

Cookbook for KANKAKEE LINCOLN CULTURAL CENTER

Created by HPS Menu Planner

Table of Contents

Meatless Monday

Buffalo Chicken Tenders

walking taco

Whole grain muffin

Walking Taco

Lutresa's Burger

sharon's nuggets

EveryDay Fruit Juice

Taco Walking

Turkey Bagel Sandwich

Walking Tall Taco

Buffalo Chicken Tenders

do not use-Yang's Mandarin Orange Chicken & Asian Fried Rice

Hot Turkey served w/Stuffing & gravy

Classic Chicken Popper Mashed Potato Bowl

Yang's Mandarin Orange Chicken & Asian Fried Rice

Southern Oven Fried Chicken

Walking Taco

Soft Pretzel

PRO-Soft Pretzel

Loaded Baked Potato Bar

Nacho Grande

Wild Mike's Cheese Bites

Sriracha Chicken Nuggets

Bosco Sticks

Biscuit & Gravy

Turkey Manhattan

Mac & Cheese

chicken sandwich

Apple Bosco Stick

BBQ Chicken Meatball w/Ranch Rice

Breaded Chicken Patty Sandwich

Spicy Breaded Chicken Patty Sandwich

Breakfast Anytime

Mesquite Glazed Drumstick

Loaded French Fries

Soft Beef Tacos

Texas Western BBQ Pulled Pork on Garlic Texas Toast

Walking Tall Taco

Apple Bosco Stick

KHS-Ultimate Mac & Cheese w/ beef crumbles and toppings

Individual Pan Pepperoni Pizza

Egg & Cheese Breakfast Wrap

Lumberjack

Hamburger

taco recipe

Tangerine stir fry

799 SNACK KIDS MIX WG LUNCH

Taco Tuesday

Taco Tuesday

Wk1 - Monday

Sausage Egg Biscuit

Strawberry Chocolate Parfait

Cereal Bar & String Cheese

HAMBURGER

Woodford Salad

Ham & Cheese Sandwich

Macaroni Pasta Salad

walking taco

Beans Green Sesame

Walking Taco

Sweet Potato Mashed

Rockin'ola Strawberry & Blueberry Yogurt Parfait-K-6

Rockin'ola Strawberry Yogurt Parfait-K-6

Smoky Honey Rib Sandwich

Ultimate Mac & Cheese

Zesty Beef, Bean & Cheese Burrito

Classic Hummus

Breakfast Bagel-K-3

Breakfast Bagel-K-12

Personal Deep Dish Cheese Pizza

KHS-BAKED MOSTACCIOLI w/Lentil pasta

BAKED MOSTACCIOLI

BAKED MOSTACCIOLI

BBQ Chicken Meatball w/Ranch Rice

Sweet Potato Mashed

Far East Vegetable Blend

Refried Beans

Steamed Carrots

Broccoli florets

Corn

Green Beans

Roasted Brussel Sprouts

Mashed Potatoes

Tigers Walking Taco

Reny's chicken Sandwich

Assorted Cereal

Mini Chocolate Donut Kit

Mini Powdered Donut Kit

Trix Strawberry Banana Bash Kit

Walking Taco

Nacho Grande

Chicken Popper Garden Vegetable & Green Tossed Salad w/Bosco Cheesey BreadStick

BAKED MOSTACCIOLI K-8

Tex Mex Hummus

Classic Hummus

everyday milk

everyday fruit and veggie bar

grilled cheese

Grilled American Cheese Sandwich

Everyday Cereal

Breakfast Banana Split

Breakfast Banana Split w/fresh berries

Breakfast Banana Pops

Homemade Blueberry Oat Bars

Meatless Monday

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-768

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 100 WHLWHE 2-5 GFS	1 Ounce		654590
Marinara Sauce	1 Serving		587882
LETTUCE BLND ROMAINE MXD 4-5 RSS	1 Cup		755826
BEAN GREEN CUT 6-4 P/L	1 Cup		610791
Applesauce Cup	1 Serving	READY_TO_EAT	110361
DRESSING RANCH LT 4-1GAL KENS	1 Serving		834941

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	0.01
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	1.91		
Fat	0.04g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.03mg		
Sodium	1.37mg		
Carbohydrates	0.34g		
Fiber	0.07g		
Sugar	0.08g		
Protein	0.06g		
Vitamin A	1.49IU	Vitamin C	0.05mg
Calcium	0.83mg	Iron	0.01mg

Buffalo Chicken Tenders

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-944

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD HOT & SPCY WG FC 1.13Z 4-8	100 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281731

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.67
Grain	0.33
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	86.67		
Fat	5.00g		
SaturatedFat	0.83g		
Trans Fat	0.00g		
Cholesterol	8.33mg		
Sodium	130.00mg		
Carbohydrates	5.67g		
Fiber	1.00g		
Sugar	0.33g		
Protein	5.00g		
Vitamin A	33.33IU	Vitamin C	0.00mg
Calcium	13.00mg	Iron	0.67mg

walking taco

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-980

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLN TURKEY FC 4-7#	1 Ounce	Heat n Serve	232921

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
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: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	0.65		
Fat	0.03g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.36mg		
Sodium	2.81mg		
Carbohydrates	0.02g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.09g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.13mg	Iron	0.65mg

Whole grain muffin

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-1039

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	190.00		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	130.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	16.00g		
Protein	3.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Walking Taco

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1115

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	125 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 4-5 GFS	15 17/27 Pound		776548
CHEESE CHED MLD SHRD FINE 4-5 GCHC	7 17/21 Cup		191043
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 19/20 Ounce		242489
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.25
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.01
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	237.92
Fat	11.75g
SaturatedFat	3.75g
Trans Fat	0.00g
Cholesterol	22.50mg
Sodium	361.72mg
Carbohydrates	22.31g
Fiber	3.02g
Sugar	1.05g
Protein	10.75g
Vitamin A 77.74IU	Vitamin C 0.06mg
Calcium 111.26mg	Iron 1.30mg

Lutresa's Burger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1157

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURGER VEG BLCKBN CHPTL 4-12CT MSTARF	1 Each		189051
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	3.50		
Fat	0.09g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.05mg		
Sodium	6.30mg		
Carbohydrates	0.22g		
Fiber	0.10g		
Sugar	0.07g		
Protein	0.22g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.00mg	Iron	0.02mg

sharon's nuggets

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2248

Ingredients

Description	Measurement	Prep Instructions	DistPart #
2-5 CHIX NUGGET HEART SHAPED 63356CN-WG	1 Each		368330
CAKE CARROT MINI 24CT 2.6Z BISTRO	1 Each		760540

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Ounce

Amount Per Serving			
Calories	2.92		
Fat	0.14g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.44mg		
Sodium	4.02mg		
Carbohydrates	0.37g		
Fiber	0.03g		
Sugar	0.23g		
Protein	0.06g		
Vitamin A	20.24IU	Vitamin C	0.01mg
Calcium	0.27mg	Iron	0.01mg

EveryDay Fruit Juice

Servings:	100.00	Category:	Fruit
Serving Size:	1.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-2583

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE PINEAP 100 72-4FLZ SUNCUP	1 Each		118980
JUICE CUP ORANGE 100% 96-4Z	1 Each		781320
Grape Juice 100% Fresh	1 1 each		

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Ounce

Amount Per Serving

Calories	1.50		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.15mg		
Carbohydrates	0.31g		
Fiber	0.00g		
Sugar	0.34g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	1.15mg
Calcium	0.00mg	Iron	0.01mg

Taco Walking

Servings:	100.00	Category:	Entree
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2794

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
CHEESE CHED MLD SHRD FINE 4-5 GCHC	6 1/4 Pound		191043
SALSA 103Z 6-10 REDG	7 Pound	READY_TO_EAT None	452841

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable
OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	0.25
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.19
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 1 each

Amount Per Serving			
Calories	148.70		
Fat	4.75g		
SaturatedFat	1.25g		
Trans Fat	0.00g		
Cholesterol	7.50mg		
Sodium	247.65mg		
Carbohydrates	21.49g		
Fiber	1.00g		
Sugar	0.75g		
Protein	3.75g		
Vitamin A	207.91IU	Vitamin C	1.49mg
Calcium	92.69mg	Iron	0.30mg

Turkey Bagel Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2864

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	100 Each		230264
CHEESE AMER 160CT SLCD 4-5 GCHC	100 1 piece		271411
LETTUCE LEAF GRN WASHED TRMD 2-5 RSS	20 Cup		702595
TOMATO RANDOM 2 25 MRKN	100 .50 cup		508616
TURKEY BRST SHRD CKD 4-5AVG JENNO	255 Ounce		416042

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	292.28		
Fat	6.72g		
SaturatedFat	3.55g		
Trans Fat	0.00g		
Cholesterol	47.50mg		
Sodium	641.52mg		
Carbohydrates	33.20g		
Fiber	5.20g		
Sugar	7.50g		
Protein	27.40g		
Vitamin A	1482.86IU	Vitamin C	12.99mg
Calcium	126.59mg	Iron	2.11mg

Walking Tall Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2865

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
TURKEY TACO MEAT FC 4- 7 JENNO	303 Ounce		768230
CHEESE CHED MLD SHRD FINE 4-5 GCHC	25 Ounce		191043

Preparation Instructions

No Preparation Instructions available.

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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	257.50		
Fat	9.75g		
SaturatedFat	2.75g		
Trans Fat	0.00g		
Cholesterol	62.50mg		
Sodium	470.00mg		
Carbohydrates	21.25g		
Fiber	1.00g		
Sugar	0.00g		
Protein	19.75g		
Vitamin A	175.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.38mg

Buffalo Chicken Tenders

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2892

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD HOT & SPCY WG FC 1.13Z 4-8	100 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281731

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.67
Grain	0.33
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	86.67		
Fat	5.00g		
SaturatedFat	0.83g		
Trans Fat	0.00g		
Cholesterol	8.33mg		
Sodium	130.00mg		
Carbohydrates	5.67g		
Fiber	1.00g		
Sugar	0.33g		
Protein	5.00g		
Vitamin A	33.33IU	Vitamin C	0.00mg
Calcium	13.00mg	Iron	0.67mg

do not use-Yang's Mandarin Orange Chicken & Asian Fried Rice

Servings:	100.00	Category:	Entree
Serving Size:	3.16 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3832

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Vegetable Fried Rice	27 Pound	<p>HEAT_AND_SERVE From Thawed state: Convection Oven: Pre heat oven to 350 degrees F. spray 4" deep pan with non-stick cooking spray. Place rice in pan, cover with foil and bake for 20-30 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Remove from oven, uncover and fluff. Steamer: place entire bag into 4" steam table pan and place into steamer for 18-20 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Open bag and place rice in 2" full steamtable pan or half pan. Use #8 scoop or 4oz ladle cs-150 servings (8) 5lb bags</p>	78001
STIR FRY CHIX TANGR WGRAIN 6-7.2	25 Pound	<p>Keep Frozen: Breaded Chicken: Preheat oven to 350 degrees F. lay chicken in a single layer on parchment paper lined sheet tray. Bake in oven for 40-45 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. SAUCE: place entire bag of sauce in 2" steamer pan and place in steamer for 10-12 minutes or until internal temperature reaches 165 degrees for 15 seconds or longer. Place cooked chicken and hot sauce into a 6" steam table pan, mix thoroughly until chicken is coated with sauce. Cover with lid and place in hot holding until serving time. Take temperature once mixed thoroughly. Take temperature again at beginning of serving time. Cs-176 servings (6) 5lb bags chicken & (6) 2.15lb bag of sauce 3.90oz portion for each student.</p>	791710

Preparation Instructions

To assemble:

Place 1/2Cup of Fried rice on tray(USE #8 Scoop)

Top with 3.90 oz of Tangerine Chicken (USE # 8 Scoop)

SLE Components

Amount Per Serving

Meat	2.05
-------------	------

Grain	1.53
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 3.16 Ounce

Amount Per Serving

Calories	1102.07
Fat	30.02g
SaturatedFat	3.19g
Trans Fat	0.00g
Cholesterol	46.15mg
Sodium	1858.54mg
Carbohydrates	168.20g
Fiber	19.33g
Sugar	26.29g
Protein	44.60g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.48mg

Hot Turkey served w/Stuffing & gravy

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3834

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST STK SLCD 4-6.17 JENNO	200 Slice		563652
STUFFING MIX CRNBRD 12-31.125Z GCHC	37 1/2 Cup	3oz serving	455761
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	25 Cup		552061
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	100 Each		751701

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	370.30		
Fat	6.26g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	50.04mg		
Sodium	1278.48mg		
Carbohydrates	49.05g		
Fiber	1.75g		
Sugar	8.26g		
Protein	25.26g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	39.50mg	Iron	2.19mg

Classic Chicken Popper Mashed Potato Bowl

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3835

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	<p>BAKE: CONVECTION Appliances vary, adjust accordingly. 6-8 minutes at 375°F from frozen. 1 Case = 1908 Average Count (4 x 477 Average Count per Bag) Chicken, Golden Crispy, Fritter, Whole Grain, Breaded, Popcorn, Cooked, Frozen FROZEN = 270 DAYS FROM DATE OF PRODUCTION</p>	327120
POTATO MASH INST 6-26Z BRILLIANT	40 Cup	<p>RECONSTITUTE 1: Pour 3 quarts (2.8L) boiling water (212°F) into a large mixing bowl or 6" deep half-size steamtable pan. 2: Add potatoes and stir. 3: Cover and let stand for 12 minutes, until fully combined. 1 Case = 729.6 Ounces (6 x 121.6 Ounces per Bag) of Potatoes, Mashed, Dried, Shelf-Stable. Grocery (Dry) = 180 days from date of production</p>	675031
CHEESE AMER SHRD FTHR 4-5 BONGARDS - Bongards - W	50 Ounce	<p>Keep in cooler Ready to use 4/5lb bags-1 bag=80oz</p>	359572
Chicken Gravy	17 Cup	<p>MIX Place contents of pouch in a 4" half steam table pan. Gradually add 1 gallon of boiling water. Stir briskly until smooth and thickened. 1 Case = 1136 Ounces (8 x 142 Ounces per Bag) of Gravy Mix, Poultry, Low-Sodium DRY= 450 DAYS</p>	9152
Corn cnd	2 #10 CAN	<p>Wash cans free of debris. Open can and place in 1/2 steam table pan. Cover and cook in steam for 15-20 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer. Place covered pan in hot holding until serving. portion size of 1/4 cup</p>	100313

Preparation Instructions

PLACE IN 16oz Black Square Bowl
Mashed potatoes 1/2 Cup (3.02oz) USE #8 per bowl
Chicken Poppers- 12 ea
Corn- 1/4 Cup (2oz) USE #16 Scoop/ladle
Chicken gravy-1/4 Cup (2oz)-USE # 16 scoop/ladle

Shredded Cheddar cheese 1/8 Cup (1oz)-USE #30 scoop/ladle

SLE Components

Amount Per Serving

Meat	2.68
Grain	1.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.57

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	383.40		
Fat	18.83g		
SaturatedFat	5.23g		
Trans Fat	0.00g		
Cholesterol	34.32mg		
Sodium	673.07mg		
Carbohydrates	33.55g		
Fiber	4.93g		
Sugar	3.14g		
Protein	20.19g		
Vitamin A	1.19IU	Vitamin C	3.98mg
Calcium	80.31mg	Iron	0.34mg

