

Cookbook for OLIVE ELEMENTARY SCHOOL

Created by HPS Menu Planner

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BANANA BREAD



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11570

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD BANANA IW 70-3.4Z SUPBAK	1 Each		230361

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
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	10.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	220.00mg
Carbohydrates	44.00g
Fiber	2.00g
Sugar	25.00g

Protein	5.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	1.08mg

ASSORTED CEREAL & GRANOLA BAR



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11571

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1/8 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265803
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1/8 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1/8 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782
CEREAL FRSTD FLKS CHOC WGRAIN 96CT	1/8 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	618902
CEREAL CINN TOAST R/S BWL 96CT GENM	1/8 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1/8 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	388190
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1/8 1 oz	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811

Description	Measurement	Prep Instructions	DistPart #
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1/8 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	283620
BAR GRANOLA CKYS & CRM 125-1.37Z	1 Each	READY_TO_EAT Use code date on package to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	393393

Preparation Instructions

READY_TO_EAT

Ready to eat dry cereal in a portable, easy-to-serve bowl.

SLE Components

Amount Per Serving

Meat	0.00
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	263.10		
Fat	5.37g		
SaturatedFat	1.20g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	293.60mg		
Carbohydrates	53.83g		
Fiber	6.21g		
Sugar	17.19g		
Protein	3.82g		
Vitamin A	365.30IU	Vitamin C	9.18mg
Calcium	213.70mg	Iron	7.95mg

FRUIT JUICE 100% - APPLE & EVE

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11572

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX APPLE 100 40CT 125ML	1/4 Each		733220
JUICE BX WHT GRP 100 40CT 125ML	1/4 Each		733260
JUICE BOX PNCH 100 125ML 40CT	1/4 Each		733230
JUICE BOX ORNG TANGR 100 125ML 40CT	1/4 Each		733240

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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	62.50		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	13.75mg		
Carbohydrates	15.25g		
Fiber	0.00g		
Sugar	14.25g		
Protein	0.00g		
Vitamin A	375.00IU	Vitamin C	45.00mg

Calcium 15.00mg **Iron** 0.00mg

ASSORTED FRESH FRUIT



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Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11573

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	3/50 Each		200999
APPLE DELIC GLDN MI 125-138CT MRKN	3/50 Each		597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	3/50 Cup		280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	3/50 Each		198021
STRAWBERRY CLAMSHELL 8 MRKN	3/50 Cup		212768
KIWI 33-39CT P/L	3/50 Each		287008
PEAR 95-110CT MRKN	3/50 Ounce		198056
MELON MUSK CANTALOUPE 12CT MFC	3/50 Cup		200565

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00

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

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
Calories	26.73		
Fat	0.09g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.57mg		
Carbohydrates	6.76g		
Fiber	0.83g		
Sugar	3.96g		
Protein	0.40g		
Vitamin A	33.49IU	Vitamin C	41.49mg
Calcium	8.54mg	Iron	0.12mg

GLAZED DONUT



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11574

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	1 Each		556582

Preparation Instructions

Directions:

CCP: Heat to 135° F or higher.

Place thawed donuts on sheet pan. Heat at 350 for 2 to 3 minutes.

Immediately brush 1/2 oz. glaze on hot donuts after removing from oven with a pastry brush.

Allow to cool and dry for 15 minutes on cooling rack

Donuts are ready to serve

Notes:

SLE Components

Amount Per Serving

Meat	0.00
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	16.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	300.00mg		
Carbohydrates	30.00g		
Fiber	2.60g		
Sugar	7.00g		
Protein	5.00g		
Vitamin A	11.41IU	Vitamin C	0.00mg
Calcium	13.70mg	Iron	0.80mg

SYRUP - MAPLE FLAVOR



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-11575

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SYRUP PANCK CUP 200-1.5Z GFS	1 Each		160090

Preparation Instructions

Directions:

Notes:

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	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.00mg
Carbohydrates	31.00g
Fiber	0.00g

