

Cookbook for Woodview Elementary School

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

Egg, Sausage & Cheese Biscuit

Egg, Bacon & Cheese Biscuit

Hamburger Boats

Chicken & Noodles

Yogurt Breakfast Parfait

Broccoli (Woodview)

Cooked Carrots (Woodview)

Creamed Turkey (Woodview)

Mixed Vegetables (Woodview)

Egg & Sausage Biscuit (Woodview)

Nachos (Woodview)

Refried Beans (Woodview)

Breakfast Casserole

Chicken & Noodles (Woodview)

Chili Soup (Woodview)

Green Beans (Woodview)

Corn (Woodview)

Grilled Cheese Sandwich (Woodview)

Baked Beans (Woodview)

Cheeseburger on Bun (Woodview)

Baked Oatmeal (Woodview)

Sub Sandwich (Woodview)

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 | | | |
| 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 | | |
| Vitamin A | 0.05IU | Vitamin C | 0.75mg |
| Calcium | 4.23mg | Iron | 0.52mg |

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 GCHC | 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 GCHC | 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 | 1.58 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.16 |
| OtherVeg | 0.00 |
| Legumes | 0.09 |
| 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 = 1/4 cup fruit.

Drain peaches well

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.75 |
| Fruit | 0.25 |
| 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: | 0.66 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: 0.66 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 | UNPREPARED | 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 | 1.25 |
| Grain | 0.25 |
| 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 | 13 Package | 13, 5 lb. bags | 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 | 0.07 |
| 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 |

Egg, Sausage & Cheese Biscuit

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-14940 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|--|------------|
| EGG SCRMBD PTY RND 3.25 200-1Z GFS | 1 Each | | 462519 |
| SAUSAGE PTY TKY CKD 1Z 10.25 JENNO | 1 Each | | 184970 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1/2 Slice | | 722360 |
| DOUGH BISCUIT WGRAIN 216-2.1Z RICH | 1 Each | BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY. | 237390 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| 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 | 292.50 |
| Fat | 16.50g |
| SaturatedFat | 7.13g |
| Trans Fat | 0.00g |
| Cholesterol | 108.75mg |
| Sodium | 665.00mg |
| Carbohydrates | 23.50g |
| Fiber | 3.00g |

| | | | |
|------------------|----------|------------------|--------|
| Sugar | | 2.25g | |
| Protein | | 14.75g | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 103.00mg | Iron | 1.44mg |

Egg, Bacon & Cheese Biscuit

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-14989 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| EGG SCRMBD PTY RND 3.25 200-1Z GFS | 1 Each | | 462519 |
| BACON CKD RND WHOLE MUSCLE 2-96CT GFS | 1 Slice | | 365620 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1/2 Slice | | 722360 |
| DOUGH BISCUIT WGRAIN 216-2.1Z RICH | 1 Each | BAKE | 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 | 267.50 | | |
| Fat | 15.50g | | |
| SaturatedFat | 7.13g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 86.25mg | | |
| Sodium | 695.00mg | | |
| Carbohydrates | 23.50g | | |
| Fiber | 3.00g | | |
| Sugar | 2.25g | | |
| Protein | 10.75g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 103.00mg | Iron | 1.08mg |

Hamburger Boats

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 315.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-14991 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| BEEF CRUMBLES 8-5 COMM | 17 Pound | | 581950 |
| SOUP CRM OF MUSHRM 12-5 CAMP | 4 #5 CAN | | 101346 |
| SAUCE WORCESTERSHIRE 4-1GAL FRENC | 1 Cup | | 109843 |
| ONION DEHY SUPER TOPPER 6-2 P/L | 1 Cup | | 223255 |
| Cheese, Mozzarella, Part Skim, Shredded | 10 Pound | | 100021 |
| Aunt Millie's Whole Grain Hot Dog Buns | 315 bun | | 2918 |

Preparation Instructions

IN EACH OF 3-4B PANS:

5 2/3# Beef Crumbles

1 1/3 - #5 Can Mushroom Soup

1/3 C. Worcestershire Sauce

1/3 C. Dried Onion

Bake in oven at 350* till 170*. Using #24 scoop; put hamburger mixture on a hotdog bun and top with Mozzarella Cheese (#40 scoop). Put in horizontal bags and put in warmer until serving time.

