

Cookbook for BSMS

Created by HPS Menu Planner

Table of Contents

AH 200 Granola

DP 202 Chicken Biscuit

DP 110 Grilled Chicken

DH 411 BBQ Pork

FB 460 Baked Beans

DB 563 Beef and Cheese Mac

CV 131 Creamy Cole Slaw

DB 535 Spaghetti with Meat sauce, WG

CF 123 Apple Slices

CV 203 Mix Salad

FR 262 Smiley Potatoes

CF 537 Pears Diced

DE 155 Breakfast Burrito

DB 403 Hamburger on Bun, WG

DB 433 Cheeseburger on Bun, WG

DP 250 Chicken Nuggets, WG

FO 400 Packer Label Jumbo White Onions

DV 380 Lo Fat Vanilla Yogurt Parfait (Strawberry)

DP 251 Chicken Nuggets, WG (HS)

DE 261 Chicken Rings

DE 262 Chicken Rings(HS)

FR 273 Potato wedges

CF 510 Peaches diced

DB 534 Lasagna Roll-Up

DP 293 Chicken Parmesan

AB 301 Breadstick, WG

FW 220 Italian Vegetable Blend

DH 681 Cheese Pizza Wedge

DH 683 Pepperoni Pizza Wedge

HA 400 Ketchup Packets

HA 425 Mayonnaise Packet

AF 125 Spaghetti Noodles

DP 286 Mandarin Orange Chicken (HS)

DP 285 Mandarin Orange Chicken

AA 102 Breakfast Pizza, WG

DP 208 Breaded Chicken , WG

DP 206 Breaded Chicken Sandwich, WG (HS)

FD 255 Cheesy Broccoli Cuts

FD 251 Steamed Broccoli

FG 302 Sliced Carrots

DP 270 General Tsos Chicken, WG

CM 320 Ham Chef Salad, WG

CM 320 Ham Chef Salad, WG

FW 235 Stir Fry Vegetables

FQ 310 Green Peas

AG 136 Oriental Rice, WG

CF 562 Pineapple Tidbits

BB 125 Beef Chili with Beans

DP 111 Grilled Chicken Sandwich

FL 310 Green Beans

DH 671 Cheese Pizza, 5 Individual Rounds, WG

DH 675 Turkey Pepperoni Pizza, 5 Individual Rounds, WG G

DS 125 Fish Nugget, WG

DS 127 Fish Nugget, WG (HS)

FB 251 Blackeyed Peas

FI 226 Golden Cut Corn, Frozen

CF 150 Applesauce, Unsweetened

AB 450 Dinner Roll, WG

DH 410 BBQ Pork Sandwich

FR 250 Oven Baked French Fries

Dv 101 Grape Uncrustable, WG

Dv 103 Grape Uncrustable, WG

FR 341 Whipped Potatoes

CF 325 Mixed Fruit, Frozen IQF

DP 801 Turkey in Gravy

DP 802 Turkey in Gravy (HS)

FB 560 Refried Beans

FH 400 Celery Sticks

DH 663 Pepperoni Pizza

DH 661 Cheese Pizza

DP 210 Breaded Chicken Strips, WG

DP 211 Breaded Chicken Strips, WG (HS)

DH 481 Pork Taco

AE 112 Saltine Crackers, not WG

AE 113 Saltine Crackers, not WG (HS)

AA 626 Crescent, Chocolate Filled

CV 197 Pickle Chips

CF 323 Fruit Cocktail, in Water, Choice

DH 112 Ham and Cheese Sand.

AA 202 Apple Cinnamon Texas Toast

DV 230 Cheese-Topped Breadsticks

DH 469 Italian Beef Pepperoni Calzones

DB 252 Philly Steak and Cheese

DH 347 Johnny Rib

FR 205 HASHBROWN RND

Fw 216 Vegetable Blend

CM 420 Chicken Strip Salad, WG

CM 421 Chicken Strip Salad, WG (HS)

CM 472 BLT Salad, WG

CM 320 Ham Chef Salad, WG

GF 100 Apple Crisp

FW 101 Carrots, Celery & Tomatoes Veggie Cup

Fiesta Fajitas

Fiesta Spice

AB 210 Sub Bun 5", WG

DH 135 Ham and Cheese Slider

DH 148 Stromboli

FV 100 Cherry Tomatoes, Fresh

AG 121 Fried Rice

DB 261 Chuckwagon Sand.