Sugar	19.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

BREAKFAST PIZZA -SAUSAGE & CHEESE



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11576

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z	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 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	160432

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.00
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: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	210.00
Fat	7.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	350.00mg
Carbohydrates	27.00g

Fiber		3.00g	
Sugar		5.00g	
Protein		9.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	146.00mg	Iron	1.90mg

FRENCH TOAST BITES



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-11578

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST BITES WGRAIN 384-.51Z	3 Each	Heat in oven at 375 degrees F for 2-3 minutes. Finish: Glaze or roll in granulated sugar immediately, or ice when cool.	391073

Preparation Instructions

Heat in oven at 375 degrees F for 2-3 minutes. Finish: Glaze or roll in granulated sugar immediately, or ice when 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: 1.00

Serving Size: 3.00 Each

Amount Per Serving	
Calories	190.00
Fat	12.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	270.00mg
Carbohydrates	19.00g

Fiber	1.00g		
Sugar	7.00g		
Protein	1.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.36mg

PEANUT BUTTER & JELLY SANDWICH COMBO MEAL



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11592

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND PB&J GRP WGRAIN 72-2.8Z JAMWICH	1/2 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	194471
SAND PB&J STRAWB WGRAIN 72-2.8Z	1/2 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	282231
CRACKER GLDFSH XTRA WGRAIN 300-.75Z	1 Package		745481
CHEESE STRING MOZZ LT IW 168-1Z LOL	1/2 Each		786801
CHEESE COLBY JK CUBE IW 200-1Z LOL	1/2 1 each		680130

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		465.00	
Fat		24.50g	
SaturatedFat		5.75g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		695.00mg	
Carbohydrates		49.00g	
Fiber		5.00g	
Sugar		12.50g	
Protein		19.00g	
Vitamin A	3.00IU	Vitamin C	1.80mg
Calcium	179.00mg	Iron	1.98mg

SALAD MIXED GREEN



Servings:	68.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11601

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grape Tomatoes	68 Each		749041
LETTUCE ROMAINE CHOP 6-2 RSS	8 Pound		735787
CARROT SHRD MED 2-5 RSS	4 Ounce		313408
DRESSING FREN RED LT 4-1GAL GCHC	68 Tablespoon		330817

Preparation Instructions

- 1) MIX ROMAINE AND CARROTS.
- 2) PLACE 1 CUP INTO SQUAT BOWL.
- 3) TOP WITH GRAPE TOMATO.
- 4) PLACE 1 TBSP FF RANCH DRESSING ON TOP OF SALAD.

CCP: Hold for cold service at 41° F or lower

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	38.09
Fat	0.70g
SaturatedFat	0.10g
Trans Fat	0.02g
Cholesterol	0.00mg
Sodium	142.15mg
Carbohydrates	7.04g
Fiber	1.14g
Sugar	4.58g
Protein	0.11g

Vitamin A	4734.83IU	Vitamin C	29.40mg
Calcium	20.85mg	Iron	0.73mg

BEEF WALKING TACO



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11602

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO CHS R/F TOP N GO 44-1.4Z	100 Each		815803
CHEESE CHED MLD SHRD 4-5# COMM	75 Ounce		150250
4-5 Lettuce Shrd 1/4	50 Ounce		755173
Diced Tomatoes cnd	50 Ounce	BAKE	100329
SALSA CUP 84-3Z REDG	100 Each	READY_TO_EAT None	677802
PEPPERS JALAP SLCD 128CT 4-1GAL GRSZ	50 Ounce		466240
100158 - Beef, Find Ground, 85/15, Frozen	180 Ounce	UNPREPARED	100158
SPICE GARLIC GRANULATED 20 TRDE	3 Tablespoon		228435
Black Pepper	1 332/997 Tablespoon	BAKE	24108
TOMATO PASTE CALIF 26 6-10 GCHC	3 1/8 Cup		100196
WATER	2 Quart		H2O
ONION DEHY CHPD 15 P/L	1 Cup		263036
SPICE CHILI POWDER MILD 80Z TRDE	1/4 Cup		195164

Description	Measurement	Prep Instructions	DistPart #
SPICE CUMIN GRND 15Z TRDE	3 Tablespoon		273945
SPICE PAPRIKA SPANISH 16Z TRDE	1 Tablespoon		225002
SPICE ONION POWDER 19Z TRDE	1 Tablespoon		126993

Preparation Instructions

Directions:

WASH HANDS.