Approx. 105 servings per pan

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: 315.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 204.98 |
| Fat | 7.84g |
| SaturatedFat | 3.62g |
| Trans Fat | 0.00g |
| Cholesterol | 23.51mg |
| Sodium | 508.50mg |
| Carbohydrates | 22.82g |
| Fiber | 2.20g |
| Sugar | 2.61g |

| | | | |
|------------------|---------|------------------|---------|
| Protein | 11.73g | | |
| Vitamin A | 34.54IU | Vitamin C | 0.00mg |
| Calcium | 11.15mg | Iron | 10.63mg |

Chicken & Noodles

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 340.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-14992 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|--------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 30 Pound | | 100101 |
| Tap Water for Recipes | 7 1/2 Gallon | | 000001WTR |
| BASE CHIX LO SOD NO MSG 6-1 MINR | 25 Ounce | | 580589 |
| PASTA ROTINI 51 WGRAIN 2-10 DAKOTA | 13 Pound | | 229951 |
| SALT SEA 36Z TRDE | 1/4 Cup | | 748590 |
| MARGARINE GLDN SWT ZTF 30-1# | 1 Pound | | 791630 |

Preparation Instructions

Heat water and chicken base until boiling in soup kettle; add chicken. Bring to boil again. Add noodles; approx. 15 20 minutes later start dipping into 10-B pans and put in warmer.

Serving Size: #8

Approx. 46 qt.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.25 |
| 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: 340.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 128.43 | | |
| Fat | 2.92g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.01g | | |
| Cholesterol | 29.65mg | | |
| Sodium | 161.40mg | | |
| Carbohydrates | 13.06g | | |
| Fiber | 1.22g | | |
| Sugar | 0.61g | | |
| Protein | 10.61g | | |
| Vitamin A | 46.78IU | Vitamin C | 0.00mg |
| Calcium | 6.17mg | Iron | 0.55mg |

Yogurt Breakfast Parfait

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-14993 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|------------------|-------------------|------------|
| YOGURT VAN L/F 6-32Z DANN | 1/4 Cup | #16 Dipper | 541966 |
| CEREAL GRANOLA HNY OATS 4-44Z | 2 1/5 Tablespoon | #30 Dipper | 818961 |
| STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY | 2 3/5 Tablespoon | #24 Dipper | 621420 |

Preparation Instructions

40-Yogurt Breakfast Parfaits

5-32oz Vanilla yogurt gfs#541966

5 cups Granola gfs#818961

Frozen Dcd. Strawberries gfs#620420 or

Frozen Blueberries - commodity

Totals:

Per Serving:

LAYER IN 7 OZ PLASTIC CUPS:

#16 dipper of Vanilla Yogurt

#30 dipper granola

#24 dipper fruit

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| Grain | 0.50 |
| Fruit | 0.16 |
| 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 | 109.43 |
| Fat | 2.19g |
| SaturatedFat | 0.71g |
| Trans Fat | 0.00g |
| Cholesterol | 3.75mg |
| Sodium | 45.26mg |
| Carbohydrates | 19.44g |
| Fiber | 1.10g |
| Sugar | 11.89g |
| Protein | 3.69g |

| | | | |
|------------------|---------|------------------|--------|
| Vitamin A | 25.00IU | Vitamin C | 0.00mg |
| Calcium | 91.60mg | Iron | 0.59mg |

Broccoli (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 47.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15202 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| BROCCOLI FLORETS 6-4 GFS | 4 Pound | | 610902 |
| BROCCOLI CUTS 6-4 GFS | 4 Pound | | 610871 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 1/2 Pound | | 191205 |
| SEASONING GARDEN NO SALT 19Z TRDE | 1 Tablespoon | | 565148 |

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: 47.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 53.03 | | |
| Fat | 3.85g | | |
| SaturatedFat | 2.40g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.21mg | | |
| Sodium | 45.03mg | | |
| Carbohydrates | 3.18g | | |
| Fiber | 1.67g | | |
| Sugar | 1.06g | | |
| Protein | 1.34g | | |
| Vitamin A | 536.04IU | Vitamin C | 29.47mg |
| Calcium | 26.76mg | Iron | 0.31mg |

