# **Cookbook for South Newton Middle School**

**Created by HPS Menu Planner** 

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# **Nacho Rebel Pack**

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18963

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED	662512
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802
SAUCE CHS CHED DIP CUP 140-3Z LOL	1 Each	READY TO EAT. OR IN A WARMING UNIT OR STEAM TABLE, HEAT SAUCE TO 145-155 DEGREES F FOR 1-1.5 HOURS FOR 15- 20 MINUTES IN A 200 DEGREE F OVEN. MICROWAVE OR STEAMING IS NOT RECOMMENDED.	528690

## **Preparation Instructions**

No Preparation Instructions available.

### **SLE Components**

Amount Per Serving	
Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00

	Amount	Per	Serving	
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Amount Pe	r Serving		
Calories		420.00	
Fat		17.00g	
SaturatedF	at	7.00g	
<b>Trans Fat</b>		0.00g	
Cholestero	I	30.00mg	
Sodium		930.00mg	
Carbohydra	ates	47.00g	
Fiber		3.00g	
Sugar		14.00g	
Protein		13.00g	
Vitamin A	346.00IU	Vitamin C	8.00mg
Calcium	387.00mg	Iron	0.60mg

# **Cereal Meal**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-19031

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265811
CRACKER GRHM ORIG WGRAIN 150- 3CT KEEB	1 Package		282451

## Preparation Instructions

Can also get fruit and/or milk for a meal

### **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 R Serving Size: 0	-		
Amount Per S	erving		
Calories		200.00	
Fat		3.50g	
SaturatedFat		0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		280.00mg	
Carbohydrate	S	40.00g	
Fiber		3.00g	
Sugar		14.00g	
Protein		4.00g	
Vitamin A 5	00.00IU	Vitamin C	6.00mg
Calcium 1	10.00mg	Iron	5.20mg

# Taco Day

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19032

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 8/47 Ounce	PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.	722330
LETTUCE TACO SHREDDED 1/8 CUT 6- 3	1/4 Cup		728721
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each	THIS IS A REFRIGERATED PRODUCT THAT CAN BE USED DIRECTLY FROM THE BAG.	882700
CHEESE BLND CHED/MONTRY JK SHRD 4-5	1/4 Cup		712131

## Preparation Instructions

No Preparation Instructions available.

### **SLE Components**

Amount Per Serving	
Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.13
Legumes	0.00
Starch	0.00

### **Nutrition Facts**

Servings Per Recipe: 1.00	
Serving Size: 0.00	

Amount Per Serving		
Calories	331.40	
Fat	16.90g	
SaturatedFat	9.30g	
Trans Fat	0.29g	
Cholesterol	60.00mg	
Sodium	576.90mg	
Carbohydrates	25.00g	
Fiber	4.00g	
Sugar	3.00g	
Protein	22.80g	
Vitamin A 645.00IU	Vitamin C	5.00mg

Calcium	263.00mg	Iron	3.08mg

# **Popcorn Chicken Bowl**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19034

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN 6-10 CMDTY	1/4 Cup	Steam corn till 165.	120483
GRAVY MIX CHIX 8- 22.6Z TRIO	1 1/2 Tablespoon	1.5 tbsp = 1/4 cup prepared ADD ONE PKG TO 1 GALLON BOILING WATER,BLEND W/WIRE WHIP & SIMMER FOR 1 MIN. EACH PKG MAKES APPROX 1 GALLON OR 64-2Z SRV GRAVY. CASE YIELDS 8 GALLONS OR 512- 2Z SERVINGS.	290025
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	10 Each	BAKE PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: 6-8 MINUTES AT 375 DEGREES F FROM FROZEN. CONVENTIONAL OVEN: 8-10 MINUTES AT 400 DEGREES F FROM FROZEN.	327120
POTATO MASH SEAS R/SOD 6-4 MCC	3 Ounce	BOIL COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN-BAG METHOD.	860560

## **Preparation Instructions**

- 1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
- 2. Cook potatoes according to directions
- 3. Steam corn until 165 F for 15 seconds
- 4. Prepare gravy according to directions
- 5. Top potatoes with corn, gravy & popcorn chicken
- 6. Sprinkle with 1 tablespoon Cheddar Cheese, cover with plastic wrap, hold temp and serve

