Cookbook for Great Lakes Elementary

Created by HPS Menu Planner

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WG Pancakes and Sausage Links

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2715

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE WGRAIN 144CT 1.14Z AJ	300 Each	CONVENTIONAL OVEN: PRE-HEAT OVEN TO 400°F AND PLACE PANCAKES IN A SINGLE LAYER ON SHEET PAN. BAKE FOR 4-5 MINUTES OR UNTIL HOT. CONVECTION OVEN: PRE-HEAT OVEN TO 350°F AND PLACE PANCAKES IN A SINGLE LAYER ON SHEET PAN. BAKE FOR 3-4 MINUTES OR UNTIL HOT. GRIDDLE: FOR BEST RESULTS DO NOT GRIDDLE TO HEAT. SLOT TOASTER: TOAST ON MIDDLE/MEDIUM SETTING UNTIL GOLDEN BROWN AND HOT. FROZEN PANCAKES MAY REQUIRE MORE THAN ONE TOASTING CYCLE. MICROWAVE ON HIGH UNTIL WARM. MICROWAVE 2 STACKED PANCAKES FOR 35 SECONDS. MICROWAVE 3 STACKED PANCAKES FOR 50 SECONDS.	617650
SAUSAGE LNK PORK 1.2Z 250CT COMM	200 Each	BAKE Conventional oven: from frozen state, bake on a pan in a preheated conventional oven at 350 degrees f for 8-10 minutes. Convection oven: from frozen state, bake on a pan in a preheated convection oven at 350 degrees f for 5-8 minutes microwave: on high for about 45 seconds. Microwave ovens vary. Times given are approximate.	344090

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Oct virig Oizo			
Amount Per	r Serving		
Calories		370.00	
Fat		16.00g	
SaturatedFa	at	4.00g	
Trans Fat		0.00g	
Cholesterol		60.00mg	
Sodium		850.00mg	
Carbohydra	ites	41.00g	
Fiber		3.00g	
Sugar		5.00g	
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 21.00mg Iron 2.60mg

Better Butter & Jelly Sandwich Combo Meal

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-2720

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND SOY BTR & JAM WGRAIN IW 72-2.4Z	50 Each	Thaw and Serve	630302
CHEESE STRING MOZZ IW 168-1Z LOL	50 Each	Serve	786580
Whole Grain Dinner Roll	50	BAKE	4372

Preparation Instructions

No Preparation Instructions available.

N	lut	riti	ion	Fa	cts
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Serving Size	e: 1.00 Each					
Amount Pe	Amount Per Serving					
Calories		460.00				
Fat		22.00g				
SaturatedF	at	7.00g				
Trans Fat		0.00g				
Cholestero		20.00mg				
Sodium		545.00mg				
Carbohydra	ates	47.00g				
Fiber		6.00g				
Sugar		14.00g				
Protein		19.00g				
Vitamin A	0.00IU	Vitamin C	0.00mg			
Calcium	278.00mg	Iron	2.70mg			

Yogurt Combo Meal

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-2722

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	50 Package	Ready to eat dry cereal in a portable, easy-to-serve bowl.	265803
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	50 Each	Ready to eat	869921
CHEESE STRING MOZZ IW 168-1Z LOL	50 Each	Ready to eat	786580
Whole Grain Dinner Roll	50	BAKE	4372

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Serving Size	3. 1.00 Each		
Amount Pe	r Serving		
Calories		360.00	
Fat		7.50g	
SaturatedF	at	4.00g	
Trans Fat		0.00g	
Cholesterol		20.00mg	
Sodium		525.00mg	
Carbohydra	ates	58.00g	
Fiber		4.00g	
Sugar		22.00g	
Protein		16.00g	
Vitamin A	500.00IU	Vitamin C	6.00mg
Calcium	448.00mg	Iron	4.50mg

Beef Fiestada

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3106

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BF FIESTADA 5 WGRAIN 72-5.44Z	100 Each	BAKE COOKING GUIDELINES: COOK BEFORE SERVING. Place 12 frozen pizzas in 18" x 26" x 1 2" bun pans. CONVECTION OVEN: 350°F for 11-14 minutes. Place 6 frozen pizzas in 11 1 2" x 16 1 2" x 1 2" bun pans. CONVENTIONAL OVEN: 425°F for 18-22 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.	487272

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 100.00 Serving Size: 1.00 Each					
Amount Pe	r Serving				
Calories		360.00			
Fat		14.00g			
SaturatedF	at	6.00g			
Trans Fat		0.00g			
Cholestero		25.00mg	_		
Sodium		710.00mg	_		
Carbohydra	ates	43.00g	_		
Fiber		4.00g			
Sugar		8.00g			
Protein		17.00g			
Vitamin A	91.00IU	Vitamin C	0.00mg		
Calcium	241.00mg	Iron	3.10mg		

