

Cookbook for ST JOHN'S HIGH SCHOOL

Created by HPS Menu Planner

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Hot Dog on WG Bun MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1358

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HOT DOG WHEAT WHL 12-12CT GFS	100 Each		517830
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1	These versatile franks feature a blend of fresh turkey, pork, and beef which has been smoked and fully cooked to produce a savory flavor, ideal for use in a variety of applications.	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

SLE Components

Amount Per Serving

Meat	0.02
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 Serving

Amount Per Serving

Calories	101.70
Fat	1.66g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.45mg
Sodium	100.80mg
Carbohydrates	19.01g
Fiber	4.00g

Sugar			2.01g
Protein			4.06g
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.40mg	Iron	0.73mg

Taco Walking MTG

Servings:	150.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1359

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA 103Z 6-10 REDG	10 1/2 Pound	READY_TO_EAT None	452841
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	150 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
Beef Taco Meat	18 3/4 Pound		682160
Cheese, Cheddar Reduced fat, Shredded	9 19/50 Pound		100012
LETTUCE ROMAINE CHOP 6-2 RSS	2 17/50 Gallon		735787

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:

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.25
Fruit	0.00
GreenVeg	0.12
RedVeg	0.19
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 2.00

Amount Per Serving

Calories	203.74		
Fat	8.50g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	20.01mg		
Sodium	402.76mg		
Carbohydrates	22.74g		
Fiber	1.25g		
Sugar	0.75g		
Protein	9.00g		
Vitamin A	1380.91IU	Vitamin C	8.98mg
Calcium	47.69mg	Iron	0.48mg

Mashed Potato Bowl

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1360

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BITES FC CN 4-5 GLDKST	5 Piece	Heat in 350 degree oven to 165	802280
POTATO PRLS EXCEL 12-28Z BAMER	4 Ounce	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
TURKEY & GRAVY CKD 4-7 JENNO	2 Ounce	Steam or Boil to 165	653171
CORN CUT 1-20 SIMPLOT	2 Ounce	STEAM Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. Cook quickly, uncovered to bring up to 165F. Do not overcook or allow product to sit in water for an extended time period.	890100
Cheese, Cheddar Reduced fat, Shredded	1 Ounce		100012

Preparation Instructions

Directions:

Bake Chicken on a baking sheet until Temperature reaches 165° or higher.

Make Mashed Potatoes according to instructions on package.

Make Gravy according to instructions on package.

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

Remove chicken from oven put on line and Hold

Put prepared Mashed Potatoes on line and hold

Put prepared Gravy on line and hold

CCP: Hold at 135° F or higher.

Assemble Bowl at time of service.

Notes:

SLE Components

Amount Per Serving

Meat	0.02
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Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.03

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00

Amount Per Serving

Calories	5.93
Fat	0.14g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.39mg
Sodium	23.83mg
Carbohydrates	0.94g
Fiber	0.07g
Sugar	0.01g
Protein	0.28g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.57mg	Iron	0.02mg

Sloppy Joe on a bun

Servings:	50.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1361

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 63/100 Ounce	Boil or steam bag to 165 degrees. Hold at 145 F or higher until ready for service.	564790
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.
Portion # 8 Scoop of JTM Sloppy Joe on Hamburger bun

SLE Components

Amount Per Serving

Meat	0.04
Grain	0.04
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: 2.00

Amount Per Serving

Calories	6.10		
Fat	0.16g		
SaturatedFat	0.04g		
Trans Fat	0.00g		
Cholesterol	0.88mg		
Sodium	12.14mg		
Carbohydrates	0.20g		
Fiber	0.08g		
Sugar	0.24g		
Protein	0.38g		
Vitamin A	9.18IU	Vitamin C	0.12mg
Calcium	0.68mg	Iron	0.04mg

Pasta BAr

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1362

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD .65Z 6-5 COMM	4 Each		785860
SAUCE MARINARA A/P 6-10 REDPK	4 Ounce	READY_TO_EAT None	592714
PASTA PENNE RIGATE 2-10 KE	1 Ounce		635501
PASTA SPAGHETTI 10 2-10 KE	1 Ounce		654560
SAUCE ALFREDO FZ 6-5 JTM	1 Cup		155661
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1 Ounce	UNSPECIFIED Not currently available	570533
CHEESE PARM SHRD FCY 10-2 PG	1 Tablespoon		460095
MUSHROOM STEMS & PCS DOM 6-10 GFS	1 Cup		119024

Preparation Instructions

Cook pasta according to package directions.

Meatballs: Place frozen meatballs in sauce, cover and heat in oven at 375 F for approximately 30-40 minutes. Alternatively, heat in steamer. Heat until internal temperature of meatballs reaches 155 F for 15 seconds or longer.

Alfredo: PLACE SEALED BAG IN STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. CAUTION: OPEN BAG CAREFULLY TO AVOID BEING BURNED.

Diced Chicken: Recipe ready diced product fully cooked. Heat to 165 for 15 Seconds

Serve 1 cup of spaghetti, 1/2 cup marinara, and 5 meatballs or 1/2 cup Alfredo and 2.3 oz Chicken top with Mushrooms and/or Cheese

SLE Components

Amount Per Serving

Meat	6.67
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.71

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	886.48		
Fat	36.52g		
SaturatedFat	17.00g		
Trans Fat	0.60g		
Cholesterol	135.33mg		
Sodium	3179.14mg		
Carbohydrates	83.40g		
Fiber	7.86g		
Sugar	24.21g		
Protein	55.86g		
Vitamin A	1543.29IU	Vitamin C	9.57mg
Calcium	910.86mg	Iron	6.13mg

Sandwich Chicken Patty MTG

Servings:	100.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1370

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAMBURGER BUN, W GRAIN, AM	100 Each	READY_TO_EAT	3480
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	100 Each	BAKE 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

Directions:

WASH HANDS.

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

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Notes:

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: 100.00

Serving Size: 0.00

Amount Per Serving

Calories 360.00

Fat 11.00g

SaturatedFat 1.50g

Trans Fat 0.00g

Cholesterol 45.00mg

Sodium 480.00mg

Carbohydrates 38.00g

Fiber 5.00g

Sugar 4.00g

Protein 25.00g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 4.00mg **Iron** 11.08mg

Spicy Chicken Patty

Servings:	100.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1371

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	100 Each	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a parchment lined baking sheet. Heat for 16 to 19 minutes. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.	525490

Preparation Instructions

Directions:

WASH HANDS.

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:

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: 100.00

Serving Size: 0.00

Amount Per Serving

Calories	200.00
Fat	10.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	330.00mg
Carbohydrates	9.00g
Fiber	1.00g

Sugar	1.00g
Protein	19.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 0.00mg	Iron 1.44mg

Chef Salad

Servings:	50.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-1373

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
SPINACH BABY CLND 2-2 RSS	1 Cup		560545
CUCUMBER 6CT	2 Slice		626742
Grape Tomatoes	2 Piece		749041
TURKEY HAM DCD CKD 10 PERD	2 Ounce		211745
TURKEY BRST DCD 2-5	2 Ounce		451300
EGG HRD CKD DCD IQF 4-5 GFS	1 Ounce		192198
Cheese, Cheddar Reduced fat, Shredded	1 Ounce		100012

Preparation Instructions

Directions:

Wash and Clean all lettuce products

Cool in walk in

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

Cut and mix all lettuce products together for serve time

Serve 1 cup mixed salad lettuce products

1 oz Diced Turkey, 1 oz Diced Ham, 1/2 oz Egg, 1/2 oz Cheese

2 Grape Tomato, 2 slices Cucumbers

Arrange neatly in plastic bowl

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

2 cup of lettuce mixture =1/2 cup of 1/2 cup dark Green Subgroup

1/4 cup other vegetable

Notes:

SLE Components

Amount Per Serving

Meat 0.04

Grain 0.00

Fruit	0.00
GreenVeg	0.01
RedVeg	0.02
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00
Serving Size: 0.00

Amount Per Serving

Calories	4.75
Fat	0.21g
SaturatedFat	0.12g
Trans Fat	0.00g
Cholesterol	2.84mg
Sodium	24.59mg
Carbohydrates	0.14g
Fiber	0.04g
Sugar	0.03g
Protein	0.58g

Vitamin A	102.00IU	Vitamin C	0.60mg
Calcium	1.13mg	Iron	0.04mg

Teriyaki Chicken over Rice

Servings:	250.00	Category:	Entree
Serving Size:	2.83	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1377

