

Cookbook for Nappanee Elementary

Created by HPS Menu Planner

Table of Contents

[Apple Crisp \(Nappanee\)](#)

[Baked Apples \(Nappanee\)](#)

[Blueberry Cobbler \(Nappanee\)](#)

[Blueberry Yogurt Dessert \(Nappanee\)](#)

[Cheesy Potato Soup](#)

[Cheesy Potatoes w/ Diced Ham](#)

[Chicken Fajitas](#)

[Chili Soup](#)

[Creamed Chicken](#)

[Magic Peach Cobbler](#)

[Nacho Dip](#)

[Nachos](#)

[Orange Chicken](#)

[Peach Crisp](#)

[Pizza Burgers](#)

[Soft Tacos](#)

[Spaghetti with Meat Sauce](#)

[Strawberry Yogurt Dessert](#)

[Tomato Soup](#)

[Baked Apples](#)

[Chicken & Noodle Soup](#)

Blueberry or Strawberry Yogurt Dessert- HS

Chocolate Chip Cookie

Broccoli (Nappanee)

Carrots (Nappanee)

Corn (Nappanee)

California Blend (Nappanee)

Mixed Vegetables (Nappanee)

Peas (Nappanee)

Green Beans (Nappanee)

French Fries (Nappanee)

Tater Tots (Nappanee)

Hashbrown Patties (Nappanee)

Sweet Potato Fries (Nappanee)

Sweet Potato Crispy Cubes (Nappanee)

Commodity Macaroni & Cheese

Sloppy Joe Sandwich

Traveling Taco

Brown Rice

Mashed Potatoes (Nappanee)

Baked Beans (Nappanee)

Refried Beans (Nappanee)

Grilled Cheese Sandwich

Choice of Cereal

Choice of 100% Juice

Choice of Yogurt

Choice of Muffin

Egg & Cheese Biscuit

Apple Crisp (Nappanee)

Servings:	240.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10969

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DCD W/P 6-10 GFS	8 #10 CAN		117803
SPICE CINNAMON GRND 15Z TRDE	1/2 Cup		224723
FLOUR ULTRAGRAIN 50 HLCHC	5 1/2 Pound	Divided. 1.5 pound for cinnamon sugar mixture 4 lb. for crumb mixture	515002
SUGAR BEET GRANUL 25 GFS	3 1/2 Pound		108588
MARGARINE GLDN SWT ZTF 30-1#	3 Pound		791630
OATS QUICK HOT CEREAL 12-42Z GFS	3 Pound		240869
SUGAR BROWN LT 12-2 GFS	5 3/4 Pound		314641

Preparation Instructions

CINNAMON/SUGAR MIXTURE:

1/2 cup Cinnamon

1 1/2 lb. flour

3 1/2# white sugar

Crumb Mixture:

3# Margarine

4# flour

3# Quick Oats

5 3/4# Brown sugar

Spray 8-2B pans, put 1 can dcd apples per pan, if they look dry add apple juice. Sprinkle

1 1/2 cups of cinnamon/sugar mixture on each 2B pan. Then sprinkle 4 cups of crumb mixture on top and bake @350 for 20-25 min. Scoop with #8 dipper.

SLE Components

Amount Per Serving

Meat 0.00

Grain 0.00

Fruit	0.38
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 240.00
Serving Size: 0.50 Cup

Amount Per Serving

Calories	193.35
Fat	5.04g
SaturatedFat	2.23g
Trans Fat	0.05g
Cholesterol	0.00mg
Sodium	48.44mg
Carbohydrates	36.80g
Fiber	2.16g
Sugar	23.49g
Protein	2.06g

Vitamin A	198.80IU	Vitamin C	1.04mg
Calcium	3.21mg	Iron	1.94mg

Baked Apples (Nappanee)

Servings:	288.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10970

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD W/P 6-10 GFS	14 #10 CAN		117773
SPICE CINNAMON GRND 15Z TRDE	18 Tablespoon	1 cup + 2 Tbsp.	224723
FLOUR ULTRAGRAIN 50 HLCHC	3 1/2 Cup		515002
SUGAR BROWN LT 12-2 GFS	5 1/4 Cup		314641
SUGAR BEET GRANUL 25 GFS	7 Cup		108588

Preparation Instructions

MAKES 7-2B PANS IN EACH PAN: (SPRAY PANS WELL!!)

2-#10 Cans Sliced/Dcd. Apples

2 TBLSP. Cinnamon NOTE: Mix this amount all together in a large mixing bowl

½ C. Flour and then pour into a 2-B pan. Do this 7 times to make

¾ C. Brown Sugar your 7 pans.

1 C. White Sugar

Serving ½ C. or #8 scoop

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 288.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	98.59		
Fat	0.03g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	25.18mg		
Carbohydrates	24.33g		
Fiber	2.62g		
Sugar	19.48g		
Protein	0.19g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.42mg **Iron** 0.06mg

Blueberry Cobbler (Nappanee)

Servings:	288.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10971

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STARCH CORN 24-1 ARGO	2 1/2 Pound		108413
SUGAR BEET GRANUL 25 GFS	27 Cup	Divided: 3 cups and 10.25 lbs.	108588
BLUEBERRY IQF 4-5 GFS	18 Pound		166720
FLOUR ULTRAGRAIN 50 HLCHC	7 3/4 Pound		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	1/2 Cup		683700
Fat Free Skim Milk	11 33/100 Cup	BAKE	51801
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	9 Cup		840860

Preparation Instructions

SAUCE: Mix cornstarch with 3 c. white sugar. Add enough water (@5 c.) to mixture to make a smooth, pourable consistency. Add this to 2 gallons of water. Microwave on high 3 minutes 3 times stirring in between for a total of 9 minutes. Should be thick and smooth. Add frozen blueberries. **May want to add some blueberries to sauce while cooking for color.**

BATTER: 10 ¼ # White Sugar 7 ¾ # Flour

½ C. Baking Powder 11 1/3 C. FF Milk

Melt 1 cup of margarine in bottom of 9 2B Pans. Add scant 1 qt. batter to each pan. Add @1 ½ qts. Of thickened fruit on top of batter.

Bake @300* for 40 minutes.