DP 351 Chicken Wings (Bone in)

DP 145 Corn Dog (Chicken)

DP 356 Chicken Wings (Boneless)

GF 101 Baked apples

DP 544 Turkey Bacon Wrap

AH 200 Granola

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 32.00 | Category: | Grain |
| Serving Size: | 1.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-8687 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|---------------|-------------------|------------|
| brown sugar | 1 Cup | READY_TO_EAT | |
| OATS OLD FASHIONED 12-42Z MOM | 4 Cup | | 144391 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 12 Tablespoon | | 299405 |

Preparation Instructions

Directions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix all together until well combined. Place in baking pan loosely. Bake for about 10 minutes, stirring halfway through cooking time. Stir lightly and let cool completely.

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: 32.00

Serving Size: 1.00 Ounce

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 75.00 | | |
| Fat | 4.88g | | |
| SaturatedFat | 2.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 11.25mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 6.88g | | |
| Fiber | 1.00g | | |
| Sugar | 0.38g | | |
| Protein | 1.25g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.45mg |

DP 202 Chicken Biscuit

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 216.00 | Category: | Entree |
| Serving Size: | 3.80 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | Recipe ID: | R-8691 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|---------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Chicken Patty Breakfast Brd WG | 1 63/100 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F. | 528820 |
| DOUGH BISC STHRN STYL 216-2.2Z PILLS | 2 1/5 Each | 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. | 618152 |

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: 216.00

Serving Size: 3.80 Ounce

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 2.77 | | |
| Fat | 0.14g | | |
| SaturatedFat | 0.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.15mg | | |
| Sodium | 7.67mg | | |
| Carbohydrates | 0.30g | | |
| Fiber | 0.01g | | |
| Sugar | 0.02g | | |
| Protein | 0.10g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.32mg |
| Calcium | 0.31mg | Iron | 0.03mg |

DP 110 Grilled Chicken

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 3.10 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8962 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHIX BRST PTY FC 100-3.1Z TYS | 3 1/10 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen. | 209244 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.06 |
| 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: 3.10 Ounce

| | | | |
|---------------------------|---------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 3.41 | | |
| Fat | 0.14g | | |
| SaturatedFat | 0.05g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 1.55mg | | |
| Sodium | 16.43mg | | |
| Carbohydrates | 0.09g | | |
| Fiber | 0.00g | | |
| Sugar | 0.06g | | |
| Protein | 0.43g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

DH 411 BBQ Pork

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 80.00 | Category: | Entree |
| Serving Size: | 4.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-8964 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PORK PULLED BBQ LO SOD 4-5 BROOKWD | 0 Ounce | Preheat convection oven to 350 degrees F. Open the bags and put product into a pan. Heat in the oven for @ 30 minutes until the product reaches a minimum internal temperature of 165 degrees F. Portion the BBQ . Place in a warming unit and maintain a minimum internal temperature of 135 degrees F. | 498702 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.03 |
| 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: 80.00

Serving Size: 4.00 Ounce

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 2.88 | | |
| Fat | 0.10g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.81mg | | |
| Sodium | 3.13mg | | |
| Carbohydrates | 0.20g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 0.26g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

FB 460 Baked Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 144.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9012 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| BEAN BAKED VEGTAR 6-10 BUSH | 1/2 Cup | | 570710 |

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: 144.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 0.90 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 3.82mg | | |
| Carbohydrates | 0.20g | | |
| Fiber | 0.03g | | |
| Sugar | 0.07g | | |
| Protein | 0.05g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.28mg | Iron | 0.01mg |

DB 563 Beef and Cheese Mac

| | | | |
|----------------------|-------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 11.45 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9153 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| ENTREE BEEF W/CHS SCE 6-5 JTM | 3 9/20 Ounce | Place the sealed bag in a steamer or in boiling water. Heat for @ 45 minutes or until the product reaches a minimum internal temperature of 165 degrees F. Open the bag and stir product. | 584101 |
| PASTA ELBOW MACAR 51 WGRAIN 2-10 | 2 Ounce | Divide the pasta into pans for cooking Add the Vegetable Oil (to help prevent the cooked noodles from sticking together). Add the water (ensure the noodles are covered). Steam for @ 8 to 10 minutes- until the noodles are al dente. Drain the water and the vegetable oil from the pasta. | 229941 |

Preparation Instructions

Combine Pasta and Beef/ Cheese Sauce Portion into individual serving bowls.

Hold in a warmer maintaining a minimum internal temperature of 135 degrees F.