SLE Components Amount Per Serving	
Meat	1.82
Grain	0.91
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

0.59

### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

Amount Pe	r Serving		
Calories		527.45	
Fat		17.39g	
SaturatedF	at	2.96g	
Trans Fat		0.00g	
Cholestero		18.18mg	
Sodium		1896.72mg	
Carbohydra	ates	74.64g	
Fiber		5.11g	
Sugar		2.41g	
Protein		15.11g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	43.79mg	Iron	2.31mg

# Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19055

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CKD 2.5Z 6- 5 COMM	1 Each	PLACE PATTIES ON SHEET PAN OR PARCHMENT PAPER AND HEAT IN OVEN AT 350*F FOR APPROX 7-8 MINUTES. BURGERS CAN BE PREPARED IN STEAMER BAGS AS WELL. PLACE BAGS IN STEAMER AND HEAT FOR APPROX 35 TO 40 MINUTES. PRODUCT NEEDS TO REACH INTERNAL TEMPERATURE OF 160 DEGREES	785850
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

No Preparation Instructions available.

### **SLE Components**

Amount Per Serving	
Meat	2.50
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	323.00	
Fat	14.00g	
SaturatedFat	5.35g	
Trans Fat	0.60g	
Cholesterol	46.50mg	
Sodium	629.00mg	
Carbohydrates	29.00g	
Fiber	5.00g	
Sugar	4.50g	
Protein	22.50g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 192.00mg	Iron	3.00mg

# **Country Fried Steak Meal**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19060

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF FRTTR BRD CKD WGRAIN CN 62- 3.8Z	1 Each	Conventional oven: preheat oven to 375 degrees f. Bake frozen product for 20-25 minutes. Convection oven: preheat oven to 350 degrees f. Bake frozen product for 10-15 minutes. Microwave: heat frozen product on high power for 2-4 minutes.	100760
POTATO MASH SEAS R/SOD 6-4 MCC	4 7/20 Ounce	BOIL COOK FROM FROZEN. PLACE BAG OF PRODUCT INTO BOILING WATER. HEAT 25 TO 30 MINUTES. PLACE POTATOES IN SERVING CONTAINER. FLUFF WITH FORK & SERVE. *TO ENSURE UNIFORM COOK, TURN BAGS OVER, HALFWAY THROUGH COOKING WHEN USING BOIL-IN-BAG METHOD.	860560
GRAVY MIX CNTRY 12- 24Z GCHC	2 Tablespoon		242400

## **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	0.50

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 0.00

mount	Per	Serving	
unount	1.01	OCIVING	

Amount Per Serving				
Calories		527.67		
Fat		30.76g		
SaturatedFa	at	9.50g	9.50g	
Trans Fat		0.00g		
Cholestero		40.00mg		
Sodium		900.98mg		
Carbohydrates		46.02g		
Fiber		5.00g		
Sugar		2.50g		
Protein		16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	61.50mg	Iron	2.52mg	

# **Chxn Tenders & Mac n Cheese**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19061

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR WGRAIN FC 4-8 TYS	3 Piece	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.	283951
ENTREE MACAR & CHS R/F WGRAIN 6-5	1/2 Cup	THE PLASTIC POUCH IS STURDY ENOUGH TO WITHSTAND HEATING IN A STEAMER OR BOILING WATER. HEATING TIMES CAN VARY WITH TYPE OF EQUIPMENT USE AND NUMBER OF POUCHES HEATED. TAKE INTERNAL TEMPERATURE BY PLACING THERMOMETER IN FOLD OF POUCH. BOILING WATER, PLACE THAWED UNOPENED POUCH IN BOILING WATER AND HEAT FOR 40 MINUTE, OR FOR FROZEN POUCH HEAT 50 MINUTES. INTERNAL TEMPERATURE OF 165 DEGREES F. STEAMER: THE PREFERRED METHOD IS TO PLACE THAWED, UNOPENED POUCH IN STEAMER AND HEAT FOR 35 MINUTES OR 50 MINUTES FROM FROZEN. HEAT INTERNAL TEMPERATURE TO 165 DEGREES F. WHEN POSSIBLE KEEP PRODUCT IN HEATED POUCHES UNTIL SERVING, THEN POUCHES CAN BE CUT AND PRODUCT CAN BE POURED INTO SERVING PANS. IF PRE-PANNED, KEEP PRODUCT COVERED TIGHTLY.	119122

Sugar

## **Preparation Instructions**

No Preparation Instructions available.