288 - #8 Servings.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.75
Fruit	0.13
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 288.00			
Serving Size: 0.50 Cup			
Amount Per Serving			
<hr/>			
Calories	177.33		
Fat	5.95g		
SaturatedFat	2.29g		
Trans Fat	0.00g		
Cholesterol	0.02mg		
Sodium	104.45mg		
Carbohydrates	30.64g		
Fiber	1.66g		
Sugar	20.49g		
Protein	1.63g		
<hr/>			
Vitamin A	0.05IU	Vitamin C	0.75mg
Calcium	4.23mg	Iron	0.52mg
<hr/>			

Blueberry Yogurt Dessert (Nappanee)

Servings:	300.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10972

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOPPING WHIP PRE-WHIPPED 12-16Z RICH	12 Each		313165
YOGURT BLUEB L/F 4-5 P/L	6 Each		558311
BLUEBERRY IQF 4-5 GFS	15 Pound		166720

Preparation Instructions

Stir whipped topping, yogurt and blueberries together.

Approx. 300 servings with a #8 dipper.

You can substitute yogurt with strawberry or peach, then stir in frozen Strawberries or diced peaches.

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: 300.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	93.27		
Fat	3.53g		
SaturatedFat	3.32g		
Trans Fat	0.00g		
Cholesterol	2.00mg		
Sodium	30.00mg		
Carbohydrates	12.02g		
Fiber	0.04g		
Sugar	8.95g		
Protein	1.60g		
Vitamin A	0.00IU	Vitamin C	0.04mg
Calcium	50.00mg	Iron	0.00mg

Cheesy Potato Soup

Servings:	340.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10973

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN SHRD IQF 6-3 GFS	12 Pound		316334
MILK WHT FF 4-1GAL RGNLBRND	9 Gallon		557862
SPICE PEPR WHITE GRND 17Z TRDE	2 Tablespoon		513776
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839
ONION DEHY CHPD 15 P/L	1 1/2 Cup		263036
FLOUR ULTRAGRAIN 50 HLCHC	4 1/2 Pound		515002
MARGARINE GLDN SWT ZTF 30-1#	4 1/2 Pound		791630
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	7 1/2 Pound	READY_TO_EAT	100036
SOUR CREAM L/F 4-5 RGNLBRND	4 Pound	GRILL Defrost 24 hours before consumption in refrigerator.Cook thoroughly	534331
Ham, Cubed Frozen	20 Pound		100188-H

Preparation Instructions

IN FLOOR SOUP KETTLE:

12 gallons milk 2 TBSP garlic Powder

2 TBSP white pepper 2 cups dried onion

MAKE A PASTE WITH: 6# flour & 6# melted margarine, add to hot milk to thicken -heat until 170 give it time to thicken- then add American cheese slices-when melted -gently stir in thawed hash brown potatoes & sour cream. Heat diced ham in steamer -then put 2 1/2# ham in each of 10 - 1/2 10B pans then add soup to 1/2 10B pans, stir and put in warmer.

All 6oz spoodle

SLE Components

Amount Per Serving

Meat	1.00
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: 340.00
Serving Size: 0.75 Cup

Amount Per Serving

Calories	172.81
Fat	7.42g
SaturatedFat	4.10g
Trans Fat	0.06g
Cholesterol	21.36mg
Sodium	392.51mg
Carbohydrates	15.46g
Fiber	0.83g
Sugar	6.77g
Protein	10.56g

Vitamin A	422.26IU	Vitamin C	2.72mg
Calcium	129.71mg	Iron	0.40mg

Cheesy Potatoes w/ Diced Ham

Servings:	325.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10974

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN SHRD IQF 6-3 GFS	14 Package		316334
SOUR CREAM 4-5 GCHC	15 1/2 Pound	READY_TO_EAT Served as a topping on a hot or cold meal	285218
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	14 Pound	UNPREPARED	100012
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	7 Pound		840860
Ham, Cubed Frozen	21 Pound		100188-H

Preparation Instructions

In each of 7 pans mix:

2-(3#) bags hashbrowns (THAW OVERNIGHT)

4 cups sour cream

8 cups shredded cheddar cheese

1# melted margarine

3 # diced ham

Carefully stir all together in a 10B pan-then put in a 4B pan, COVER and bake @ 275 degrees for 45 minutes. Then increase the temperature to 300 degrees and bake 45 minutes longer. Stir gently and continue baking until 170 degrees.

USE 3 OVENS- 3 PANS PER OVEN.

SLE Components

Amount Per Serving

Meat	1.50
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: 325.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	252.48
Fat	16.76g
SaturatedFat	9.15g
Trans Fat	0.00g
Cholesterol	43.01mg
Sodium	328.03mg
Carbohydrates	14.81g
Fiber	1.38g
Sugar	2.24g
Protein	11.14g
Vitamin A 139.74IU	Vitamin C 6.21mg
Calcium 28.73mg	Iron 0.50mg

Chicken Fajitas

Servings:	320.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10975

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT SEAS FC 8-4.99 TYS	40 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.	150160
TORTILLA FLOUR ULTRGR 8 18-12CT	320 Each		882700
Cheese, Cheddar, Yellow, Reduced Fat, Shredded	5 Pound	UNPREPARED	100012
CHEESE MOZZ 2 SHRD FTNR 4-5 P/L	5 Pound		731366

Preparation Instructions

In each of 4-4B Pans:

10 lbs. meat in each pan. Bake covered at 325 degrees for approximately 1 hour-1 hour and 15 minutes.

Stir every 30 minutes. Needs to temp at 160 degrees. Adjust baking time accordingly.

**Assemble- 1 shell + #16 scoop chicken + #30 scoop cheese.

Fold in half and layer in a pan as follows:

- 1/2 sheet parchment paper

-25 fajitas

-1/2 sheet parchment paper

-25 fajitas

-1/2 sheet parchment paper

-Cover with plastic wrap and put in warmer.

While meat is baking lay packages of shells out to get to room temperature so they don't break when you fold them.