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP TERYK 6-7.15	2 39/47 Ounce	<p>Basic Preparation BASIC HEATING INSTRUCTIONS PER (1) 7.15 LBS CHICKEN WITH SAUCE: OVEN (RECOMMENDED): PRE-HEAT OVEN TO 350F (CONVECTION) 400F (CONVENTIONAL). PLACE CHICKEN ON A SHEET PAN. BAKE IN OVEN FOR 18-20 MINUTES UNTIL IT REACHES 165F, STEAMY HOT. REDUCE TIME TO 6-8 MINUTES IF PRODUCT IS FULLY THAWED. SKILLET OR PAN FRY: (THAWING PRODUCT FIRST IS RECOMMENDED) PLACE THAWED CHICKEN IN SKILLET OR FRYING PAN AND HEAT CONTENTS TO A MINIMUM OF 165F FOR AT LEAST 15 SECONDS. SERVING: MAKE SURE FOOD TEMPERATURE IS 165F OR ABOVE. PLACE COOKED CHICKEN IN A SERVING PAN, MIX WELL AND SERVE.</p>	890911
RICE BRN PERFECTED 25 UBEN	1 Cup	<p>Basic Preparation PER DIRECTIONS: BOIL WATER. ADD RICE,BUTTER OR MARGARINE & SALT. COVER TIGHTLY & SIMMER 20 MIN OR UNTIL LIQUID IS ABSORB-ED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.</p>	146404

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.03
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 2.83

Amount Per Serving

Calories	3.30		
Fat	0.04g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.24mg		
Sodium	1.91mg		
Carbohydrates	0.64g		
Fiber	0.03g		
Sugar	0.06g		
Protein	0.12g		
Vitamin A	0.40IU	Vitamin C	0.00mg
Calcium	0.08mg	Iron	0.01mg

Corn Dog Nuggets

Servings:	200.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1378

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX MINI .67Z 2-5 GCHC	6 Each	Basic Preparation FROZEN: FRY: 350 DEGREES F FOR 4-5 MINUTES. QTY: 4 CONVECTION OVEN: 350 DEGREES F FOR 8-10 MINUTES. QTY: FULL SHEET PAN CONVENTIONAL OVEN: 350 DEGREES F FOR 21- 23 MINUTES. QTY: FULL SHEET PAN MICROWAVE (1100 WATTS): HIGH: 45-55 SECONDS. QTY: 6 THAWED: NOT RECOMMENDED	210358

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
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: 200.00

Serving Size: 6.00

Amount Per Serving

Calories	1.58		
Fat	0.09g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.34mg		
Sodium	3.68mg		
Carbohydrates	0.14g		
Fiber	0.01g		
Sugar	0.05g		
Protein	0.05g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.30mg	Iron	0.01mg

Mac & Cheese

Servings:	250.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1379

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS R/F WGRAIN 6-5	1 Ounce	THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE POURED INTO SERVING PANS. IF PRE-PANDED, KEEP PRODUCT COVERED TIGHTLY.	119122

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
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: 250.00

Serving Size: 6.00

Amount Per Serving

Calories	1.73		
Fat	0.07g		
SaturatedFat	0.04g		
Trans Fat	0.00g		
Cholesterol	0.18mg		
Sodium	5.85mg		
Carbohydrates	0.19g		
Fiber	0.01g		
Sugar	0.04g		
Protein	0.10g		
Vitamin A	4.48IU	Vitamin C	0.00mg
Calcium	0.24mg	Iron	0.01mg

Lasagna Roll Up

Servings:	150.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1380

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup	Ready to use	645170
LASAGNA ROLL- UP CHS 53-3Z BERNI	1 Each	BAKE Preparation Type: Cooking Instructions Conventional Oven Instructions: Conventional Oven: Distribute 3 4 cup of room temperature sauce in the bottom of a 7 1 2" x 11" glass oven-safe baking dish that has been sprayed with non-stick cooking spray. Place 4 frozen (-10°F to +10°F) rollups in dish and cover with 3 4 cup room temperature sauce. Spread sauce evenly over pasta to cover. Cover dish tightly with aluminum foil that has been sprayed with non-stick cooking spray. Preparation Notes: Note: Since all types of cooking equipment and equipment's settings may vary, cooking times may require adjusting. Preparation Notes: For food safety, follow these cooking instructions. Conventional Oven Instructions: Bake in a preheated 350°F conventional oven for 50 minutes. Cook until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Carefully remove foil.	180815
SAUCE SPAGHETTI FCY 6- 10 REDPK	1 1/5 Ounce	Ready to use	852759

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
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: 150.00

Serving Size: 1.00

Amount Per Serving	
Calories	1.83
Fat	0.08g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.27mg
Sodium	3.49mg
Carbohydrates	0.17g
Fiber	0.01g

Sugar	0.03g
Protein	0.10g
Vitamin A 1.31IU	Vitamin C 0.01mg
Calcium 2.27mg	Iron 0.01mg

Meatball Gravy over Mashed Potatoes

Servings:	250.00	Category:	Entree
Serving Size:	5.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1384

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	5 Each	Basic Preparation CONVECTION OVEN: ADD FROZEN MEATBALLS OR CRUMBLES TO SAUCE, COVER PAN AND HEAT IN CONVECTION OVEN APPROXIMATELY 30 MINUTES AT 375 DEGREES F. STOVE TOP: ADD FROZEN MEATBALLS OR CRUMBLES TO SAUCE. SIMMER IN COVERED PAN FOR APPROXIMATELY 40 MINUTES AT 180-200 DEGREES	135071
Brown Gravy	1 Ounce	This richly flavored mix may be prepared as directed, or easily customized to create new recipes using additional ingredients. It is an ideal choice when served over side dishes and entrees, and also works well as a casserole, stew, or soup base.	15612
POTATO PRLS EXCEL 12-26.5Z SMART SERV	1 Ounce	RECONSTITUTE 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	146581

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
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: 250.00

Serving Size: 5.00

Amount Per Serving

Calories	1.11		
Fat	0.04g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.15mg		
Sodium	1.51mg		
Carbohydrates	0.11g		
Fiber	0.01g		
Sugar	0.00g		
Protein	0.07g		
Vitamin A	0.04IU	Vitamin C	0.06mg

Calcium 0.20mg **Iron** 0.01mg

Taco Bar

Servings:	250.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1385

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	<p>Basic Preparation</p> <p>PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.</p>	722330
CHIX STRP FAJT DRK MT FC 6-5 TYS	2 Ounce	<p>BAKE</p> <p>Appliances vary, adjust accordingly.</p> <p>Conventional Oven</p> <p>Set at 350°F, reheat 25 - 30 minutes from frozen.</p> <p>CONVECTION</p> <p>Appliances vary, adjust accordingly.</p> <p>Convection Oven</p> <p>Set at 400°F, 15 - 20 minutes from frozen.</p> <p>MICROWAVE</p> <p>Appliances vary, adjust accordingly.</p> <p>Microwave Oven</p> <p>Reheat 3 1</p> <p>2 minutes on high setting from frozen.</p>	860390
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce	<p>PLACE SEALED BAGS IN A STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. CAUTION SHOULD BE TAKEN WHEN OPENING BAGS TO AVOID BEING BURNED.</p>	722110
TORTILLA FLOUR 6 SFST 24-12CT GRSZ	2 Each	<p>Basic Preparation</p> <p>TORTILLAS SHOULD BE SEPARATED PRIOR TO WARMING IN A HEATED (DRY) CABINET. REMOVE THE TORTILLAS FROM THE PACKAGE AND SEPARATE THEM INDIVIDUALLY. REPLACE THE STACK INTO THE BAG, OR SOME OTHER CLOSED CONTAINER, AND PLACE INTO THE HEATED CABINET (APPROX 140-170). TOTAL WARMING TIME SHOULD NOT EXCEED 6 HOURS.</p>	713320
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Ounce	<p>READY_TO_EAT</p> <p>Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.</p>	456090
CHEESE CHED MLD SHRD 4-5# COMM	1/4 Cup	Ready to use	150250

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO JALAP POUK 6-106Z LOL	1/4 Ounce	UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE.	135271

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 2.00

Amount Per Serving

Calories	2.89		
Fat	0.15g		
SaturatedFat	0.07g		
Trans Fat	0.00g		
Cholesterol	0.56mg		
Sodium	7.27mg		
Carbohydrates	0.23g		
Fiber	0.01g		
Sugar	0.02g		
Protein	0.16g		
Vitamin A	3.91IU	Vitamin C	0.01mg
Calcium	2.49mg	Iron	0.02mg

Cinnamon Toast Stick with Sausage Patties

Servings:	250.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1387

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY CKD 250-1.2Z COMM	1 Each	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes. Microwave: on high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.	109000
SYRUP PANCK MAPL 4-1GAL KE	2 Fluid Ounce	Ready to use	107611
FRENCH TST STIX WGRAIN 300-.96Z SNYFR	3 Each	BAKE convection oven 325 degrees F. 10-12 minutes thawed, 20-25 minutes frozen	548722

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 3.00

Amount Per Serving			
Calories	1.92		
Fat	0.05g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.60mg		
Sodium	2.50mg		
Carbohydrates	0.32g		
Fiber	0.01g		
Sugar	0.23g		
Protein	0.06g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.29mg	Iron	0.01mg