1. Brown ground beef. Drain. Continue immediately.

Add onions, granulated garlic, pepper, tomato paste, water, and seasonings (MAY USE TACO SEASONING). Blend well. Bring to boil. Reduce heat and simmer for 25-30 minutes. Stir periodically.

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

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz shredded cheese.

4. Serve.

SLE Components

Amount Per Serving

Meat	2.09
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.06
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	468.25		
Fat	24.81g		
SaturatedFat	9.19g		
Trans Fat	1.34g		
Cholesterol	22.50mg		
Sodium	813.50mg		
Carbohydrates	27.94g		
Fiber	0.43g		
Sugar	7.65g		
Protein	19.32g		
Vitamin A	782.19IU	Vitamin C	14.00mg
Calcium	164.00mg	Iron	0.32mg

CHICKEN TENDERS W/ ROLL



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11604

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Piece	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.	283951
DINNER ROLL WHOLE GRAIN 1.34 OZ	1 Each	READY_TO_EAT	7388

Preparation Instructions

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.

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: 3.00 Piece			
Amount Per Serving			
Calories	350.00		
Fat	16.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	490.00mg		
Carbohydrates	33.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	19.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.80mg

MAC & CHEESE/ SAUSAGE LINK



Servings:	1.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11670

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN 6-5 JTM	4 Ounce	HEAT_AND_SERVE	609121
SAUSAGE TKY LNK BKfst CKD 160-1.025Z	1 Each	GRILL Flat grill: preheat to 350 degrees f. Place frozen beef on grill. After the portion has cooked through about half its thickness, flip the portion once. As the meat slices begin to cook, separate them with a spatula and add any desired seasonings. Beef should have an evenly brown appearance when completely cooked.	352740

Preparation Instructions

MAC & CHEESE:

PLACE SEALED BAG IN STEAMER AND HEAT FOR APPROXIMATELY 45 MINUTES OR UNTIL PRODUCT

REACHES SERVING TEMPERATURE.

SAUSAGE LINKS:

FULLY COOKED, HEAT TO SERVING TEMPERATURE AND SERVE.

SLE Components

Amount Per Serving

Meat	2.33
Grain	0.67
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: 4.00 Ounce

Amount Per Serving

Calories	256.40
Fat	13.80g
SaturatedFat	6.40g
Trans Fat	0.33g
Cholesterol	61.33mg
Sodium	595.67mg
Carbohydrates	17.33g
Fiber	1.00g
Sugar	2.00g
Protein	16.53g
Vitamin A 433.33IU	Vitamin C 0.40mg
Calcium 260.00mg	Iron 1.08mg

baked beans

NO IMAGE

Servings:	23.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11945

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGTAR 6-10 GFS	1 #10 CAN		298913
KETCHUP POUCH 2-1.5GAL CRWNCOLL	1/2 Cup		452801
ONION DEHY CHPD 15 P/L	1 Ounce		263036
MUSTARD PKT 500-5.5GM GFS	5 1ea=5.5gm	BAKE	700051
SUGAR BROWN LT 12-2 P/L	1/2 Cup		860311
SAUCE BBQ 4-1GAL SWTBRAY	1 Cup		655937

Preparation Instructions

MIX BARBEQUE SAUCE, CATSUP, ONION FLAKES, MUSTARD BROWN SUGAR AND 1 1/2 CUPS OF RESERVED LIQUID FROM BEANS.

POUR MIXTURE INTO BEANS AND MIX WELL.