SLE Components

Amount Per Serving

Meat	1.75
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 320.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	239.72		
Fat	10.59g		
SaturatedFat	4.71g		
Trans Fat	0.07g		
Cholesterol	62.08mg		
Sodium	357.53mg		
Carbohydrates	20.83g		
Fiber	2.00g		
Sugar	1.00g		
Protein	17.39g		
Vitamin A	42.88IU	Vitamin C	0.00mg
Calcium	71.81mg	Iron	1.34mg

Chili Soup

Servings:	341.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10976

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	40 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
BASE BEEF LO SOD 12-1 LEGO	1/5 Pound		130885
ONION DEHY CHPD 15 P/L	3/4 Quart		263036
CELERY DCD IQF 6-4 GFS	3/4 Quart		261513
Beans, Vegetarian, Low Sodium, Canned	3 #10 CAN	BAKE Bake	100364
JUICE TOMATO 100 FRSH 12-46FLZ HV	4 #5 CAN		732790
TOMATO PASTE 6-10 HUNTS	2 #10 CAN		444707
Tap Water for Recipes	3 #10 CAN	UNPREPARED	000001WTR
SPICE CHILI POWDER MILD 16Z TRDE	2 1/2 Cup		331473
SALT IODIZED 24-26Z GFS	3/4 Cup		108308
SUGAR BROWN LT 12-2 GFS	2 1/2 Cup		314641
TOMATO DCD I/JCE MW 6- 10 GFS	2 #10 CAN		246131

Preparation Instructions

Makes 64 Qts.-serves 341 6 oz. servings

Put all ingredients into floor soup pot and heat-TASTE to check seasoning. Stir and simmer till 170*, put into 1/2-10B pans-serve with mini cornbread loaves-gfs#159791.

Mini cornbread GFS 159791= 1.5 oz. eq. whole grain

SLE Components

Amount Per Serving

Meat	1.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 341.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	152.34		
Fat	5.51g		
SaturatedFat	2.25g		
Trans Fat	0.00g		
Cholesterol	22.52mg		
Sodium	786.97mg		
Carbohydrates	13.22g		
Fiber	2.79g		
Sugar	6.05g		
Protein	12.36g		
Vitamin A	256.30IU	Vitamin C	6.22mg
Calcium	29.53mg	Iron	1.84mg

Creamed Chicken

Servings:	325.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10977

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BASE CHIX LO SOD NO MSG 6-1 MINR	24 Ounce		580589
MILK WHT 2 4-1GAL RGNLBRND	6 Gallon		504602
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	5 Pound		840860
FLOUR ULTRAGRAIN 50 HLCHC	3 3/4 Pound		515002
SALT SEA 36Z TRDE	5 1/2 Tablespoon		748590
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	27 Pound	UNSPECIFIED Not currently available	570533
SPICE PEPR BLK REG GRIND 16Z TRDE	2 Tablespoon		225037
SEASONING SALT 2-5 LAWR	1 Tablespoon		266566

Preparation Instructions

Put 6 gallons of milk in soup pot. When warm add margarine and chicken base. Stir to dissolve. Add chicken and rest of seasonings. Heat to 160 degrees. Make paste of 1 gallon of milk and the flour. Watch closely so it doesn't scorch! Put in 10-B pans and put in warmer.

Yield: 50 quart. Use 4 oz. spoodle for all over 1 biscuit.

SLE Components

Amount Per Serving

Meat	1.00
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: 325.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	163.64
Fat	9.21g
SaturatedFat	3.78g
Trans Fat	0.00g
Cholesterol	30.28mg
Sodium	272.52mg
Carbohydrates	7.84g
Fiber	0.37g
Sugar	3.54g

Protein	11.02g		
Vitamin A	148.59IU	Vitamin C	0.71mg
Calcium	90.85mg	Iron	0.67mg

Magic Peach Cobbler

Servings:	336.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10978

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 P/L	12 #10 CAN		256760
SUGAR BEET GRANUL 25 GFS	18 Pound		108588
FLOUR ULTRAGRAIN 50 HLCHC	12 Pound		515002
BAKING POWDER DBL ACTION 6-5 RDSTR	12 Tablespoon		683700
Fat Free Skim Milk	20 Cup		51801
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	6 Pound		840860

Preparation Instructions

DRAIN PEACHES FIRST-Reserve 12 cups peach juice,

SPRAY PANS WELL-Put 1 can drained, dcd peaches into a 2B pan.

Mix the rest of the ingredients in the floor mixer and divide and pour over dcd peaches in pans.

Sprinkle with white sugar and bake @325 for approx. 45 min in 4 ovens-check to see if middle is set/done.

Scoop with #8 dipper=1/2 cup servings.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.46
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 336.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	252.06		
Fat	6.61g		
SaturatedFat	2.63g		
Trans Fat	0.00g		
Cholesterol	0.04mg		
Sodium	148.06mg		
Carbohydrates	49.37g		
Fiber	2.06g		
Sugar	36.37g		
Protein	2.17g		
Vitamin A	277.22IU	Vitamin C	3.36mg

Calcium

5.53mg

Iron

1.02mg

Nacho Dip

Servings:	300.00	Category:	Entree
Serving Size:	0.00 dipper	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10979

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	35 Pound		722330
BEAN REFRD 6-10 GRSZ	2 #10 CAN		293962
Salsa, Low-Sodium, Canned	2 #10 CAN	READY_TO_EAT	100330
SAUCE CHS CHED POUCH 6-106Z LOL	2 1/2 Package		135261

Preparation Instructions

In each of 4-4B Pans:

1.5 bags taco meat

1/2, #10 can refried beans

1/2, #10 can salsa

2 quart cheese sauce

Mix all together and bake UNCOVERED at 300 degrees for 50-55 minutes until 170 degrees. Stir at 20 minute.

Serve with #10 dipper.

SLE Components

Amount Per Serving

Meat	1.75
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 dipper

Amount Per Serving

Calories	137.00		
Fat	6.06g		
SaturatedFat	2.96g		
Trans Fat	0.17g		
Cholesterol	28.68mg		
Sodium	448.88mg		
Carbohydrates	9.50g		
Fiber	2.90g		
Sugar	2.04g		
Protein	10.94g		
Vitamin A	382.75IU	Vitamin C	3.18mg

Calcium 115.68mg **Iron** 1.51mg

Nachos

Servings:	340.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10980

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	340 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
TACO FILLING BEEF REDC FAT 6-5 COMM	45 Pound		722330
SAUCE CHS CHED DIP CUP 140-3Z LOL	340 Each		528690

Preparation Instructions

-Put 3-5 lb. bags of taco meat in each of 3-4B pans. Bake at 350 degrees for 30-40 minutes. Temp at 160 degrees.

-Stack cheese cups in 4B pans and place in warmer at 9:00am-9:30am.

-Put single serve tostitos in 4-B pans.

Use #16 disher to serve taco meat. Give them a choice of meat only or cheese only or both meat and cheese.