Sweet & Sour Chicken

Servings:	250.00	Category:	Entree
Serving Size:	10.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1388

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
SAUCE SWT & SOUR 6- 64Z MINR	2 Tablespoon	HEAT & SERVE. MADE W/SOY SAUCE,LARGE CHUNKS OF GREEN PEPPERS, TOMATOES & FRESH PINEAPPLE- IT LENDS ITSELF TO A HOMEMADE APPEARANCE & TASTE W/O THE WORK!	534811

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
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: 250.00

Serving Size: 10.00

Amount Per Serving

Calories	1.24		
Fat	0.05g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.24mg		
Sodium	2.84mg		
Carbohydrates	0.12g		
Fiber	0.01g		
Sugar	0.03g		
Protein	0.07g		
Vitamin A	0.67IU	Vitamin C	0.01mg
Calcium	0.07mg	Iron	0.01mg

Spaghetti Sauce with Meat over Spaghetti Noodles

Servings:	250.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1389

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 3/5 Ounce	Steam or boil to a temperature of 165	573201
PASTA SPAG 51 WGRAIN 2-10	1 Cup	FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PERFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER. RECOMMENDED COOK TIME OF 8-10 MINUTES Marketing Tips	221460

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
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: 250.00

Serving Size: 6.00

Amount Per Serving

Calories	1.09		
Fat	0.03g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.22mg		
Sodium	1.16mg		
Carbohydrates	0.12g		
Fiber	0.02g		
Sugar	0.03g		
Protein	0.07g		
Vitamin A	2.59IU	Vitamin C	0.08mg

Calcium

0.22mg

Iron

0.01mg

Chicken Fajita

Servings:	100.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1390

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT DRK MT FC 6-5 TYS	1 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen.	860390
TORTILLA FLOUR 8 SFST 24-12CT GRSZ	1 Each	ready to use	713330
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Ounce	Basic Preparation PLACE SEALED BAGS IN A STEAMER OR BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. CAUTION SHOULD BE TAKEN WHEN OPENING BAGS TO AVOID BEING BURNED	722110
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce	Ready to use	150250

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.05
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: 100.00

Serving Size: 3.00

Amount Per Serving

Calories	6.66		
Fat	0.46g		
SaturatedFat	0.29g		
Trans Fat	0.00g		
Cholesterol	1.62mg		
Sodium	13.60mg		
Carbohydrates	0.27g		
Fiber	0.01g		
Sugar	0.01g		
Protein	0.40g		
Vitamin A	14.33IU	Vitamin C	0.00mg
Calcium	9.22mg	Iron	0.02mg

Soft Shell Taco

Servings:	150.00	Category:	Entree
Serving Size:	2.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1391

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	Basic Preparation PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.	722330
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce	Ready to use	150250
TORTILLA FLOUR 8 SFST 24-12CT GRSZ	1 Each	Ready to use	713330

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.04
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: 150.00

Serving Size: 2.00

Amount Per Serving

Calories	4.20		
Fat	0.28g		
SaturatedFat	0.18g		
Trans Fat	0.00g		
Cholesterol	0.95mg		
Sodium	7.96mg		
Carbohydrates	0.19g		
Fiber	0.02g		
Sugar	0.02g		
Protein	0.26g		
Vitamin A	10.73IU	Vitamin C	0.02mg
Calcium	5.61mg	Iron	0.02mg

Chicken & Waffle

Servings:	100.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1392

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE DUTCH WGRAIN 5 48-2.93Z J&J	1 Each	Oven: Preheat to 450 degrees F. Bake for 3-4 minutes. Deep Fryer: Preheat to 375 degrees F. Fry for approximately 30 seconds. Once heated, sprinkle with confectioner s sugar or other toppings as desired.	607351
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered.	740820
SYRUP PANCK MAPL 4- 1GAL KE	1 Fluid Ounce	Ready to use	107611

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
Grain	0.04
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: 3.00

Amount Per Serving	
Calories	5.90
Fat	0.22g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.60mg
Sodium	6.88mg
Carbohydrates	0.80g
Fiber	0.04g
Sugar	0.37g
Protein	0.20g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 0.52mg **Iron** 0.03mg

Orange Chicken over Rice

Servings:	250.00	Category:	Entree
Serving Size:	3.93	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1393

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	3 40/43 Ounce	AUTHENTIC HEAT N SERVE TANGERINE CHICKEN. FULLY COOKED, NO MSG, ZERO TRANS FATS, AND LOW SODIUM. TANGERINE CHICKEN IS LIGHTLY BATTERED BONELESS CHICKEN CHUNK TOSSED W/ A TANGY SWEET SAUCE. ** K-12 SCHOOLS ** SERVE INDIVIDUALLY OR WITH FRIED RICE, WHITE RICE, OR VEGETABLE LO MEIN. heat to 165 degrees	791710
RICE BRN PERFECTED 25 UBEN	4 Ounce	Basic Preparation PER DIRECTIONS: BOIL WATER. ADD RICE,BUTTER OR MARGARINE & SALT. COVER TIGHTLY & SIMMER 20 MIN OR UNTIL LIQUID IS ABSORB-ED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING	146404

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.13
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 3.93

Amount Per Serving			
Calories	11.65		
Fat	0.11g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.18mg		
Sodium	1.53mg		
Carbohydrates	2.40g		
Fiber	0.14g		
Sugar	0.05g		
Protein	0.31g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.03mg

Popcorn Chicken

Servings:	250.00	Category:	Entree
Serving Size:	10.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1394

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	1 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620

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: 250.00

Serving Size: 10.00

Amount Per Serving

Calories	0.11		
Fat	0.01g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.02mg		
Sodium	0.24mg		
Carbohydrates	0.01g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.01g		
Vitamin A	0.07IU	Vitamin C	0.00mg
Calcium	0.01mg	Iron	0.00mg

Turkey Gravy over Mashed Potatoes

Servings:	250.00	Category:	Entree
Serving Size:	4.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1395

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY & GRAVY 4-7	4 Ounce	<p>Basic Preparation BOIL IN THE BAG: FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS OF PRODUCT IN BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 TO 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPATURE OF 140 DEGREES. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. STEAMER: PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN AND PLACE INTO STEAMER. HEAT FOR 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE.</p>	722460
POTATO PRLS EXCEL 12-26.5Z SMART SERV	4 3/25 Ounce	<p>RECONSTITUTE 1: Pour 4 Liters (1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes and stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.</p>	146581

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.01

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 4.00

Amount Per Serving

Calories	2.23		
Fat	0.04g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.20mg		
Sodium	4.17mg		
Carbohydrates	0.36g		
Fiber	0.02g		
Sugar	0.00g		
Protein	0.11g		
Vitamin A	0.05IU	Vitamin C	0.25mg

Calcium 0.21mg **Iron** 0.01mg

Chicken Sandwich on Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1396

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	BAKE 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

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.01
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

Amount Per Serving

Calories	2.00		
Fat	0.09g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.45mg		
Sodium	2.90mg		
Carbohydrates	0.09g		
Fiber	0.03g		
Sugar	0.00g		
Protein	0.19g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.01mg

Chicken Strips

Servings:	100.00	Category:	Entree
Serving Size:	3.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1397

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP BRD WGRAIN 6-5.15	3 Each	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11-13 minutes, uncovered. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered.	740820

Preparation Instructions

Appliances vary, adjust accordingly. Convection Oven: Preheat oven to 375 degrees F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7-10 minutes, uncovered. Conventional Oven Preheat oven to 400F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11 -13 minutes, uncovered.