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: 11.45 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 374.00 | | |
| Fat | 10.50g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 381.00mg | | |
| Carbohydrates | 48.00g | | |
| Fiber | 4.00g | | |
| Sugar | 5.00g | | |
| Protein | 20.00g | | |
| Vitamin A | 246.00IU | Vitamin C | 0.00mg |
| Calcium | 195.00mg | Iron | 2.80mg |

CV 131 Creamy Cole Slaw

| | | | |
|----------------------|----------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9637 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|-------------------|------------|
| COLE SLAW SHRED SEP BAG 1/8 4-5 RSS | 1 Cup | | 198226 |
| DRESSING COLE SLAW 4-1GAL GCHC | 2 Tablespoon | | 106992 |

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 | 1.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 146.67 | | |
| Fat | 9.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 253.33mg | | |
| Carbohydrates | 16.33g | | |
| Fiber | 1.33g | | |
| Sugar | 14.00g | | |
| Protein | 0.67g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 23.33mg | Iron | 0.00mg |

DB 535 Spaghetti with Meat sauce, WG

| | | | |
|----------------------|-------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 13.60 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9764 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PASTA SPAG 51 WGRAIN 2-10 | 2 Ounce | Divide the Spaghetti into pans for cooking- 5 lb per pan. Add the water (ensure the pasta is covered). Steam for @ 8 to 10 minutes- until the noodles are al dente. | 221460 |
| SAUCE SPAGHETTI BF REDC FAT 6-5 COMM | 5 3/5 Ounce | Keep the spaghetti sauce frozen. Place the sealed bag in a steamer or boiling water. Heat for @ 45 minutes or until product reaches a minimum of 165 degrees F. | 573201 |

Preparation Instructions

Divide the Spaghetti into pans for cooking- 5 lb per pan.

Add the water (ensure the pasta is covered).

Steam for @ 8 to 10 minutes- until the noodles are al dente.

Keep the spaghetti sauce frozen. Place the sealed bag in a steamer or boiling water.

Heat for @ 45 minutes or until product reaches a minimum of 165 degrees F.

Combine the Meat Sauce and the pasta.

Portion into individual serving containers.

Place in a warming unit and maintain a minimum internal temperature of 135 degrees F.

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: 1.00

Serving Size: 13.60 Ounce

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 377.00 |
| Fat | 8.50g |
| SaturatedFat | 2.80g |
| Trans Fat | 0.00g |
| Cholesterol | 55.00mg |
| Sodium | 290.00mg |
| Carbohydrates | 50.00g |
| Fiber | 6.00g |
| Sugar | 9.00g |
| Protein | 22.00g |

| | | | |
|------------------|----------|------------------|---------|
| Vitamin A | 647.00IU | Vitamin C | 19.00mg |
| Calcium | 64.00mg | Iron | 3.80mg |

CF 123 Apple Slices

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 2.00 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9765 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| APPLE FRSH SLCD 100-2Z P/L | 1 Package | READY_TO_EAT | 473171 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Ounce

| Amount Per Serving | | | |
|----------------------|---------|------------------|---------|
| Calories | 30.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 7.00g | | |
| Fiber | 1.00g | | |
| Sugar | 6.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 20.00mg |
| Calcium | 20.00mg | Iron | 0.00mg |

CV 203 Mix Salad

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9766 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|-------------------|------------|
| LETTUCE SALAD MXD 4-5 RSS | 1/2 Cup | | 206504 |

Preparation Instructions

PACKAGING: 5# POLY BAG IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: REFRIGERATE IMMEDIATELY; OPTIMUM STORAGE IS 32-36 F AT HIGH HUMIDITY WITH ADEQUATE CIRCULATION. KEEP AWAY FROM ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS AND TOMATOES. DO NOT ICE - LETTUCES ARE SUSCEPTIBLE TO FREEZE DAMAGE. RESEAL UNUSED PORTION IN ORIGINAL BAG. PREPARATION: RINSE THOROUGHLY. READY TO USE.