Cooked Carrots (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 47.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15203 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| Carrots fzn | 10 Pound | | 100352 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 1/2 Pound | | 191205 |
| SEASONING GARDEN NO SALT 19Z TRDE | 1 Tablespoon | | 565148 |

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: 47.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 63.70 | | |
| Fat | 4.80g | | |
| SaturatedFat | 2.38g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.44mg | | |
| Sodium | 75.83mg | | |
| Carbohydrates | 6.56g | | |
| Fiber | 2.10g | | |
| Sugar | 3.15g | | |
| Protein | 0.00g | | |
| Vitamin A | 136.17IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Creamed Turkey (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 332.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15204 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------|------------|
| TURKEY & GRAVY CKD 4-7 JENNO | 10 Package | | 653171 |
| MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO | 2 Package | | 552061 |

Preparation Instructions

No Preparation Instructions available.

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: 332.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 103.46 | | |
| Fat | 3.80g | | |
| SaturatedFat | 1.22g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 37.26mg | | |
| Sodium | 441.64mg | | |
| Carbohydrates | 2.55g | | |
| Fiber | 0.00g | | |
| Sugar | 0.15g | | |
| Protein | 14.75g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.29mg |

Mixed Vegetables (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 45.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15205 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|------------------|-------------------|------------|
| VEG MIXED 12-2.5 GFS | 10 Pound | | 119393 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 45/94 Pound | | 191205 |
| SEASONING GARDEN NO SALT 19Z TRDE | 45/47 Tablespoon | | 565148 |

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: 45.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 113.42 | | |
| Fat | 3.75g | | |
| SaturatedFat | 2.39g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.24mg | | |
| Sodium | 58.58mg | | |
| Carbohydrates | 13.63g | | |
| Fiber | 3.34g | | |
| Sugar | 3.34g | | |
| Protein | 2.23g | | |
| Vitamin A | 972.35IU | Vitamin C | 6.69mg |
| Calcium | 22.29mg | Iron | 0.80mg |

Egg & Sausage Biscuit (Woodview)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-15206 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| EGG SCRMBD PTY RND 3.25 200-1Z GFS | 1 Each | | 462519 |
| SAUSAGE PTY CKD 250-1.2Z COMM | 1 Each | | 109000 |
| BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS | 1 Each | | 631902 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.75 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 315.00 | | |
| Fat | 17.50g | | |
| SaturatedFat | 9.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 100.00mg | | |
| Sodium | 790.00mg | | |
| Carbohydrates | 28.00g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 14.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 185.00mg | Iron | 1.44mg |

Nachos (Woodview)

| | | | |
|----------------------|--------------|-----------------------|------------------|
| Servings: | 350.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15207 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 10 Package | | 722330 |
| SAUCE CHS CHED POUCH 6-106Z LOL | 4 Package | | 135261 |
| CHIP TORTL RND WGRAIN 8-16Z TOSTIT | 22 Package | | 739741 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.09 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Serving

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 276.51 | | |
| Fat | 13.44g | | |
| SaturatedFat | 4.80g | | |
| Trans Fat | 0.21g | | |
| Cholesterol | 36.31mg | | |
| Sodium | 547.67mg | | |
| Carbohydrates | 25.38g | | |
| Fiber | 3.45g | | |
| Sugar | 1.44g | | |
| Protein | 14.01g | | |
| Vitamin A | 468.68IU | Vitamin C | 3.89mg |
| Calcium | 164.71mg | Iron | 1.79mg |

Refried Beans (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 90.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15208 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| Beans, Refried, Low sodium, canned | 2 #10 CAN | | 100362 |
| BEAN REFRIED SEAS DEHY 6-1.75 SANTG | 2 Package | | 183910 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 22 1/2 Ounce | | 100012 |

Preparation Instructions

Prepare 2 BAGS of Refried beans per instructions on bag and heat, heat 2 CANS of refried beans in steamer. Combine all beans together and scoop into foam 4 oz. cups on cookie sheets and top with 1/4 ounce of cheese-cover and put in warmer.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.25 |
| 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: 90.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 153.03 | | |
| Fat | 2.06g | | |
| SaturatedFat | 1.19g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.00mg | | |
| Sodium | 323.50mg | | |
| Carbohydrates | 23.34g | | |
| Fiber | 6.61g | | |
| Sugar | 0.57g | | |
| Protein | 9.51g | | |
| Vitamin A | 0.26IU | Vitamin C | 0.37mg |
| Calcium | 20.92mg | Iron | 0.90mg |