Marketing Tips

SLE Components

Amount Per Serving

Meat	0.03
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: 3.00

Amount Per Serving

Calories	1.90		
Fat	0.09g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.40mg		
Sodium	3.10mg		
Carbohydrates	0.11g		
Fiber	0.01g		
Sugar	0.00g		
Protein	0.16g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.12mg	Iron	0.01mg

Italian Sub Sandwich

Servings:	40.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1398

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAMI HARD SLCD 4/Z 5-2 PG	2 Slice	Ready to use maintain 41 degrees	776260
TURKEY HAM SLCD 12-1 JENNO	3 Slice	Ready to use maintain 41 degrees	556121
TOMATO 6X6 LRG 10 MRKN	2 Slice	Wash, then Ready to use maintain 41degrees	199001
LETTUCE ROMAINE CHOP 6- 2 RSS	4/5 Serving	Wash, then ready to use maintain 41 degrees	735787
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1 Each	Basic Preparation ON LINED SHEET PAN OR 4 CHANNEL PAN INSERT. 3. RETARD THAWING: 35 F - 38 F (1 C - 3 C) 12 - 18 HOURS; OR 60 MINUTES AT ROOM TEMPERATURE. 4. TEMPER FLOOR TIME: 15 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95 F (35 C), 85 % R.H.), 40 - 50 MINUTES TO TEMPLATE # 23 FOR SHEET PAN OR UNTIL ROLLS FILL IN AND ARE 1/2" ABOVE TOP OF CHANNEL INSERT. 6. BAKING: RACK OVEN: 375 F (190 C), 14 - 16 MINUTES DECK OVEN: 400 F (205 C), 14 - 16 MINUTES	556971
CHEESE AMER WHT 160CT SLCD 6- 5 LOL	1 2 Slices	Ready to serve	861940

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.04
Grain	0.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00

Amount Per Serving

Calories	15.82		
Fat	0.43g		
SaturatedFat	0.16g		
Trans Fat	0.00g		
Cholesterol	1.38mg		
Sodium	38.70mg		
Carbohydrates	2.28g		
Fiber	0.21g		
Sugar	0.36g		
Protein	0.72g		
Vitamin A	174.97IU	Vitamin C	1.85mg
Calcium	3.43mg	Iron	0.16mg

Grilled Chicken Jalapeno Ranch Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1488

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT CHARGRLLD RWA 4Z 2-5	1 Each	Basic Preparation COOK FROM FROZEN TO INTERNAL TEMP 145 DEGREES F. CONVENTIONAL OVEN 12-14 MIN @375 DEGREES F. CONVECTION OVEN 10-12 MIN @375 DEGREES F	214210
ROLL PRETZEL WGRAIN 120-2.2Z J&J	1 Each	Basic Preparation READY TO SERVE ONCE THAWED	500162
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice	Basic Preparation READY TO USE Hold at 41 degrees	861940
DRESSING RNCH JALAP 2-1GAL LTHSE	1 Tablespoon	READY_TO_EAT Open, pour and enjoy! Hold at 41 degrees	197681
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Piece	COOLER= USE BY EXPIRATION DATE. Basic Preparation PACKAGING: 2# POLY BAG IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: REFRIGERATE IMMEDIATELY; OPTIMUM STORAGE IS 32-36 F AT HIGH HUMIDITY WITH ADEQUATE CIRCULATION. KEEP AWAY FROM ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS AND TOMATOES. DO NOT ICE - LETTUCES ARE SUSCEPTIBLE TO FREEZE DAMAGE. RESEAL UNUSED PORTION IN ORIGINAL BAG. PREPARATION: RINSE THOROUGHLY. READY TO USE.	451730

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	0.01

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00			
Amount Per Serving			
Calories	3.85		
Fat	0.15g		
SaturatedFat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.88mg		
Sodium	7.70mg		
Carbohydrates	0.34g		
Fiber	0.04g		
Sugar	0.04g		
Protein	0.30g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.21mg	Iron	0.02mg

Italain Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1490

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAMI HARD SLCD 4/Z 5-2 PG	2 Slice	Basic Preparation PRODUCT IS FULLY COOKED AND PRE-SLICED. READY TO USE. Hold at 41 degrees.	776260
CHEESE AMER WHT 160CT SLCD 6- 5 LOL	1 Slice	Basic Preparation READY TO USE. Hold at 41 degrees.	861940
TURKEY HAM SLCD 12-1 JENNO	3 Slice	Thawing Instructions THAW IN COOLER DEFROST FROZEN PRODUCT SLOWLY AND THOROUGHLY IN A COOLER FOR 24 HOURS.	556121
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1 Each	ON LINED SHEET PAN OR 4 CHANNEL PAN INSERT. 3. RETARD THAWING: 35 F - 38 F (1 C - 3 C) 12 - 18 HOURS; OR 60 MINUTES AT ROOM TEMPERATURE. 4. TEMPER FLOOR TIME: 15 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95 F (35 C), 85 % R.H.), 40 - 50 MINUTES TO TEMPLATE # 23 FOR SHEET PAN OR UNTIL ROLLS FILL IN AND ARE 1/2" ABOVE TOP OF CHANNEL INSERT. 6. BAKING: RACK OVEN: 375 F (190 C), 14 - 16 MINUTES DECK OVEN: 400 F (205 C), 14 - 16 MINUTES	556971

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
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: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	11.20
Fat	0.33g
SaturatedFat	0.13g
Trans Fat	0.00g
Cholesterol	1.10mg
Sodium	30.60mg
Carbohydrates	1.51g
Fiber	0.06g
Sugar	0.09g

Protein		0.51g	
Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	1.70mg	Iron	0.10mg

Nacho Taco Meat & Cheese

Servings:	300.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1675

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND CKD 6-5 COMM	2 Ounce		135081
SAUCE CHS CHED MILD 6-10 THNKU	1 Ounce	Basic Preparation READY TO SERVE. STORE REFRIGERATED. RECOMMEND HEATING TO AROUND 140 DEGREES	563005

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
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: 300.00

Serving Size: 0.00

Amount Per Serving			
Calories	1.12		
Fat	0.07g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.25mg		
Sodium	6.97mg		
Carbohydrates	0.07g		
Fiber	0.00g		
Sugar	0.03g		
Protein	0.06g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.58mg	Iron	0.01mg

Pancake on a Stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3136

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP MAPL WGRAIN STIX 56-2.85Z	1	DEEP FRYING NO RECOMMENDED. PREFERRED METHOD FOR COOKING IS THAWED. MICROWAVE: THAWED, 30 SECONDS. FROZEN, 55 SECONDS. CONVENTIONAL OVEN: 350 DEGREE F. FROZEN, 32 MINUTES. THAWED, 24 MINUTES. CONVECTION OVEN: 350 DEGREES F. FROZEN, 20 MINUTES. THAWED 13 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH BAKING. HEAT TO AN INTERNAL TEMPERATURE OF 160 DEGREES F DEEP FRYING NO RECOMMENDED. PREFERRED METHOD FOR COOKING IS THAWED. MICROWAVE: THAWED, 30 SECONDS. FROZEN, 55 SECONDS. CONVENTIONAL OVEN: 350 DEGREE F. FROZEN, 32 MINUTES. THAWED, 24 MINUTES. CONVECTION OVEN: 350 DEGREES F. FROZEN, 20 MINUTES. THAWED 13 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH BAKING. HEAT TO AN INTERNAL TEMPERATURE OF 160 DEGREES F	497202

Preparation Instructions

DEEP FRYING NO RECOMMENDED. PREFERRED METHOD FOR COOKING IS THAWED. MICROWAVE: THAWED, 30 SECONDS. FROZEN, 55 SECONDS. CONVENTIONAL OVEN: 350 DEGREE F. FROZEN, 32 MINUTES. THAWED, 24 MINUTES. CONVECTION OVEN: 350 DEGREES F. FROZEN, 20 MINUTES. THAWED 13 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH BAKING. HEAT TO AN INTERNAL TEMPERATURE OF 160 DEGREES F

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.01
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

Amount Per Serving

Calories	2.40		
Fat	0.15g		
SaturatedFat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.25mg		
Sodium	3.60mg		
Carbohydrates	0.18g		
Fiber	0.02g		
Sugar	0.04g		
Protein	0.07g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.20mg **Iron** 0.01mg

Crispy Drumstick

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3137

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1	BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.	603391

Preparation Instructions

DEEP FRYING NO RECOMMENDED. PREFERRED METHOD FOR COOKING IS THAWED. MICROWAVE: THAWED, 30 SECONDS. FROZEN, 55 SECONDS. CONVENTIONAL OVEN: 350 DEGREE F. FROZEN, 32 MINUTES. THAWED, 24 MINUTES. CONVECTION OVEN: 350 DEGREES F. FROZEN, 20 MINUTES. THAWED 13 MINUTES. FOR BEST RESULTS, FLIP HALFWAY THROUGH BAKING. HEAT TO AN INTERNAL TEMPERATURE OF 160 DEGREES F

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.01
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

Amount Per Serving

Calories	1.90
Fat	0.11g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.50mg
Sodium	4.50mg
Carbohydrates	0.05g
Fiber	0.01g

Sugar	0.00g		
Protein	0.16g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.20mg	Iron	0.01mg

Quesadilla

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3139

Ingredients

Description	Measurement	Prep Instructions	DistPart #
QUESADILLA CHIX WGRAIN 96-5Z MAX	1	OVENS WILL VARY. PLEASE ADJUST TIME AND TEMPERATURE ACCORDINGLY. REFRIGERATE OF DISCARD AND UNUSED PORTIONS. CONVECTION OVEN: PREHEAT OVEN TO 375F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES. Marketing TipsOVENS WILL VARY. PLEASE ADJUST TIME AND TEMPERATURE ACCORDINGLY. REFRIGERATE OF DISCARD AND UNUSED PORTIONS. CONVECTION OVEN: PREHEAT OVEN TO 375F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES. Marketing Tips	231750

Preparation Instructions

OVENS WILL VARY. PLEASE ADJUST TIME AND TEMPERATURE ACCORDINGLY. REFRIGERATE OF DISCARD AND UNUSED PORTIONS. CONVECTION OVEN: PREHEAT OVEN TO 375F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES. CONVENTIONAL OVEN: PREHEAT OVEN TO 400F. BAKE ON PARCHMENT PAPER LINED PAN 14-19 MINUTES.