Yang's Mandarin Orange Chicken & Asian Fried Rice

Servings:	192.00	Category:	Entree
Serving Size:	3.60 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3836

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	696 Ounce	<p>Per Serving 2.5oz Chicken w/1.1 oz sauce. Place chicken on a sheet tray in a single layer . Bake in preheated oven @ 400 degrees F for 16-20 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer.</p> <p>Place bag of sauce in a steam table pan and heat for 10-15 minutes or until the internal temperature reaches 165 degrees F or 15 minutes seconds or longer.</p>	550512
Vegetable Fried Rice	192 Serving	<p>HEAT_AND_SERVE From Thawed state: Convection Oven: Pre heat oven to 350 degrees F. spray 4" deep pan with non-stick cooking spray. Place rice in pan, cover with foil and bake for 20-30 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Remove from oven, uncover and fluff. Steamer: place entire bag into 4" steam table pan and place into steamer for 18-20 minutes or until internal temperature reaches 165 degrees F for 15 seconds or longer. Open bag and place rice in 2" full steamtable pan or half pan. Use #8 scoop or 4oz ladle</p>	78001

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.01
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 192.00

Serving Size: 3.60 Ounce

Amount Per Serving	
Calories	361.04
Fat	9.02g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	40.28mg
Sodium	621.94mg
Carbohydrates	52.13g
Fiber	4.00g

Sugar			13.07g
Protein			18.08g
Vitamin A	0.00IU	Vitamin C	1.21mg
Calcium	0.00mg	Iron	0.73mg

Southern Oven Fried Chicken

Servings:	160.00	Category:	Entree
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3837

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRD WGRAIN STHRN B/I 4-7.5 TYS	480 Ounce	<p>PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: PREHEAT OVEN TO 350 DEGREES F. FROM FROZEN, PLACE PIECES IN A SINGLE LAYER ON A PARCHMENT PAPER LINED SHEET PAN OR ON A WIRE RACK SPRAYED WITH PAN RELEASE. HEAT FOR 25 -30 MINUTES. FOR BEST PERFORMANCE HOLD ON A SHEET PAN, UNCOVERED, WITH A WIRE RACK, ABOVE 140 DEGREES F IN A DRY HEAT ENVIRONMENT.</p> <p>Approx. 82 pieces per case - 1 breast pc. = 2.25 m/ma & 0.75 oz. grain - 1 drum = 2 m/ma & 0.75 oz. grain - 1 thigh = 3.25 m/ma & 1 oz. grain</p>	258610
CORNBREAD PRE-CUT 4-30CT CP	160 Piece		579785

Preparation Instructions

K-3 - 1 drum = 2 m/ma & 0.75 oz. grain

5-13 - 1 breast pc. = 2.25 m/ma & 0.75 oz. grain

9-12 - 1 thigh = 3.25 m/ma & 1 oz. grain

SLE Components

Amount Per Serving

Meat	2.50
Grain	0.83
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Ounce

Amount Per Serving

Calories	400.00		
Fat	21.00g		
SaturatedFat	4.50g		
Trans Fat	0.24g		
Cholesterol	110.00mg		
Sodium	730.00mg		
Carbohydrates	31.00g		
Fiber	1.40g		
Sugar	11.00g		
Protein	19.00g		
Vitamin A	71.47IU	Vitamin C	0.00mg

Calcium 40.00mg **Iron** 1.80mg

Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3897

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
BEEF CRMBL CKD IQF 6- 5# JTM	12 1/2 Pound		661940

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable
OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	1.64
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: 100.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	241.15
Fat	12.34g
SaturatedFat	3.69g
Trans Fat	0.57g
Cholesterol	34.43mg
Sodium	268.44mg
Carbohydrates	19.82g
Fiber	1.82g
Sugar	0.00g
Protein	12.66g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	48.03mg	Iron	1.94mg

Soft Pretzel

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3954

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL SFT PREBKD WHL WHE 100-2.2Z	100 Each	Keep frozen until ready to bake. Preheat oven to 350 degrees F . Place in a single layer on parchment lined sheet tray. Bake in oven for 3-5 minutes.	142411
SAUCE CHS CHED DIP CUP 140-3Z LOL	100 Each		528690

Preparation Instructions

DO NOT SPRINKLE THE SALT ON THE PREZTEL!

SERVING SIZE:

1-2.2OZ SOFT PRETZEL WITH 1-3OZ ULTIMATE CHEDDAR CHEESE CUP PER STUDENT

SLE Components

Amount Per Serving

Meat	1.00
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: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	330.00		
Fat	10.50g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	720.00mg		
Carbohydrates	44.00g		
Fiber	3.00g		
Sugar	11.00g		
Protein	15.00g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	353.00mg	Iron	1.80mg

PRO-Soft Pretzel

Servings:	200.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3957

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PRETZEL SFT PREBKD WGRAIN 200-1Z J&J	200 Each	Prepare from frozen state Preheat oven to 350 degrees F. Place in a single layer on parchment lined sheet tray and bake in oven for 3-5 minutes.	607122
SAUCE CHS CHED DIP CUP 140-3Z LOL	200 Each	Serve at room temperature	528690

Preparation Instructions

DO NOT SPRINKLE THE SALT ON THE PRETZEL!

SERVING SIZE:

1-1OZ SOFT PRETZEL WITH 1-3OZ ULTIMATE CHEDDAR CHEESE CUP PER STUDENT.

SLE Components

Amount Per Serving

Meat	1.00
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: 200.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	260.00		
Fat	10.50g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	670.00mg		
Carbohydrates	28.00g		
Fiber	1.00g		
Sugar	10.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	333.00mg	Iron	0.72mg

Loaded Baked Potato Bar

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3963

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION GREEN DCD 1/4 2-3 P/L	50 Ounce		319228
POTATO BAKER IDAHO 50 MRKN	100 Each		328731
SAUCE CHS CHED POUCH 6-106Z LOL	12 1/2 Cup		135261
CHILI BEEF W/BEAN 6-5 COMM	12 1/2 Cup		344012
SOUR CREAM PKT 400-1Z GCHC	100 Each	READY_TO_EAT Served as a topping on a hot or cold meal	836750
BACON CRUMBLES CKD 12-1 GFS	100 Ounce		357220
SALSA 103Z 6-10 REDG	37 1/2 Cup	READY_TO_EAT None	452841
BROCCOLI CUTS 30 COMM	100 Ounce		256211

Preparation Instructions

Need to choose either m/ma or starchy vegetable

SLE Components

Amount Per Serving

Meat	0.54
Grain	0.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.51
OtherVeg	0.03
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	324.81
Fat	10.13g
SaturatedFat	6.29g
Trans Fat	0.00g
Cholesterol	35.66mg
Sodium	644.21mg
Carbohydrates	44.82g
Fiber	10.46g
Sugar	7.36g
Protein	16.03g

Vitamin A	724.92IU	Vitamin C	7.09mg
Calcium	203.85mg	Iron	1.27mg

Nacho Grande

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4172

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 6-5 SMRTPCKS	203 Ounce	Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f. 2.03oz serving=3oz scoop/ladle	674312
SAUCE CHS CHED POUCH 6-106Z LOL	25 Cup	25 cups=200 ounce(2 Bags) Place 1 plastic cooking bag lining inside a 4" half pan-pour 1 bag of cheese sauce in pan, cover with lid and put in steamer for 10-15 minutes or until the internal temperature reaches 165 degrees F for 15 seconds or longer. Portion size:2oz of warm cheese sauce- Use a #10 Scoop	135261
CHIP TORTL RND YEL 5-1.5 KE	1100 Piece	1100 chips = 1 case 11 chips per serving size	163020
Beans, Refried, Low sodium, canned	3 #10 CAN	BAKE Open can and heat according to recipe or instructions on can or until internal temperature reaches 165 degrees F. Portion size of .50 Cup	100362
Tomato, Red, ripe-med	12 1/2 Pound	READY_TO_EAT Using the slicer- dice Wash tomatoes in cool water-12.5#=25 cups	Wilkens Food Service
CILANTRO CLEANED 4-1 RSS	3 Pound	1lbs bag=32 (1/2oz) servings Wash and air dry on paper towel. Rough chop and place in 1/2 pan and cover. keep in cooler until serving time.	219550
SEASONING TACO 21Z TRDE	4 Cup	Mix 4 Cups of Seasoning to the beef crumbles and heat.	413429

Preparation Instructions

Place beef crumbles in a 6" steam table pan mix in 1/4 cup taco seasoning-follow cooking instructions

To Assemble for Serving-

Place 11 tortilla chips in boat,

add refried beans-1/2 Cup use #8 scoop

then add 2.03 oz beef using #10 Scoop,

Next add 1/4Cup cheese sauce using #10 scoop,

Top with 1/8 Cup diced tomatoes using #16 scoop

Topped with 1 Tbl. Cilantro-

Can be served with sour Cream

SLE Components

Amount Per Serving

Meat	3.05
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.01
Legumes	0.01
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	1671.20		
Fat	63.61g		
SaturatedFat	13.05g		
Trans Fat	0.00g		
Cholesterol	45.38mg		
Sodium	2092.32mg		
Carbohydrates	228.92g		
Fiber	22.55g		
Sugar	1.65g		
Protein	38.78g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	649.09mg	Iron	5.63mg

Wild Mike's Cheese Bites

Servings:	60.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4185

Ingredients

Description	Measurement	Prep Instructions	DistPart #
-------------	-------------	-------------------	------------

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Sriracha Chicken Nuggets

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4195

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD SRIRACHA 4-7.12	3 Each		750892
RICE BRN PARBL WGRAIN 25 GCHC	1/2 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	516371

Preparation Instructions

Convection Oven

From Frozen:

1. Preheat oven to 375°F. 2. Arrange pieces in a single layer on a baking sheet. 3. Heat in oven for 12-15 minutes.

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components

Amount Per Serving

Meat	1.50
Grain	1.75
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 Serving

Amount Per Serving

Calories	482.50		
Fat	8.75g		
SaturatedFat	1.13g		
Trans Fat	0.00g		
Cholesterol	26.25mg		
Sodium	187.50mg		
Carbohydrates	84.50g		
Fiber	4.75g		
Sugar	1.50g		
Protein	19.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	7.50mg	Iron	2.19mg

Bosco Sticks

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4196

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> 1. Preheat oil to 350° F. 2. THAWED ONLY: 1-2 minutes. 3. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411

Preparation Instructions

CONVECTION

Convection Oven

1. Preheat oven to 400° F. 2. Place Bosco Stick breadsticks on a baking sheet. 3. THAWED: 6-8 minutes. 4. Let stand 2 minutes before serving. **CAUTION: FILLING MAY BE HOT!**

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE

INDIANA DEPARTMENT OF EDUCATION.

CONDIMENTS: ON THE SIDE ONLY (NOT INCLUDED IN NUTRITION'S)

MARINARA SAUCE

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	300.00
Fat	10.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	440.00mg
Carbohydrates	34.00g
Fiber	4.00g
Sugar	2.00g
Protein	20.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 444.00mg	Iron 2.00mg

Biscuit & Gravy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4197

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT WGRAIN EZ SPLIT 120-2Z PILLS	1 Each	BAKE For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 6-7 minutes in a convection oven, 375F for 6-8 minutes in a standard reel oven, and 150F for 50-60 minutes in a food warmer. If warming in a microwave, apply 15 seconds of heat for 1 biscuit, 20 seconds of heat for 2 biscuits, 30 seconds of heat for 3 biscuits, 40 seconds of heat for 4 biscuits and 50 seconds of heat for 5 biscuits.	631902
GRAVY MIX CNTRY 6-1.5 PION	4 Ounce	BAKE 1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. TIPS: For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	455555

Preparation Instructions

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components

Amount Per Serving

Meat	0.00
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	350.38
Fat	18.02g
SaturatedFat	10.01g
Trans Fat	4.51g
Cholesterol	0.00mg
Sodium	1131.73mg
Carbohydrates	42.04g
Fiber	2.00g
Sugar	5.01g

Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.00mg	Iron	2.16mg

Turkey Manhattan

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4198

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's Light Whole Grain Bread	2 Slice	BAKE	1357
TURKEY & GRAVY CKD 4-7 JENNO	5 Ounce	COOK ACCORDING TO DIRECTIONS	653171
POTATO PRLS EXCEL 12-28Z BAMER	3 Ounce	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738

Preparation Instructions

ASSEMBLE: 2 bread down, place potatoes on bread, ladle turkey over all.

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components

Amount Per Serving

Meat	2.40
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	2.14

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	514.23		
Fat	9.69g		
SaturatedFat	1.80g		
Trans Fat	0.00g		
Cholesterol	54.09mg		
Sodium	2082.14mg		
Carbohydrates	62.40g		
Fiber	4.29g		
Sugar	0.00g		
Protein	30.21g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	42.86mg	Iron	1.72mg

Mac & Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4199

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MAC & CHS WGRAIN 6-5 LOL	1 Ounce	BAKE	527582
Dinner roll whole grain	1		

Preparation Instructions

6 ounce serving.

White dipper - or - 1/2 cup dipper heaping

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.

SLE Components

Amount Per Serving

Meat	3.00
Grain	3.50
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 Serving

Amount Per Serving

Calories	196.67		
Fat	4.33g		
SaturatedFat	1.33g		
Trans Fat	0.00g		
Cholesterol	9.17mg		
Sodium	246.67mg		
Carbohydrates	32.83g		
Fiber	0.33g		
Sugar	1.00g		
Protein	2.83g		
Vitamin A	125.00IU	Vitamin C	0.00mg
Calcium	66.67mg	Iron	0.18mg

chicken sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4243

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Patty Breakfast Brd WG	100 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	528820
4" Whole Grain Hamburger Bun	100	READY_TO_EAT	3159

Preparation Instructions

No Preparation Instructions available.