Breakfast Casserole

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 64.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-15209 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| EGG SHL MED A GRD 6-30CT GCHC | 36 Each | | 206547 |
| Prairie Farms 1% Low Fat White Milk | 8 Cup | | |
| SPICE MUSTARD GRND 14Z TRDE | 4 Teaspoon | | 224928 |
| Ham, Cubed Frozen | 4 Pound | | 100188-H |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 4 Cup | UNPREPARED | 100012 |
| 380 - Aunt Millie's WG Honey White Bread | 36 Each | | 380 |

Preparation Instructions

EACH 2B PAN:

18 eggs

2# diced ham

4 cups milk

2 cups shredded cheese

2 tsp mustard

18 slices bread-cubed

Combine all ingredients

and put in greased 2B pans and bake UNCOVERED for 25 minutes @300 degrees until eggs are set and it is at least 170 degrees.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.75 |
| 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: 64.00

Serving Size: 0.50 Cup

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 144.39 |
| Fat | 5.45g |
| SaturatedFat | 2.69g |
| Trans Fat | 0.00g |
| Cholesterol | 140.93mg |
| Sodium | 318.60mg |
| Carbohydrates | 12.19g |
| Fiber | 1.13g |
| Sugar | 2.68g |
| Protein | 11.04g |
| Vitamin A 168.90IU | Vitamin C 0.03mg |
| Calcium 12.84mg | Iron 3.78mg |

Chicken & Noodles (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 233.00 | Category: | Entree |
| Serving Size: | 0.75 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15210 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| Chicken, diced, cooked, frozen | 30 Pound | | 100101 |
| Tap Water for Recipes | 8 1/2 Gallon | | 000001WTR |
| BASE CHIX LO SOD NO MSG 6-1 MINR | 2 Cup | | 580589 |
| SALT IODIZED 24-26Z GFS | 1/4 Cup | | 108308 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 1/2 Pound | | 191205 |
| PASTA NOODL KLUSKI 1/8 2-5 GFS | 14 Pound | | 270385 |

Preparation Instructions

Heat water, chix base & salt in floor kettle. Bring to boil, add heated chicken then noodles. Cook until noodles are slightly tender BUT NOT completely done.

Scoop into 1/2-10B pans and put in pass-through until served.

approx.44QT.

ALL- 6 oz. scoop

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.75 |
| 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: 233.00

Serving Size: 0.75 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 186.80 | | |
| Fat | 4.26g | | |
| SaturatedFat | 0.96g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 71.76mg | | |
| Sodium | 191.97mg | | |
| Carbohydrates | 19.23g | | |
| Fiber | 0.48g | | |
| Sugar | 0.96g | | |
| Protein | 16.21g | | |
| Vitamin A | 27.47IU | Vitamin C | 0.00mg |

Calcium 0.09mg **Iron** 0.87mg

Chili Soup (Woodview)

| | | | |
|----------------------|----------|-----------------------|-------------------|
| Servings: | 245.00 | Category: | Entree |
| Serving Size: | 0.75 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-15215 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| BEEF CRUMBLES 8-5 COMM | 20 Pound | | 581950 |
| BASE BEEF LO SOD 12-1 LEGO | 1/4 Cup | | 130885 |
| ONION DEHY CHPD 15 P/L | 7 Cup | | 263036 |
| CELERY DCD IQF 6-4 GFS | 7 Cup | | 261513 |
| BEAN RED 6-10 GCHC | 2 #10 CAN | | 190209 |
| SAUCE TOMATO MW 6-10 GCHC | 5 #10 CAN | | 306347 |
| SPICE CHILI POWDER MILD 16Z TRDE | 2 Cup | | 331473 |
| SUGAR BROWN LT 12-2 GFS | 1 1/2 Cup | | 314641 |
| TOMATO DCD I/JCE MW 6-10 GFS | 2 #10 CAN | | 246131 |
| Salsa, Low-Sodium, Canned | 1 #10 CAN | | IN100330 |

