Convection oven: preheat oven to 350 degrees F place 16 slices of bacon on sheet tray in a single layer. Place rack in center of oven. Heat for 1-2 minutes. Remove and serve. Crispier bacon bake 2 minutes longer. Serve 2 slices per burger. | 834770 |
| BEEF STKBRGR PTY 40-4Z THE PUB | 100 Each | PREPARE FROM FROZEN. CONVECTION OVEN 350 DEGREES FOR 6-13 MINUTES, MICROWAVE HIGH FOR 30 SECONDS TO 2 MINUTES. TIME AND TEMPERATURE MAY VARY. COOK PRODUCT UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES AS MEASURED BY USE OF A THERMOMETER. SHELF LIFE:FROZEN= 365 DAYS FROM PRODUCTION DATE 40 patties per case | 753760 |
| Pretzel Roll, 2.7oz WG | 100 Serving | READY_TO_EAT Ready to Eat Keep frozen- Pre-heat oven to 375 - 400 degrees F, bake for 1-2 minutes just to warm | 8888 |

Preparation Instructions

To assemble:

- 1) place bottom of bun on tray, add cooked hamburger patty
- 2) place 1 slice of cheddar cheese
- 3) add 2 slices of bacon

4) Place top of bun on to complete the burger

1 complete burger per student

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 5.75 |
| Grain | 2.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

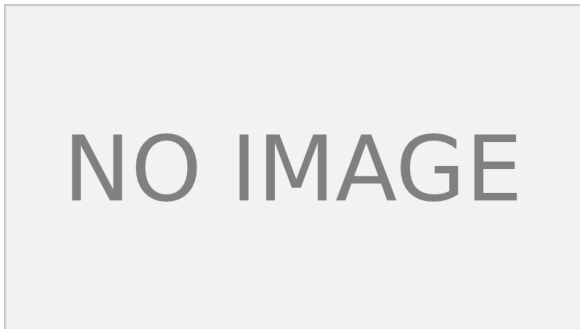
Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 620.00 |
| Fat | 36.00g |
| SaturatedFat | 15.00g |
| Trans Fat | 0.00g |
| Cholesterol | 120.00mg |
| Sodium | 760.00mg |
| Carbohydrates | 38.00g |
| Fiber | 3.00g |
| Sugar | 5.00g |
| Protein | 40.00g |
| Vitamin A 200.00IU | Vitamin C 0.00mg |
| Calcium 150.00mg | Iron 0.00mg |

KHS-Smoky BBQ Pulled Pork Burger



| | | | |
|----------------------|-----------|-----------------------|-------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-10079 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|--|------------|
| 3.5 WG Hamburger Bun | 100 Each | READY_TO_EAT Keep frozen until ready to use Thaw under refrigeration for 24 hours or at room temperature 1-2 hours | 3354 |
| BEEF STKBRGR PTY 40-4Z THE PUB | 100 Each | Keep frozen until ready to use: FLAT GRILL 350 DEGREES FOR 8-15 MINUTES PER SIDE. CONVENTIONAL OVEN 350 DEGREES FOR 10-15 MINUTES. CONVECTION OVEN 350 DEGREES FOR 6-13 MINUTES, 40 patties per case 1-4oz patty per serving Shelf Life:FROZEN= 365 DAYS FROM PRODUCTION DATE | 753760 |
| PORK PULLED BBQ LO SOD 4-5 BROOKWD | 100 Ounce | 4/5# bags per case=320oz USE 2/3RD BAG PER 50 SERVINGS- Place frozen pulled pork in a 6" steam table pan and bake at 350 degrees F for 30 minutes or until internal temperature reaches 160 degrees F for 15 seconds or longer. 1oz - use #30 scoop per burger Shelf life: 365 days from date of production. | 498702 |
| CHEESE AMER/PEPR JK | 100 Slice | Keep in cooler until ready to use Shelf life of 150 days or follow "use by date" 1 slice per serving | 257271 |