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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	270.00		
Fat	8.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	410.00mg		
Carbohydrates	36.00g		
Fiber	2.00g		
Sugar	4.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	42.00mg
Calcium	0.00mg	Iron	11.08mg

Apple Bosco Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4248

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESTICK WGRAIN 7 IW 72CT BOSCO	1 Each	<p>BAKE Conventional Oven</p> <ol style="list-style-type: none">1. Preheat oven to 350° F.2. Place Apple Sticks on a baking sheet.3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes.5. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>MICROWAVE Microwave</p> <ol style="list-style-type: none">1. Open one end of wrapper.2. Microwave high.3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds.4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none">1. Thaw before baking.2. Keep Apple Sticks covered while thawing.3. Apple Sticks may be thawed in packaging.4. Apple Sticks have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>UNSPECIFIED Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p>	518721

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
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: 1.00
Serving Size: 1.00

Amount Per Serving

Calories	200.00
Fat	3.00g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	9.00g
Protein	5.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.00mg	Iron	2.00mg

BBQ Chicken Meatball w/Ranch Rice

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4460

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FC Chicken Meatball	300 Ounce	Servings size 3ea (2.78oz) 2/5# case 160oz-62 servings Cook from Frozen 1.90 cs=100 servings PLACE FROZEN MEATBALLS IN SAUCE, COVER PAN AND HEAT IN OVEN AT 375°F FOR APPROX 30-40 MINUTES. FROZEN = 365 DAYS FROM DATE OF PRODUCTION	190302
RICE PARBL LONG GRAIN 6-10 PRDCR	50 Cup	50 Cups of cooked rice=100 servings 1/4 cup dry=1 cup prepared 1 bag: 160oz = 80 cups (cooked) servings 1.25 bags: 200oz = 100 Cup(cooked) servings CONVECTION OVEN 350°F 20-25 MINUTES. STOCK POT SAUCEPAN BOILING 20-25 MINUTES.	699181
CARROTS CHL BABY WHL 100/2.6 OZ PG	25 Cup	12.5# Wash and peel Carrots- Dice the carrots into 1/4" pieces.	03680
CELERY CHL STICKS 5 LB CS	25 Cup	25 C=200oz=12.5# Wash celery & slice into 1/8" pieces.	02493
SPICE GARLIC POWDER 6 TRDE	2 1/2 Cup		513857
LEMON JUICE 100 12-32FLZ GFS	6 1/4 Cup		311227
DRESSING MIX RNCH 18-3.2Z FTHLL	3/4 Cup		473308
Diced Tomatoes cnd	1 #10 CAN	Open & Drain tomatoes	100329
Vegetable broth	2 1/2 Cup	READY_TO_EAT Ready to use	21956
SAUCE BBQ 4-1GAL SWTBRAY	12 1/2 Cup		655937
SPICE BLND ORIG 3-21Z MDASH	2 1/2 Cup		265103

Preparation Instructions

1) Cook the meatballs in the BBQ Sauce-

Keep meatballs covered in steam table pan and place in hot holding until serving time.

2) To Prepare the Rice in 2-6" steam table pan per manufacturers instructions. Mix together half of following ingredients: 25 cups of dry rice add in 1 1/4C-vegetable broth, 12 1/2 Cups:diced carrots, diced celery, 1/3Cup dry ranch mix, 3 1/8Cup lemon juice, 1 1/4Cup of seasoning(no salt), 1 1/4Cup garlic powder and 1/2 can drained diced tomatoes to each pan and cover with lid. Repeat this step for the second 6" pan each pan will make 50 servings of 1/2 cup of rice

3) Cover pans with foil and a lid place in preheated oven at 350 degrees F bake for 20-30 minutes or Until internal temperature reaches 165 degrees F for 15 seconds or longer.

Keep Covered in 6" steam table and place in hot holding to keep warm until serving time

Rice 1/2 cup serving(USE #8 scoop or 4 oz ladle two times to equal 1 cup serving)

Assemble portion.

Place 1/2 cup of ranch rice in 16oz black bowl (square) top with 3 BBQ chicken meatballs on top

SLE Components

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	639.95		
Fat	11.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	720.60mg		
Carbohydrates	110.19g		
Fiber	2.74g		
Sugar	18.35g		
Protein	24.74g		
Vitamin A	0.00IU	Vitamin C	3.65mg
Calcium	31.32mg	Iron	4.48mg

Breaded Chicken Patty Sandwich

Servings:	128.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4512

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	128 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. 128-3.75oz patty/case CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.	525480
Hamburger bun, Whole Grain, White	128 Each	READY_TO_EAT Keep Frozen until ready to use. Thaw at room temperature 3-4 hours or overnight under refrigeration. case 12 per bag/10 bags per case	Wilkens Food Service

Preparation Instructions

To Prepare:

place bottom of hamburger bun on tray, add cooked chicken patty and place top of bun on top of chicken patty

SLE Components

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	330.00		
Fat	10.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	540.00mg		
Carbohydrates	33.00g		
Fiber	6.00g		
Sugar	5.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.00mg **Iron** 1.08mg

Spicy Breaded Chicken Patty Sandwich

Servings:	148.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4515

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	148 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
BUN HAMB WHLWHE 3.5 R/SOD 10-12CT	148 Each	Keep Frozen Thaw in cooler for 24 hours	676151

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 148.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	370.00		
Fat	16.50g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	495.00mg		
Carbohydrates	36.00g		
Fiber	7.00g		
Sugar	3.00g		
Protein	19.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	3.42mg

Breakfast Anytime

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4530

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX CINN WGRAIN 176-.77Z	400 Piece	Keep Frozen: Convection Oven: arrange frozen french toast sticks on a sheet pan in a single layer. Bake uncovered at 325 degrees for 6-8 minutes. Shelf Life:Frozen = 365 days from date of production	611201
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	100 Each	Keep Frozen: Place in a single layer on a parchment lined sheet tray. Place in a preheated oven at 350 degrees. Bake for 10-15 minutes. heat until internal temperature reaches 165 degrees F for 15 seconds or longer. Shelf life: Frozen = 180 days	184970

Preparation Instructions

4 Stick and 1 patty per serving portion

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	270.00		
Fat	8.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	780.00mg		
Carbohydrates	53.00g		
Fiber	2.00g		
Sugar	12.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	3.06mg

Mesquite Glazed Drumstick

Servings:	105.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4640

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX GLZD 105CTAVG 30 TYS	105 Piece	PREPARATION: Appliances vary, adjust accordingly. BAKE: Convection Oven 28 - 30 minutes at 375°F from Frozen. 22 - 27 minutes at 375°F from Thawed. or until internal temperature reaches 165 degrees F for 15 seconds or longer. Place pan of water in bottom of oven during cooking.	591160
CORN COB EARS LITTLE 2.75 96CT GFS	105 Each	Do not thaw prior to cooking. Place frozen cobbet in steam table pan. add small amount of boiling water to pan w/corn cobbett. palce in steam table and cook/steam for 15-20 minutes or until internal temperature reaches 135 degrees F for 15 seconds or longer. 1 case = 96 count	119385

Preparation Instructions

1 drumstick per portion

1 corn cobbett

SLE Components

Amount Per Serving

Meat	2.50
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: 105.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	250.00		
Fat	11.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	90.00mg		
Sodium	320.00mg		
Carbohydrates	21.00g		
Fiber	1.00g		
Sugar	5.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	3.60mg
Calcium	9.00mg	Iron	1.00mg

Loaded French Fries

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4643

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	12 1/2 Cup	1oz portion=Use #16 Scoop	135261
CHILI BEEF W/BEAN 6-5 COMM	25 Cup	1oz portion=Use #16 Scoop	344012
BACON CRUMBLES CKD 12-1 GFS	6 1/4 Cup	1/2 oz portion=Use Tablespoon	357220
Green Onion	6 1/4 Cup	READY_TO_EAT Rinse and slice green onion into 1/4" pieces 1/2 oz portion-Use 1 Tablespoon	5543
Fries 3/8 S/C Ovarions 6-5 Mcc	237 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	868961
SOUR CREAM PKT 400- 1Z GCHC	100 Each	READY_TO_EAT Served as a topping on a hot or cold meal	836750

Preparation Instructions

Assemble Serving build your own- All or Any combination of these ingredients.

Place 1/2 cup french fries in boat,
top with 1/8 cup (Use #30 scoop) of Chili,
place 3oz Use #8 scoop or 4oz ladle of broccoli florets,
then add 1/8 cup (Use #16 Scoop) of Cheddar cheese sauce,
.5oz use #16 scoop cup salsa,
next add 2 Tbl Use #30 scoop of bacon bits
Then add 1 Tbl green onions,

SLE Components

Amount Per Serving

Meat	1.00
Grain	0.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.02
OtherVeg	0.06
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	244.02
Fat	13.71g
SaturatedFat	6.32g
Trans Fat	0.00g
Cholesterol	36.33mg
Sodium	502.36mg
Carbohydrates	21.64g
Fiber	1.42g
Sugar	1.46g
Protein	9.06g

Vitamin A	253.69IU	Vitamin C	4.41mg
Calcium	151.69mg	Iron	0.58mg

Soft Beef Tacos

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4644

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR ULTRGR 6 30-12CT	100 Each	Thaw under refrigeration for 24-48 hours	882690
BEEF CRMBL CKD 6-5 SMRTPCKS	200 Ounce	Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f. 2.03 oz per portion Use #10 scoop	674312
CHEESE AMER SHRD FTHR 4-5 BONGARDS - Bongards - W	12 1/2 Cup	1 cs-4/5# -320 oz or 320 servings @ 1oz 1 bag =80 oz or 80 servings 2 Tbl portions Use #30 scoop 100 servings use 1.25 bags	359572
Romaine Lettuce	12 1/2 Cup	READY_TO_EAT Place in cooler until time of preparation: DO NOT WASH UNTIL YOU ARE READY DAY OF MENUED ITEMS! Cut bottoms off lettuce- take leaves and place in salad spinner- let soak in cold water for 30 minutes. Drain water through bottom of salad spinner. place plug back in after all water is drained. spin until very little to no water remains on lettuce. For Salad bar-rough chop lettuce into bite size pieces For Tacos/Nachos cut into 1/4" strips 1/8 Cup per portion	3067
Tomato, Red, ripe-med	12 1/2 Cup	READY_TO_EAT Wash and rinse tomatoes Dice into 1/4" pieces. 1 Tbl per portion Use #30 scoop	Wilkens Food Service
SEASONING TACO 21Z TRDE	4 Cup	Add 4 Cups of taco seasoning to cooked beef tacomeat, mix thoroughly until all meat is coated.	413429

Preparation Instructions

To Assemble:

Place 6" flour tortilla on tray

Place 2.03oz of beef tacomeat in center of tortilla-Use #10 scoop

Add 1/8 Cup lettuce, 1/8 Cup diced tomatoes topped with 1oz shredded cheese-Use #30 scoop

SLE Components

Amount Per Serving

Meat	2.13
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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	235.47		
Fat	10.50g		
SaturatedFat	5.13g		
Trans Fat	0.00g		
Cholesterol	28.13mg		
Sodium	705.88mg		
Carbohydrates	19.97g		
Fiber	2.25g		
Sugar	2.71g		
Protein	13.84g		
Vitamin A	10.89IU	Vitamin C	0.00mg
Calcium	38.79mg	Iron	2.38mg

Texas Western BBQ Pulled Pork on Garlic Texas Toast

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4648

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	400 Ounce	OVEN: BAKE AT 350 DEGREES F FOR 30 MINUTES OR UNTIL INTERNAL TEMPERATURE IS 160 DEGREES F 1 cs=320 oz 80 servings 1.25 cs =400oz 100 servings	498702
BREAD GARL TST SLC WGRAIN 12-12CT GFS	200 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through.	277862

Preparation Instructions

To assemble:

Place 2 slices of toasted garlic bread on tray

Add 4oz of pulled pork on top of garlic toast.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	390.00		
Fat	15.00g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	550.00mg		
Carbohydrates	38.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	25.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.44mg

Walking Tall Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4649

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
BEEF CRMBL CKD IQF 6- 5# JTM	12 1/2 Pound		661940
CHEESE CHED MLD SHRD FINE 4-5 GCHC	6 1/4 Pound		191043
84-2.6Z SALSA CUP REDG REDSC2Z	1		536690

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	1.89
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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	268.65		
Fat	14.59g		
SaturatedFat	4.94g		
Trans Fat	0.57g		
Cholesterol	41.93mg		
Sodium	313.44mg		
Carbohydrates	20.07g		
Fiber	1.82g		
Sugar	0.00g		
Protein	14.41g		
Vitamin A	75.00IU	Vitamin C	0.00mg
Calcium	98.03mg	Iron	1.94mg

Apple Bosco Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4650

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESTICK WGRAIN 7 IW 72CT BOSCO	1 Each	<p>BAKE Conventional Oven</p> <ol style="list-style-type: none">1. Preheat oven to 350° F.2. Place Apple Sticks on a baking sheet.3. THAWED: 12-14 minutes. FROZEN: 20-22 minutes.5. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>MICROWAVE Microwave</p> <ol style="list-style-type: none">1. Open one end of wrapper.2. Microwave high.3. THAWED: 35-40 seconds. FROZEN: 55-60 seconds.4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none">1. Thaw before baking.2. Keep Apple Sticks covered while thawing.3. Apple Sticks may be thawed in packaging.4. Apple Sticks have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>UNSPECIFIED Warming Cabinet Avoid placing Apple Sticks directly on a heated shelf. Best if placed on a baking rack that is slightly elevated from the hot shelf. For best quality results open wrapper and hold in a warmer for a maximum of 2 hours. Maximum hold time with wrapper closed is 1 hour. Individually wrapped Apple Sticks have 8 days shelf life when refrigerated. Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p>	518721

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
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: 1.00
Serving Size: 1.00

Amount Per Serving

Calories	200.00
Fat	3.00g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	170.00mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	9.00g
Protein	5.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.00mg	Iron	2.00mg

KHS-Ultimate Mac & Cheese w/ beef crumbles and toppings

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4667

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6- 106Z LOL	300 Ounce	4oz Use #6 scoop= 2 ozeqn m/ma UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE.	135261
PASTA ELBOW MACAR 51 WGRAIN 2-10	200 Ounce	SIMPLE RULE FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE. DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER. RECOMMENDED COOK TIME OF 8-10 MINUTES. 2-OUNCE DRY SERVING (1-1 1/2 CUPS COOKED) 1 cup cooked pasta per serving 2/10# bags-320 oz dry pasta	229941
BEEF CRMBL CKD 6-5 SMRTPCKS	220 Ounce	Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f. 2oz beef crumbles use #10 scoop	674312
BACON CRUMBLES CKD 12-1 GFS	5 Cup	1/2 oz per serving Use #60 scoop	357220
TOMATO ROMA DCD 3/8 2-5 RSS	12 1/2 Cup	1oz diced tomatoes use #30 scoop	786543
CHIVE FRESH 1# MRKN	5 Cup	1/2 oz per serving Use #60 scoop	165591
PEPPERS JALAP SLCD 4-106Z ELPAS	5 Cup	READY_TO_EAT Refrigerate after opening. 1/2 oz =3 slices	786802

Preparation Instructions

To make mac & cheese

Place cooked and drained elbow pasta in a 6" steam table pan

Add the cheese to the pasta and mix until pasta is completely coated.

Serving size is Place in B24SB black square container w/ lid, 1 Cup (8oz) use #8 scoop twice.

