## **Cookbook for Otsego Elementary**

**Created by HPS Menu Planner** 

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# **Spaghetti with Meatballs**

Servings:	75.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17689

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAG 51 WGRAIN 2-10	150 Ounce		221460
MEATBALL CKD .65Z 6-5 COMM	300 Each		785860
SAUCE MARINARA A/P 6-10 REDPK	300 Ounce	READY_TO_EAT None	592714

## **Preparation Instructions**

Cook pasta according to package directions.

Meatballs: Place frozen meatballs in sauce, cover and heat in oven at 375 F for approximately 30-40 minutes. Alternatively, heat in steamer. Heat until internal temperature of meatballs reaches 155 F for 15 seconds or longer.

Serve 1 cup of spaghetti, 1/2 cup marinara, and 4 meatballs.

#### **SLE Components**

Amount Per Serving		
Meat	2.00	
Grain	2.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.71	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Servings Per Recipe: 75.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		418.14	
Fat		13.36g	
SaturatedF	at	3.50g	
Trans Fat		0.60g	
Cholestero		36.00mg	
Sodium		673.14mg	
Carbohydra	ates	54.57g	
Fiber		7.86g	
Sugar		9.71g	
Protein		21.86g	
Vitamin A	559.29IU	Vitamin C	9.57mg
Calcium	106.86mg	Iron	3.80mg

## **Breaded Chicken Sandwich**

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17442
Ingredients			
Description	Measurement	<b>Prep Instructions</b>	DistPart #
CHIX PTY BRD WGRAIN FC 3.54	Z 4-8.2 60 Each	BAKE Appliances vary, adjust ac Conventional Oven 8-10 minutes at 400°F fror CONVECTION Appliances vary, adjust ac Convection Oven 6-8 minutes at 375°F from	n frozen. 281622 ccordingly.
BUN HAMB SLCD WHEAT WHL 4 GFS	4 10-12 60 Each		517810

### **Preparation Instructions**

No Preparation Instructions available.

#### **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: 60.00 Serving Size: 1.00 Each			
Amount Pe	r Serving		
Calories		410.00	
Fat		17.00g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholesterol		25.00mg	
Sodium		550.00mg	
Carbohydra	ates	42.00g	
Fiber		7.00g	
Sugar		5.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	101.00mg	Iron	3.00mg

## **Breadstick**

Servings:	75.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17505
Ingredients			

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK WGRAIN 1Z 12-20CT	75 Each		406321

## **Preparation Instructions**

Ready to serve once thawed. Can be heated in a warm oven, sprayed with cooking spray and topped with parmesan cheese.

Serving Size: 1 ea

#### **SLE Components**

Amount Per Serving		
Meat	0.00	
Grain	1.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

#### **Nutrition Facts**

Servings Per Recipe: 75.00 Serving Size: 1.00 Each

Amount Per Serving			
Calories		70.00	
Fat		1.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		95.00mg	
Carbohydrates		14.00g	
Fiber		1.00g	
Sugar		2.00g	
Protein		2.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.00mg	Iron	1.00mg