Marketing Tips

SLE Components

Amount Per Serving

Meat	0.02
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

Amount Per Serving

Calories	3.00		
Fat	0.10g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.15mg		
Sodium	7.00mg		
Carbohydrates	0.37g		
Fiber	0.04g		
Sugar	0.02g		
Protein	0.17g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 1.80mg **Iron** 0.03mg

Meatball Sub

Servings:	100.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3142

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	1	CONVECTION OVEN: ADD FROZEN MEATBALLS OR CRUMBLES TO SAUCE, COVER PAN AND HEAT IN CONVECTION OVEN APPROXIMATELY 30 MINUTES AT 375 DEGREES F. STOVE TOP: ADD FROZEN MEATBALLS OR CRUMBLES TO SAUCE. SIMMER IN COVERED PAN FOR APPROXIMATELY 40 MINUTES AT 180-200 DEGREES F. Marketing Tips	135071
SAUCE SPAGHETTI FCY 6-10 REDPK	1	This spaghetti sauce made from Midwestern-grown tomatoes has a smooth texture and rich flavor with an Italian spice blend.	852759
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1	ON LINED SHEET PAN OR 4 CHANNEL PAN INSERT. 3. RETARD THAWING: 35 F - 38 F (1 C - 3 C) 12 - 18 HOURS; OR 60 MINUTES AT ROOM TEMPERATURE. 4. TEMPER FLOOR TIME: 15 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95 F (35 C), 85 % R.H.), 40 - 50 MINUTES TO TEMPLATE # 23 FOR SHEET PAN OR UNTIL ROLLS FILL IN AND ARE 1/2" ABOVE TOP OF CHANNEL INSERT. 6. BAKING: RACK OVEN: 375 F (190 C), 14 - 16 MINUTES DECK OVEN: 400 F (205 C), 14 - 16 MINUTES Marketing Tips	556971

Preparation Instructions

CONVECTION OVEN: ADD FROZEN MEATBALLS OR CRUMBLES TO SAUCE, COVER PAN AND HEAT IN CONVECTION OVEN APPROXIMATELY 30 MINUTES AT 375 DEGREES F. STOVE TOP: ADD FROZEN MEATBALLS OR CRUMBLES TO SAUCE. SIMMER IN COVERED PAN FOR APPROXIMATELY 40 MINUTES AT 180-200 DEGREES F.

Marketing Tips

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: 100.00

Serving Size: 0.00

Amount Per Serving

Calories	4.44		
Fat	0.07g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.08mg		
Sodium	9.48mg		
Carbohydrates	0.78g		
Fiber	0.04g		
Sugar	0.06g		
Protein	0.16g		
Vitamin A	1.65IU	Vitamin C	0.02mg
Calcium	0.13mg	Iron	0.05mg

Ham & Cheese Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3227

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM UNCURED 6-2 JENNO	1 2 oz	Ready to Serve	690041
CHEESE AMER 160CT SLCD 6-5 COMM	1 1 oz	Ready to Serve	150260
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1 1 piece/ 135 grams	Proof and Bake	556971

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
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: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	9.60		
Fat	0.22g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.55mg		
Sodium	22.55mg		
Carbohydrates	1.50g		
Fiber	0.06g		
Sugar	0.10g		
Protein	0.38g		
Vitamin A	3.00IU	Vitamin C	0.01mg
Calcium	1.60mg	Iron	0.09mg

Chicken Bacon Ranch Wrap

Servings:	40.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3228

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1 1 piece/ 135 grams	Ready To Serve	713340
BACON CKD THN SLCD 3-100CT GFS	1 1 piece/ 135 grams		874124
CHIX PULLED WHT & DRK BLND 2-5 TYS	1 1 oz	Ready to Serve	467802
CHEESE CHED MLD SHRD 4-5 LOL	1 1 oz	Ready to Serve	150250
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.12
Grain	0.06
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00

Amount Per Serving			
Calories	18.46		
Fat	1.18g		
SaturatedFat	0.70g		
Trans Fat	0.00g		
Cholesterol	3.69mg		
Sodium	33.04mg		
Carbohydrates	1.01g		
Fiber	0.03g		
Sugar	0.09g		
Protein	1.01g		
Vitamin A	28.10IU	Vitamin C	0.00mg
Calcium	21.27mg	Iron	0.07mg

Chicken Stix

Servings:	100.00	Category:	Entree
Serving Size:	8.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3268

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5 TYS	1	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.	283562

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: 100.00

Serving Size: 8.00

Amount Per Serving			
Calories	0.33		
Fat	0.02g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.03mg		
Sodium	0.49mg		
Carbohydrates	0.02g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.02g		
Vitamin A	0.14IU	Vitamin C	0.00mg
Calcium	0.06mg	Iron	0.00mg

Chili

Servings:	100.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3270

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	1 6 oz.		344012

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: 100.00

Serving Size: 6.00

Amount Per Serving			
Calories	0.26		
Fat	0.01g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.05mg		
Sodium	0.39mg		
Carbohydrates	0.03g		
Fiber	0.01g		
Sugar	0.01g		
Protein	0.02g		
Vitamin A	2.15IU	Vitamin C	0.03mg
Calcium	0.09mg	Iron	0.01mg

Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3272

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	1 2 oz	Basic Preparation PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT	722330
CHEESE CHED MLD SHRD 4-5 LOL	1 1 oz	Ready To Serve	150250
CHIP NACHO REDC FAT 72-1Z DORITOS	1 1 oz	READY TO EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	456090

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.05
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

Amount Per Serving

Calories	6.05
Fat	0.43g
SaturatedFat	0.26g
Trans Fat	0.00g
Cholesterol	1.31mg
Sodium	10.52mg
Carbohydrates	0.26g
Fiber	0.03g
Sugar	0.02g
Protein	0.34g
Vitamin A 13.29IU	Vitamin C 0.02mg

Calcium 8.61mg **Iron** 0.02mg

Pepperoni Pizza

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3273

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP WGRAIN SLC 96- 4.67Z MAX	1	NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE ACCORDINGLY. REFRIGERATE OR DISCARD ANY UNUSED PORTION. THE MAX REAL SLICE FITS 14 TO A BAKING PAN OR CAN BE DISPLAYED AS A 16 PIZZA PIE AND FITS 12 TO A PAN. CONVECTION OVEN: BAKE AT 375°F. BAKE ON PARCHMENT LINED PAN 10 TO 15 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165°F. CONVENTIONAL OVEN: BAKE AT 425°F. BAKE ON PARCHMENT LINED PAN 12 TO 16 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165°F	437440

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.04
Grain	0.04
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

Amount Per Serving

Calories	5.60		
Fat	0.20g		
SaturatedFat	0.07g		
Trans Fat	0.00g		
Cholesterol	0.30mg		
Sodium	15.60mg		
Carbohydrates	0.64g		
Fiber	0.12g		
Sugar	0.10g		
Protein	0.30g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.00mg	Iron	0.04mg

Cowboy Burger

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3274

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK FLAMEBR 160-3Z COMM	1 3 oz.	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	214880

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
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: 100.00

Serving Size: 1.00

Amount Per Serving

Calories	1.60		
Fat	0.10g		
SaturatedFat	0.04g		
Trans Fat	0.01g		
Cholesterol	0.40mg		
Sodium	3.10mg		
Carbohydrates	0.01g		
Fiber	0.01g		
Sugar	0.00g		
Protein	0.15g		
Vitamin A	1.00IU	Vitamin C	0.00mg
Calcium	0.20mg	Iron	0.02mg

Sloppy Joe on Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3275

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	1	Steam or Heat to 155 degrees	564790
Aunt Millie's 4" Restaurant Hamburger Buns	1	Ready to use	3136

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.01
Grain	0.04
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

Amount Per Serving

Calories	3.60		
Fat	0.03g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.24mg		
Sodium	2.30mg		
Carbohydrates	0.06g		
Fiber	0.01g		
Sugar	0.04g		
Protein	0.07g		
Vitamin A	2.53IU	Vitamin C	0.03mg
Calcium	0.19mg	Iron	0.01mg

Hot Beef & Cheese Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3276

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.92Z 6- 5 JTM	1	Basic Preparation PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROX 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE	720861
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1	ON LINED SHEET PAN OR 4 CHANNEL PAN INSERT. 3. RETARD THAWING: 35 F - 38 F (1 C - 3 C) 12 - 18 HOURS; OR 60 MINUTES AT ROOM TEMPERATURE. 4. TEMPER FLOOR TIME: 15 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95 F (35 C), 85 % R.H.), 40 - 50 MINUTES TO TEMPLATE # 23 FOR SHEET PAN OR UNTIL ROLLS FILL IN AND ARE 1/2" ABOVE TOP OF CHANNEL INSERT. 6. BAKING: RACK OVEN: 375 F (190 C), 14 - 16 MINUTES DECK OVEN: 400 F (205 C), 14 - 16 MINUTES	556971
SAUCE CHS QUESO JALAP POUC 6-106Z LOL	1	Basic Preparation UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE	135271