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: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 19.05 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 19.05mg | | |
| Carbohydrates | 3.81g | | |
| Fiber | 1.90g | | |
| Sugar | 1.90g | | |
| Protein | 1.90g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 22.86mg | Iron | 0.00mg |

FR 262 Smiley Potatoes

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.41 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9767 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| POTATO SMILES 26/ 6-4 OREI | 2 41/100 Ounce | CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1 LB) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 TO 2 1 2 MINUTES. | 228818 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.41 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 130.00 | | |
| Fat | 4.50g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 180.00mg | | |
| Carbohydrates | 20.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 2.40mg |
| Calcium | 0.00mg | Iron | 0.36mg |

CF 537 Pears Diced

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-9768 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PEAR DCD IN JCE 6-10 GFS | 1/2 Cup | Open the can. Portion the product into half cup servings using a 4 oz perforated spoodle into individual serving bowls. Place in refrigeration and maintain an internal temperature of 33 to 41 degrees F. If product is not within the acceptable temperature range, refrigerate until the proper temperature is reached. | 610364 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 70.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 16.00g | | |
| Fiber | 2.00g | | |
| Sugar | 11.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 10.00mg | Iron | 0.00mg |

DE 155 Breakfast Burrito

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.09 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Breakfast | Recipe ID: | R-9901 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------------|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| TURKEY HAM SLCD 12-1 JENNO | 1/2 Ounce | chopped | 556121 |
| CHEESE AMER 160CT SLCD 4-5 GCHC | 1/2 Ounce | Shredded | 271411 |
| EGG WHL LIQ W/CITRIC 15-2# EZEGGS | 1 Ounce | FOR BEST RESULTS, POUR INTO CLEAN CONTAINER, WHISK FOR 45 SECONDS BEFORE COOKING. A 275 F GRILL TEMPERATURE IS RECOMMENDED. | 849370 |
| TORTILLA FLOUR 6 PRSD ULTRGR 24-12CT | 1 9/100 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690120 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.50 |
| Grain | 1.09 |
| 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: 3.09 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 157.68 |
| Fat | 6.60g |
| SaturatedFat | 2.97g |
| Trans Fat | 0.00g |
| Cholesterol | 67.92mg |
| Sodium | 284.07mg |
| Carbohydrates | 16.60g |
| Fiber | 1.09g |
| Sugar | 1.34g |

| | | | |
|------------------|----------|------------------|--------|
| Protein | 6.68g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.15mg |
| Calcium | 115.32mg | Iron | 1.21mg |

DB 403 Hamburger on Bun, WG

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.25 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9903 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| BEEF PTY CKD LO SOD 2.25Z 6-5# JTM | 1 Each | Lay out patties on an oven sheet pan in a single layer. Heat in a conventional preheated 350 degree F oven for 12-14 minutes or heat in a convection oven at 350 degrees F for 10-12 minutes; | 655482 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | Thaw and serve. Marketing Tips | 517810 |

Preparation Instructions

Open the Hamburger Bun and place the pattie inside it.

Wrap in the appropriate wrapper.

Place the sandwiches in the pan to be used for the serving line.

Place in a warming unit and maintain a minimum internal of 135 degrees F.

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: 4.25 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 267.60 | | |
| Fat | 9.90g | | |
| SaturatedFat | 3.70g | | |
| Trans Fat | 0.48g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 289.40mg | | |
| Carbohydrates | 27.00g | | |
| Fiber | 4.80g | | |
| Sugar | 4.00g | | |
| Protein | 18.10g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 83.00mg | Iron | 2.44mg |

DB 433 Cheeseburger on Bun, WG

| | | | |
|----------------------|------------|-----------------------|-------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.75 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-9904 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| BEEF PTY CKD LO SOD 2.25Z 6-5# JTM | 1 Each | Lay out patties on an oven sheet pan in a single layer. Heat in a conventional preheated 350 degree F oven for 12-14 minutes or heat in a convection oven at 350 degrees F for 10-12 minutes; | 655482 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | Thaw and serve. | 517810 |
| CHEESE AMER 160CT SLCD 4-5 GCHC | 1 Slice | READY TO USE | 271411 |

Preparation Instructions

Open the Hamburger Bun and place the pattie inside it.

Add the slice of cheese.

Wrap in the appropriate wrapper.

Place the sandwiches in the pan to be used for the serving line.

Place in a warming unit and maintain a minimum internal of 135 degrees F.

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: 4.75 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 322.60 | | |
| Fat | 13.90g | | |
| SaturatedFat | 6.20g | | |
| Trans Fat | 0.48g | | |
| Cholesterol | 47.50mg | | |
| Sodium | 484.40mg | | |
| Carbohydrates | 27.50g | | |
| Fiber | 4.80g | | |
| Sugar | 4.50g | | |
| Protein | 20.60g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 165.50mg | Iron | 2.44mg |

DP 250 Chicken Nuggets, WG

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9905 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------|------------|
| CHIX NUGGET BRD CKD WGRAIN .6Z 6-5 | 5 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F. | 501851 |

Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Portion product into individual serving containers.