Preparation Instructions

TO ASSEMBLE BURGER

- 1) Place warm bottom of hamburger bun on parchment lined sheet tray
- 2) Add 1 cooked hamburger patty, then Add 1 slice of pepper jack cheese to top of warm pub burger patty
- 3) Top with 1 oz of bbq pulled pork Use #30 scoop to the top of burger and top with top of hamburger bun

4) Optional add 2 slices of tomato and 1/4 cup coleslaw

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.75 |
| Grain | 1.50 |
| 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 | 564.75 | | |
| Fat | 34.75g | | |
| SaturatedFat | 14.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 122.75mg | | |
| Sodium | 858.25mg | | |
| Carbohydrates | 26.25g | | |
| Fiber | 2.00g | | |
| Sugar | 8.00g | | |
| Protein | 37.50g | | |
| Vitamin A | 612.50IU | Vitamin C | 6.30mg |
| Calcium | 122.00mg | Iron | 8.77mg |

KHS-Classic Hummus Bento Box

NO IMAGE

| | | | |
|----------------------|--------------|-----------------------|-------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-10281 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|---|----------------------|
| Classic Hummus | 18 Ounce | RECONSTITUTE Ready to Mix 1 bag of sauce to 2-10# cans of garbanzo beans | Wilkens Food Service |
| BEAN GARBANZO 6-10 GFS | 2 #10 CAN | Drain and rinse | 118753 |
| Original with Sea Salt Wave | 50 Bag | READY_TO_EAT Ready to Eat | Wilkens Food Service |
| Baby Carrots | 25 Cup | UNSPECIFIED None 1/2 cup of baby carrots (2oz) | |
| Grapes | 25 Cup | UNSPECIFIED NONE Rinse and take grape off stem 1/2 cup of grapes per serving (2oz) | |

Preparation Instructions

2 can of garbanzo beans to 1 bag of hummus sauce in food processor. It is best to do 1/2 of can of garbanzo beans to 1/4 bag of hummus sauce...

Blend until creamy consistency. Transfer to 2" hotel pan

Repeat steps and add mixture to 2" hotel pan

Scoop 1/2 cup of hummus into 5oz plastic up and place lid on.

Store in in cooler overnight until serving time

Serve 1-1/2 cup hummus with 1 bag of pita chips, 1/2 cup of grapes and 1/2 cup carrots sticks

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.50 |
| Starch | 0.00 |

Nutrition Facts

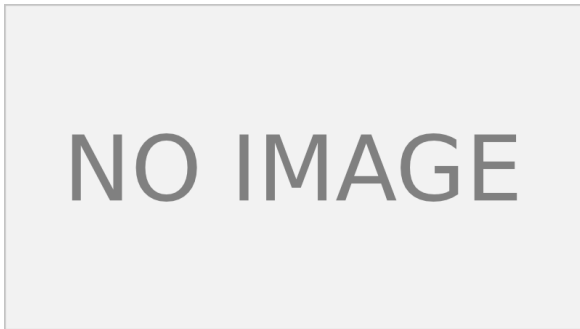
Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 215.41 | | |
| Fat | 7.23g | | |
| SaturatedFat | 1.38g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 444.60mg | | |
| Carbohydrates | 30.98g | | |
| Fiber | 7.17g | | |
| Sugar | 4.46g | | |
| Protein | 6.21g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 62.08mg | Iron | 0.74mg |

KHS-Grape PB & J Bento Box



| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 72.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10277 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|--|------------|
| Diced Peaches in Juice | 72 Cup | READY_TO_EAT 72 count per case 1/2 cup per serving | 9999 |
| SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z | 72 Each | Keep Frozen until ready to use. Thaw under refrigeration for 24 hours. 1-5.3oz uncrustable per serving 72 count/case | 516761 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 72.00