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.05
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: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	18.86
Fat	0.83g
SaturatedFat	0.45g
Trans Fat	0.01g
Cholesterol	2.40mg
Sodium	57.17mg
Carbohydrates	1.78g
Fiber	0.06g
Sugar	0.12g
Protein	0.92g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.92mg	Iron	0.12mg

Pepperoni Pizza

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3674

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD 4-5 LOL	1		645170
SAUCE PIZZA W/BASL 6-10 REDPK	1	READY_TO_EAT None	256013
PEPPERONI SLCD 14-16/Z 2- 12.5 GFS	1		729973
CRUST PIZZA SHTD OVN RSNQ 20-14 RICH	1	BAKE STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	724530

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.08
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	37.78
Fat	1.00g
SaturatedFat	0.59g
Trans Fat	0.00g
Cholesterol	1.24mg
Sodium	88.18mg
Carbohydrates	5.36g
Fiber	0.36g
Sugar	0.80g
Protein	1.65g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 16.40mg	Iron 0.37mg

Sausage Pizza

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3675

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-14 RICH	1	BAKE STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	724530
SAUCE PIZZA W/BASL 6-10 REDPK	1	READY_TO_EAT None	256013
CHEESE MOZZ SHRD 4-5 LOL	1		645170
PORK CRMBL CKD 120/Z W/TVP 10 PG	1		499595

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.08
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories 43.60

Fat 1.46g

SaturatedFat 0.74g

Trans Fat 0.00g

Cholesterol 2.40mg

Sodium 114.00mg

Carbohydrates 5.48g

Fiber 0.44g

Sugar 0.80g

Protein 1.96g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 18.00mg **Iron** 0.42mg

Ham & Pineapple Pizza

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3676

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-14 RICH	1	BAKE STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	724530
SAUCE PIZZA W/BASL 6-10 REDPK	1	READY_TO_EAT None	256013
CHEESE MOZZ SHRD 4-5 LOL	1		645170
HAM DCD W/A 1/4 3-4 GFS	1		199834

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.10
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving	
Calories	38.30
Fat	1.01g
SaturatedFat	0.59g
Trans Fat	0.00g
Cholesterol	1.50mg
Sodium	94.10mg
Carbohydrates	5.36g

Fiber	0.36g		
Sugar	0.80g		
Protein	1.75g		
Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	16.40mg	Iron	0.38mg

Cheese Pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00 1 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3677

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-14 RICH	1 1 piece/ 60 grams	BAKE STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C)). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	724530
SAUCE PIZZA WBASL 6-10 REDPK	1/2 cup	READY_TO_EAT None	256013
CHEESE MOZZ SHRD 4-5 LOL	2 cup		645170

Preparation Instructions

Remove dough from freezer

Spread sauce 1/2 inch from edge of dough

Spread Cheese evenly

Bake in Brick oven 4 minutes

SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 1 Slice

Amount Per Serving

Calories 272.50

Fat 9.13g

SaturatedFat 5.38g

Trans Fat 0.00g

Cholesterol 15.00mg

Sodium 615.00mg

Carbohydrates 32.50g

Fiber 1.75g

Sugar 4.50g

Protein 13.50g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 205.00mg **Iron** 2.07mg

BBQ Chicken Pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00 1 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3678

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-14 RICH	1 1 piece/ 60 grams		724530
CHEESE MOZZ SHRD 4-5 LOL	2 cup		645170
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	2 cup		570533
SAUCE BBQ 4-1GAL SWTBRAY	3/4 cup		655937

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.33
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: 8.00

Serving Size: 1.00 1 Slice

Amount Per Serving

Calories	354.95		
Fat	12.46g		
SaturatedFat	6.38g		
Trans Fat	0.00g		
Cholesterol	51.67mg		
Sodium	686.09mg		
Carbohydrates	32.51g		
Fiber	1.25g		
Sugar	4.30g		
Protein	25.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	205.00mg	Iron	2.47mg

Chicken Bacon Ranch Pizza

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3680

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-14 RICH	1	BAKE STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	724530
CHEESE MOZZ SHRD 4-5 LOL	1		645170
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1	UNSPECIFIED Not currently available	570533
BACON TOPPING CKD 1/4 DCD 2-5 GFS	1		365650

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.09
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: 50.00			
Serving Size: 1.00			
Amount Per Serving			
<hr/>			
Calories	37.47		
Fat	1.10g		
SaturatedFat	0.61g		
Trans Fat	0.00g		
Cholesterol	1.72mg		
Sodium	84.80mg		
Carbohydrates	4.97g		
Fiber	0.20g		
Sugar	0.51g		
Protein	1.74g		
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Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.40mg	Iron	0.29mg
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Veggie Ranch Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3761

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1 Each	Ready to eat.	713340
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850
CHEESE CHED MLD SHRD 4-5 LOL	1		150250
CAULIFLOWER IQF 30 GFS	1		285600
PEPPERS COLORED MIXED ASST 12CT P/L	1		491012
SPINACH LEAF FLAT CLND 4-2.5 RSS	1		329401
CUCUMBER SLCD 1/4 2-3 RSS	1		329517

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.40
Grain	0.00
Fruit	0.00
GreenVeg	0.05
RedVeg	0.00
OtherVeg	0.10
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00

Amount Per Serving	
Calories	74.58
Fat	4.43g
SaturatedFat	2.70g
Trans Fat	0.00g
Cholesterol	12.25mg
Sodium	126.88mg
Carbohydrates	5.70g
Fiber	0.59g
Sugar	1.25g
Protein	3.65g
Vitamin A 517.84IU	Vitamin C 23.40mg
Calcium 91.76mg	Iron 0.43mg

Club Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3762

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1		713340
CHEESE CHED MLD SHRD 4-5# COMM	1		150250
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850
TURKEY BRST SHRD CKD 4-5AVG JENNO	1		416042
SPINACH LEAF FLAT CLND 4-2.5 RSS	1		329401
TOMATO 6X6 LRG 10 MRKN	1		199001
BACON CKD THN SLCD 3-100CT GFS	1		874124

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.48
Grain	0.00
Fruit	0.00
GreenVeg	0.05
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00

Amount Per Serving			
Calories	76.38		
Fat	4.65g		
SaturatedFat	2.78g		
Trans Fat	0.00g		
Cholesterol	14.12mg		
Sodium	142.32mg		
Carbohydrates	4.80g		
Fiber	0.42g		
Sugar	0.85g		
Protein	4.33g		
Vitamin A	269.94IU	Vitamin C	2.47mg
Calcium	88.40mg	Iron	0.34mg

Guacamole Veggie Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3763

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1		713340
GUACAMOLE FIESTA 6-12Z CALA	1		217131
CHEESE CHED MLD SHRD 4-5# COMM	1		150250
SPINACH LEAF FLAT CLND 4-2.5 RSS	1		329401
CAULIFLOWER IQF 30 GFS	1		285600
PEPPERS COLORED MIXED ASST 12CT P/L	1		491012
CUCUMBER SLCD 1/4 2-3 RSS	1		329517
TOMATO 6X6 LRG 10 MRKN	1		199001

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.40
Grain	0.00
Fruit	0.00
GreenVeg	0.05
RedVeg	0.00
OtherVeg	0.10
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00

Amount Per Serving

Calories	75.57		
Fat	4.35g		
SaturatedFat	2.69g		
Trans Fat	0.00g		
Cholesterol	12.00mg		
Sodium	126.28mg		
Carbohydrates	6.15g		
Fiber	0.91g		
Sugar	1.60g		
Protein	3.81g		
Vitamin A	675.38IU	Vitamin C	26.05mg

Calcium 92.36mg **Iron** 0.41mg

Oriental Veggie Wrap

Servings:	10.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3764

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1		713340
DRESSING ASIAN SESM GINGR 4-1GAL GFS	1		166722
LETTUCE ROMAINE CHOP 6-2 RSS	1		735787
CUCUMBER SLCD 1/4 2-3 RSS	1		329517
CAULIFLOWER BITE SIZE 2-3 RSS	1		732486
BROCCOLI FLORET BITE SIZE 2-3 RSS	1		732451
CARROT MATCHSTICK SHRED 2-3 RSS	1		198161
NOODLE CHOW MEIN 1.5/CAN 6-10 GFS	1		124516

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.15
RedVeg	0.00
OtherVeg	0.10
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00

