### **Cookbook for WILLARD-HIGH SCHOOL**

**Created by HPS Menu Planner** 

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## **Peaches**

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14374
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
PEACH HLVS XL/S 6-10 GFS	1/2 Cup	Drain and serve	224456

### **Preparation Instructions**

## Carrots

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14375
Ingredients			
Description	Measurement	Prep Instruction	ns DistPart #
CARROT BABY WHL CLEANED 12	2-2 RSS 3/4 Cup	Rinse and serve	510637

### **Preparation Instructions**

## **Green Beans**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14376
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT IQF 30 GFS	1/2 Cup		285630

### **Preparation Instructions**

### Pears

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14377
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
PEAR HALVES XL/S 6-10 GFS	1 Cup		224421

### **Preparation Instructions**

# **Refried Beans**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14380
Ingredients			
Description	Measurement	Prep Instruction	ns DistPart #
BEANS REFRIED LOW SODIUM	6-26.25Z 3/4 Cup		153924

### **Preparation Instructions**

## Grapes

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Pack	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14381
Ingredients			
Description	Measurement	Prep Instruction	ns DistPart #
GRAPES FRSH SEEDLESS 64-2.	25Z P/L 1 Ounce		158901

### **Preparation Instructions**

# **Broccoli w/cheese**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14382

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF 30 GFS	1 Cup		285590
SAUCE CHS CHED POUCH 6-106Z LOL	1 Cup		135261

### **Preparation Instructions**

# Pineapple

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14383
Ingredients			
Description	Measurement	Prep Instruction	s DistPart #
PINEAPPLE TIDBITS IN JCE 6-10	GFS 1 Cup		189979

### **Preparation Instructions**

# **Smile Fries**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14384

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO SMILES 26/ 6- 4 OREI	1 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 TO 2 1 2 MINUTES.	228818

### **Preparation Instructions**

# **Mandarin Oranges**

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14385
Ingredients			
Description	Measurement	Prep Instruction	s DistPart #
ORANGES MAND WHL L/S 6-10 (	GFS 1 Cup		117897

### **Preparation Instructions**

# Applesauce

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14386
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE SWT 6-10 GFS	1 Cup		278971

### **Preparation Instructions**

# **Romaine Salad**

Servings:	100.00	Category:	Vegetable
Serving Size:	1.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14387
Ingredients			
Description	Measurement	Prep Instruction	ns DistPart #
LETTUCE ROMAINE RIBBONS 6-	2 RSS 1 Cup		451730

### **Preparation Instructions**

# **Sweet Potato Waffle Fries**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14388
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
FRIES SWT CRISSCUT 5-3 LAMB	1 Ounce		799700

### Preparation Instructions

# **Cheesy Tots**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14389
Ingredients			
Description	Measurement	Prep Instructio	ns DistPart #
APTZR CHED MUNCH RNDS 28/	6-3 LAMB 1 Piece		728675

### **Preparation Instructions**

# **Apricots**

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14390
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
APRICOT HLVS PLD L/S 6-10 P/L	1 Ounce		684932

### **Preparation Instructions**

# **Celery Sticks**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14391
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	1 Cup		781592

### **Preparation Instructions**

# **Peanut Butter Cup**

Servings:	100.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14392
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
PEANUT BUTTER 120-1.1Z JIF	1 Each		794301

### **Preparation Instructions**

# **Apple Slices**

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14393
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
APPLE FRSH SLCD 100-2Z P/L	1 Package	READY_TO_EAT	473171

### **Preparation Instructions**

# **Baked Beans**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14395

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGETARIAN 6-10 COMM	1 Cup		120530
KETCHUP DISPENSER PK 2-1.5GAL HNZ	1 Tablespoon		819492
SUGAR BROWN LT 12-2 GFS	1 Teaspoon		314641

### **Preparation Instructions**

### Corn

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14396
Ingredients			
Description	Measurement	<b>Prep Instructions</b>	DistPart #
CORN SUPER SWT 30 GFS	1 Cup		358991

### **Preparation Instructions**

# Broccoli

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14397
Ingredients			
Description	Measurement	<b>Prep Instructions</b>	DistPart #
BROCCOLI CUTS IQF 30 GFS	1 Cup		285590

### **Preparation Instructions**

# Sidekick

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14398

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	863880

### **Preparation Instructions**

### Peas

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14399
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN IQF 30 GFS	1 Сир		285660