Place in a warming unit maintaining a minimum internal temperature of 135 degrees F.

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: 1.00

Serving Size: 5.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 200.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 35.00mg | | |
| Sodium | 400.00mg | | |
| Carbohydrates | 13.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 15.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 78.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

FO 400 Packer Label Jumbo White Onions

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-9915 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| ONION WHITE JUMBO 50 P/L | 1 Ounce | PACKAGING: BULK PACK IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE TEMPERATURE 45-55 F AT 85-95% RELATIVE HUMIDITY. ISOLATE ONIONS FROM OTHER PRODUCE; ONIONS MAY ABSORB MOISTURE AND ADJACENT PRODUCE MAY ABSORB ONION ODOR. STORING BELOW 32 F CAN RESULT IN CHILL INJURY. PREPARATION: REFRIGERATE FOR 30 MINUTES BEFORE CHOPPING TO PREVENT TEARING. | 299235 |

Preparation Instructions

PACKAGING: BULK PACK IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE TEMPERATURE 45-55 F AT 85-95% RELATIVE HUMIDITY. ISOLATE ONIONS FROM OTHER PRODUCE; ONIONS MAY ABSORB MOISTURE AND ADJACENT PRODUCE MAY ABSORB ONION ODOR. STORING BELOW 32 F CAN RESULT IN CHILL INJURY. PREPARATION: REFRIGERATE FOR 30 MINUTES BEFORE CHOPPING TO PREVENT TEARING.

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: 1.00

Serving Size: 1.00 Ounce

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 11.31 | | |
| Fat | 0.03g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 1.14mg | | |
| Carbohydrates | 2.57g | | |
| Fiber | 0.49g | | |
| Sugar | 1.14g | | |
| Protein | 0.31g | | |
| Vitamin A | 0.57IU | Vitamin C | 2.09mg |
| Calcium | 6.51mg | Iron | 0.06mg |

DV 380 Lo Fat Vanilla Yogurt Parfait (Strawberry)

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 8.30 Ounce | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-9921 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|------------------------------------------------------------------------------------------|------------|
| YOGURT VAN L/F PARFPR 6-4 YOPL | 4 Ounce | READY_TO_EAT Ready to use with pouch & serving tip. | 811500 |
| STRAWBERRY SLCD 4+1 6- 6.5 GFS | 1/2 Cup | PACKAGING: 6.5# SEALED TUBS IN CORRUGATE. PRODUCT PREP: CAN BE USED FROZEN OR THAWED. | 293393 |

Preparation Instructions

Layer Fruit and yogurt ; top with AH 200 Crunchy Oat Topping Granola

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.30 Ounce

Amount Per Serving

| | |
|--------------------------|--------------------------|
| Calories | 1007.46 |
| Fat | 5.97g |
| SaturatedFat | 5.97g |
| Trans Fat | 0.00g |
| Cholesterol | 29.85mg |
| Sodium | 477.61mg |
| Carbohydrates | 213.43g |
| Fiber | 1.49g |
| Sugar | 155.97g |
| Protein | 29.85g |
| Vitamin A 0.00IU | Vitamin C 35.82mg |
| Calcium 1074.63mg | Iron 0.54mg |

DP 251 Chicken Nuggets, WG (HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 10.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10086 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------|------------|
| CHIX NUGGET BRD CKD WGRAIN .6Z 6-5 | 10 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F. | 501851 |

Preparation Instructions

BAKE

FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.

Portion product into individual serving containers.

Place in a warming unit maintaining a minimum internal temperature of 135 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| 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: 10.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|----------|
| Calories | 400.00 | | |
| Fat | 20.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 70.00mg | | |
| Sodium | 800.00mg | | |
| Carbohydrates | 26.00g | | |
| Fiber | 4.00g | | |
| Sugar | 0.00g | | |
| Protein | 30.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 156.00mg |
| Calcium | 40.00mg | Iron | 3.60mg |

DE 261 Chicken Rings

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.47 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10111 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Chix Rng Thngs Brd 6-5 Gldkst | 5 Each | Conventional oven: 10-14 minutes at 350 degrees F. Convection oven: 6-8 minutes at 350 degrees F. Appliances vary, adjust heat times accordingly. Marketing Tips | 217722 |

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: 1.00

Serving Size: 3.47 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 220.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 55.00mg | | |
| Sodium | 380.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.44mg |