Top with 2oz of beef crumbles use #10 scoop

1oz of tomatoes use #30 scoop

1/2oz of bacon crumbles #60 scoop

1/2 oz chives #60 scoop

1/2 oz jalapeno 3 slices

SLE Components

Amount Per Serving

Meat	3.70
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	508.84
Fat	20.90g
SaturatedFat	10.45g
Trans Fat	0.00g
Cholesterol	61.50mg
Sodium	876.63mg
Carbohydrates	46.91g
Fiber	4.13g
Sugar	2.77g
Protein	28.03g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 336.00mg	Iron 3.03mg

Individual Pan Pepperoni Pizza

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4709

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Personal 5" Deep Dish Pepperoni Pizza	80 Each	BAKE Keep frozen: Preheat oven to 325 degrees F. Place pizza on parchment lined sheet tray. Frozen: Bake 13-15 minutes Thawed: Bake 11-13 minutes or until internal temperature reaches 165 degrees F for 15 seconds. 5.63 oz individual 450.4 oz = 80 ind per case	80549

Preparation Instructions

1 individual pizza per serving

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	360.00		
Fat	16.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	570.00mg		
Carbohydrates	34.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Egg & Cheese Breakfast Wrap

Servings:	75.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4712

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WRAP BKFST EGG CHS 75-3.1Z CARG	75 Each	Thawing Instructions Prepare from frozen state or thaw before use under refrigeration Shelf Life Frozen = 180 days from date of production Basic Preparation Convection Oven: 325F. 10-12 minutes if thawed. 20-25 minutes if frozen	449422

Preparation Instructions

1 wrap per serving

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	180.00		
Fat	10.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	170.00mg		
Sodium	410.00mg		
Carbohydrates	14.00g		
Fiber	2.00g		
Sugar	1.00g		
Protein	10.00g		
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	0.72mg

Lumberjack

Servings:	56.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-4714

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Lumberjack	320 Ounce	BAKE Prepare from frozen. Bake in preheated 350 degrees oven for 15-20 minutes or until internal temperature reaches 165 degrees for 15 seconds or longer	3236

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.01
Grain	2.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 56.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	401.00		
Fat	20.05g		
SaturatedFat	5.01g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	621.55mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	14.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Hamburger

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4740

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Steak Patty	1 Each	Steamed	661880
3.5" Bun, WG	1 Each	READY_TO_EAT	3354
American Cheese Sliced RF	1 Slice		666204

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	3.48		
Fat	0.19g		
SaturatedFat	0.07g		
Trans Fat	0.01g		
Cholesterol	0.68mg		
Sodium	7.03mg		
Carbohydrates	0.23g		
Fiber	0.03g		
Sugar	0.03g		
Protein	0.23g		
Vitamin A	0.30IU	Vitamin C	0.00mg
Calcium	1.30mg	Iron	0.02mg

taco recipe

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4744

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5# JTM	2 Ounce	heat to 165	210780
6 inch Ultra Grain soft tortilla shell	1 Each	BAKE	
CHEESE AMER 50/50 SHRD 4-5 KE	1 Ounce		494372

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	5.11		
Fat	0.40g		
SaturatedFat	0.15g		
Trans Fat	0.00g		
Cholesterol	0.60mg		
Sodium	17.18mg		
Carbohydrates	0.11g		
Fiber	0.01g		
Sugar	0.01g		
Protein	0.32g		
Vitamin A	11.84IU	Vitamin C	0.03mg
Calcium	8.25mg	Iron	0.01mg

Tangerine stir fry

Servings:	100.00	Category:	Entree
Serving Size:	0.00 4 ounces	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4815

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6-7.2	1 Ounce		791710
6-25.6Z RICE BROWN ASIAN LO SOD 45533	1		238491

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.00 4 ounces

Amount Per Serving			
Calories	0.49		
Fat	0.01g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.12mg		
Sodium	0.97mg		
Carbohydrates	0.06g		
Fiber	0.01g		
Sugar	0.03g		
Protein	0.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

799 SNACK KIDS MIX WG LUNCH

Servings:	12.00	Category:	Entree
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4926

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	12 Each		786801
YOGURT VAN L/F PARFPR 6-4 YOPL	48 Ounce		811500
SNACK MUNCHIE MIX 104-SSV QUAK	12 Package		251670

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	3.00
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: 12.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	270.00		
Fat	7.25g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	12.50mg		
Sodium	432.50mg		
Carbohydrates	37.50g		
Fiber	2.50g		
Sugar	17.00g		
Protein	12.50g		
Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	328.00mg	Iron	3.70mg

Taco Tuesday

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5439

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GFS	2 1/2 Ounce		776548
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
Grain	0.03
Fruit	0.01
GreenVeg	0.04
RedVeg	0.05
OtherVeg	0.00
Legumes	0.08
Starch	0.01

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	1.88		
Fat	0.09g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.15mg		
Sodium	2.90mg		
Carbohydrates	0.18g		
Fiber	0.03g		
Sugar	0.01g		
Protein	0.09g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.55mg	Iron	0.01mg

Taco Tuesday

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5440

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GFS	2 1/4 Ounce		776548
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
SALSA 103Z 6-10 REDG	1 Ounce	READY_TO_EAT None	452841
CHEESE CHED MLD SHRD FINE 4-5 GCHC	1 Cup		191043
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Cup		242489

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 125.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	5.46		
Fat	0.37g		
SaturatedFat	0.18g		
Trans Fat	0.00g		
Cholesterol	1.10mg		
Sodium	9.06mg		
Carbohydrates	0.24g		
Fiber	0.03g		
Sugar	0.02g		
Protein	0.30g		
Vitamin A	10.55IU	Vitamin C	0.01mg

Calcium 7.09mg **Iron** 0.01mg

Wk1 - Monday

Servings:	50.00	Category:	Entree
Serving Size:	0.00 2 oz	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5446

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF 4-5 GFS	1 Ounce		776548
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Cup		242489

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.00 2 oz

Amount Per Serving			
Calories	3.40		
Fat	0.12g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.15mg		
Sodium	4.50mg		
Carbohydrates	0.45g		
Fiber	0.06g		
Sugar	0.03g		
Protein	0.11g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.11mg	Iron	0.02mg

Sausage Egg Biscuit

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-5448

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	866920
EGG SCRMBD PTY RND 3.25 200-1Z GFS	1	CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10-12 MIN.	462519
CHEESE SLCD BLND 6- 5 COMM	1/2 Slice		150600

Preparation Instructions

Assemble sandwich: bottom of biscuit, egg patty, sausage, 1/2 slice of cheese, top of biscuit.

Wrap in foil if using for second chance.

If not cover on sheet tray and hold in warmer at 140-160 *F.

SLE Components

Amount Per Serving

Meat	2.25
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: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	386.00
Fat	23.00g
SaturatedFat	10.20g
Trans Fat	0.00g
Cholesterol	108.50mg
Sodium	842.00mg
Carbohydrates	28.00g
Fiber	1.00g
Sugar	4.00g
Protein	16.00g

Vitamin A	56.00IU	Vitamin C	0.00mg
Calcium	111.00mg	Iron	1.08mg

Strawberry Chocolate Parfait

Servings:	1.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-5449

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRINKLES CHOC DECOR 25Z GCHC	1 Teaspoon	Sprinkle on top to finish	421600
SYRUP CHOC 24-24Z HERSH	2 Tablespoon	2 Tbsp per parfait	433941
YOGURT VAN L/F 6-32Z DANN	1/2 Cup		541966
Strawberry Cup	1/2 Cup	Use USDA Commodity cup, or fresh strawberry or diced frozen strawberry 621420	100256
GRANOLA BAG IW 144-1Z FLDSTN	1	READY_TO_EAT Great to eat out of the pack, on breakfast and salad bars, or as a topping for desserts, yogurt, or parfaits. Perfect for healthcare--nursing homes, rehabilitation centers, long-term care, senior living; schools, day cares, camps, golf courses and recreation programs.	649742

Preparation Instructions

Assemble ingredients in to- go parfait cup.

SLE Components

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.06
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Serving

Amount Per Serving

Calories	344.40		
Fat	6.40g		
SaturatedFat	1.20g		
Trans Fat	0.00g		
Cholesterol	7.50mg		
Sodium	158.80mg		
Carbohydrates	66.44g		
Fiber	3.32g		
Sugar	46.50g		
Protein	8.71g		
Vitamin A	50.64IU	Vitamin C	0.00mg

Calcium 179.95mg **Iron** 1.07mg

Cereal Bar & String Cheese

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-5450

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1	READY_TO_EAT Ready to eat cereal bars	265891
CHEESE STRING MOZZ IW 168-1Z LOL	1		786580

Preparation Instructions

Place cheese and cereal in to-go bag.

Offer with choice of fruit, juice and milk

SLE Components

Amount Per Serving

Meat	1.00
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: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	230.00
Fat	9.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	315.00mg
Carbohydrates	31.00g
Fiber	3.00g
Sugar	8.00g
Protein	9.00g
Vitamin A 200.00IU	Vitamin C 0.00mg
Calcium 220.00mg	Iron 10.00mg

HAMBURGER

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5451

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CN Fully Cooked Beef Burger	1 Each	BAKE Convection Oven: From frozen state: Preheat oven to 350* F. Bake for 8-9 minutes or until internal temperature is 165* F.	
BUN HAMB SLCD 4 10-12CT GFS	1 1each	THAW AND SERVE	763233

Preparation Instructions

BAKE

Convection Oven: From frozen state: Preheat oven to 350* F. Bake for 8-9 minutes or until internal temperature is 165* F.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	206.90		
Fat	5.80g		
SaturatedFat	0.40g		
Trans Fat	0.25g		
Cholesterol	20.00mg		
Sodium	287.70mg		
Carbohydrates	28.00g		
Fiber	0.90g		
Sugar	4.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	1.40mg
Calcium	34.38mg	Iron	1.90mg

Woodford Salad

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5452

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE HERITAGE BLND 4-2	1		165761
Grape Tomatoes	1		749041
CUCUMBER 1-24CT P/L	1		238653
CARROT SHRD 2-2.5	1		607720

Preparation Instructions

Place 1 cup romaine/ spring mix in 8 oz bowl. Add 3 washed grape tomatoes, 2 washed cucumber slices. Top with a pinch of shredded carrots.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00

Amount Per Serving

Calories	13.68		
Fat	0.10g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.00mg		
Carbohydrates	2.59g		
Fiber	0.89g		
Sugar	1.59g		
Protein	0.89g		
Vitamin A	54.60IU	Vitamin C	1.46mg
Calcium	17.73mg	Iron	0.36mg

Ham & Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	6.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-5453

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAM FZ W/A 4-10 COMM	2 Ounce		110600
BREAD WGRAIN HNY WHT 16-24Z GFS	2 1 piece/ 34 grams		204822
CHEESE AMER 160CT SLCD 6-5 COMM	1		150260
MUSTARD PKT 1000-1/5Z HNZ	1		302112
MAYONNAISE OLIVE OIL R/F 200-12.4GM	1		131011

Preparation Instructions

Assemble sandwich. Slice diagonally. Put in plastic sandwich bag.

Store in cooler.

Offer with daily fruits, vegetables, milk choices, mustard and mayo.

SLE Components

Amount Per Serving

Meat	2.17
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: 6.00

Amount Per Serving			
Calories	326.67		
Fat	13.33g		
SaturatedFat	4.17g		
Trans Fat	0.00g		
Cholesterol	42.50mg		
Sodium	1001.67mg		
Carbohydrates	41.83g		
Fiber	4.00g		
Sugar	8.17g		
Protein	16.83g		
Vitamin A	150.00IU	Vitamin C	0.00mg
Calcium	155.00mg	Iron	2.16mg

Macaroni Pasta Salad

Servings:	50.00	Category:	Grain
Serving Size:	0.50 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-5454

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grape Tomatoes	1 Ounce		749041
CUCUMBER 1-24CT P/L	1 Cup		238653
CHEESE CHED REDC FAT SHRD 6-5 COMM	1 Ounce		448010

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Serving

Amount Per Serving			
Calories	1.96		
Fat	0.12g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.40mg		
Sodium	4.22mg		
Carbohydrates	0.06g		
Fiber	0.01g		
Sugar	0.02g		
Protein	0.15g		
Vitamin A	1.09IU	Vitamin C	0.03mg
Calcium	0.17mg	Iron	0.00mg

walking taco

Servings:	100.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5947

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Taco Meat	2 1/4 Ounce		682160
CHIP TORTL NACH TACO I/BG 72-1.5Z	1 Each		459832
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.00 Each

Amount Per Serving

Calories	3.10		
Fat	0.18g		
SaturatedFat	0.08g		
Trans Fat	0.00g		
Cholesterol	0.30mg		
Sodium	4.90mg		
Carbohydrates	0.29g		
Fiber	0.03g		
Sugar	0.01g		
Protein	0.10g		
Vitamin A	3.00IU	Vitamin C	0.00mg
Calcium	2.15mg	Iron	0.01mg

Beans Green Sesame

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6307

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN BUSHEL 26 P/L	10 Pound	asdfs	857424
OIL SESAME PURE 10-3.5PT ROLN	1 1/6 Tablespoon	asdfsdf	614173
OIL OLIVE PURE 4-3LTR GFS	1 1/6 Tablespoon	asdf	432061
SALT SEA 36Z TRDE	2 Teaspoon	asdf	748590
SPICE SESAME SEED HULLED 19Z TRDE	1 1/6 Tablespoon	s	513806

Preparation Instructions

Directions:

WASH HANDS.

1. Blanche green beans in boiling water, just until the water comes back to a boil. Meanwhile add oils, salt and seeds together.
2. Drain the beans really well and place in 1 large hotel pan and toss with the oil mixture.

CCP: Hot hold for service at 135°F or above.

Note: Boil beans within 1 hour of service. They tend to overheat and turn grey after 1 hour

School Meal Pattern info (NSLP): 1/4 c. serving = 1/4 c. "other" vegetable

Source: Washington State Schools Scratch Cooking Recipe Book

Notes:

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	4.81
Fat	0.18g
SaturatedFat	0.03g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	44.66mg
Carbohydrates	0.80g
Fiber	0.30g

Sugar			0.40g
Protein			0.20g
Vitamin A	75.90IU	Vitamin C	1.34mg
Calcium	4.07mg	Iron	0.11mg

Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6525

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP CORN FUN SZ 120-.75Z FRITOS	100 Each	READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened	158763
TACO FILLING BEEF 4-5 GFS	12 1/2 Pound		776548

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	1.00
GreenVeg	4.00

RedVeg	5.00
OtherVeg	0.00
Legumes	8.00
Starch	1.00

Nutrition Facts			
Servings Per Recipe: 100.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		220.00	
Fat		15.00g	
SaturatedFat		3.50g	
Trans Fat		0.00g	
Cholesterol		15.00mg	
Sodium		310.00mg	
Carbohydrates		15.00g	
Fiber		3.00g	
Sugar		1.00g	
Protein		8.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	51.00mg	Iron	1.00mg

Sweet Potato Mashed

Servings:	100.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6733

Ingredients

Description	Measurement	Prep Instructions	DistPart #
-------------	-------------	-------------------	------------

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Rockin'ola Strawberry & Blueberry Yogurt Parfait-K-6

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6833

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY WHL IQF 4-5 GFS	6 Cup	Keep Frozen until ready to make parfait. 1/4 Cup portion	244630
BLUEBERRY IQF 4-5 GFS	6 Cup	Keep Frozen until ready to make parfait. 1/4 Cup portion	166720
YOGURT VAN L/F PARFPR 6-4 YOPL	144 Ounce	READY_TO_EAT 96oz per bag-16 (6oz) Servings 6 oz per portion	811500
CRUMB CRACKER GRAHAM 10 KEEB	6 Cup	portion size-1/4 Cup -use #16 scoop	109568
Rockin'ola Pro granola	36 Ounce	pre-packaged bag 1.5 oz- or bule 1/4 cup use scoop #16 1 per student	4244

