Cookbook for NORTH BRANCH ELEMENTARY SCHOOL

Created by HPS Menu Planner

Table of Contents

Spaghetti with Cheesy Garlic Breadstick

Grilled Cheese Sandwich

Caesar Salad

Spaghetti with Cheesy Garlic Breadstick

NO IMAGE

Servings:	350.00	Category:	Entree
Serving Size:	6.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6837

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPICE GARLIC GRANULATED 24Z TRDE	21 7/8 Teaspoon		513881
SEASONING SPAGHETTI ITAL 12Z TRDE	21 7/8 Teaspoon		413453
BEEF GRND CKD 6-5 COMM	525 Ounce		135081
SAUCE SPAGHETTI FCY 6-10 REDPK	175 Cup		852759
CHEESE PARM GRTD 12-1 PG	87 1/2 Tablespoon		164259
PASTA SPAGHETTI 10 2-10 KE	525 Ounce		654560
BREADSTICK CHS WGRAIN 105-4Z	115 1/2 Each		723880

Preparation Instructions

Directions:

Place ground beef in a steam kettle or tilt skillet and water mash beef up, add spices and

cook till done

CCP: Heat to 155° F or higher for at least 15 seconds

Add 5 # 10 cans of spaghetti sauce

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

Place spaghetti sauce in hotel pans cover with paper liner and seal with foil wrap place in warmer till serving time or add pasta if serving together

Add spaghetti pasta and hold at 135 or higher

CCP: Hold at 135° F or higher. Serve with Bread Stick.

Notes:

SLE Components

Amount Per Serving	
Meat	2.16
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.83
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 350.00 Serving Size: 6.00 Serving

Amount Pe	r Serving		
Calories		359.64	
Fat		7.88g	
SaturatedF	at	3.10g	
Trans Fat		0.00g	
Cholestero	I	49.10mg	
Sodium		643.65mg	
Carbohydrates		51.04g	
Fiber		5.85g	
Sugar		8.83g	
Protein		23.81g	
Vitamin A	678.33IU	Vitamin C	6.67mg
Calcium	156.44mg	Iron	3.69mg

Grilled Cheese Sandwich

NO IMAGE

Servings:	125.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8274

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WGRAIN HNY WHT 16-24Z GFS	250 Slice		204822
BUTTER SPREAD 6-5 SMRT BAL	250 Teaspoon		684300
CHEESE AMER 160CT SLCD R/F 6-5 LOL	500 Slice		722360

Preparation Instructions

Wash hands thoroughly.

Spread margarine on bottom slice of bread, add 4 slices of cheese, top with another slice of bread, spread margarine on top slice of bread. Bake till golden brown.

Wrap in paper and hold at 135* or higher.

SLE Components

Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 125.00 Serving Size: 1.00 1

Amount Per Serving	
Calories	386.67
Fat	17.33g
SaturatedFat	7.33g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	1140.00mg
Carbohydrates	40.00g
Fiber	4.00g
Sugar	8.00g
Protein	20.00g

Vitamin A	333.33IU	Vitamin C	0.00mg
Calcium	464.27mg	Iron	2.16mg

Caesar Salad

NO IMAGE

Servings:	300.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8263

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	18 1/8 Pound		735787
CHEESE PARM GRTD 12-1 PG	4 1/2 Cup		164259
CROUTON MULTIGR CHS GARL 10-2 GFS	9 Cup		748510
DRESSING CAESAR 4-1GAL LTHSE	9 Tablespoon	READY_TO_EAT Use as a dressing or dip	132141

Preparation Instructions

Wash hands thoroughly.

Toss together and serve 1 cup servings.

Makes 33 - 1 cup servings.

Serve with Cesar dressing or choice of dressings.

SLE Components

Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.18
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 300.00 Serving Size: 1.00 1			
Amount Per Serving			
Calories	10.76		
Fat	0.71g		
SaturatedFat	0.27g		
Trans Fat	0.00g		
Cholesterol	1.29mg		
Sodium	20.25mg		
Carbohydrates	0.79g		

Fiber		0.36g	
Sugar		0.02g	
Protein		0.49g	
Vitamin A	1842.39IU	Vitamin C	10.91mg
Calcium	21.86mg	Iron	0.26mg