SLE Components

Amount Per Serving

Meat	2.25
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 340.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	374.42		
Fat	15.77g		
SaturatedFat	7.20g		
Trans Fat	0.19g		
Cholesterol	53.38mg		
Sodium	890.00mg		
Carbohydrates	36.34g		
Fiber	2.34g		
Sugar	11.34g		
Protein	20.55g		
Vitamin A	434.22IU	Vitamin C	3.61mg
Calcium	389.72mg	Iron	1.62mg

Orange Chicken

Servings:	325.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10981

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	15 Package		791710

Preparation Instructions

Put 1 bag of chicken on paper lined cookie sheet (15 pans) and bake in 350 degree oven for 30 minutes until 165 degrees or hotter. Using 8-4B pans put 2 bags of sauce per pan and heat in combi oven. Add 2 cookie sheets (2 bags) of chicken per pan of sauce. Stir until coated well. Keep hot in pass through.

Use #8 dipper for all students (approximately 20-25 servings per bag).

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 325.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	259.05		
Fat	5.45g		
SaturatedFat	1.36g		
Trans Fat	0.00g		
Cholesterol	61.35mg		
Sodium	518.09mg		
Carbohydrates	34.09g		
Fiber	2.73g		
Sugar	17.72g		
Protein	19.09g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.96mg

Peach Crisp

Servings:	224.00	Category:	Condiments or Other
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10982

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD XL/S 6-10 P/L	10 #10 CAN		256760
FLOUR ULTRAGRAIN 50 HLCHC	4 1/2 Pound	Divided: 3 cups + 3.75 lbs.	515002
SUGAR BEET GRANUL 25 GFS	3 Cup		108588
SPICE CINNAMON GRND 15Z TRDE	3 Tablespoon		224723
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	2 3/4 Pound		840860
OATS QUICK HOT CEREAL 12-42Z GFS	3 Pound		240869
SUGAR BROWN LT 12-2 GFS	5 1/4 Pound		314641

Preparation Instructions

Spray 7-2B pans, put 1-#10 can + 3 cups drained diced peaches in each of the 7-2B pans.

Mix together flour, white sugar and cinnamon, sprinkle ¾ cup on top of each pan of diced peaches.

Mix all the crumb mixture and spread 4 cups on each pan of peaches. Bake @325* for 20-25 minutes.

Scoop with #8 dipper = ½ cup fruit.

Drain peaches well

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.15
Fruit	0.58
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 224.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	201.03
Fat	4.88g
SaturatedFat	1.87g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	49.17mg
Carbohydrates	40.28g
Fiber	2.40g
Sugar	28.20g

Protein	1.94g		
Vitamin A	346.43IU	Vitamin C	4.16mg
Calcium	3.07mg	Iron	1.08mg

Pizza Burgers

Servings:	315.00	Category:	Entree
Serving Size:	2.00 halves	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10983

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	35 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SAUCE PIZZA W/BASL 6-10 REDPK	1 3/4 #10 CAN	READY_TO_EAT None	256013
Salsa, Low-Sodium, Canned	1 #10 CAN	READY_TO_EAT	100330
SPICE PEPR WHITE GRND 17Z TRDE	1 Tablespoon		513776
SPICE GARLIC POWDER 21Z TRDE	6 Teaspoon		224839
SPICE OREGANO GRND 12Z TRDE	6 Teaspoon		513725
SEASONING SPAGHETTI ITAL 12Z TRDE	6 Tablespoon		413453
SALT SEA 36Z TRDE	2 1/2 Tablespoon		748590
ONION DEHY CHPD 15 P/L	1 1/2 Cup		263036
CHEESE MOZZ 2 SHRD FTHR 4-5 P/L	18 Pound		731366
4 inch whole grain hamburger buns - 30 ct	315 bun		3480

Preparation Instructions

In each 4B Pan (120 halves per pan):

- 5 lbs. beef crumbles
- 1/4 #10 can pizza sauce
- 2 cups salsa
- 1/2 tsp. white pepper
- 1 tsp. garlic powder

- 1 tsp oregano
- 1 Tbsp. italian seasoning
- 1 tsp. salt
- 1/4 cup dried onion

Heat in steamer with a lid on the top shelf until 170 degrees. Use hamburger buns, both halves open faced. Use #30 dipper for meat on each half, #40 dipper for shredded mozzarella cheese on top of meat. Use pan liners on cookie sheets. Put in oven for 2-3 minutes at 350 degrees to melt cheese and bring back to temp.

SLE Components

Amount Per Serving

Meat	2.25
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: 315.00

Serving Size: 2.00 halves

Amount Per Serving			
Calories	333.78		
Fat	12.19g		
SaturatedFat	5.33g		
Trans Fat	0.25g		
Cholesterol	35.05mg		
Sodium	758.81mg		
Carbohydrates	4.37g		
Fiber	2.94g		
Sugar	5.50g		
Protein	22.79g		
Vitamin A	227.93IU	Vitamin C	0.00mg
Calcium	204.11mg	Iron	1.68mg

Soft Tacos

Servings:	330.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10984

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	60 Pound		722330
TORTILLA FLOUR ULTRGR 8 18-12CT	330 Each		882700

Preparation Instructions

In each of 3-4B pans:

3 bags of taco meat

Bake at 325 degrees for 1 hour 15 minutes. Stirring every 30 minutes. Temp to 160 degrees.

Serving Size- #12 scoop meat on each shell- approximately 26 servings per bag.

NOTE: Stack shells in to 4-B pans.

These are prepared on the serving line.

Enough to put some in crockpot for teachers to have taco salad.

SLE Components

Amount Per Serving

Meat	1.75
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 330.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	212.23		
Fat	7.50g		
SaturatedFat	3.15g		
Trans Fat	0.27g		
Cholesterol	32.12mg		
Sodium	362.87mg		
Carbohydrates	23.59g		
Fiber	3.84g		
Sugar	2.84g		
Protein	14.75g		
Vitamin A	596.50IU	Vitamin C	4.96mg
Calcium	56.71mg	Iron	2.90mg

Spaghetti with Meat Sauce

Servings:	378.00	Category:	Entree
Serving Size:	2.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-10985

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	18 Package		573201
BEEF CRUMBLES 8-5 COMM	9 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SALT SEA 36Z TRDE	9 Teaspoon		748590
SPICE GARLIC POWDER 21Z TRDE	13 1/2 Teaspoon		224839
SPICE PEPR BLK REG GRIND 16Z TRDE	9 Teaspoon		225037
SEASONING SPAGHETTI ITAL 12Z TRDE	36 Tablespoon		413453
Whole Grain Spaghetti, Short Cut, Cooked	36 Pound		40139

Preparation Instructions

IN EACH OF 9-4B PANS:

2-5# Bags Spaghetti Sauce w/beef

1 lb. Beef Crumbles

1 tsp. Salt

1 ½ tsp. Garlic Powder

1 tsp. Black Pepper

4 T. Italian Pizza Seasoning

Stir this together then add:

4 lbs. WG Spaghetti Noodles on top.