### **Preparation Instructions**

# **Sweet Potato Fries - Seasoned**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14401
Ingredients			
Description	Measurement	Prep Instructio	ns DistPart #
FRIES SWT SEASONED RIBCUT	3-5 LAMB 1 Ounce		192381

### Preparation Instructions

# **Sweet Potato Fries - Not Seasoned**

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14402
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
FRIES SWT PLATTER 5-3 LAMB	1 Ounce		238310

### Preparation Instructions

# **Mixed Fruit**

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14403
Ingredients			
Description	Measurement	Prep Instruction	s DistPart #
FRUIT COCKTAIL DCD XL/S 6-10	P/L 1 Cup		258362

### **Preparation Instructions**

## Carrots

Servings:	100.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14404
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
CARROT FZ 30 COMM	1 Cup		150390

### **Preparation Instructions**

# **Pizza Crunchers**

Servings:	100.00	Category:	Entree	
Serving Size:	4.00 Ea	ch HACCP Process:	Same Day S	Service
Meal Type:	Lunch	Recipe ID:	R-14406	
Ingredie	nts			
Description	Measurement	Prep Instructions		DistPart #
APTZR PIZZA CHS CRUNCHER 8-3.125	1 Each	BAKE Cooking Instructions: Keep frozen until ready to p differences in appliances, cooking times may vary adjustment. If cheese becomes visible, remove fro Product will be hot! CONVECTION OVEN: 1. Prehe Arrange product in a single layer on lined baking 16 minutes (full tray). If baking more than one tray may be required.	y and require om heat. Caution - eat oven to 350°F. 2. sheet. 3. Bake for 15-	143271

### **Preparation Instructions**

# Pepperoni Calzone

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14407
Ingredients			
Description	Measurement	Prep Instructio	ons DistPart #
CALZONE ITAL BEEF PEPP WGF	RAIN 80-5Z 1 Each		135191

### **Preparation Instructions**

# **Popcorn Chicken**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14408

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1 Each	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.	327120

### **Preparation Instructions**

# Scooby Snacks

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14409
Ingredients			
Description	Measurement	Prep Instruction	ns DistPart #
CRACKER GRHM STCK SCOOB	( 210-1Z 1 Package		859550

### **Preparation Instructions**

# Macaroni & Cheese

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14410
Ingredients			
Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS WGRAIN JTM	I 6-5 1 Ounce	HEAT_AND_SERVE	609121

### **Preparation Instructions**

# **Chicken Stix**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14411
Ingredients			
Description	Measurement	<b>Prep Instructions</b>	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5	TYS 1 Each	BAKE Appliances vary, adjust acc Conventional Oven 8-10 minutes at 400°F from 5 CONVECTION Appliances vary, adjust acc Convection Oven 6-8 minutes at 375°F from fr	frozen. 283562 ordingly.

### Preparation Instructions

# **Cheez Its**

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14412
Ingredients			
Description	Measurement	Prep Instructio	ns DistPart #
CRACKER CHEEZ-IT WGRAIN IN	V 17575Z 1 Ounce		282422

### **Preparation Instructions**

# **Mini Corn Dogs**

Servings:	100.00	Category:	Entree
Serving Size:	6.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14413
Ingredients			
Description	Measurement	Prep Instruction	ns DistPart #
CORN DOG CHIX MINI WGRAIN	CN 2-5 1 Each		497360

#### **Preparation Instructions**

### **Banana Loaf**

Servings:	100.00	Category:	Grain	
Serving Size:	1.00 Each	HACCP Process:	Same Day S	Service
Meal Type:	Lunch	Recipe ID:	R-14414	
Ingredients	S			
Description	Measurement	Prep Instructions		DistPart #
BREAD ELFIN BAN LOAF WGRAIN IW 72-2Z	1 Each	READY_TO_EAT Product is RTE, however can be heated with the directions: Preparation Notes: Banana Loaves a removed from the freezer and served the same freshness, keep Banana Loaves frozen until rea	are best when day. For greatest	592072

### Preparation Instructions

### **Brown Rice**

Servings:	100.00	Category:	Grain	
Serving Size:	0.50 Cup	HACCP Process:	Same Day	Service
Meal Type:	Lunch	Recipe ID:	R-14415	
Ingredient	ts			
Description	Measurement	Prep Instructions		DistPart #
RICE BRN PERFECTED 25 UBEN	1 Сир	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, B MARGARINE, AND SALT. COVER TIGHTLY & S OR UNTIL LIQUID IS ABSORBED. TRANSFER T FLUFF W/FORK BEFORE SERVING.	SIMMER 20 MINS	146404