DE 262 Chicken Rings(HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 6.94 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10112 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Chix Rng Thngs Brd 6-5 Gldkst | 10 Each | Conventional oven: 10-14 minutes at 350 degrees F. Convection oven: 6-8 minutes at 350 degrees F. Appliances vary, adjust heat times accordingly. Marketing Tips | 217722 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| 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: 6.94 Ounce

Amount Per Serving

| | |
|---------------------------|-------------------------|
| Calories | 440.00 |
| Fat | 20.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 110.00mg |
| Sodium | 760.00mg |
| Carbohydrates | 28.00g |
| Fiber | 4.00g |
| Sugar | 0.00g |
| Protein | 36.00g |
| Vitamin A 200.00IU | Vitamin C 0.00mg |
| Calcium 40.00mg | Iron 2.88mg |

FR 273 Potato wedges

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.69 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10115 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|----------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| FRIES WEDGE 8CUT CNTRY 6-5 MCC | 2 69/100 Ounce | CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN WEDGES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN WEDGES. DEEP FRY @ 350° F FOR 3 1 2 TO 4 MINUTES. | 509661 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.69 Ounce

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 90.00 | | |
| Fat | 2.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 30.00mg | | |
| Carbohydrates | 15.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 3.60mg |
| Calcium | 0.00mg | Iron | 0.72mg |

CF 510 Peaches diced

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10116 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PEACH DCD XL/S 6-10 GFS | 1/2 Cup | PACKAGING: #10 CANS IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE. | 268348 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.00mg | | |
| Carbohydrates | 14.00g | | |
| Fiber | 0.00g | | |
| Sugar | 11.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

DB 534 Lasagna Roll-Up

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 6.50 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10121 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| LASAGNA ROLL-UP WGRAIN 110-4.3Z | 1 Each | IN A PAN LAYER SAUCE ON BOTTOM OF FULL OR 1/2 STEAM PAN, THEN PLACE LASAGNA IN PAN COVER WITH SAUCE. SEAL PAN WITH FOIL BAKE IN OVEN AT 375°F FOR 35-40 MINUTES FROZEN OR 25-30 MINUTES. Marketing Tips | 234041 |
| SAUCE MARINARA DLX 6-10 PG | 1/4 Cup | | 190969 |

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: 1.00

Serving Size: 6.50 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 275.00 | | |
| Fat | 7.50g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 580.00mg | | |
| Carbohydrates | 34.50g | | |
| Fiber | 3.00g | | |
| Sugar | 8.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 400.00IU | Vitamin C | 6.00mg |
| Calcium | 312.00mg | Iron | 1.58mg |

DP 293 Chicken Parmesan

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 8.90 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10133 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| SAUCE MARINARA DLX 6-10 PG | 1/4 Cup | | 190969 |
| CHIX PTY BRD WGRAIN FC 3.9Z 30 | 1 Each | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F.s at 350 degrees F. | 548852 |
| CHEESE MOZZ SHRD 4-5 LOL | 1 Ounce | | 645170 |

Preparation Instructions

Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. Put in the pan to be used for the serving line.

Cover with Marinara and mozzarella. Place back in oven for 1-2 minutes or until cheese has melted.

Place in a warming unit and maintain a minimum internal temperature of 135 degrees F.

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: 1.00

Serving Size: 8.90 Ounce

| | |
|---------------------------|---------------------------|
| Amount Per Serving | |
| Calories | 405.00 |
| Fat | 24.50g |
| SaturatedFat | 7.50g |
| Trans Fat | 0.00g |
| Cholesterol | 80.00mg |
| Sodium | 710.00mg |
| Carbohydrates | 21.50g |
| Fiber | 3.00g |
| Sugar | 4.00g |
| Protein | 26.00g |
| Vitamin A 200.00IU | Vitamin C 108.00mg |
| Calcium 237.00mg | Iron 1.58mg |

AB 301 Breadstick, WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10136 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|---------------------------------------------------------------------------------------|------------|
| BREADSTICK WGRAIN 1Z 12-20CT | 1 Each | Ready to serve once thawed. Can be heated in a warm oven, sprayed with cooking spray. | 406321 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Ounce

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 70.00 | | |
| Fat | 1.00g | | |
| SaturatedFat | 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 |

FW 220 Italian Vegetable Blend

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10143 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| VEG BLND ITAL 30 GFS | 1/2 Cup | | 285670 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 26.67 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 20.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 1.33g | | |
| Sugar | 1.33g | | |
| Protein | 0.67g | | |
| Vitamin A | 83.33IU | Vitamin C | 3.33mg |
| Calcium | 0.00mg | Iron | 0.27mg |