Preparation Instructions

1 serving per student

Layer in 12oz parfait cup

- 1.) Add 1/4 Cup of graham cracker crumb to bottom of parfait cup-Use #16 scoop
- 2.) Add 3oz of Vanilla yogurt in bottom of cup USE #10 scoop
- 3.) Add 1/4 Cup berries on top of yogurt
- 4.) Add 3oz of Vanilla yogurt on top of berries USE #10 scoop
- 5.) Add another 1/4 Cup of berries
- 6.) Place insert in cup and add 1 bag of Rockin'ola Pro granola or 1/4 Cup(use#16 scoop) of bulk Rockin'ola Pro granola
- 7.) place domed lid on cup

Must serve chilled- keep in refrigerator until serving time- when on the line keep in pan with cooling pads.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.00

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

Nutrition Facts

Servings Per Recipe: 24.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	1675.78
Fat	18.71g
SaturatedFat	4.48g
Trans Fat	0.00g
Cholesterol	44.78mg
Sodium	891.42mg
Carbohydrates	330.11g
Fiber	6.75g
Sugar	216.26g
Protein	55.78g

Vitamin A	0.00IU	Vitamin C	14.40mg
Calcium	1630.94mg	Iron	11.18mg

Rockin'ola Strawberry Yogurt Parfait-K-6

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6858

Ingredients

Description	Measurement	Prep Instructions	DistPart #
STRAWBERRY WHL IQF 4-5 GFS	12 Cup	Keep Frozen until ready to make parfait. 1/4 Cup portion	244630
YOGURT VAN L/F PARFPR 6-4 YOPL	144 Ounce	READY_TO_EAT 96oz per bag-16 (6oz) Servings 6 oz per portion	811500
CRUMB CRACKER GRAHAM 10 KEEB	6 Cup	portion size-1/4 Cup use #16 Scoop	109568
Rockin'ola Pro granola	36 Ounce	BAKE pre-packaged bag1.5 oz- or bulk 1/4 cup use #16 scoop- 1 per student	4244

Preparation Instructions

1 serving per student

Layer in 12oz parfait cup

- 1.) Add 1/4 Cup of graham cracker crumb to bottom of parfait cup-Use #16 scoop
- 2.) Add 3oz of Vanilla yogurt in bottom of cup USE #10 scoop
- 3.) Add 1/4 cup strawberries on top of yogurt
- 4.) Add 3oz of Vanilla yogurt on top of berries USE #10 scoop
- 5.) Add another 1/4 cup of strawberries
- 6.) Place insert in cup and add 1 bag of Rockin'ola Pro granola or 1/4 Cup Use #16 scoop of bulk Rockin'ola Pro granola
- 7.) place domed lid on cup

Must serve chilled- keep in refrigerator until serving time- when on the line keep in pan with cooling pads.

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 24.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	1668.28		
Fat	18.46g		
SaturatedFat	4.48g		
Trans Fat	0.00g		
Cholesterol	44.78mg		
Sodium	891.42mg		
Carbohydrates	329.11g		
Fiber	6.50g		
Sugar	215.51g		
Protein	55.78g		
Vitamin A	0.00IU	Vitamin C	27.00mg
Calcium	1635.94mg	Iron	11.36mg

Smoky Honey Rib Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6904

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RIB BBQ HNY 100-3.24Z PIER	100 Each	BAKE: Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.	451410
Hawaiian Hoagie Roll	100 Each	READY_TO_EAT Keep frozen until serving-Thaw at room temperature 3-4 hours or under refrigeration overnight	Wilkens Food Service

Preparation Instructions

To Prepare:

Place bottom of sub bun on tray, place 1 rib patty on sub bun and place top of bun to complete sandwich
1 per student

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	350.00		
Fat	10.50g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	910.00mg		
Carbohydrates	45.00g		
Fiber	5.00g		
Sugar	16.00g		
Protein	19.00g		
Vitamin A	400.00IU	Vitamin C	1.20mg
Calcium	40.00mg	Iron	1.80mg

Ultimate Mac & Cheese

Servings:	160.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6910

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR 51 WGRAIN 2-10	160 Ounce	<p>RECOMMENDED COOK TIME OF 8-10 MINUTES. SIMPLE RULE FOR EACH POUND OF PASTA BRING 1 GALLON OF WATER TO A FULL ROLLING BOIL. GRADUALLY ADD PASTA TO BOILING WATER, STIR GENTLY AND RETURN TO A FULL BOIL. LEAVE THE POT UNCOVERED AND KEEP WATER AT A CONSTANT BOIL. STIR OCCASIONALLY TO PREVENT PASTA FROM STICKING. TASTE THE PASTA TWO MINUTES BEFORE THE RECOMMENDED COOK TIME ELAPSES TO CHECK FOR PREFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE. DRAIN PASTA IMMEDIATELY. DO NOT RINSE IF SERVING RIGHT AWAY. IF USING IN COLD SALAD RINSE IN COLD WATER.</p> <p>2oz dry pasta = 1 Cup cooked pasta 1 bag (160 dry) = 80 (1 Cup) servings</p>	229941
SAUCE CHS CHED POUCH 6- 106Z LOL	240 Fluid Ounce	<p>1 Case = 636 Ounces (212 servings/case)(6 x 106 Ounces per Bag(35 servings per bag) of Sauce, Cheese, Cheddar, Pouch UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE.</p>	135261

Preparation Instructions

Place 1 bag(160 - 1/2 cup servings) of cooked pasta in a "6 steam table pan, add in 2.25 bags of warm cheese sauce. Mix until all pasta is coated. Cover with plastic wrap and lid and store in hot holding until serving time. Do not hold longer than 30 minutes.

1/2 cup portion

SLE Components

Amount Per Serving

Meat	0.75
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: 160.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	180.00
Fat	6.00g
SaturatedFat	3.38g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	300.00mg
Carbohydrates	22.75g
Fiber	2.00g

Sugar	1.00g
Protein	7.25g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 166.75mg	Iron 0.90mg

Zesty Beef, Bean & Cheese Burrito

Servings:	60.00	Category:	Entree
Serving Size:	5.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6953

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO BF/BEAN/CHS WGRAIN CN 60-5Z	60 Each	1 Case = 60 Burritos, Beef/Bean/Cheese, Whole Grain, Raw, Frozen, 5 Ounce THAW UNDER RERIGERATION, DO NOT THAW AT ROOM TEMPERATURE. REHEATING INSTRUCTIONS: COOK FROM THAWED STATE ONLY. COOKING FROM FROZEN IS NOT RECOMMENDED. CONVENTIONAL OVEN - 280 DEGREES F FOR 25-30 MINUTES. CONVECTION OVEN 280 DEGREES F FOR 16-22 MINUTES or until internal temperature reaches 165 degrees F for 15 seconds or longer.	497221

Preparation Instructions

1- 5.0 oz Burrito per students

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 5.00 Ounce

Amount Per Serving			
Calories	360.00		
Fat	15.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	460.00mg		
Carbohydrates	40.00g		
Fiber	5.00g		
Sugar	3.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	100.00mg	Iron	1.44mg

Classic Hummus

Servings:	70.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-7466

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Classic Hummus	25 Ounce	RECONSTITUTE Ready to Mix 1/2 bag = 55 servings	4937
BEAN GARBANZO 6-10 GCHC	2 #10 CAN	Drain and rinse	118753
Original with Sea Salt Wave	70 Bag	READY_TO_EAT Ready to Eat	2742

Preparation Instructions

Place 1/2 can of garbanzo beans in food processor add 1/4 of bag of hummus sauce.

Blend until creamy consistency. Transfer to 2" hotel pan

Repeat steps and add mixture to 2" hotel pan

Scoop 1/2 cup of hummus into 5oz plastic up and place lid on.

Store in in cooler overnight until serving time

Serve 1-1/2 cup hummus with 1 bag of pita chips.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.37
Starch	0.00

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	182.72		
Fat	6.62g		
SaturatedFat	1.23g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	355.64mg		
Carbohydrates	25.66g		
Fiber	5.70g		
Sugar	3.57g		
Protein	4.43g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.34mg	Iron	0.53mg

Breakfast Bagel-K-3

Servings:	100.00	Category:	Entree
Serving Size:	3.50 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7632

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Mini Bagels WG	100 Ounce	READY_TO_EAT Thaw under refrigeration for 24 hours. Slice in half once thawed	Wilkens Food Service
EGG SCRMBD PTY RND 3.25 200-1Z GFS	100 Each	THAW IN THE REFRIGERATOR. DO NOT THAW AT ROOM TEMPERATURE. CONVECTION: HEAT OVEN TO 250F. PLACE SINGLE LAYER OF PATTIES IN FULL-SIZE STEAMER PAN SPRAYED WITH NON-STICK COOKING SPRAY. DO NOT COVER. THAWED 8-10 MIN. FROZEN 10- 12 MIN. FROZEN= 1 YR.FROM DATE OF PRODUCTION. REFRIGERATED= 7 DAYS.	462519
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	100 Ounce	READY_TO_EAT shelf life of 180 days from manufacturer's date	100036
BACON TKY CKD 12- 50CT JENNO	100 Slice	PREPARE FROM FROZEN CONVECTIN OVEN: PREHEAT OVEN TO 350°F. PLACE 16 SLICES OF BACON ON A COOKIE SHEET IN A SINGLE LAYER. PLACE RACK IN CENTER OF OVEN. HEAT FOR 1-2 MINUTES. REMOVE AND SERVE. FLAT GRILL: PREHEAT TO 350°F. PLACE SLICES ON GRILL. FLIP BACON AT 30 SECONDS AND LEAVE ON FOR ANOTHER 30 SECONDS. REMOVE FROM GRILL AND SERVE. THE BACON WILL GET CRISPER THE LONGER IT'S HEATED. FROZEN= 365 DAYS	834770

Preparation Instructions

To assemble:

On a sheet tray lined with parchment paper-

Place on top of bottom half of bagel: 1 cooked egg patty, 1 slice of cheese and 1 slice of bacon sliced in half and put top half of bagel on top.

Place in oven for 1-2 minutes to melt cheese.

Place a plastic bag over sheet tray and put in hot holding until serving time. Do not leave in more that 30 minutes.

1 complete sandwich per student

SLE Components

Amount Per Serving

Meat	2.75
-------------	------

Grain	1.00
--------------	------

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

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 3.50 Ounce

Amount Per Serving

Calories	215.00
Fat	10.00g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	95.00mg
Sodium	625.00mg
Carbohydrates	18.00g
Fiber	2.00g
Sugar	4.00g
Protein	13.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	15.00mg	Iron	0.00mg

Breakfast Bagel-K-12

Servings:	84.00	Category:	Entree
Serving Size:	4.13 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-7642

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Bagel, WG, sliced	184 4/5 Ounce	READY_TO_EAT Keep frozen Thaw under refrigeration for 24 hours 84 per case	Wilkens Food Service
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	84 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes 369 ct per case. shelf life frozen 270 days from production.	663091
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	84 Slice	READY_TO_EAT shelf life 180 days from date of production	100036
BACON TKY CKD 12- 50CT JENNO	84 Slice	PREPARE FROM FROZEN CONVECTION OVEN: PREHEAT OVEN TO 350°F. PLACE 16 SLICES OF BACON ON A COOKIE SHEET IN A SINGLE LAYER. PLACE RACK IN CENTER OF OVEN. HEAT FOR 1-2 MINUTES. REMOVE AND SERVE. FLAT GRILL: PREHEAT TO 350°F. PLACE SLICES ON GRILL. FLIP BACON AT 30 SECONDS AND LEAVE ON FOR ANOTHER 30 SECONDS. REMOVE FROM GRILL AND SERVE. THE BACON WILL GET CRISPER THE LONGER IT'S HEATED. shelf life-frozen 365 days	834770

Preparation Instructions

To assemble:

On a sheet tray lined with parchment paper-

Place on top of bottom half of bagel: 1 cooked egg patty, 1 slice of cheese and 1 slice of bacon sliced in half and put top half of bagel on top.

Place in oven for 1-2 minutes to melt cheese.

Place a plastic bag over sheet tray and put in hot holding until serving time. Do not leave in more that 30 minutes.

1 complete sandwich per student

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 84.00

Serving Size: 4.13 Ounce

Amount Per Serving			
Calories	270.00		
Fat	8.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	112.50mg		
Sodium	660.00mg		
Carbohydrates	36.00g		
Fiber	4.00g		
Sugar	5.00g		
Protein	13.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.36mg

Personal Deep Dish Cheese Pizza

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7947

Ingredients

Description	Measurement	Prep Instructions	DistPart #
5" Deep Dish Cheese Pizza	80 Each	BAKE Pre-heat oven to 325 degrees F. Place on a perforated baking sheet lined with parchment paper. Frozen: Bake 13-15 minutes Thawed: Bake 11-13 minutes Or until internal temperature reaches 165 degrees F. 1 case 80 count = 439.20oz	841180

Preparation Instructions

Portion size: 1 individual deep dish pizza

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.02
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	360.00		
Fat	17.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	510.00mg		
Carbohydrates	34.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	20.00g		
Vitamin A	0.10IU	Vitamin C	0.10mg
Calcium	0.45mg	Iron	0.15mg

KHS-BAKED MOSTACCIOLI w/Lentil pasta

Servings:	160.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8161

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	3 #10 CAN	READY_TO_EAT None ADD 3/#10 CANS OF PASTA SAUCE (MARINARA) TO BEEF CRUMBLES & ONION MIXTURE	592714
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	1/2 Cup	USE 1/4 CUP WITH SAUTEEING ONIONS USE 1/2 CUP WITH PASTA	732900
BEEF CRMBL CKD 6- 5 SMRTPCKS	200 Ounce	COOK FROM THAWED STATE. PLACE 2 CUPS OF WATER TO STEAM TABLE PAN, ADD 1 UNOPENED BAG OF THAWED BEEF CRUMBLES TO PAN-PLACE PAN IN STEAMER AND COOK FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERTURE REACHES 165 DEGREES F FOR 15 SECONDS OR LONGER.	674312
CHEESE MOZZ SHRD 4-5 LOL	25 Cup	Use 2 1/2 bags per recipe 1 bag =80oz/10 Cups	645170
Diced Yellow Onions	1 Pound	READY_TO_EAT CARMELIZE ONIONS ADD 1/4 CUP OLIVE OIL TO A HOT SKILLET/BRAIZER ADD ONIONS SAUTE' UNTIL BROWNE. 1-2 MINUTES	Wilkens Food Service
Lentil Penne	320 Ounce	BOIL Open 1 bag pasta and add to boiling water. Reduce heat to medium high, stir occasionally. cook 6-8 minutes. Drain, rinse and serve Hold hot at 145 degrees F untl service 1 case = 160 oz dry pasta = 80 portions of 3/4 Cup cooked	4519
SEASONING SPAGHETTI ITAL 12Z TRDE	3 Tablespoon	Mix 3 TBL in with beef crumbles and sauteed onions prior to heating.	413453
SPICE GARLIC GRANULATED 24Z TRDE	2 Tablespoon	Mix 2 TBL in with beef crumbles and sauteed onions prior to heating.	513881

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	160 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry1. Preheat oil to 350° F.2. THAWED ONLY: 1-2 minutes.3. Let stand 2 minutes before serving.CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time and or temperature as necessary.Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411

Preparation Instructions

COOKING INSTRUCTIONS:

1. CARMELIZE 16OZ OF DICED ONION, MIX A 1/4 CUP OF OIL TO THE ONIONS AND SPREAD EVENLY ON A SHEET TRAY BAKE AT 350 DEGREES FOR 20 MINUTES OR UNTIL ONIONS CARMELIZE(LIGHT BROWN COLOR)
2. COOK PASTA IN BOILING WATER FOR 6-8 MINUTES BE SURE THE PASTA IS AL DENTE (A LITTLE FIRM TO TASTE), ONCE COOKED DRAINED AND RINSE PASTA WITH COLD WATER(THIS STOPS THE COOKING PROCESS) PLACE IN A LARGE MIXING BOWL MIX AND ADD 1/4 CUP OLIVE OIL, UNTIL PASTA IS COATED WITH OLIVE OIL.
3. PLACE IN A LARGE MIXING BOWL-1 BAG OF GROUND BEEF CRUMBLES, ADD 2 TABLESPOONS GRANULATED GARLIC AND 3 TABLESPOONS ITALIAN SEASONING AND ADD 1/2 CUP OF WATER MIX TOGETHER PLACE IN A TILT SKILLET/BRAIZER OR IN STEAM TABLE PAN IN PREHEATED OVEN AT 350 DEGREES FOR 20 MINUTES.
4. NEXT MIX BEEF CRUMBLES MIXTURE WITH 3 CANS OF MARINARIA SAUCE TOGETHER.
5. MIX TOGETHER THE BEEF CRUMBLES & MARINARA SAUCE WITH THE COOKED & RINSED PASTA.
6. DIVIDE MIXTURE INTO 8 PORTIONS ADD TO 2" STEAM TABLE PANS, ADD 1 1/3rd CUPS OF MOZZARELLA CHEESE WITH THE PASTA. PLACE THE REMAINING 1 1/3RD CUPS OF CHEESE TO TOP OF PAN.
7. PLACE INTO PRE-HEATED 350 DEGREE F CONVECTION OVEN, UNCOVERED AND BAKE FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F. FOR 15 SECONDS OR LONGER.