Preparation Instructions

Makes Approx. 46QT=245-6oz servings

Put all ingredients into floor soup pot and heat-TASTE to check seasoning. Stir & simmer till 160 degrees, put into 2 -10B pans.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.25 |
| 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: 245.00

Serving Size: 0.75 Cup

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 125.64 |
| Fat | 3.72g |
| SaturatedFat | 1.57g |
| Trans Fat | 0.00g |
| Cholesterol | 15.67mg |
| Sodium | 671.18mg |
| Carbohydrates | 14.28g |

| | | | |
|------------------|----------|------------------|--------|
| Fiber | 2.71g | | |
| Sugar | 5.67g | | |
| Protein | 8.63g | | |
| Vitamin A | 738.50IU | Vitamin C | 4.43mg |
| Calcium | 36.61mg | Iron | 2.31mg |

Green Beans (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 72.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15217 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| BEAN GREEN CUT FNCY 4SV 6-10 GFS | 3 #10 CAN | | 118737 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 1/2 Pound | | 191205 |
| SEASONING GARDEN NO SALT 19Z TRDE | 1 Tablespoon | | 565148 |

Preparation Instructions

Put in 1-4B pan and heat in Steamer

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: 72.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 44.61 | | |
| Fat | 2.44g | | |
| SaturatedFat | 1.56g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 6.67mg | | |
| Sodium | 170.89mg | | |
| Carbohydrates | 4.48g | | |
| Fiber | 2.16g | | |
| Sugar | 2.16g | | |
| Protein | 1.08g | | |
| Vitamin A | 88.89IU | Vitamin C | 0.00mg |
| Calcium | 32.33mg | Iron | 0.43mg |

Corn (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 55.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15218 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|-------------------|------------|
| CORN SUPER SWT 30 GFS | 10 Pound | | 358991 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 1/2 Pound | | 191205 |
| SEASONING GARDEN NO SALT 19Z TRDE | 1 Tablespoon | | 565148 |

Preparation Instructions

Put in 1-4B pan and heat in Steamer

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 | 104.81 | | |
| Fat | 3.95g | | |
| SaturatedFat | 2.04g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 8.73mg | | |
| Sodium | 29.91mg | | |
| Carbohydrates | 15.89g | | |
| Fiber | 1.49g | | |
| Sugar | 1.49g | | |
| Protein | 2.24g | | |
| Vitamin A | 190.99IU | Vitamin C | 1.79mg |
| Calcium | 0.00mg | Iron | 0.27mg |

Grilled Cheese Sandwich (Woodview)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 320.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15219 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| 380 - Aunt Millie's WG Honey White Bread | 640 Each | | 380 |
| CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED | 640 Slice | | 100036 |
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 16 Pound | | 191205 |

Preparation Instructions

Melt 6# butter in microwave, line cookie sheet pans with baking paper, spread 1/3 cup melted butter on paper, lay 20 slices on cookie sheet, put 2 slices of cheese on each slice of bread then dip a slice of bread in melted butter and put on top of cheese.

Bake @ 400 till bread is toasted.

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: 320.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 420.00 | | |
| Fat | 24.60g | | |
| SaturatedFat | 14.20g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 63.00mg | | |
| Sodium | 764.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 4.00g | | |
| Sugar | 8.00g | | |
| Protein | 12.00g | | |
| Vitamin A | 640.00IU | Vitamin C | 0.00mg |
| Calcium | 4.00mg | Iron | 12.00mg |

Baked Beans (Woodview)

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 219.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15220 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------------|-------------------|------------|
| Beans, Vegetarian, Low Sodium, Canned | 8 #10 CAN | | 100364 |
| ONION DEHY CHPD 15 P/L | 1 Quart | | 263036 |
| SUGAR BROWN LT 12-2 GFS | 1 Quart | | 314641 |
| KETCHUP CAN 33 FCY 6-10 CRWNCOLL | 2 Quart | | 100129 |
| SPICE MUSTARD GRND 14Z TRDE | 1/2 Cup | | 224928 |
| SAUCE WORCESTERSHIRE 4-1GAL FRENC | 2 13/30 Tablespoon | | 109843 |
| MOLASSES 4-1GAL P/L | 3 Cup | | 234303 |