### Preparation Instructions

# **Chicken Nuggets**

Servings:	100.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14416

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .7Z 4-8 TYS	1 Each	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.	281831

#### **Preparation Instructions**

### **Cheese Bosco Stix**

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14417

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 7 108CT	1 Each	<ul> <li>CONVECTION</li> <li>Convection Oven</li> <li>Preheat oven to 400° F.</li> <li>Place Bosco Sticks on a baking sheet.</li> <li>THAWED: 7-9 minutes.</li> <li>Let stand 2 minutes before serving.</li> <li>CAUTION: FILLING MAY BE HOT!</li> <li>Oven temperatures may vary. Adjust baking time and</li> <li>or temperature as necessary.</li> <li>DEEP_FRY</li> <li>Deep Fry</li> <li>Preheat oil to 350° F.</li> <li>THAWED ONLY: 1-2 minutes.</li> <li>Let stand 2 minutes before serving.</li> <li>CAUTION: FILLING MAY BE HOT!</li> <li>Oven temperatures may vary. Adjust baking time and</li> <li>or temperature as necessary.</li> <li>DEEP_FRY</li> <li>Deep Fry</li> <li>Let stand 2 minutes before serving.</li> <li>CAUTION: FILLING MAY BE HOT!</li> <li>Oven temperatures may vary. Adjust baking time and</li> <li>or temperature as necessary.</li> <li>Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</li> <li>THAW</li> <li>Thawing Instructions</li> <li>Thaw before baking.</li> <li>Keep Bosco Sticks covered while thawing.</li> <li>Bosco Sticks may be thawed in packaging.</li> <li>Bosco Sticks have 8 days shelf life when refrigerated</li> <li>Oven temperatures may vary. Adjust baking time and</li> <li>or temperature as necessary.</li> </ul>	235421

#### **Preparation Instructions**

## Pizza Bosco Stix

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14418

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK PIZZA STFD WGRAIN 7 72CT	1 Each	<ul> <li>CONVECTION</li> <li>Convection Oven</li> <li>1. Preheat oven to 400° F.</li> <li>2. Place Pizza Sticks on a baking sheet.</li> <li>3. THAWED: 8-10 minutes.</li> <li>4. Let stand 2 minutes before serving.</li> <li>CAUTION: FILLING MAY BE HOT!</li> <li>Oven temperatures may vary. Adjust cooking time and</li> <li>or temperature as necessary.</li> <li>Top Pizza Sticks with butter and parmesan cheese (not included) after cooking.</li> <li>This product must be cooked thoroughly to an internal temperature of at least 165° F before serving.</li> <li>THAW</li> <li>Thawing Instructions</li> <li>1. Thaw before baking.</li> <li>2. Keep Pizza Sticks nay be thawed in packaging.</li> <li>4. Pizza Sticks have 7 days shelf life when refrigerated.</li> <li>Oven temperature as necessary.</li> <li>Top Pizza Sticks with butter and parmesan cheese (not included) after cooking.</li> <li>This product must be cooked thoroughly to an internal temperature of at least 165° F before serving.</li> </ul>	518691

#### **Preparation Instructions**

## **Breadstick**

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14419
Ingredients			
Description	Measurement	Prep Instructions	s DistPart #
BREADSTICK WGRAIN 1Z 12-200	CT 1 Each		406321

### **Preparation Instructions**

### **PB & J**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14420
Ingredients			
Description	Measurement	Prep Instructio	ons DistPart #
SAND UNCRUST PB&J GRP WG 5.3Z	RAIN 72- 1 Each		516761

### Preparation Instructions

# Ravioli

Servings:	100.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14421
Ingredients			
Description	Measurement	Prep Instructions	B DistPart #
RAVIOLI FORT/ENRICHED 6-10 C	HBOY 11 cup	HEAT_AND_SERVE	496286

### **Preparation Instructions**

# **Cheesy Bread**

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14422
Ingredients			
Description	Measurement	Prep Instruction	s DistPart #
BREADSTICK CHS WGRAIN 105-	4Z 1 Each		723880

### **Preparation Instructions**