SERVING SIZE

PLACE 3/4 CUP PORTION OF BAKED MOSTACCOLI

SERVE WITH A 1 BOSCO CHEESE STICK

SLE Components

Amount Per Serving

Meat	2.88
-------------	------

Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.40
OtherVeg	0.00
Legumes	0.25
Starch	0.00

Nutrition Facts

Servings Per Recipe: 160.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	513.56
Fat	15.36g
SaturatedFat	6.61g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	670.59mg
Carbohydrates	60.74g
Fiber	6.58g
Sugar	4.83g
Protein	34.21g

Vitamin A	322.96IU	Vitamin C	4.69mg
Calcium	392.51mg	Iron	1.73mg

BAKED MOSTACCIOLI

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8162

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	3 #10 CAN	READY_TO_EAT None ADD 3/#10 CANS OF PASTA SAUCE (MARINARA) TO 6" FULL STEAM TABLE PANS AND HEAT UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F.	592714
SEASONING ITAL HRB 6Z TRDE	3 Tablespoon		428574
SEASONING GARLIC HRB NO SALT 19Z TRDE	2 Tablespoon		565164
OIL BLND CNOLA/XVRGN 90/10 6- 1GAL GFS	1/2 Cup		732900
BEEF CRMBL CKD 6-5 SMRTPCKS	100 Ounce	COOK FROM THAWED STATE. PLACE 2 CUPS OF WATER TO STEAM TABLE PAN, ADD 1 UNOPENED BAG OF THAWED BEEF CRUMBLES TO PAN- PLACE PAN IN STEAMER AND COOK FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F FOR 15 SECONDS OR LONGER.	674312
Whole Wheat Penne	100 Cup	BOIL Case= 2/10# bag; 1 bag 160oz dry Use a full 6" steam table pan with perforated insert. Place 1/2 of bag of dry pasta in pan. Barely cover with boiling hot water. place steamer on max heat- at 4 minutes stir pasta, cook another 4 minutes. Take out of steamer and pour in colanderr and rinse with cool water-this stops the cooking process.	Wilkens Food Service
CHEESE MOZZ SHRD 4-5 LOL	25 Cup	Use 2 1/2 bags per recipe 1 bag =80oz/10 Cups	645170
Diced Yellow Onions	1 Pound	READY_TO_EAT CARMELIZE ONIONS ADD 1/4 CUP OLIVE OIL TO A HOT SKILLET/BRAIZER ADD ONIONS SAUTE' UNTIL BROWNE. 1-2 MINUTES	Wilkens Food Service

Preparation Instructions

COOKING INSTRUCTIONS:

1. MIX IN A 6' FULL STEAM TABLE PAN: WARM CARAMELIZED ONIONS AND COOKED GROUND BEEF

CRUMBLES .

2. ADD 2 TABLESPOONS GRANULATED GARLIC AND 3 TABLESPOONS ITALIAN SEASONING, THOROUGHLY MIX WITH ONIONS AND BEEF CRUMBLES
3. PLACE BEEF CRUMBLES AND WARM MARINARA SAUCE TOGETHER.
4. PLACE DRAINED AND RINSE PASTA WITH COLD WATER, IN LARGE MIXING BOWL MIX IN A 1/4 CUP OLIVE OIL, UNTIL PASTA IS COATED WITH OLIVE OIL.
5. MIX TOGETHER THE BEEF CRUMBLES & MARINARA SAUCE THEN ADD TO THE COOKED & RINSED PASTA.
6. DIVIDE MIXTURE INTO 4 PORTIONS ADD TO 4" STEAM TABLE PANS, ADD 3 1/4 CUPS OF MOZZARELLA CHEESE AND STIR, PLACE THE REMAINING 3 1/4 CUPS OF CHEESE TO TOP OF PAN.
7. PLACE INTO PRE-HEATED 350 DEGREE F CONVECTION OVEN, UNCOVERED AND BAKE FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F. FOR 15 SECONDS OR LONGER.

SERVING SIZE

PLACE 1/2 CUP PORTION OF BAKED MOSTACCIOLI

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.64
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	536.81		
Fat	15.58g		
SaturatedFat	5.08g		
Trans Fat	0.00g		
Cholesterol	27.50mg		
Sodium	638.37mg		
Carbohydrates	79.09g		
Fiber	13.51g		
Sugar	9.13g		
Protein	29.51g		
Vitamin A	516.74IU	Vitamin C	7.49mg
Calcium	272.66mg	Iron	0.78mg

BAKED MOSTACCIOLI

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8375

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	3/5 #10 CAN	READY_TO_EAT None ADD 3/#10 CANS OF PASTA SAUCE (MARINARA) TO 6" FULL STEAM TABLE PANS AND HEAT UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F.	592714
SEASONING ITAL HRB 6Z TRDE	3/5 Tablespoon		428574
SEASONING GARLIC HRB NO SALT 19Z TRDE	2/5 Tablespoon		565164
OIL BLND CNOLA/XVRGN 90/10 6- 1GAL GFS	1/10 Cup		732900
BEEF CRMBL CKD 6-5 SMRTPCKS	20 Ounce	COOK FROM THAWED STATE. PLACE 2 CUPS OF WATER TO STEAM TABLE PAN, ADD 1 UNOPENED BAG OF THAWED BEEF CRUMBLES TO PAN- PLACE PAN IN STEAMER AND COOK FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F FOR 15 SECONDS OR LONGER.	674312
Whole Wheat Penne	20 Cup	BOIL Case= 2/10# bag; 1 bag 160oz dry Use a full 6" steam table pan with perforated insert. Place 1/2 of bag of dry pasta in pan. Barely cover with boiling hot water. place steamer on max heat- at 4 minutes stir pasta, cook another 4 minutes. Take out of steamer and pour in colanderr and rinse with cool water-this stops the cooking process.	Wilkens Food Service
CHEESE MOZZ SHRD 4-5 LOL	5 Cup	Use 2 1/2 bags per recipe 1 bag =80oz/10 Cups	645170
Diced Yellow Onions	1/5 Pound	READY_TO_EAT CARMELIZE ONIONS ADD 1/4 CUP OLIVE OIL TO A HOT SKILLET/BRAIZER ADD ONIONS SAUTE' UNTIL BROWNE. 1-2 MINUTES	Wilkens Food Service

Preparation Instructions

COOKING INSTRUCTIONS:

1. MIX IN A 6' FULL STEAM TABLE PAN: WARM CARMELIZED ONIONS AND COOKED GROUND BEEF

CRUMBLES .

2. ADD 2 TABLESPOONS GRANULATED GARLIC AND 3 TABLESPOONS ITALIAN SEASONING, THOROUGHLY MIX WITH ONIONS AND BEEF CRUMBLES
3. PLACE BEEF CRUMBLES AND WARM MARINARIA SAUCE TOGETHER.
4. PLACE DRAINED AND RINSE PASTA WITH COLD WATER, IN LARGE MIXING BOWL MIX IN A 1/4 CUP OLIVE OIL, UNTIL PASTA IS COATED WITH OLIVE OIL.
5. MIX TOGETHER THE BEEF CRUMBLES & MARINARA SAUCE THEN ADD TO THE COOKED & RINSED PASTA.
6. DIVIDE MIXTURE INTO 4 PORTIONS ADD TO 4" STEAM TABLE PANS, ADD 3 1/4 CUPS OF MOZZARELLA CHEESE AND STIR, PLACE THE REMAINING 3 1/4 CUPS OF CHEESE TO TOP OF PAN.
7. PLACE INTO PRE-HEATED 350 DEGREE F CONVECTION OVEN, UNCOVERED AND BAKE FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F. FOR 15 SECONDS OR LONGER.

SERVING SIZE

PLACE 1 1/2 CUP PORTION OF BAKED MOSTACCIOLI

SLE Components

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.64
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	536.81		
Fat	15.58g		
SaturatedFat	5.08g		
Trans Fat	0.00g		
Cholesterol	27.50mg		
Sodium	638.37mg		
Carbohydrates	79.09g		
Fiber	13.51g		
Sugar	9.13g		
Protein	29.51g		
Vitamin A	516.74IU	Vitamin C	7.49mg
Calcium	272.66mg	Iron	0.78mg

BBQ Chicken Meatball w/Ranch Rice

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8376

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FC Chicken Meatball	60 Ounce	Servings size 3ea (2.78oz) 2/5# case 160oz=62 servings Cook from Frozen 1.90 cs=100 servings PLACE FROZEN MEATBALLS IN SAUCE, COVER PAN AND HEAT IN OVEN AT 375°F FOR APPROX 30-40 MINUTES. FROZEN = 365 DAYS FROM DATE OF PRODUCTION	190302
RICE PARBL LONG GRAIN 6-10 PRDCR	10 Cup	50 Cups of cooked rice=100 servings 1/4 cup dry=1 cup prepared 1 bag: 160oz = 80 cups (cooked) servings 1.25 bags: 200oz = 100 Cup(cooked) servings CONVECTION OVEN 350°F 20-25 MINUTES. STOCK POT SAUCEPAN BOILING 20-25 MINUTES.	699181
SAUCE BBQ SWEET 6-80FLZ SWTBRAY	2 1/2 Cup	READY TO USE: 12.5 C=100 Fl oz. portion size 1 Tbl (1oz)	212071
CARROTS CHL BABY WHL 100/2.6 OZ PG	5 Cup	12.5# Wash and peel Carrots- Dice the carrots into 1/4" pieces.	03680
CELERY CHL STICKS 5 LB CS	5 Cup	25 C=200oz=12.5# Wash celery & slice into 1/8" pieces.	02493
SEASONING NO SALT 3M PKT MDASH	1/2 Cup		576247
SPICE GARLIC POWDER 6 TRDE	1/2 Cup		513857
LEMON JUICE 100 12-32FLZ GFS	1 1/4 Cup		311227
DRESSING MIX RNCH 18-3.2Z FTHLL	3/20 Cup		473308
Diced Tomatoes cnd	1/5 #10 CAN	Open & Drain tomatoes	100329
Vegetable broth	1/2 Cup	READY_TO_EAT Ready to use	21956

Preparation Instructions

1) Cook the meatballs in the BBQ Sauce-

Keep meatballs covered in steam table pan and place in hot holding until serving time.

2) Prepare Rice in 2-6" steam table pan per manufacturers instructions. Once Rice is cooked divide into two- 6" steam table pans and mix in Half of following ingredients: each; 1 1/4C-vegetable broth, 12 1/2 Cups:diced carrots, diced celery, 1/3Cup dry ranch mix, 3 1/8Cup lemon juice, 1 1/4Cup of seasoning(no salt), 1 1/4Cup garlic powder and 1/2 can drained diced tomatoes to each pan and cover with lid.

Bake in preheated oven at 350 degrees F for 15- 20 minutes or Until internal temperature reaches 165 degrees F for 15 seconds or longer.

Keep Covered in 6" steam table and place in hot holding to keep warm until serving time

Rice 1/2 cup serving(USE #8 scoop or 4 oz ladle two times to equal 1 cup serving)

Assemble portion.

Place 1/2 cup of ranch rice in 16oz black bowl (square) top with 3 BBQ chicken meatballs on top

SLE Components

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	639.95		
Fat	11.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	720.60mg		
Carbohydrates	109.19g		
Fiber	2.74g		
Sugar	18.35g		
Protein	24.74g		
Vitamin A	0.00IU	Vitamin C	3.65mg
Calcium	31.32mg	Iron	4.48mg

Sweet Potato Mashed

Servings:	134.00	Category:	Vegetable
Serving Size:	0.25 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8578

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS SWT 10-26.7Z BAMER	33 3/4 Cup	RECONSTITUTE Pour 1.8L (2 Quarts) of hot water (170-190 degrees F) into 4" deep, third-size steam-table pan. Add all potatoes, stir until fully combined. Serve. Tip: For creamier texture increase the amount of hot water. Mix by hand or prepare in a mixer.	447825

Preparation Instructions

1/4 Cup serving size

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.01
OtherVeg	0.00
Legumes	0.00
Starch	1.01

Nutrition Facts

Servings Per Recipe: 134.00

Serving Size: 0.25 Cup

Amount Per Serving

Calories	130.97		
Fat	1.51g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	211.57mg		
Carbohydrates	29.22g		
Fiber	3.02g		
Sugar	13.10g		
Protein	2.01g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Far East Vegetable Blend

Servings:	96.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8580

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND FAR EAST 12-2 GFS	48 Cup	DO NOT THAW PRIOR TO COOKING. PACKAGING: 2# POLY BAG IN CORRUGATE BOX. PRODUCT PREP: PLACE IN MINIMUM AMOUNT OF BOILING WATER WHILE STILL FROZEN. THE LOW TEMPERATURE OF THE FROZEN VEGETABLES WILL COOL THE WATER AND STOP BOILING. BRING TO SECOND BOIL AND COOK UNTIL TENDER. AVOID OVERCOOKING FOR BEST FLAVOR AND COLOR. SHELF LIFE: FROZEN= 1 YR. 100% IQF- NO WASTE.	491209

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 96.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	20.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	15.00mg		
Carbohydrates	2.50g		
Fiber	1.00g		
Sugar	1.00g		
Protein	0.50g		
Vitamin A	375.00IU	Vitamin C	7.50mg
Calcium	10.00mg	Iron	0.18mg

Refried Beans

Servings:	150.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8581

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 GRSZ	5 5/11 #10 CAN	Rinse top of can free from debris. Place 2-#10 cans in 4" steam table pan cover with lid and place in preheated oven at 350 degrees F for 20-30 minutes or until internal temperature reaches 165 degrees for 15 seconds or longer. SHELF LIFE: DRY STORAGE= 730 DAYS.	293962

Preparation Instructions

1/2 cup serving size per portion.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.47
Starch	0.00

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	131.57		
Fat	1.88g		
SaturatedFat	0.47g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	498.10mg		
Carbohydrates	21.62g		
Fiber	5.64g		
Sugar	0.94g		
Protein	7.52g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	42.29mg	Iron	1.88mg

Steamed Carrots

Servings:	157.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8582

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Carrots, Sliced, low sodium, canned	6 #10 CAN	Rinse top of can free from debris Place 2 #10 cans in 4" steam table pan and cover with lid and steam for 20-30 minutes or until internal temperature reaches 165 degrees for 15 seconds or longer.	100309

Preparation Instructions

1/2 cup per serving.