DH 681 Cheese Pizza Wedge

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.10 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10144 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| PIZZA CHS 16 WGRAIN SLCD 3-3CT | 1 Slice | | 444115 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.10 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 360.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 8.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 490.00mg | | |
| Carbohydrates | 35.00g | | |
| Fiber | 4.00g | | |
| Sugar | 6.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 91.00IU | Vitamin C | 0.00mg |
| Calcium | 384.00mg | Iron | 2.00mg |

DH 683 Pepperoni Pizza Wedge

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.20 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10145 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA PEPP 16 WGRAIN SLCD PRIMO 9CT | 1 Slice | BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165F. CONVECTION OVEN: Place 1.5 pizza on a tray. Bake at 350°F for 14-17 minutes, high fan. Rotate product halfway through the bake cycle. IMPINGEMENT OVEN: Load 1 whole pre-sliced pizza . Bake at 420°F for 7-9 minutes. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion. | 667802 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.20 Ounce

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 370.00 |
| Fat | 16.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 40.00mg |
| Sodium | 560.00mg |
| Carbohydrates | 35.00g |
| Fiber | 3.00g |
| Sugar | 8.00g |
| Protein | 21.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 366.00mg | Iron 2.20mg |

HA 400 Ketchup Packets

| | | | |
|----------------------|-----------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 9.00 Gram | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10151 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------|-------------|-------------------|------------|
| KETCHUP PKT 1M-9GM HNZ | 1 Package | | 255521 |

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: 1.00

Serving Size: 9.00 Gram

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 11.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 84.60mg | | |
| Carbohydrates | 3.00g | | |
| Fiber | 0.10g | | |
| Sugar | 2.00g | | |
| Protein | 0.10g | | |
| Vitamin A | 42.30IU | Vitamin C | 0.59mg |
| Calcium | 1.35mg | Iron | 0.03mg |

HA 425 Mayonnaise Packet

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 12.00 Gram | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10159 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------|------------|
| MAYONNAISE PKT 200-12GM GFS | 1 Each | | 700011 |

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: 1.00

Serving Size: 12.00 Gram

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 90.00 | | |
| Fat | 9.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 60.00mg | | |
| 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 |

AF 125 Spaghetti Noodles

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10161 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PASTA SPAG 51 WGRAIN 2-10 | 2 Ounce | 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 PERFERRED TENDERNESS. PASTA SHOULD BE FIRM TO THE BITE OR "AL DENTE". 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 | 221460 |

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: 2.00 Ounce

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 210.00 | | |
| Fat | 1.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 41.00g | | |
| Fiber | 4.00g | | |
| Sugar | 2.00g | | |
| Protein | 7.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.80mg |

DP 286 Mandarin Orange Chicken (HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.40 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10187 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| ENTREE CHIX MAND ORNG W/SCE 6-5# YANG | 5 2/5 Ounce | Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces. | 550512 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| 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: 1.00

Serving Size: 5.40 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 225.00 | | |
| Fat | 4.50g | | |
| SaturatedFat | 0.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 60.00mg | | |
| Sodium | 420.00mg | | |
| Carbohydrates | 28.50g | | |
| Fiber | 0.00g | | |
| Sugar | 15.00g | | |
| Protein | 16.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 1.80mg |
| Calcium | 0.00mg | Iron | 1.08mg |

DP 285 Mandarin Orange Chicken

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.60 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10188 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| ENTREE CHIX MAND ORNG W/SCE 6-5# YANG | 3 3/5 Ounce | Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces. | 550512 |

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: 1.00

Serving Size: 3.60 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 150.00 | | |
| Fat | 3.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 280.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 0.00g | | |
| Sugar | 10.00g | | |
| Protein | 11.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 1.20mg |
| Calcium | 0.00mg | Iron | 0.72mg |

AA 102 Breakfast Pizza, WG

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.32 | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-10190 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA WGRAIN BKFST TKY SAUS 128-3.31Z | 1 Each | BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. | 160432 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 1.00 |
| Grain | 1.50 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.32

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 210.00 | | |
| Fat | 7.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 15.00mg | | |
| Sodium | 350.00mg | | |
| Carbohydrates | 27.00g | | |
| Fiber | 3.00g | | |
| Sugar | 5.00g | | |
| Protein | 9.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 145.00mg | Iron | 1.80mg |

DP 208 Breaded Chicken , WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.90 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10191 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHIX PTY BRD WGRAIN FC 3.9Z 30 | 1 Each | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. | 548852 |