Crispy Chicken Tenders

Servings:	100.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3107

Ingredients

DescriptionMeasurementPrep InstructionsDistPart #CHIX TNDR BRD WGRAIN 1.41Z 4-7.7300 Each533830

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Serving Size. 3.00 Lacit			
Amount Per	Serving		
Calories		240.00	
Fat		12.00g	
SaturatedFa	at	2.25g	
Trans Fat		0.00g	
Cholesterol		45.00mg	
Sodium		405.00mg	
Carbohydra	ites	12.00g	
Fiber		1.50g	
Sugar		3.00g	
Protein		19.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.62mg
			·

Personal Deep Dish Pizza

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3108

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 5 WGRAIN 60-4.98Z TONY	100 Each	BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 16 to 18 minutes. CONVENTIONAL OVEN: Cook at 400°F for 27 to 29 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.	605911

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Serving Size	5. 1.00 Each		
Amount Pe	r Serving		
Calories		310.00	
Fat		13.00g	
SaturatedF	at	6.00g	
Trans Fat		0.00g	
Cholestero	I	30.00mg	
Sodium		510.00mg	
Carbohydra	ates	31.00g	
Fiber		3.00g	
Sugar		8.00g	
Protein		17.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	240.00mg	Iron	2.20mg

Turkey Hot Dog on White Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3109

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS TURKEY CN 8/ 4-5 KE	50 Each		143545
White Hot Dog Bun	50 Each		3162

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Amount Pe	r Serving		
Calories		240.00	
Fat		10.50g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero		45.00mg	
Sodium		870.00mg	
Carbohydra	ates	25.00g	
Fiber		1.00g	
Sugar		3.00g	
Protein		10.00g	
Vitamin A	11.07IU	Vitamin C	0.04mg
Calcium	75.83mg	Iron	0.88mg

Baked Beans

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3129

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 BEAN BAKED VEGTAR 6-10 BUSH
 50 Cup
 570710

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

Amount Pe	r Serving		
Calories		130.00	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero		0.00mg	
Sodium		550.00mg	
Carbohydra	ates	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

Mashed Potatoes with Gravy

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3452

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	1 Package	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
GRAVY MIX CHIX 8- 22.6Z TRIO	50 Ounce		290025
Tap Water for Recipes	12 1/2 Cup	UNPREPARED	000001WTR

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts Servings Per Recipe: 50.00 Serving Size: 0.50 Cup			
Amount Per	r Serving		
Calories		102.67	
Fat		1.47g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		592.03mg	
Carbohydra	ites	20.53g	
Fiber		0.80g	
Sugar		0.00g	
Protein		1.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.00mg	Iron	0.24mg

Waffle Burger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10904

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE BTRMLK RND 192- 1Z KRUST	200 Each		645318
BEEF STKBRGR PTY CKD 170-2Z SMRTPKS	100 Each	COOKING GUIDELINES: Cook from frozen state. CONVENTIONAL OVEN: Preheat oven to 350 F. Bake for 11 -12 minutes or until internal temperature reaches 165 F when using a meat thermometer. CONVECTION OVEN: Preheat oven to 350 F. Bake for 8 - 9 minutes or until internal temperature reaches 165 F when using a meat thermometer. MICROWAVE: Heat on high power for 60 - 70 seconds. Microwaves may vary, verify internal temperature is 165 F with the use of a meat thermometer.	658622
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260

Preparation Instructions

1 burger = 2 M/MA

2 waffles = 1.5z WG

1 slc cheese = .5 M/MA

Nutrition Facts

Serving Size. 1.00 Lacin	
Amount Per Serving	
Calories	335.00
Fat	20.50g
SaturatedFat	7.00g
Trans Fat	0.50g
Cholesterol	52.50mg
Sodium	725.00mg
Carbohydrates	21.00g
Fiber	0.00g
Sugar	2.50g
Protein	16.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 81.50mg Iron 2.28mg

Cereal to Go

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11437

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 CEREAL CINN TOAST CRNCH POUC 96-1Z
 100 Each
 READY_TO_EAT Ready to eat cereal bars
 656562

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Amount Pe	r Serving		
Calories		110.00	
Fat		3.00g	
SaturatedFa	at	0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		160.00mg	
Carbohydra	ites	22.00g	
Fiber		2.00g	
Sugar		8.00g	
Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	3.60mg