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: 157.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	18.92		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	147.15mg		
Carbohydrates	4.20g		
Fiber	1.05g		
Sugar	2.10g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Broccoli florets

Servings:	120.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8583

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Broccoli, No salt added, Frozen	30 Pound	Place frozen broccoli in a slotted insert into 6" steam table pan and thaw under refrigeration overnight. Cover with lid. Once thawed place in steamer for 5-8 minutes until heated to 135 degrees f for 15 seconds or longer. Do not over cook. should still be bright green and slightly crisp.	110473

Preparation Instructions

1/2 cup serving per portion

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.68
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	35.53		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	30.07mg		
Carbohydrates	6.83g		
Fiber	4.10g		
Sugar	1.37g		
Protein	4.10g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Corn

Servings:	159.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8584

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Corn cnd	6 #10 CAN	Rinse can free from debris. Place 2 #10 cans in a slotted 4" steam table pan cover with lid and place in steamer for 15-20 minutes or until internal temperature reaches 135 degrees for 15 seconds or longer.	100313

Preparation Instructions

1/2 cup serving per portion.

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	0.49

Nutrition Facts

Servings Per Recipe: 159.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	63.45		
Fat	0.98g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	14.64mg		
Carbohydrates	14.64g		
Fiber	1.95g		
Sugar	2.93g		
Protein	1.95g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Green Beans

Servings:	168.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8585

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Green Beans cnd	6 #10 CAN	Rinse can free from debris. Place 2 #10 can in slotted 4" steam table pan cover with lid and place in steamer for 15-20 minutes or until the internal temperature reaches 135 degrees for 15 seconds or longer.	100307

Preparation Instructions

1/2 cup serving size per portion.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 168.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	14.78		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	129.33mg		
Carbohydrates	2.77g		
Fiber	1.85g		
Sugar	0.92g		
Protein	0.92g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Roasted Brussel Sprouts

Servings:	32.00	Category:	Vegetable
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8586

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPROUTS BRUSSEL 3-2 RSS	128 Each	3/2#bags per case 4 each per serving	241502
SPICE BLND ORIG 3-21Z MDASH	2 Tablespoon		265103
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	3/4 Cup		732900

Preparation Instructions

Pre heat oven to 400 degrees F.

Place brussel sprouts in a large mixing bowl add 3/4 cup oil blend and 3 tablespoons of mrs. dash original blend and toss until brussel sprouts are coated.

Pour mixture onto parchment lined perforated sheet tray and roast in oven for 30- 45 minutes. shaking pan every 5-7 minutes for even browning. Brussel sproats should be brown not black. Serve immediately.

4 brussel sprouts per servings=1/2 cup

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: 32.00

Serving Size: 3.00 Ounce

Amount Per Serving

Calories	85.00		
Fat	5.25g		
SaturatedFat	0.38g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.00mg		
Carbohydrates	8.00g		
Fiber	3.00g		
Sugar	2.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	72.00mg
Calcium	37.00mg	Iron	1.08mg

Mashed Potatoes

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8587

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASH INST 6-26Z BRILLIANT	278 1/4 Ounce	RECONSTITUTE 1: Pour 3 quarts (2.8L) boiling water (212°F) into a large mixing bowl or 6" deep half-size steamtable pan. 2: Add potatoes and stir. 3: Cover and let stand for 12 minutes, until fully combined. 4: Use these potatoes in your recipe. [Alternate] Add ingredients to create signature mashed potatoes or other dishes that use riced potatoes.	675031
BUTTER SUB 24-4Z BTRBUDS	1 119/131 Package	1-40z package make 56 servings. 5 packages= 262 servings USE DRY OR RECONSTITUTED. EMPTY CONTENTS INTO A CONTAINER, GRADUALLY ADD ONE QUART OF WATER, LET STAND A FEW MINUTES TO THICKEN. REFRIGERATE LEFT OVER SAUCE & USE WITHIN 3 DAYS. MAY BE REHEATED.	209810

Preparation Instructions

3/8 cup serving size use #10 scoop

CN = 3.02oz

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	2.17

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	306.83		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	521.39mg		
Carbohydrates	61.58g		
Fiber	4.35g		
Sugar	0.00g		
Protein	8.70g		
Vitamin A	8.26IU	Vitamin C	27.65mg
Calcium	36.91mg	Iron	2.39mg

Tigers Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8710

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP CORN 8-1# FRITOS	100 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh UNSPECIFIED	210170
TACO FILLING BEEF 4-5 GFS	12 1/2 Pound		776548

Preparation Instructions

Directions:

WASH HANDS.

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

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

SLE Components

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	1.00

GreenVeg	4.00
RedVeg	5.00
OtherVeg	0.00
Legumes	8.00
Starch	1.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	260.00
Fat	17.00g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	350.00mg
Carbohydrates	19.00g
Fiber	3.00g
Sugar	1.00g
Protein	9.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	51.00mg	Iron	1.00mg

Reny's chicken Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 serv	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8711

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Patty Breakfast Brd WG	1 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	528820
3 1/2" whole grain hamburger bun	1 Each		3354

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 serv

Amount Per Serving

Calories	2.20		
Fat	0.08g		
SaturatedFat	0.01g		
Trans Fat	0.00g		
Cholesterol	0.20mg		
Sodium	4.00mg		
Carbohydrates	0.28g		
Fiber	0.02g		
Sugar	0.02g		
Protein	0.12g		
Vitamin A	0.00IU	Vitamin C	0.42mg
Calcium	0.00mg	Iron	0.01mg

Assorted Cereal

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8782

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS MULTIGR BKFST KIT60CT	10 Package	READY_TO_EAT Ready to eat.	585321
CEREAL LUCKY CHARMS BKFST KIT 60CT	10 Each	READY_TO_EAT Ready-to-eat	525290
CEREAL TRIX RS BKFST KIT 60CT	10 Each	READY_TO_EAT Ready-to-eat	525340
CEREAL COCO PUFFS BKFST KIT R/S 60CT	10 Package	READY_TO_EAT Ready-to-eat	533130
CEREAL FRSTD FLKS RS BKFST KIT 44CT	10 Package		872040
CEREAL APPL JK R/S BKFST KIT 36CT	10 Package		676160

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.83
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories		208.33	
Fat		3.50g	
SaturatedFat		0.50g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		188.33mg	
Carbohydrates		43.17g	
Fiber		3.33g	
Sugar		15.50g	
Protein		3.17g	
Vitamin A	608.33IU	Vitamin C	56.30mg
Calcium	118.83mg	Iron	4.04mg

Mini Chocolate Donut Kit

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8933

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Mini Chocolate Donuts	158 2/5 Ounce	READY_TO_EAT Keep Frozen until ready to serve 48 per case=458.4 oz	Wilkens Food Service
BlueRaspberry-Lemon	211 1/5 fl. oz	READY_TO_EAT Remove from freezer and let sit out a short time before eating 4.4 fl oz per serving/211.2 fl oz= 48 servings	Wilkens Food Service

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Kit

Amount Per Serving

Calories	410.00		
Fat	15.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	300.00mg		
Carbohydrates	63.00g		
Fiber	2.00g		
Sugar	37.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Mini Powdered Donut Kit

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8934

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Mini Powdered Donuts	144 Ounce	Keep Frozen Until serving 270 oz = 48 packages	Wilkens Food Service
SourCherry-Lemon	211 1/5 fl. oz	READY_TO_EAT Remove from freezer and let sit out a short time before eating	Wilkens Food Service

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Kit

Amount Per Serving

Calories	360.00		
Fat	11.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	345.00mg		
Carbohydrates	63.00g		
Fiber	2.00g		
Sugar	40.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Trix Strawberry Banana Bash Kit

Servings:	48.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8935

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Strawberry Banana Bash Yogurt	192 fl. oz	READY_TO_EAT Keep Refrigerated	Wilkens Food Service
JUICE BOX PNCH 100 125ML 40CT	48 Each		733230
Rockin'ola Pro granola	48 Ounce	BAKE pre-packaged 1.5 oz- 1 per student K-6	4244

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.67
Grain	0.67
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 1.00 Kit

Amount Per Serving	
Calories	260.00
Fat	4.83g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	108.33mg
Carbohydrates	46.00g
Fiber	2.67g
Sugar	27.33g
Protein	10.00g
Vitamin A 500.00IU	Vitamin C 60.00mg
Calcium 22.67mg	Iron 6.67mg

Walking Taco

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8991

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL NACH TACO I/BG 72-1.5Z	1 Each		459832
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/10 Ounce		722330
CHEESE CHED MLD SHRD 4-5# COMM	1 Ounce		150250

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	3.62		
Fat	0.18g		
SaturatedFat	0.06g		
Trans Fat	0.00g		
Cholesterol	0.49mg		
Sodium	6.77mg		
Carbohydrates	0.33g		
Fiber	0.05g		
Sugar	0.03g		
Protein	0.19g		
Vitamin A	7.80IU	Vitamin C	0.05mg
Calcium	1.51mg	Iron	0.03mg

Nacho Grande

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9337

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 6-5 SMRTPCKS	203 Ounce	Steamer: place a 1/4 cup of WATER in bottom of pan and place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f. 2.03oz serving=3oz scoop/ladle	674312
SAUCE CHS CHED POUCH 6-106Z LOL	12 1/2 Cup	25 cups=200 ounce(2 Bags) Place 1 plastic cooking bag lining inside a 4" half pan-pour 1 bag of cheese sauce in pan, cover with lid and put in steamer for 10-15 minutes or until the internal temperature reaches 165 degrees F for 15 seconds or longer. Portion size:2oz of warm cheese sauce- Use a #30 Scoop	135261
Beans, Refried, Low sodium, canned	1 1/2 #10 CAN	BAKE Open can and heat according to recipe or instructions on can or until internal temperature reaches 165 degrees F. Portion size of .50 Cup	100362
Tomato, Red, ripe-med	12 1/2 Pound	READY_TO_EAT Using the slicer- dice Wash tomatoes in cool water-12.5#=25 cups	Wilkens Food Service
CILANTRO CLEANED 4-1 RSS	3 Pound	1lbs bag=32 (1/2oz) servings Wash and air dry on paper towel. Rough chop and place in 1/2 pan and cover. keep in cooler until serving time.	219550
SEASONING TACO 21Z TRDE	4 Cup	Mix 5.5 Cups of Seasoning to the beef crumbles and heat. 1/3 Cup of seasoning per bag.	413429
CHIP TORTL RND YEL 5-1.5 KE	1100 Piece	1 case= 1100 chips serving size 11 chips	163020

Preparation Instructions

Mix in a 1/4 Cup of water to the beef crumbles in a 6" steam table pan mix in 1/4 cup taco seasoning-follow cooking instructions

To Assemble for Serving-

Place 11 tortilla chips in boat,

add refried beans-1/4 Cup use #16 scoop

then add 2.03 oz beef using #10 Scoop,

Next add 1/8Cup cheese sauce using #30 scoop,
 Top with 1/8 Cup diced tomatoes using #16 scoop
 Topped with 1 Tbl. Cilantro-
 Can be served with sour Cream

SLE Components

Amount Per Serving

Meat	2.54
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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	1617.90
Fat	60.11g
SaturatedFat	10.80g
Trans Fat	0.00g
Cholesterol	35.38mg
Sodium	1888.12mg
Carbohydrates	226.82g
Fiber	22.40g
Sugar	1.62g
Protein	36.07g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 544.59mg	Iron 5.63mg

Chicken Popper Garden Vegetable & Green Tossed Salad w/Bosco Cheesey BreadStick

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9544

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	20 Cup	2 cups of romaine lettuce = 1 cup eq. of vegetable	735787
TOMATO CHERRY 11 MRKN	50 Each	Wash and air dry 5 medium size cherry tomatoes =1oz approx. 120 cherry tomatoes will be used for 24 salads.	569551
Cucumber	40 Slice	4 slices = 1 1/2 oz (wt.) cucumber	16P98
Carrots, baby	30 Each	3 baby carrots = 1/8 cup/1oz	18D69
BREADSTICK CHS STFD WGRAIN 6 144CT	10 Each	<p>Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT!</p> <p>Oven temperatures may vary. Adjust baking time and/or temperature as necessary.</p> <p>Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411
CHEESE AMER SHRD FTHR 4-5 BONGARDS - Bongards - W	10 Ounce		359572

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	120 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120

Preparation Instructions

Place 2 cups of romaine lettuce in 12 oz round black bowl
Add to top 12 ea chicken popper
Add 1/4 cup -5 cherry tomatoes
Add 1/4 cup-4 slices of cucumbers
Add 1/4 cup 3 baby carrots
and top with 1 Tablespoon-Use # 30 Scoop of shredded cheese.