Put in steamer uncovered for 10-15 minutes. Stir. Must temp at 160*

Serve with #6 scoop. 42 servings per pan.

SLE Components

Amount Per Serving

Meat	1.50
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 378.00

Serving Size: 2.00 Cup

Amount Per Serving

Calories	200.74
Fat	6.13g
SaturatedFat	2.36g
Trans Fat	0.00g
Cholesterol	41.99mg
Sodium	411.54mg
Carbohydrates	20.11g
Fiber	2.90g
Sugar	5.07g
Protein	14.64g
Vitamin A 455.37IU	Vitamin C 12.93mg
Calcium 33.07mg	Iron 1.74mg

Strawberry Yogurt Dessert

Servings:	294.00	Category:	Condiments or Other
Serving Size:	0.38 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10986

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOPPING WHIP PRE-WHIPPED 12-16Z RICH	12 Each		313165
YOGURT STRAWB L/F 4-5 GCHC	5 Each		640171
Strawberries, Sliced Frz	30 Pound		100254

Preparation Instructions

Drain the Strawberries-(approx. 12 ½#)

MIX IN 5 BATCHES:

2 ½ -16oz whipped Topping Tubs

1-5# Strawberry Yogurt

2.5# thawed/drained strawberries

Stir together gently and dip with a #10 dipper into a 5oz plastic cup

ONLY COUNTS AS A DESSERT-NOT FRUIT

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 294.00

Serving Size: 0.38 Cup

Amount Per Serving

Calories	116.61		
Fat	3.54g		
SaturatedFat	3.31g		
Trans Fat	0.00g		
Cholesterol	2.27mg		
Sodium	21.54mg		
Carbohydrates	18.55g		
Fiber	1.11g		
Sugar	12.45g		
Protein	1.36g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	47.17mg	Iron	0.00mg

Tomato Soup

Servings:	200.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10987

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUP TOMATO LO SOD RTS 12-5 CAMP	12 #5 CAN		514829
SOUP TOMATO 12-5 CAMP	6 #5 CAN		101427
MILK WHT 2 4-1GAL RGNLBRND	2 1/2 Gallon		504602
SEASONING GARDEN NO SALT 19Z TRDE	33/100 Cup	1/3 cup	565148
SALT SEA 36Z TRDE	1/8 Cup	1/8 cup (2 Tbsp.)	748590
SUGAR BEET GRANUL 25 GFS	33/50 Cup	2/3 cup	108588

Preparation Instructions

57 QTS-per 304 - 6 oz servings

Put COLD milk in floor soup pot then add 12 cans of tomato soup (NOT concentrate)-then add the 6 cans of tomato soup (Concentrate)blend with wire whisk to make smooth then add rest of ingredients and TASTE to see what is needed. Slowly heat to 160 degrees, put in 1/2-10B pans and keep hot in pass through. THIS COUNTS AS A VEGETABLE SO IT IS A CHOICE (AFTER KINDERGARTEN).

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	119.44		
Fat	2.28g		
SaturatedFat	1.45g		
Trans Fat	0.00g		
Cholesterol	8.26mg		
Sodium	333.25mg		
Carbohydrates	20.82g		
Fiber	2.13g		
Sugar	13.69g		
Protein	3.73g		
Vitamin A	440.86IU	Vitamin C	5.08mg

Calcium 77.04mg **Iron** 0.77mg

Baked Apples

Servings:	35.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10988

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD W/P 6-10 GFS	2 #10 CAN		117773
SPICE CINNAMON GRND 15Z TRDE	2 Tablespoon		224723
FLOUR ULTRAGRAIN 50 HLCHC	1/2 Cup		515002
SUGAR BROWN LT 12-2 P/L	3/4 Cup		860311
SUGAR BEET GRANUL 50 BIG CHIEF	1 Cup		589225

Preparation Instructions

Spray Pans well. Mix together the ingredients and place in a 4B pan.

Bake at 350* for approx.. 45 min.

Serves 35--1/2C. servings.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 35.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	116.87		
Fat	0.03g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	30.80mg		
Carbohydrates	28.71g		
Fiber	3.08g		
Sugar	22.98g		
Protein	0.23g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.08mg	Iron	0.10mg

Chicken & Noodle Soup

Servings:	325.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10992

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	13 Gallon		000001WTR
BASE CHIX LO SOD NO MSG 6-1 MINR	48 Ounce		580589
SALT KOSHER 12-3 DIAC	1/2 Cup		424307
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	30 Pound	UNSPECIFIED Not currently available	570533
CELERY DCD 1/4 2-5 RSS	5 Pound		198196
ONION DEHY CHPD 15 P/L	1 1/4 Cup		263036
PASTA NOODL KLUSKI 1/8 2-5 GFS	9 Pound		270385

Preparation Instructions

Heat water and chicken base in soup pot until boiling. Add seasonings, diced celery, and chicken. Bring to a boil again. Add noodles; approx. 15 20 minutes later begin dipping in to 10B pans. Temp needs to be at least 160*.
6 oz. serving for all @ 64 qts.

SLE Components

Amount Per Serving

Meat	0.98
Grain	0.22
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.06
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 325.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	122.43		
Fat	3.14g		
SaturatedFat	0.97g		
Trans Fat	0.00g		
Cholesterol	39.26mg		
Sodium	204.28mg		
Carbohydrates	10.81g		
Fiber	0.36g		
Sugar	0.57g		
Protein	10.70g		
Vitamin A	31.26IU	Vitamin C	0.22mg

Calcium 3.10mg **Iron** 2.39mg

Blueberry or Strawberry Yogurt Dessert- HS

Servings:	300.00	Category:	Fruit
Serving Size:	5.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11949

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOPPING WHIP 12-32Z RICH	8 Carton		307092
YOGURT BLUEB L/F 4-5 P/L	40 Pound	Or use bulk strawberry yogurt	558311
Blueberries, Frozen	16 Quart	Or use fresh or frozen strawberries	110624

Preparation Instructions

In a larger mixer bowl, whip topping according to carton instructions. Fold in yogurt & berries (if using frozen fruit, drain well). Dip into 5 oz. plastic souffle cups to serve. Keep cold.