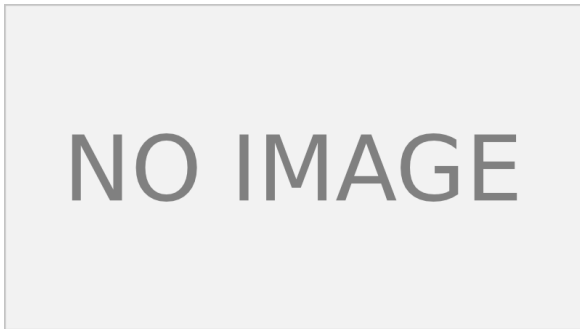
Serving Size: 1.00 Serving

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 740.00 |
| Fat | 34.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 560.00mg |
| Carbohydrates | 100.00g |
| Fiber | 7.00g |
| Sugar | 61.00g |
| Protein | 20.00g |

| | | | |
|------------------|---------|------------------|--------|
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 78.00mg | Iron | 3.00mg |

KHS-Strawberry PB & J Bento Box



| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 72.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10274 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|---|----------------------|
| Uncrustables-Strawberry | 72 Serving | READY_TO_EAT Keep Frozen until ready to use. Thaw under refrigeration for 24-48 hours | Wilkens Food Service |
| Diced Peaches in Juice | 72 Cup | READY_TO_EAT 72 count per case | 9999 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.00 |
| Fruit | 1.00 |
| 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 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 740.00 | | |
| Fat | 34.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 560.00mg | | |
| Carbohydrates | 100.00g | | |
| Fiber | 7.00g | | |
| Sugar | 61.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |

Calcium 0.00mg **Iron** 0.00mg

KHS-Carne Asada Torta

NO IMAGE

| | | | |
|----------------------|--------------|-----------------------|-------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-10093 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-----------------|-------------------------|------------|
| SPICE GARLIC POWDER 6 TRDE | 1 Cup | Ingredient for Marinade | 513857 |
| SPICE ONION POWDER 19Z TRDE | 1 Cup | Ingredient for Marinade | 126993 |
| SPICE PAPRIKA SMOKED 19Z TRDE | 1 Cup | Ingredient for Marinade | 860430 |
| SPICE CUMIN GRND 15Z TRDE | 3/4 Cup | Ingredient for Marinade | 273945 |
| SPICE CHILI POWDER MILD 16Z TRDE | 1/2 Cup | Ingredient for Marinade | 331473 |
| SPICE PEPR BLK 30 MESH REG GRIND 5 | 12 1/2 Teaspoon | Ingredient for Marinade | 225045 |
| GARLIC MINCED IN WTR 6-32Z ITALR | 1 1/2 Cup | Ingredient for Marinade | 874910 |
| LIME 2 RNDM 40 MRKN | 3 1/8 Cup | Ingredient for Marinade | 774117 |
| OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS | 4 17/25 Cup | Ingredient for Marinade | 732900 |