#### **SLE Components**

Amount Per Serving	
Meat	3.49
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: 0.00	
Amount Per Serving	
Calories	476.42
Fat	23.21g
SaturatedFat	6.98g
Trans Fat	0.00g
Cholesterol	47.39mg
Sodium	1121.34mg
Carbohydrates	39.13g
Fiber	4.49g

5.48g

Protein		27.69g	
Vitamin A	559.70IU	Vitamin C	0.00mg
Calcium	65.85mg	Iron	2.81mg

# **Turkey Gravy Bowl**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19063

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY & GRAVY 4-7	4 Ounce	BOIL IN THE BAG: FILL LARGE POT WITH WATER AND BRING TO A BOIL. PLACE FROZEN OR THAWED BAGS OF PRODUCT IN BOILING WATER. REDUCE TO A SIMMER AND HEAT FOR 30 TO 60 MINUTES UNTIL PRODUCT REACHES AN INTERNAL TEMPATURE OF 140 DEGREES. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE. STEAMER: PLACE FROZEN OR REFRIGERATED PRODUCT INTO A STEAM PAN AND PLACE INTO STEAMER. HEAT FOR 20 TO 30 MINUTES OR UNTIL PRODUCT REACHES AN INTERNAL TEMPERATURE OF 140 DEGREES. CUT OPEN BAG AND POUR PACKAGE CONTENTS INTO DESIRED SERVING PAN. COVER AND KEEP HOT UNTIL READY TO SERVE.	722460
BREAD BOWL WHLWHE 90-2Z SUPBAK	1 Each		230273

## **Preparation Instructions**

No Preparation Instructions available.

#### **SLE Components**

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

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 0.00

Amount Per	r Serving		
Calories		290.00	
Fat		10.00g	
SaturatedFa	at	2.50g	
Trans Fat		0.00g	
Cholesterol		70.00mg	
Sodium		575.00mg	
Carbohydra	ites	30.00g	
Fiber		3.00g	
Sugar		5.00g	
Protein		21.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	3.06mg

# **Rebel Burger**

Servings:	1.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19119

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATLOAF CKD SLCD W/CHS 100- 2.9Z	1 Piece	BAKE This product is designed to be heated to 140 degrees F before serving. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately.	765641
BUN HAMB SLCD WHEAT WHL 4 10-12 GFS	1 Each		517810
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup		645170

## **Preparation Instructions**

No Preparation Instructions available.

### **SLE Components**

Amount Per Serving	
Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Pe Serving Size	r Recipe: 1.00 e: 0.00		
Amount Pe	r Serving		
Calories		400.00	
Fat		18.00g	
SaturatedFa	at	9.00g	
Trans Fat		0.00g	
Cholestero	I	45.00mg	
Sodium		720.00mg	
Carbohydra	ates	35.00g	
Fiber		5.00g	
Sugar		10.00g	
Protein		24.00g	
Vitamin A	200.00IU	Vitamin C	9.00mg
Calcium	328.00mg	Iron	2.44mg

# **Rosy Applesauce**

Servings:	1.00	Category:	Fruit
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19124

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 GFS	4 Ounce		271497
GELATIN MIX RED DIET 18-2.75Z DIAC	1 Teaspoon		318518

## **Preparation Instructions**

No Preparation Instructions available.

### **SLE Components**

Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.44	
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

Oct ving 0ize	1 0100		
Amount Per	r Serving		
Calories		57.33	
Fat		0.00g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		22.89mg	
Carbohydra	ites	11.96g	
Fiber		1.78g	
Sugar		10.67g	
Protein		0.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.44mg	Iron	0.00mg