COVER AND BAKE IN 325 DEGREE CONVECTION OVEN FOR 1 1/4 HOURS. REMOVE COVER DURING LAST HALF HOUR OF BAKING TO BROWN BEANS.

STORE IN WARMER UNTIL SERVICE.

SERVE WITH #8 DIPPER for 1/2 cup serving.

CCP: Heat to 135° F or higher.

CCP: Hold at 135° F or higher.

CCP: DISCARD LEFTOVERS

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: 23.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	218.05		
Fat	0.57g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	660.46mg		
Carbohydrates	45.26g		
Fiber	5.69g		
Sugar	21.55g		
Protein	9.06g		
Vitamin A	34.78IU	Vitamin C	0.42mg
Calcium	65.05mg	Iron	2.29mg

Crispy Chicken Salad

NO IMAGE

Servings:	68.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11950

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	18 Cup		735787
CARROT SHRD MED 2-5 RSS	8 Ounce		313408
CUCUMBER SELECT 24CT MRKN	34 Ounce		418439
TOMATO GRAPE SWT 10 MRKN	68 Each		129631
CHEESE MOZZ SHRD 4-5 LOL	34 Ounce		645170
CHEESE CHED MLD SHRD 4-5# COMM	34 Ounce		150250
CHIX PCORN LRG WGRAIN CKD 6-5	816 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
BREADSTICK GARL WGRAIN TWST 54-2.1Z	68 Each		644051

Preparation Instructions

MIX CHOPPED ROMAINE AND SHREDDED CARROTS.
PLACE 1 CUP SALAD MIXTURE IN CONTAINER.
PLACE .5 OUNCE CUCUMBER SLICES AND 1 GRAPE TOMATO ON TOP OF SALAD.

MIX MOZZARELLA AND CHEDDAR CHEESE. PLACE 1 OUNCE IN

CUP AND PLACE IN CONTAINER.

CCP: Hold for cold service at 41° F or lower.

902480 CHICKEN, POPCORN, TYSON..... 68 (12 PIECE CN SERVING) HEAT CHICKEN ACCORDING TO PACKAGE DIRECTIONS.

PLACE 12 PIECES OF POPCORN CHICKEN INTO SMALL BOAT. STORE IN WARMER UNTIL SERVICE.

CCP: Heat to 165° F or higher for at least 15 seconds

CCP: Hold at 135° F or higher.

902482 BREADSTICK - NEW YORK BRAND..... 68 (1 BREADSTICK) BAKE BREADSTICK ACCORDING TO PACKAGE DIRECTIONS.

SERVE SALAD WITH HEATED CHICKEN, BREADSTICK

SLE Components

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 68.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	573.14
Fat	25.71g
SaturatedFat	9.00g
Trans Fat	0.00g
Cholesterol	90.75mg
Sodium	992.64mg
Carbohydrates	55.53g
Fiber	7.55g
Sugar	3.75g
Protein	32.30g
Vitamin A 2055.13IU	Vitamin C 15.44mg
Calcium 201.31mg	Iron 4.33mg

turkey cheese slider



Servings:	1.00	Category:	Entree
Serving Size:	1.00 SLIDER	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11952

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL DNNR WHEAT PULL APART 12-16 GFS	1 Each		316938
TURKEY BRST CKD BRN 2-8.25AVG JENNO	2 Ounce		588572
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

OPEN ROLLS AND LAY OUT ON SHEET PAN LINED WITH PARCHMENT PAPER
PLACE 2 OUNCES SLICED TURKEY ON ROLL
PLACE 1 SLICE CHEESE ON TOP OF TURKEY COVER WITH TOP ROLL
CCP: HOLD COLD AT 41 OR LOWER

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: 1.00 SLIDER

Amount Per Serving

Calories	164.26
Fat	3.86g
SaturatedFat	1.25g
Trans Fat	0.00g
Cholesterol	33.43mg
Sodium	625.46mg
Carbohydrates	15.00g
Fiber	1.50g

Sugar	1.74g
Protein	19.33g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 106.00mg	Iron 0.99mg