SLE Components

Amount Per Serving

Meat	0.50
Grain	0.00
Fruit	0.13
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 5.00 Fluid Ounce

Amount Per Serving

Calories	140.27		
Fat	6.47g		
SaturatedFat	5.78g		
Trans Fat	0.00g		
Cholesterol	2.67mg		
Sodium	40.43mg		
Carbohydrates	20.04g		
Fiber	0.85g		
Sugar	17.43g		
Protein	2.13g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	66.67mg	Iron	0.00mg

Chocolate Chip Cookie

Servings:	375.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11951

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SHORTENING SLD A/V A/P 12-3 VENTU	3 1/2 Pound		335088
MARGARINE GLDN SWT ZTF 30-1#	3 1/2 Pound		791630
SUGAR BEET GRANUL 25 GFS	5 1/2 Pound		108588
SUGAR BROWN LT 12-2 GFS	4 3/4 Pound		314641
EGG SHL MED A GRD 6-30CT GCHC	24 Each		206547
FLAVORING VANILLA IMIT 1-QT KE	6 3/4 Tablespoon		110736
FLOUR ULTRAGRAIN 50 HLCHC	11 1/2 Pound		515002
SALT IODIZED 24-26Z GFS	5 1/2 Teaspoon		108308
BAKING SODA 36Z GFS	5 1/2 Teaspoon		513849
CHOC CHIPS SMISWT MINI 4000/4-4 GFS	3 1/2 Pound		283630

Preparation Instructions

Cream together shortening, margarine, & sugars; add salt, vanilla & eggs. Add rest of dry ingredients. Add chocolate chips. Bake @ 350 degrees for 7-8 minutes. Dip with #30 dipper.

Counts as 0.75 oz. whole grain dessert grain

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 375.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	187.97
Fat	9.27g
SaturatedFat	3.92g
Trans Fat	0.04g
Cholesterol	13.76mg
Sodium	89.74mg
Carbohydrates	25.47g

Fiber	1.26g		
Sugar	14.64g		
Protein	2.47g		
Vitamin A	167.64IU	Vitamin C	0.00mg
Calcium	6.88mg	Iron	0.92mg

Broccoli (Nappanee)

Servings:	49.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14780

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF 30 GFS	9 Pound		285590
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	3 Ounce		840860
SALT IODIZED 25 CARG	2 Tablespoon		108286

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 49.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	29.79		
Fat	1.35g		
SaturatedFat	0.55g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	314.60mg		
Carbohydrates	2.51g		
Fiber	1.00g		
Sugar	1.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	25.07mg
Calcium	1.77mg	Iron	0.00mg

Carrots (Nappanee)

Servings:	44.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14781

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Carrots fzn	9 Pound		100352
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	3 Ounce		840860
SALT IODIZED 25 CARG	2 Tablespoon		108286

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	40.92		
Fat	2.51g		
SaturatedFat	0.61g		
Trans Fat	0.00g		
Cholesterol	24.25mg		
Sodium	379.83mg		
Carbohydrates	6.06g		
Fiber	2.02g		
Sugar	3.03g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.85mg	Iron	0.00mg

Corn (Nappanee)

Servings:	55.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14782

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN SUPER SWT 30 GFS	10 Pound		358991
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	4 Ounce		840860
SALT IODIZED 25 CARG	2 Tablespoon		108286

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	0.50

Nutrition Facts

Servings Per Recipe: 55.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	89.17		
Fat	2.35g		
SaturatedFat	0.65g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	276.84mg		
Carbohydrates	15.67g		
Fiber	1.49g		
Sugar	1.49g		
Protein	2.24g		
Vitamin A	74.63IU	Vitamin C	1.79mg
Calcium	0.72mg	Iron	0.27mg

California Blend (Nappanee)

Servings:	47.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14783

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF 30 KE	9 Pound		283780
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	3 Ounce		840860
SALT IODIZED 25 CARG	2 Tablespoon		108286

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	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 47.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	29.68
Fat	1.40g
SaturatedFat	0.57g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	335.21mg
Carbohydrates	3.38g
Fiber	1.35g
Sugar	1.35g
Protein	0.68g
Vitamin A 676.59IU	Vitamin C 12.18mg
Calcium 14.33mg	Iron 0.00mg

Mixed Vegetables (Nappanee)

Servings:	41.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14784

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 30 GFS	9 Pound		285690
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	3 Ounce	READY_TO_EAT	840860
SALT IODIZED 25 CARG	2 Tablespoon		108286

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	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 41.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	67.38		
Fat	1.61g		
SaturatedFat	0.66g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	379.84mg		
Carbohydrates	9.04g		
Fiber	2.26g		
Sugar	2.26g		
Protein	1.51g		
Vitamin A	565.17IU	Vitamin C	4.52mg
Calcium	15.99mg	Iron	0.54mg

Peas (Nappanee)

Servings:	43.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14785

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS FRZN 30	9 Pound	BAKE	100350
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	3 Ounce	READY_TO_EAT	840860
SALT IODIZED 25 CARG	2 Tablespoon		108286

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	0.50

Nutrition Facts

Servings Per Recipe: 43.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	75.98		
Fat	1.53g		
SaturatedFat	0.63g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	402.23mg		
Carbohydrates	11.01g		
Fiber	4.00g		
Sugar	4.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.87mg	Iron	0.00mg

Green Beans (Nappanee)

Servings:	48.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14786

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Green Beans cnd	2 #10 CAN	BAKE	100307
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	2 Ounce	READY_TO_EAT	840860
SALT IODIZED 25 CARG	1 1/2 Teaspoon		108286
ONION DEHY SUPER TOPPER 6-2 P/L	2 Ounce		223255

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	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	29.51		
Fat	0.93g		
SaturatedFat	0.38g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	235.03mg		
Carbohydrates	4.23g		
Fiber	2.28g		
Sugar	1.16g		
Protein	1.19g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.83mg	Iron	0.03mg

French Fries (Nappanee)

Servings:	32.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14787

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 3/8 R/C CRSPY COAT 6-5 LAMB	5 Pound		547115
SALT IODIZED 25 CARG	1 Teaspoon		108286

