

Cookbook for Otsego Elementary

Created by HPS Menu Planner

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Walking Taco

Servings:	75.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19098

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	237 3/4 Ounce		722330
CHIP NACHO REDC FAT 72-1Z DORITOS	75 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.	456090
SAUCE CHS CHED POUCH 6-106Z LOL	225 Ounce		135261

Preparation Instructions

Heat bags of Taco Meat in steamer until the internal temperature reaches 165 degrees F or greater

Heat Cheese Sauce until internal temperature reaches 165 degrees F or greater

Hold ingredients at 135 degrees F or greater until service

Serving: Place #12 Scoop Taco meat into 1 bag of Reduced Fat Doritos. Place 3 oz Cheese sauce in plastic cup on side and serve.

SLE Components

Amount Per Serving

Meat	3.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	391.40		
Fat	20.40g		
SaturatedFat	9.55g		
Trans Fat	0.29g		
Cholesterol	65.00mg		
Sodium	1091.90mg		
Carbohydrates	29.50g		
Fiber	4.00g		
Sugar	3.00g		
Protein	22.30g		
Vitamin A	645.00IU	Vitamin C	5.00mg

Calcium 394.50mg **Iron** 2.30mg

Ham & Cheese Sandwich

Servings:	25.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17706

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	125 Slice		556121
CHEESE AMER 160CT SLCD 6-5 COMM	25 Slice		150260
School White Wheat Sandwich Bread	50		12385

Preparation Instructions

- 1) Clean and sanitize work area. 2) Follow proper health & sanitation guidelines at all times.
- 3) Ingredients should be held at 41 degrees or below at all times to assure food safety. 4) Food temperatures should be taken before, during and after serving to assure proper holding temperatures. Any foods that exceed 41 degrees shall be disposed of after service and within 4 hours after the temperature rises above 41 degrees. 5) Unused ingredients should be returned to the cooler as soon as possible and cooled properly in shallow pans.
- 6) Foods should be clearly labeled and date marked with a 7-day discard date including the day first opened.

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: 25.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	276.26		
Fat	10.23g		
SaturatedFat	4.09g		
Trans Fat	0.00g		
Cholesterol	62.50mg		
Sodium	982.30mg		
Carbohydrates	25.90g		
Fiber	2.36g		
Sugar	3.50g		
Protein	19.78g		
Vitamin A	150.02IU	Vitamin C	1.50mg
Calcium	114.18mg	Iron	2.24mg