Amount Per Serving

Calories	59.89		
Fat	2.37g		
SaturatedFat	0.77g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	109.00mg		
Carbohydrates	8.77g		
Fiber	1.14g		
Sugar	0.98g		
Protein	1.49g		
Vitamin A	560.28IU	Vitamin C	15.82mg

Calcium 14.10mg **Iron** 0.74mg

Hot Beef & Cheese Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3766

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM	1		720861
SAUCE CHS CHED MILD 6-10 THNKU	1	READY_TO_EAT Ready to eat. Serve at a minimum temperature of 140 °F.	563005
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1		556971

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.04
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: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	15.66		
Fat	0.59g		
SaturatedFat	0.17g		
Trans Fat	0.01g		
Cholesterol	1.20mg		
Sodium	64.37mg		
Carbohydrates	1.94g		
Fiber	0.06g		
Sugar	0.28g		
Protein	0.60g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.40mg	Iron	0.12mg

Chicken Bacon Ranch Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3767

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1		556971
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1		861940
CHIX PULLED WHT & DRK BLND 2-5 TYS	1	UNSPECIFIED Not Currently Available	467802
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850
BACON CKD THN SLCD 3-100CT GFS	1		874124

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
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: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	11.17		
Fat	0.31g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	0.80mg		
Sodium	23.93mg		
Carbohydrates	1.59g		
Fiber	0.06g		
Sugar	0.12g		
Protein	0.48g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.55mg	Iron	0.10mg

Turkey Bacon Ranch Sliders

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3770

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB MINI SLCD 2.5 8-24CT GFS	1		676171
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1		861940
BACON CKD THN SLCD 3-100CT GFS	1		874124
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1		689541
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850
LETTUCE ROMAINE CHOP 6-2 RSS	1		735787
TOMATO 6X6 LRG 10 MRKN	1		199001

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	5.76		
Fat	0.20g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.64mg		
Sodium	13.62mg		
Carbohydrates	0.66g		
Fiber	0.08g		
Sugar	0.18g		
Protein	0.30g		
Vitamin A	129.99IU	Vitamin C	1.09mg
Calcium	3.14mg	Iron	0.05mg

Turkey Bacon Ranch Sliders

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3771

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB MINI SLCD 2.5 8-24CT GFS	1		676171
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1		861940
BACON CKD THN SLCD 3-100CT GFS	1		874124
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1		689541
DRESSING RNCH LT 4-1GAL LTHSE	1	READY_TO_EAT Open, pour and enjoy!	861850
LETTUCE ROMAINE CHOP 6-2 RSS	1		735787
TOMATO 6X6 LRG 10 MRKN	1		199001

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving			
Calories	5.76		
Fat	0.20g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.64mg		
Sodium	13.62mg		
Carbohydrates	0.66g		
Fiber	0.08g		
Sugar	0.18g		
Protein	0.30g		
Vitamin A	129.99IU	Vitamin C	1.09mg
Calcium	3.14mg	Iron	0.05mg

Cuban Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3775

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK SHRDD BBQ 6-5 JTM	1		366320
PAN COAT/TPNG SPRY BTR 6-16.5Z GFS	1		758370
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1		861940
TURKEY HAM UNCURED 6-2 JENNO	1		690041
PICKLE DILL CHP HAMB 3.5GAL GFS	1		156191

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
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: 50.00

Serving Size: 0.00

Amount Per Serving

Calories	2.52		
Fat	0.14g		
SaturatedFat	0.07g		
Trans Fat	0.00g		
Cholesterol	0.77mg		
Sodium	17.47mg		
Carbohydrates	0.09g		
Fiber	0.01g		
Sugar	0.06g		
Protein	0.21g		
Vitamin A	1.78IU	Vitamin C	0.04mg
Calcium	1.81mg	Iron	0.01mg

Doubled Grilled Cheese

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3776

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PAN COAT/TPNG SPRY BTR 6-16.5Z GFS	1		758370
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1		722360
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1		861940

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.04
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: 25.00

Serving Size: 1.00

Amount Per Serving

Calories	3.49		
Fat	0.25g		
SaturatedFat	0.15g		
Trans Fat	0.00g		
Cholesterol	0.80mg		
Sodium	17.82mg		
Carbohydrates	0.08g		
Fiber	0.00g		
Sugar	0.04g		
Protein	0.24g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	6.84mg	Iron	0.00mg

Philly Beef and Cheese Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3781

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHLL SEAS CKD 2.92Z 6-5 JTM	1		720861
SAUCE CHS CHED POUCH 6-106Z LOL	1		135261
PEPPERS & ONION FLME RSTD 6-2.5	1		847208
DOUGH ROLL FREN SUB DLX 6Z 22.5 RICH	1		556971

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.12
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: 50.00

Serving Size: 1.00

Amount Per Serving

Calories	19.18		
Fat	0.84g		
SaturatedFat	0.45g		
Trans Fat	0.01g		
Cholesterol	2.40mg		
Sodium	56.48mg		
Carbohydrates	1.84g		
Fiber	0.08g		
Sugar	0.14g		
Protein	0.93g		
Vitamin A	1.59IU	Vitamin C	0.07mg
Calcium	16.92mg	Iron	0.12mg

Pizza Wrap Snack Pack

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3784

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE MOZZ SHRD 4-5 LOL	1		645170
SAUCE PIZZA W/BASL 6-10 REDPK	1	READY_TO_EAT None	256013
PEPPERONI SLCD 14-16/Z 2-12.5 GFS	1		729973
TORTILLA FLOUR 10 SFST 12-12CT GRSZ	1		713340
CARROT SNACK CLEANED 200-1Z RSS	1		613967
APPLE CHL SL 100/2 OZ PG	1		747650
TREAT RICE KRISPIE MINI WGRAIN 600CT	1		565002

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.16
Grain	0.01
Fruit	0.04
GreenVeg	0.00
RedVeg	0.08
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving			
Calories	31.74		
Fat	1.23g		
SaturatedFat	0.67g		
Trans Fat	0.00g		
Cholesterol	2.48mg		
Sodium	65.36mg		
Carbohydrates	3.40g		
Fiber	0.55g		
Sugar	1.36g		
Protein	1.50g		
Vitamin A	0.61IU	Vitamin C	0.05mg
Calcium	36.15mg	Iron	0.26mg

Flatbread Pizza Snack Pack

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3785

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD ULTRA LOCO SQUARED 12-12CT TFT	1	READY_TO_EAT HEATING INSTRUCTIONS: Ultra Loco Bread Squared is fully baked but performs best if slightly warmed /u2022For best results thaw out to room temperature prior to heating /u2022Place in warming box (leave in bag) 1 hour thawed or 2 hours frozen /u2022For individual pieces (out of bag) microwave for 15 seconds thawed or 30 seconds frozen	220462
SAUCE PIZZA W/BASL 6-10 REDPK	1	READY_TO_EAT None	256013
PEPPERONI SLCD 14-16/Z 2-12.5 GFS	1		729973
CHEESE MOZZ SHRD 4-5 LOL	1		645170
APPLESAUCE CINNAMON 96-4.5Z COMM	1	READY_TO_EAT Chill for 2 hours prior to serving.	645060
CARROT SNACK CLEANED 200-1Z RSS	1		613967
SNACK FRT CURIOUS GEORGE 200-.8Z	1		162531

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.08
Grain	0.04
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00

Amount Per Serving

Calories 16.98

Fat 0.58g

SaturatedFat 0.30g

Trans Fat 0.00g

Cholesterol 1.24mg

Sodium 27.28mg

Carbohydrates 2.10g

Fiber 0.30g

Sugar 1.10g

Protein 0.75g

Vitamin A 0.00IU **Vitamin C** 2.40mg

Calcium 18.84mg **Iron** 0.12mg

Rolled Turkey and Cheese Snack Pack

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3786

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1		689541
CHEESE COLBY JK CUBE IW 200-1Z LOL	1		680130
CRACKER GLDFSH XTRA WGRAIN 300-.75Z	1		745481
WHOLE APPLE	1		733160
CUCUMBER SLCD 1/4 2-3 RSS	1		329517
TREAT RICE KRISPIE MINI WGRAIN 600CT	1		565002

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
Grain	0.03
Fruit	0.02
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

Amount Per Serving			
Calories	6.65		
Fat	0.24g		
SaturatedFat	0.09g		
Trans Fat	0.00g		
Cholesterol	0.64mg		
Sodium	11.44mg		
Carbohydrates	0.84g		
Fiber	0.07g		
Sugar	0.32g		
Protein	0.31g		
Vitamin A	7.09IU	Vitamin C	0.03mg
Calcium	4.57mg	Iron	0.03mg

Pretzel Boat Lunch Pack

Servings:	50.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3788

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	186911
PRETZEL ROD SFT WHEAT 180-1Z J&J	1 Each		607940
APPLE CHL SL 100/2 OZ PG	1 Ounce		747650
CARROT SNACK CLEANED 200-1Z RSS	1 Package		613967