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|---|----------------------|
| BEEF SLCD CKD 10-3# ADV | 125 Ounce | <p>BAKE From Frozen: Convection-Preheat oven to 350 degrees F. Place 3 lb. bags of sliced beef (keep product in bag), into hotel pan and fill up with hot water. Heat for 1 hour. From Thawed: Preheat oven to 350 degrees F. Place 3 lb bags of sliced beef (keep product in bag), into hotel pan and fill up with hot water. Heat for 40 minutes.</p> <p>GRILL Flat Grill: From thawed state, preheat flat grill to 350 degrees F. Place portioned amount on top of flat grill and spread out to ensure even cooking. Cook for 1-2 minutes on each side or until internal temperature reaches 145 degrees F. Convection Oven: From thawed state, preheat oven to 350 degrees F. Remove product from pouch and arrange product in a single layer in a 2 inch hotel pan. Break up any large pieces and cover with foil. Heat for 20-22 minutes or until internal temperature reaches 145 degrees F. drain off excess fat after cooking.</p> | 598762 |
| Hoagie Roll, WG Split top | 50 Each | <p>READY_TO_EAT Keep frozen until day before serving. Thaw under refrigeration for 24 hours. Shelf Life of 5 days in ambient temperature. 365 days</p> | Wilkens Food Service |
| Lettuce Chopped Romaine 6/2# | 12 1/2 Cup | <p>6/2# bags per case 32oz per bag/192oz per case. 3 1/4 bags per 50 servings</p> | 2783 |
| AVOCADO CHNKY 8-2 MRKN | 15 33/50 Cup | <p>8/2# per case 32oz per tray/256 oz 4 trays per 50 servings 2.5oz use a #12 spread</p> | 789942 |
| TOMATO 6X6 LRG 25 MRKN | 16 Cup | <p>25# per case=80 6x6 tomatoes (6 slices per tomato) 8 tomatoes = 50 servings w/2 slices per torta</p> | 199036 |
| ONION RD SLIVERED 1/8 2-3 RSS | 6 1/4 Cup | <p>2/3# bags per case=48oz per bag/96oz per case 1/8 cup-1oz sliced red onion per torta</p> | 313157 |
| CHEESE QUESO FRESCO CRMBL 6-2 V&V | 6 1/4 Cup | <p>READY_TO_EAT Ready to eat. Crumble on salads, soups, beans, tacos, tostadas, side dishes, or as a filling for enchiladas. 1/8 cup -1oz per serving use #30 scoop</p> | 559862 |
| PEPPERS JALAP SLCD 4-106Z ELPAS | 3 1/8 Cup | <p>READY_TO_EAT Refrigerate after opening. 3 Tbs per torta (3 slices)</p> | 786802 |

Preparation Instructions

Marinade:

Place marinade Ingredients into a large bowl with a lid. Whisk all ingredients together thoroughly. Next add sliced beef to mixture and place lid on container. Allow meat to marinade from 2 to 12 hours prior to using.

Cooking meat:

Heat grill to high heat. Spray surface with cooking spray and grill meat for about 4-8 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer.

2.5oz serving use #12 scoop per torta

To Assemble Torta:

- 1) Place opened hoagie roll on sheet tray. Add 1/4 cup of avocado spread to top and bottom of roll (use #20 scoop)
- 2.) Add 2.5oz Use #12 scoop cooked marinated meat to bottom of roll,
- 3.) top with 2 slices of tomato, 1/8 cup sliced red onion use #30 scoop, 1/4 cup (2oz) use #16 scoop of chopped romaine lettuce, add 1/8 cup(1oz) use #30 scoop of Queso Fresco Cheese
- 4.) Top with (3 slices) of jalapenos use #10 scoop
- 5.) Gently press top bun over the sandwich.

1 Torta per serving

Have 1 packet of Texas Pete's hot sauce available

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.80 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.32 |
| 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 | 511.51 |
| Fat | 33.86g |
| SaturatedFat | 5.55g |
| Trans Fat | 0.47g |
| Cholesterol | 43.22mg |
| Sodium | 628.08mg |
| Carbohydrates | 41.10g |
| Fiber | 2.85g |
| Sugar | 6.80g |
| Protein | 18.74g |
| Vitamin A 2094.77IU | Vitamin C 11.26mg |
| Calcium 58.63mg | Iron 3.30mg |

Veg-Broccoli

NO IMAGE

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 96.00 | Category: | Vegetable |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-2624 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|--|------------|
| BROCCOLI FLORETS 6-4 GFS | 384 Ounce | 1 case=384 oz = 96 servings Place frozen bags in 6" steam table pans heat in oven or steamer for 15-25 minutes or until until internal temperature reaches 165 degrees F. | 610902 |

Preparation Instructions

1 serving = 4 oz Use #8 SCOOP or 1/2 Cup slotted spoodle

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.67 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|---------|------------------|---------|
| Calories | 40.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 26.67mg | | |
| Carbohydrates | 5.33g | | |
| Fiber | 2.67g | | |
| Sugar | 2.67g | | |
| Protein | 1.33g | | |
| Vitamin A | 0.00IU | Vitamin C | 40.00mg |
| Calcium | 26.67mg | Iron | 0.00mg |