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	0.50

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	133.33		
Fat	6.67g		
SaturatedFat	1.67g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	306.98mg		
Carbohydrates	17.50g		
Fiber	1.67g		
Sugar	0.83g		
Protein	1.67g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.16mg	Iron	0.60mg

Tater Tots (Nappanee)

Servings:	28.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14788

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO TATER TOTS 6-5 LMBSUPR	4 1/2 Pound		233404
SALT IODIZED 25 CARG	1 Teaspoon		108286

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	0.50

Nutrition Facts

Servings Per Recipe: 28.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	142.86		
Fat	7.14g		
SaturatedFat	1.53g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	369.89mg		
Carbohydrates	16.33g		
Fiber	2.04g		
Sugar	0.00g		
Protein	2.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.35mg	Iron	1.02mg

Hashbrown Patties (Nappanee)

Servings:	36.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14789

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN FAST 2.5Z 6-3.5 LAMB	36 Each		242241
SALT IODIZED 25 CARG	1 Teaspoon		108286

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	0.25

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	130.00		
Fat	6.50g		
SaturatedFat	1.75g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	310.47mg		
Carbohydrates	14.50g		
Fiber	2.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	8.14mg	Iron	0.50mg

Sweet Potato Fries (Nappanee)

Servings:	15.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14790

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT C/C SLIM 5-3 SWT THINGS	3 Pound		767650
SALT IODIZED 25 CARG	1/2 Teaspoon		108286

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 15.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	141.32		
Fat	5.05g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	260.26mg		
Carbohydrates	24.23g		
Fiber	3.03g		
Sugar	8.08g		
Protein	1.01g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	21.37mg	Iron	0.00mg

Sweet Potato Crispy Cubes (Nappanee)

Servings:	15.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14791

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT POT CRSPY CUBE 3-5 SWTTHNG	3 Pound		538320
SALT IODIZED 25 CARG	1/2 Teaspoon		108286

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 15.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	170.67		
Fat	7.47g		
SaturatedFat	0.53g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	451.89mg		
Carbohydrates	23.47g		
Fiber	2.13g		
Sugar	5.33g		
Protein	1.07g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	21.50mg	Iron	0.77mg

Commodity Macaroni & Cheese

Servings:	303.00	Category:	Entree
Serving Size:	3.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14794

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MAC & CHS WGRAIN 6-5# LOL	13 Package		527582
Skim White Milk	13 Cup		5404

Preparation Instructions

IN EACH OF 3-4B PANS:

3 Bags of macaroni & cheese

3 cartons F.F. White Milk

IN EACH OF 2-4B PANS:

2 Bags of Macaroni & Cheese

2 Carotns of F.F. White Milk

Bake at 325 degrees for 45 min. to 1 hour. Temp at 160 degrees.

Use #10 scoop for all.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 303.00

Serving Size: 3.00 Cup

Amount Per Serving

Calories	182.73		
Fat	7.04g		
SaturatedFat	3.20g		
Trans Fat	0.00g		
Cholesterol	16.22mg		
Sodium	434.19mg		
Carbohydrates	19.04g		
Fiber	1.28g		
Sugar	3.84g		
Protein	11.23g		
Vitamin A	480.27IU	Vitamin C	0.00mg
Calcium	256.15mg	Iron	0.69mg

Sloppy Joe Sandwich

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14795

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	30 Pound		564790
BEEF CRUMBLES 8-5 COMM	15 Pound		581950
4 inch whole grain hamburger buns - 30 ct	300 bun		3480

Preparation Instructions

IN EACH OF 3-4B PANS:

2 Bags Sloppy Jo Mix

1 Bag Beef Crumbles

Bake in oven at 300 degrees- uncovered until 170 degrees. Use a #16 dipper for all sandwiches.

SLE Components

Amount Per Serving

Meat	1.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.06
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	262.31		
Fat	6.88g		
SaturatedFat	1.93g		
Trans Fat	0.00g		
Cholesterol	28.99mg		
Sodium	511.40mg		
Carbohydrates	4.73g		
Fiber	2.88g		
Sugar	7.53g		
Protein	15.89g		
Vitamin A	234.31IU	Vitamin C	2.64mg
Calcium	21.39mg	Iron	1.46mg

Traveling Taco

Servings:	324.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14798

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	65 Pound		722330
CHIP CORN 104-1Z SSV FRITOS	324 Package		105040

Preparation Instructions

Per 4-4B PANS:

3- 5 lbs. bags taco meat

Divide extra bag between pans

Bake at 350 degrees to 160 degrees.

Open each bag of corn chips and slightly crust. Set upright in 4B pans- double stack if possible.

Serving Size= #12 scooped into 1 bag of corn chips.

Put 2 bags in a crock pot for teachers.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 324.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	272.80		
Fat	14.96g		
SaturatedFat	3.32g		
Trans Fat	0.29g		
Cholesterol	35.44mg		
Sodium	465.57mg		
Carbohydrates	21.06g		
Fiber	3.03g		
Sugar	2.03g		
Protein	14.96g		
Vitamin A	658.18IU	Vitamin C	5.47mg
Calcium	67.50mg	Iron	2.00mg

Brown Rice

Servings:	300.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14799

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN 25 GCHC	17 1/2 Pound		516371
Tap Water for Recipes	4 Gallon		000001WTR
SALT IODIZED 25 CARG	15 Tablespoon		108286
MARGARINE GLDN SWT ZTF 30-1 GLDSWT	2 1/2 Cup		840860

Preparation Instructions

Each of 5-4B Pans:

3 lbs. brown rice

3.5 quarts boiling water

2.5 T. salt

1/2 cup margarine

Bake at 350 degrees for 35 minutes, covered.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	108.53		
Fat	2.03g		
SaturatedFat	0.60g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	368.19mg		
Carbohydrates	20.72g		
Fiber	1.12g		
Sugar	0.00g		
Protein	2.24g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.92mg	Iron	0.40mg

Mashed Potatoes (Nappanee)

Servings:	320.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14800

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS CNTRY STYL 12-30.7Z BAMER	8 Package		325406
Tap Water for Recipes	8 Gallon		000001WTR

Preparation Instructions

Use 6-4B PANS:

In each 4-B pan put: 2 gallons heated water and 2 bags Potato Pearls (stir into water)