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.02
Grain	0.02
Fruit	0.02
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

Amount Per Serving

Calories	4.30		
Fat	0.02g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.10mg		
Sodium	3.81mg		
Carbohydrates	0.90g		
Fiber	0.11g		
Sugar	0.36g		
Protein	0.14g		
Vitamin A	0.31IU	Vitamin C	0.03mg
Calcium	3.67mg	Iron	0.02mg

Nacho Lunch Pack

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3814

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each		528690
CARROT SNACK CLEANED 200-1Z RSS	1 Package		613967
APPLESAUCE CINNAMON 96-4.5Z COMM	1 Each	READY_TO_EAT Chill for 2 hours prior to serving.	645060

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.04
Grain	0.05
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving			
Calories	16.40		
Fat	0.50g		
SaturatedFat	0.24g		
Trans Fat	0.00g		
Cholesterol	1.20mg		
Sodium	31.40mg		
Carbohydrates	2.48g		
Fiber	0.20g		
Sugar	1.24g		
Protein	0.52g		
Vitamin A	0.00IU	Vitamin C	2.40mg
Calcium	16.20mg	Iron	0.01mg

WOW Dipper snack pack

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3815

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GLDFSH WGRAIN COLOR 300-.75Z	1		112702
CELERY STIX 4-3 RSS	1		781592
CARROT SNACK CLEANED 200-1Z RSS	1		613967
CRANBERRY DRIED STRAWB 200-1.16Z	1		531681

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.04
Fruit	0.02
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.04
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving

Calories	11.19		
Fat	0.15g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	14.37mg		
Carbohydrates	2.32g		
Fiber	0.40g		
Sugar	1.28g		
Protein	0.16g		
Vitamin A	30.27IU	Vitamin C	0.15mg
Calcium	4.46mg	Iron	0.04mg

Diced turkey and cheese Lunch pack

Servings:	25.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3816

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	1 Ounce	Ready to eat.	689541
CHEESE COLBY JK CUBE IW 200-1Z LOL	1 Ounce	Ready to eat	680130
CRACKER GLDFSH XTRA WGRAIN 300-.75Z	1 Package	Ready to eat.	745481
WHOLE APPLE	1 Cup	Ready to eat.	733160
CUCUMBER SLCD 1/4 2-3 RSS	1 Cup	Ready to eat.	329517
TREAT RICE KRISPIE MINI WGRAIN 600CT	1 Each	Ready to eat.	565002

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.07
Grain	0.05
Fruit	0.04
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00

Amount Per Serving			
Calories	13.30		
Fat	0.47g		
SaturatedFat	0.18g		
Trans Fat	0.00g		
Cholesterol	1.28mg		
Sodium	22.87mg		
Carbohydrates	1.68g		
Fiber	0.13g		
Sugar	0.64g		
Protein	0.62g		
Vitamin A	14.18IU	Vitamin C	0.06mg
Calcium	9.13mg	Iron	0.05mg

Cheeseburger on a bun

Servings:	100.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3869

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK FLAMEBR 160-3Z COMM	100 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	214880
Aunt Millie's 4" Whole Grain Hamburger Bun	100 Each	BAKE	3159
American Cheese Sliced RF	101 Slice		666204

Preparation Instructions

Directions:

WASH HANDS.

1. Cook beef patty as directed on package.
2. Layer patty, cheese slice. Top with remaining half of roll.
3. Serve.

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

Updated October 2018

Notes:

SLE Components

Amount Per Serving

Meat	3.26
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: 100.00

Serving Size: 0.00

Amount Per Serving	
Calories	355.35
Fat	12.02g
SaturatedFat	5.26g
Trans Fat	0.50g
Cholesterol	47.58mg
Sodium	522.10mg
Carbohydrates	2.01g
Fiber	1.00g
Sugar	0.51g

Protein	18.54g
Vitamin A 130.30IU	Vitamin C 0.00mg
Calcium 121.00mg	Iron 1.80mg

Bacon Cheeseburger wg/bun

Servings:	100.00	Category:	Entree
Serving Size:	0.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3870

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK FLAMEBR 160-3Z COMM	100 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	214880
Aunt Millie's 4" Whole Grain Hamburger Bun	100 Each	BAKE	3159
American Cheese Sliced RF	100 Slice		666204
BACON TKY CKD 12-50CT JENNO	100 Slice		834770

Preparation Instructions

Directions:

WASH HANDS.

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

1. Cook beef patty as directed on package.
2. Layer patty, Cheese and Bacon 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 2018

Notes:

SLE Components

Amount Per Serving

Meat	4.25
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: 100.00

Serving Size: 0.00 1 each

Amount Per Serving

Calories 375.00

Fat 13.50g

SaturatedFat 5.25g

Trans Fat 0.50g

Cholesterol 52.50mg

Sodium 615.00mg

Carbohydrates 2.00g

Fiber 1.00g

Sugar 0.50g

Protein 20.50g

Vitamin A 130.00IU **Vitamin C** 0.00mg

Calcium 120.00mg **Iron** 1.80mg

Pizza with Bacon Topping

Servings:	8.00	Category:	Entree
Serving Size:	1.00 1 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3871

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA SHTD OVN RSNG 20-14 RICH	1/8 Each	BAKE STORE FROZEN AT 0°F TO -10°F (-18°C TO -23°C) WHEN READY TO USE, REMOVE DESIRED NUMBER OF UNITS FROM CASE AND THEN RESEAL CASE AND RETURN TO FREEZER. FREEZER TO OVEN: ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 9 - 11 MINUTES. CONVEYOR OVEN: 500 - 550°F (260 - 290°C) FOR 4.5 - 6.5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT. THAWED: COVER AND THAW (UP TO 2 HOURS AT ROOM TEMPERATURE 75°F (23°C). ADD SAUCE, CHEESE AND TOPPINGS. BAKE UNTIL CHEESE MELTS AND CRUST TURNS GOLDEN BROWN. CONVECTION OVEN: 375°F (190°C) FOR 8 - 10 MINUTES. CONVEYOR OVEN: 500°F (260°C) FOR 4 - 5 MINUTES. REMOVE PIZZA FROM OVEN. ALLOW TO SET FOR ONE MINUTE. SERVE WHILE HOT.	724530
BACON TOPPING 3/8 DCD 2-5 HRML	1/2 Pound		104396
SAUCE PIZZA 6- 10 REDPK	1 Cup	READY_TO_EAT None	502141
Cheese, Mozzarella light, Shred FRZ	1 Pound		100034

Preparation Instructions

Directions:

For pizza crust: Remove from freezer, do not thaw

For pizza topping: Tomato sauce spread about 1/2 inch from edge,

Add Bacon Topping

Sprinkle 8 ½ oz (2 cups 2 Tbsp) shredded cheese evenly over each sheet pan.

Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes CCP: Heat to 155° F or higher for 15 seconds.

Notes:

SLE Components

Amount Per Serving

Meat	2.00
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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: 8.00
Serving Size: 1.00 1 Slice

Amount Per Serving

Calories	280.25
Fat	15.66g
SaturatedFat	8.24g
Trans Fat	0.00g
Cholesterol	70.00mg
Sodium	1068.63mg
Carbohydrates	9.40g
Fiber	0.66g
Sugar	2.83g
Protein	11.31g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.00mg	Iron	0.73mg

Chef Salad

Servings:	100.00	Category:	Entree
Serving Size:	1.00 2 cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-3872

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	150 Cup		735787
SPINACH BABY 2-2	50 cup		618720
CARROT SHRD MED 2-5 RSS	25 Ounce		313408
TURKEY HAM DCD 2-5 JENNO	196 ounce		202150
TOMATO GRAPE/CHERRY 20	100 Ounce		609620
TURKEY BRST DCD 2-5	196 Ounce		451300
CUCUMBER 1-24CT P/L	100 Ounce		238653
CHEESE CHED MLD SHRD 4-5 LOL	100 Ounce		150250

Preparation Instructions

Directions:

Wash and Clean all lettuce products

Cool in walk in

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

Cut and mix all lettuce products together for serve time

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

Serve 1 cup mixed salad lettuce products

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

2 cup of lettuce mixture =1/2 cup of 1/2 cup dark Green Subgroup

1/4 cup other vegetable

Notes:

SLE Components

Amount Per Serving

Meat	2.80
Grain	0.00
Fruit	0.00
GreenVeg	0.75

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
 Serving Size: 1.00 2 cup

Amount Per Serving

Calories	194.29
Fat	8.04g
SaturatedFat	4.23g
Trans Fat	0.00g
Cholesterol	74.20mg
Sodium	738.89mg
Carbohydrates	7.67g
Fiber	2.02g
Sugar	1.33g
Protein	21.68g

Vitamin A	7695.10IU	Vitamin C	47.64mg
Calcium	141.65mg	Iron	2.21mg