Preparation Instructions

IN EACH OF 4 - 4B PANS:

2-#10 cans Veg. beans

2 cups ketchup

1 cup dcd onions

2 TBSP mustard

1 cup brown sugar

3/4 cup molasses

Bake @300 for 1 hour uncovered until 180 degrees & thickened

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: 219.00

Serving Size: 0.50 Cup

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 153.92 |
| Fat | 1.03g |
| SaturatedFat | 0.00g |
| Trans Fat | 0.00g |
| Cholesterol | 0.00mg |
| Sodium | 241.58mg |
| Carbohydrates | 31.04g |

| | | | |
|------------------|---------|------------------|--------|
| Fiber | 5.22g | | |
| Sugar | 14.32g | | |
| Protein | 7.25g | | |
| Vitamin A | 58.43IU | Vitamin C | 0.70mg |
| Calcium | 10.14mg | Iron | 0.26mg |

Cheeseburger on Bun (Woodview)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-15221 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|---|------------|
| BEEF STK BRGR CHARB 160-3Z ADV | 1 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. | 203260 |
| CHEESE AMER 160CT SLCD R/F 6-5 LOL | 1 Slice | | 722360 |
| 3.5 WG Hamburger Bun | 1 Each | READY_TO_EAT | 3354 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.25 |
| 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 | 355.00 | | |
| Fat | 17.50g | | |
| SaturatedFat | 7.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 67.50mg | | |
| Sodium | 480.00mg | | |
| Carbohydrates | 22.00g | | |
| Fiber | 2.00g | | |
| Sugar | 3.50g | | |
| Protein | 26.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 98.00mg | Iron | 9.80mg |

Baked Oatmeal (Woodview)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 72.00 | Category: | Grain |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-15222 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-------------------|------------|
| BUTTER PRINT SLTD GRD AA 36-1 GFS | 1 1/2 Pound | | 191205 |
| EGG SHL MED A GRD 6-30CT GCHC | 12 Each | | 206547 |
| SUGAR BROWN LT 12-2 GFS | 6 Cup | | 314641 |
| OATS QUICK HOT CEREAL 12-42Z GFS | 18 Cup | | 240869 |
| BAKING POWDER 6-5 CLABBER GIRL | 4 Tablespoon | | 361032 |
| SALT IODIZED 24-26Z GFS | 2 Tablespoon | | 108308 |
| Prairie Farms 1% Low Fat White Milk | 6 Cup | | |
| SPICE CINNAMON GRND 15Z TRDE | 2 Tablespoon | | 224723 |
| APPLE DCD W/P 6-10 GFS | 1 #10 CAN | | 117803 |

Preparation Instructions

Cream together: Butter, eggs & brown sugar. Add oats, baking powder, salt & cinnamon- mix- then stir in milk and diced apples.

Spray pans then pour into 2 -2B pans. Bake @325 for 30-35 minutes.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| 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: 72.00

Serving Size: 0.50 Cup

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 234.25 |
| Fat | 9.54g |
| SaturatedFat | 5.29g |
| Trans Fat | 0.00g |
| Cholesterol | 57.08mg |
| Sodium | 361.33mg |
| Carbohydrates | 34.32g |
| Fiber | 2.36g |
| Sugar | 19.43g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 4.17g | | |
| Vitamin A | 317.50IU | Vitamin C | 0.60mg |
| Calcium | 31.62mg | Iron | 1.54mg |

Sub Sandwich (Woodview)

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-15223 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO | 1 Ounce | | 244190 |
| Ham, 97% Fat Free, Cooked , Water Added, Sliced | 1 Ounce | | 100187 |
| PEPPERONI SLCD SAND 2.85 8/Z 5-2 PG | 2 Slice | | 776221 |
| MINI SUB BUN, W GRAIN | 1 bun | | 5157 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.25 |
| Grain | 2.25 |
| 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 | 266.99 | | |
| Fat | 8.39g | | |
| SaturatedFat | 2.65g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 36.00mg | | |
| Sodium | 716.00mg | | |
| Carbohydrates | 29.89g | | |
| Fiber | 3.00g | | |
| Sugar | 4.82g | | |
| Protein | 17.27g | | |
| Vitamin A | 50.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.21mg |