SLE Components

Amount Per Serving

Meat	4.18
Grain	2.09
Fruit	0.00
GreenVeg	1.00
RedVeg	3.60
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	690.35
Fat	27.42g
SaturatedFat	10.29g
Trans Fat	0.00g
Cholesterol	61.82mg
Sodium	1267.22mg
Carbohydrates	78.47g
Fiber	8.59g
Sugar	6.09g
Protein	31.23g
Vitamin A 10899.64IU	Vitamin C 74.80mg
Calcium 422.80mg	Iron 2.73mg

BAKED MOSTACCIOLI K-8

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9709

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6-10 REDPK	1 1/2 #10 CAN	READY_TO_EAT None ADD 1.5 #10 CANS OF PASTA SAUCE (MARINARA) TO BEEF CRUMBLES & ONION MIXTURE	592714
OIL BLND CNOLA/XVRGN 90/10 6-1GAL GFS	3 Fluid Ounce	USE 2 Tablespoons WITH SAUTEEING ONIONS USE 1/4 CUP WITH PASTA	732900
BEEF CRMBL CKD 6- 5 SMRTPCKS	100 Ounce	COOK FROM THAWED STATE. PLACE 2 CUPS OF WATER TO STEAM TABLE PAN, ADD 1 1/4 BAG OF THAWED BEEF CRUMBLES TO PAN-PLACE PAN IN STEAMER AND COOK FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERTURE REACHES 165 DEGREES F FOR 15 SECONDS OR LONGER.	674312
CHEESE MOZZ SHRD 4-5 LOL	12 1/2 Cup	Use 1 1/4 bags per recipe 1 bag =80oz/10 Cups	645170
Diced Yellow Onions	1/2 Pound	READY_TO_EAT CARMELIZE ONIONS ADD 1/4 CUP OLIVE OIL TO A HOT SKILLET/BRAIZER ADD ONIONS SAUTE' UNTIL BROWNEED. 1-2 MINUTES 1#=16oz	Wilkens Food Service
Lentil Penne	400 Ounce	BOIL Open 1 bag pasta and add to boiling water. Reduce heat to medium high, stir occasionally. cook 6-8 minutes. Drain, rinse and serve Hold hot at 145 degrees F unitl service 6/5#/CS 5 BAGS = 400OZ	4519
SEASONING SPAGHETTI ITAL 12Z TRDE	1 1/2 Tablespoon	Mix 1 1/2 TBL in with beef crumbles and sauteed onions prior to heating.	413453
SPICE GARLIC GRANULATED 24Z TRDE	1 Tablespoon	Mix 2 TBL in with beef crumbles and sauteed onions prior to heating.	513881

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	100 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry1. Preheat oil to 350° F.2. THAWED ONLY: 1-2 minutes.3. Let stand 2 minutes before serving.CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time and or temperature as necessary.Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking. 144 COUNT PER CASE</p>	235411

Preparation Instructions

COOKING INSTRUCTIONS:

1. CARMELIZE 8OZ OF DICED ONION, MIX A 2 Tbls CUP OF OIL TO THE ONIONS AND SPREAD EVENLY ON A SHEET TRAY BAKE AT 350 DEGREES FOR 20 MINUTES OR UNTIL ONIONS CARMELIZE(LIGHT BROWN COLOR)
2. COOK PASTA IN BOILING WATER FOR 6-8 MINUTES BE SURE THE PASTA IS AL DENTE (A LITTLE FIRM TO TASTE), ONCE COOKED DRAINED AND RINSE PASTA WITH COLD WATER(THIS STOPS THE COOKING PROCESS) PLACE IN A LARGE MIXING BOWL MIX AND ADD 1/4 CUP OLIVE OIL, UNTIL PASTA IS COATED WITH OLIVE OIL.
3. PLACE IN A LARGE MIXING BOWL-1 1/4 BAG OF GROUND BEEF CRUMBLES, ADD 1 TABLESPOONS GRANULATED GARLIC AND 1.5 TABLESPOONS ITALIAN SEASONING AND ADD 1/4 CUP OF WATER MIX TOGETHER PLACE IN A TILT SKILLET/BRAIZER OR IN STEAM TABLE PAN IN PREHEATED OVEN AT 350 DEGREES FOR 20 MINUTES.
4. NEXT MIX BEEF CRUMBLES MIXTURE WITH 1.5 CANS OF MARINARIA SAUCE TOGETHER.
5. MIX TOGETHER THE BEEF CRUMBLES & MARINARA SAUCE WITH THE COOKED & RINSED PASTA.
6. PLACE HALF THE MIXTURE INTO TO 2" STEAM TABLE PANS, PER PAN ADD 1/4 OF MOZZARELLA CHEESE WITH THE PASTA. PLACE THE REMAINING 1/4 OF CHEESE TO TOP OF PAN.
7. PLACE INTO PRE-HEATED 350 DEGREE F CONVECTION OVEN, UNCOVERED AND BAKE FOR 20-25 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 165 DEGREES F. FOR 15 SECONDS OR LONGER.

SERVING SIZE

PLACE 1/2 CUP PORTION OF BAKED MOSTACCIOLI
SERVE WITH A BOSCO CHEESE STICK

SLE Components

Amount Per Serving

Meat	2.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.32
OtherVeg	0.00
Legumes	0.25
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	683.24		
Fat	13.57g		
SaturatedFat	5.81g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	580.47mg		
Carbohydrates	97.59g		
Fiber	9.27g		
Sugar	4.06g		
Protein	43.77g		
Vitamin A	258.37IU	Vitamin C	3.75mg
Calcium	358.41mg	Iron	1.58mg

Tex Mex Hummus

Servings:	70.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9840

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Classic Hummus	25 Ounce	RECONSTITUTE Ready to Mix 1/2 bag = 55 servings	4937
BEAN GARBANZO 6-10 GCHC	2 #10 CAN	Drain and rinse	118753
Original with Sea Salt Wave	70 Bag	READY_TO_EAT Ready to Eat	2742
SEASONING TACO 21Z TRDE	3 Tablespoon	3 tablespoons=9 teaspoons for each 1/2 batch use	413429

Preparation Instructions

Place 1/2 can of garbanzo beans in food processor add 1/4 of bag of hummus sauce, add 2 1/4 teaspoon per batch
Blend until creamy consistency. Transfer to 2" hotel pan
Repeat steps and add mixture to 2" hotel pan
Scoop 1/2 cup of hummus into 4oz plastic up and place lid on.
Store in in cooler overnight until serving time
Serve 1-1/2 cup hummus with 1 bag of pita chips.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.37
Starch	0.00

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	184.01		
Fat	6.62g		
SaturatedFat	1.23g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	386.50mg		
Carbohydrates	25.92g		
Fiber	5.70g		
Sugar	3.64g		
Protein	4.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 44.34mg **Iron** 0.57mg

Classic Hummus

Servings:	70.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-9841

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Classic Hummus	25 Ounce	RECONSTITUTE Ready to Mix 1 bag of sauce to 2-10# cans of garbanzo beans	4937
BEAN GARBANZO 6-10 GCHC	2 #10 CAN	Drain and rinse	118753
Original with Sea Salt Wave	70 Bag	READY_TO_EAT Ready to Eat	2742

Preparation Instructions

2 can of garbanzo beans to 1 bag of hummus sauce in food processor. It is best to do 1/2 of can of garbanzo beans to 1/4 bag of hummus sauce...

Blend until creamy consistency. Transfer to 2" hotel pan

Repeat steps and add mixture to 2" hotel pan

Scoop 1/2 cup of hummus into 5oz plastic up and place lid on.

Store in in cooler overnight until serving time

Serve 1-1/2 cup hummus with 1 bag of pita chips.

SLE Components

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.37
Starch	0.00

Nutrition Facts

Servings Per Recipe: 70.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	182.72		
Fat	6.62g		
SaturatedFat	1.23g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	355.64mg		
Carbohydrates	25.66g		
Fiber	5.70g		
Sugar	3.57g		
Protein	4.43g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 44.34mg **Iron** 0.53mg

everyday milk

Servings:	50.00	Category:	Milk
Serving Size:	8.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10275

Ingredients

Description	Measurement	Prep Instructions	DistPart #
.5 pint 1% chocolate milk	1 Cup		
.5 pint FF White milk	1 Cup		

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.06
Grain	0.04
Fruit	0.02
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Each

Amount Per Serving

Calories	4.20		
Fat	0.05g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.40mg		
Sodium	6.00mg		
Carbohydrates	0.62g		
Fiber	0.00g		
Sugar	0.36g		
Protein	0.32g		
Vitamin A	0.40IU	Vitamin C	0.08mg
Calcium	1.20mg	Iron	0.00mg

everyday fruit and veggie bar

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10276

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE AMER BLND MXD 4-5 RSS	1 Cup		451720
BROCCOLI CUTS 6-4 GFS	1 Ounce		610871
Baby Carrots	1	UNSPECIFIED None	
CUCUMBER 6CT P/L	1 Gram		100435
Watermelon	1 Ounce		748980

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	1.28		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.80mg		
Carbohydrates	0.26g		
Fiber	0.08g		
Sugar	0.14g		
Protein	0.03g		
Vitamin A	5.89IU	Vitamin C	0.32mg
Calcium	0.60mg	Iron	0.00mg

grilled cheese

Servings:	50.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10279

Ingredients

Description	Measurement	Prep Instructions	DistPart #
American Cheese Sliced RF	3 Ounce		666204
BREAD WGRAIN SLCD 1/2 7-32Z GFS	2 Slice		231053
MARGARINE SLD 30-1 GCHC	1 Tablespoon		733061

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.03
Grain	0.05
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.00 Each

Amount Per Serving

Calories	8.50		
Fat	0.40g		
SaturatedFat	0.17g		
Trans Fat	0.00g		
Cholesterol	0.45mg		
Sodium	21.60mg		
Carbohydrates	0.86g		
Fiber	0.08g		
Sugar	0.11g		
Protein	0.33g		
Vitamin A	16.80IU	Vitamin C	0.00mg
Calcium	7.60mg	Iron	0.04mg

Grilled American Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13129

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pullman Bread, Whole Grain White 1/2" sliced	2 Ounce	READY_TO_EAT Keep Frozen Thaw under refrigeration for 24 hours or room temperature for 1-2 hours. 12/28oz per case-26 usable pieces per case 2 slices of bread per serving 7 loaves per case (24 slices each) 84 servings per case	Wilkens Food Service
CHEESE AMER 160CT SLCD R/F R/SOD 4-5 - Bongards - W	3 Slice	160 ct per sleeve 3 slices each sandwich 53 servings per sleeve.	247822
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon		651171

Preparation Instructions

To grill cheese sandwich:

Pre Heat oven to 375 degrees F.

- 1) Lightly spray one side of bread slices, lay butter spray side facing down in single layer on parchment lined sheet tray.
 - 2) Add 3 slices of American cheese to unbuttered side of bread
 - 3) Place unbuttered side on top of cheese slices
 - 4) After 2-3 minutes, Gently flip the grilled cheese sandwich over to toast the other side
 - 5) Bake in oven for total of 12 - 15 minutes or until cheese is melted and bread is golden brown
- 1 complete sandwich per serving.

SLE Components

Amount Per Serving

Meat	0.75
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 Serving

Amount Per Serving

Calories 260.00

Fat 10.00g

SaturatedFat 5.25g

Trans Fat 0.00g

Cholesterol 22.50mg

Sodium 650.00mg

Carbohydrates 31.00g

Fiber 2.00g

Sugar 3.50g

Protein 16.50g

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

Calcium 225.00mg **Iron** 0.00mg

Everyday Cereal

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-13186

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265803
1 % White Milk	1 1 carton		

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.03
Fruit	0.01
GreenVeg	0.00
RedVeg	0.05
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving			
Calories	2.20		
Fat	0.04g		
SaturatedFat	0.02g		
Trans Fat	0.00g		
Cholesterol	0.15mg		
Sodium	2.60mg		
Carbohydrates	0.36g		
Fiber	0.02g		
Sugar	0.20g		
Protein	0.10g		
Vitamin A	5.10IU	Vitamin C	0.08mg
Calcium	1.30mg	Iron	0.05mg

Breakfast Banana Split

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-15043

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	2 Each		197769
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
BLUEBERRY IQF 4-5 GFS	1/2 Cup		166720
STRAWBERRY WHL IQF 4-5 GFS	1/2 Cup		244630
Rockin'ola Pro granola	3 Ounce	BAKE pre-packaged 1.5 oz- 1 per student K-6	4244

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	1.00
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 Serving

Amount Per Serving			
Calories	417.50		
Fat	7.90g		
SaturatedFat	0.60g		
Trans Fat	0.00g		
Cholesterol	2.50mg		
Sodium	103.70mg		
Carbohydrates	78.00g		
Fiber	9.35g		
Sugar	41.25g		
Protein	13.80g		
Vitamin A	575.52IU	Vitamin C	24.67mg
Calcium	114.90mg	Iron	11.39mg

Breakfast Banana Split w/fresh berries

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-15044

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	2 Each		197769
YOGURT VAN L/F PARFPR 6-4 YOPL	8 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
Rockin'ola Pro granola	3 Ounce	BAKE pre-packaged 1.5 oz- 1 per student K-6	4244
BLUEBERRY 12-1PT P/L	1/2 Cup		451690
STRAWBERRY CLAMSHELL 8 MRKN	4 Ounce		212768

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.72
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 Serving

Amount Per Serving			
Calories	424.23		
Fat	7.95g		
SaturatedFat	0.60g		
Trans Fat	0.00g		
Cholesterol	2.50mg		
Sodium	104.65mg		
Carbohydrates	80.19g		
Fiber	9.66g		
Sugar	42.42g		
Protein	14.48g		
Vitamin A	602.30IU	Vitamin C	47.20mg
Calcium	121.19mg	Iron	11.54mg

Breakfast Banana Pops

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-15045

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	2 Each		197769
YOGURT VAN L/F PARFPR 6-4 YOPL	2 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
Rockin'ola Pro granola	3 Ounce	BAKE pre-packaged 1.5 oz- 1 per student K-6	4244
CHOC CHIPS SMISWT MINI 4000/4-4 GFS	1 Tablespoon		283630

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.63
Grain	0.50
Fruit	0.25
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	172.25		
Fat	4.54g		
SaturatedFat	0.61g		
Trans Fat	0.00g		
Cholesterol	0.31mg		
Sodium	32.16mg		
Carbohydrates	30.44g		
Fiber	3.86g		
Sugar	14.75g		
Protein	5.84g		
Vitamin A	100.26IU	Vitamin C	5.14mg
Calcium	18.70mg	Iron	5.52mg

Homemade Blueberry Oat Bars

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-15173

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE WHEAT FLOUR STONE GROUND	6 1/4 Cup		330094
OATS QUICK HOT CEREAL 12-42Z GFS	12 1/2 Cup		240869
SUGAR BROWN LT 50 BIG CHIEF	37 Ounce		846775
BLUEBERRY IQF 4-5 GFS	25 Cup	Thawed under refrigeration for 24 hours in a slotted 6" hotel pan.	166720
LEMON JUICE 100 12-32FLZ GFS	3/4 Fluid Ounce		311227
STARCH CORN 24-1 ARGO	4 Tablespoon		108413
BUTTER PRINT UNSLTD GRD AA 36-1 GFS	76 Tablespoon		299405

Preparation Instructions

1. Pre-heat oven to 350 degrees F, grease 4" hotel pan with butter spray. In a mixer, mix flour, oats, sugar and cold butter with a large paddle attachment. Mix until large clumps form. do not over mix.
2. Transfer 1/2 mixture to a prepared pan and press down to make the crust.
3. For the blueberry layer, in a large sauce pot, mix all ingredients together over medium high heat. Stirring constantly. Boil for 2 minutes. Pour blueberry layer over prepared crust.
4. Sprinkle remaining crumb mixture on top of blueberry and crust. Bake in oven for 35-45 minutes. (Checking at 20 mins). Let cool completely before cutting into bars. Cut into 50 bars

SLE Components

Amount Per Serving

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

Starch

0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	331.59		
Fat	18.87g		
SaturatedFat	10.94g		
Trans Fat	0.00g		
Cholesterol	45.60mg		
Sodium	0.30mg		
Carbohydrates	36.52g		
Fiber	5.60g		
Sugar	8.96g		
Protein	4.70g		
Vitamin A	0.00IU	Vitamin C	1.91mg
Calcium	9.66mg	Iron	1.44mg