Serve with #8 dipper for all

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	0.50

Nutrition Facts

Servings Per Recipe: 320.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	76.76		
Fat	1.10g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	307.03mg		
Carbohydrates	16.45g		
Fiber	1.10g		
Sugar	0.00g		
Protein	2.19g		
Vitamin A	2.91IU	Vitamin C	7.00mg
Calcium	11.67mg	Iron	0.26mg

Baked Beans (Nappanee)

Servings:	270.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14802

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beans, Vegetarian, Low Sodium, Canned	7 #10 CAN	BAKE Bake	100364
ONION DEHY CHPD 15 P/L	1 1/2 Cup		263036
SUGAR BROWN LT 12-2 GFS	7 1/2 Cup		314641
KETCHUP CAN NAT LO SOD 6-10 REDG	6 Cup	READY_TO_EAT None	200621
SPICE MUSTARD GRND 14Z TRDE	6 Tablespoon		224928
SAUCE WORCESTERSHIRE 4-1GAL FRENC	3 Tablespoon		109843

Preparation Instructions

IN EACH OF 3-4B Pans:

2 1/3- #10 cans vegetarian beans- slightly drained

2 cups ketchup

1/2 cup dry onion

2.5 cups brown sugar

2 Tbsp. Dry Mustard

1 Tbsp. Worcestershire Sauce

Spray pans well before baking. Bake at 350 degrees for 45 minutes to 1 hour. Stir at 20 minute intervals. Temp at 160 degrees.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.50

Starch

0.00

Nutrition Facts

Servings Per Recipe: 270.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories 108.00

Fat 0.73g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 122.41mg

Carbohydrates 21.54g

Fiber 3.66g

Sugar 10.41g

Protein 5.11g

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

Calcium 0.42mg **Iron** 0.01mg

Refried Beans (Nappanee)

Servings:	112.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14804

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD VEGTAR 6-27.09Z SANTG	4 Package		703753

Preparation Instructions

IN EACH OF 2-4B Pans Put:

1 gallon boiling water

2 bags of beans

Stir well. Cover with lid and put in pas thru warmer until serving time.

Allow to sit for approximately 25 minutes before serving.

Stir before serving.

Serving Size- #8 scoop

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 112.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	101.54		
Fat	0.90g		
SaturatedFat	0.30g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	364.34mg		
Carbohydrates	17.92g		
Fiber	5.97g		
Sugar	0.00g		
Protein	5.97g		
Vitamin A	0.00IU	Vitamin C	0.53mg
Calcium	30.39mg	Iron	1.37mg

Grilled Cheese Sandwich

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14805

Ingredients

Description	Measurement	Prep Instructions	DistPart #
380 - Aunt Millie's WG Honey White Bread	600 Each	30 loaves	380
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	600 Slice	18.75 lbs.	100036
MARGARINE GLDN SWT ZTF 30-1#	9 Pound		791630

Preparation Instructions

Melt butter in 4-B pan. Line cookie sheets with parchment paper. Put 1/4 cup melted margarine on the cookie sheet with paper liner. Spread margarine with brush. Lay out bread slices, then 2 slices cheese on bread. Dip the top of a piece of bread in the melted margarine and put on top of sandwich.

Bake at 475 degrees for 5 minutes until toasted. WATCH CLOSELY!!

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	356.48		
Fat	17.75g		
SaturatedFat	8.09g		
Trans Fat	0.12g		
Cholesterol	15.00mg		
Sodium	725.41mg		
Carbohydrates	36.00g		
Fiber	4.00g		
Sugar	8.00g		
Protein	12.00g		
Vitamin A	477.12IU	Vitamin C	0.01mg
Calcium	4.53mg	Iron	12.00mg

Choice of Cereal

Servings:	11.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-14808

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265803
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	509396
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	264702
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401
CEREAL CORN FROSTIES BWLPK 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	704280
CEREAL FRSTD MINI WHE BWL 96CT KELL	1 Each		662186
CEREAL FRSTD MINI WHE CHOC BWL 96CT	1 Each		805630
CEREAL RICE KRISPIES WGRAIN 96-1Z	1 Each		509303

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	106.36		
Fat	1.27g		
SaturatedFat	0.09g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	135.45mg		
Carbohydrates	23.18g		
Fiber	2.00g		
Sugar	6.45g		
Protein	2.00g		
Vitamin A	390.91IU	Vitamin C	4.69mg
Calcium	84.55mg	Iron	5.89mg

Choice of 100% Juice

Servings:	7.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-14810

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX ORNG TANGR 100 125ML 40CT	1 Each		733240
JUICE BX WHT GRP 100 40CT 125ML	1 Each		733260
JUICE BOX APPLE 100 40CT 125ML	1 Each		733220
JUICE BOX PNCH 100 125ML 40CT	1 Each		733230
JUICE BOX GRP 100 40-4.23FLZ	1 Each		698211
JUICE BOX MXD BRY 100 40-4.23FLZ A&E	1 Each		659712
JUICE BOX STRAWB KIWI 100 40-4.23FLZ	1 Each		659731

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 7.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		71.43	
Fat		0.00g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		12.86mg	
Carbohydrates		17.14g	
Fiber		0.00g	
Sugar		15.57g	
Protein		0.00g	
Vitamin A	357.14IU	Vitamin C	42.86mg
Calcium	15.71mg	Iron	0.00mg

Choice of Yogurt

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-14811

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAR PK STRAWB/VAN CRMY 48-4Z	1 Each		552931
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551760
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each	READY_TO_EAT Ready to eat single serving	551770

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.00
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: 3.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	76.67		
Fat	0.33g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	60.83mg		
Carbohydrates	14.67g		
Fiber	0.00g		
Sugar	9.33g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	143.33mg	Iron	0.00mg

Choice of Muffin

Servings:	2.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-14813

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEBERRY IW 96-2Z MUFFINTOWN	1 Each		273442
MUFFIN CHOCOLATE CHIP IW 96-2Z	1 Each		273681

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	165.00		
Fat	5.00g		
SaturatedFat	0.75g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	97.50mg		
Carbohydrates	27.50g		
Fiber	1.00g		
Sugar	14.50g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	14.50mg	Iron	1.00mg

Egg & Cheese Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-14828

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1 Each		462519
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1/2 Slice		722360
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each		237390

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	232.50		
Fat	12.50g		
SaturatedFat	6.13g		
Trans Fat	0.00g		
Cholesterol	78.75mg		
Sodium	575.00mg		
Carbohydrates	23.50g		
Fiber	3.00g		
Sugar	2.25g		
Protein	8.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	103.00mg	Iron	1.08mg