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: 1.00

Serving Size: 5.90 Ounce

Amount Per Serving

| | |
|---------------------------|---------------------------|
| Calories | 280.00 |
| Fat | 17.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 65.00mg |
| Sodium | 340.00mg |
| Carbohydrates | 15.00g |
| Fiber | 2.00g |
| Sugar | 0.00g |
| Protein | 18.00g |
| Vitamin A 200.00IU | Vitamin C 108.00mg |
| Calcium 20.00mg | Iron 1.08mg |

DP 206 Breaded Chicken Sandwich, WG (HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 6.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10192 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------|------------|
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. | 517810 |
| CHIX BRST BRD FLLT WGRAIN CKD 120-4Z | 1 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 33-35 MINUTES AT 350F; CONVECTION OVEN FOR 13-15 MINUTES AT 350F. | 666531 |

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: 1.00

Serving Size: 6.00 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 356.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 760.00mg | | |
| Carbohydrates | 44.00g | | |
| Fiber | 6.00g | | |
| Sugar | 4.00g | | |
| Protein | 23.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 83.00mg | Iron | 2.08mg |

FD 255 Cheesy Broccoli Cuts

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.56 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10193 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| BROCCOLI FLORETS 6-4 GFS | 1/2 Cup | | 610902 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice | | 150260 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.56 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 83.33 | | |
| Fat | 4.50g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 12.50mg | | |
| Sodium | 245.00mg | | |
| Carbohydrates | 7.17g | | |
| Fiber | 4.00g | | |
| Sugar | 1.83g | | |
| Protein | 6.50g | | |
| Vitamin A | 150.00IU | Vitamin C | 0.00mg |
| Calcium | 121.67mg | Iron | 1.33mg |

FD 251 Steamed Broccoli

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10194 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| BROCCOLI FLORETS 6-4 GFS | 1/2 Cup | | 610902 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 33.33 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 20.00mg | | |
| Carbohydrates | 6.67g | | |
| Fiber | 4.00g | | |
| Sugar | 1.33g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 46.67mg | Iron | 1.33mg |

FG 302 Sliced Carrots

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10195 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CARROT SLCD MED 6-10 GFS | 1/2 Cup | PACKAGING: #10 CAN IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE | 118915 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

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 | 250.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 1.00g | | |
| Sugar | 2.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 37.00mg | Iron | 0.00mg |

DP 270 General Tsos Chicken, WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.60 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10198 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHIX CHNK GEN TSO DK MT W/SCE 6-7.25# | 3 3/5 Ounce | Product is fully cooked. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces. | 556952 |

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: 1.00

Serving Size: 3.60 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 170.00 | | |
| Fat | 3.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 361.00mg | | |
| Carbohydrates | 23.00g | | |
| Fiber | 0.00g | | |
| Sugar | 13.00g | | |
| Protein | 11.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 1.20mg |
| Calcium | 0.00mg | Iron | 0.72mg |

CM 320 Ham Chef Salad, WG

| | | | |
|----------------------|-------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 26.06 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10200 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|--------------|------------------------------------------------------|------------|
| LETTUCE BLND ICEBERG/ROMN 4-5 RSS | 1 Cup | | 600504 |
| TOMATO GRAPE SWT 10 MRKN | 1/2 Cup | wash | 129631 |
| TURKEY HAM SLCD .5Z 12-1.5 JENNO | 3 3/50 Ounce | Thaw the meat in refrigeration (33 to 41 degrees F). | 839760 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 2 Slice | Shredded | 150260 |
| ROLL WHE WGRAIN BKD 72-2Z MAKTCH | 1 Each | | 536890 |

Preparation Instructions

- Shred the cheese.
- Thoroughly wash the romaine/ iceberg blend and tomatoes.
- Portion into the serving containers.
- Add the tomatoes.
- Portion the cheese into individual containers and add to the chef salad container.
- Chop the turkey ham & lay across the lettuce mixture.
- Place the dinner roll in a baggie and add to the salad container.
- Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.04 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.67 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 26.06 Ounce

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 418.60 |
| Fat | 17.82g |
| SaturatedFat | 7.58g |
| Trans Fat | 0.00g |
| Cholesterol | 86.10mg |
| Sodium | 928.37mg |
| Carbohydrates | 47.56g |

| | |
|----------------------------|--------------------------|
| Fiber | 10.77g |
| Sugar | 18.21g |
| Protein | 26.73g |
| Vitamin A 1049.70IU | Vitamin C 12.33mg |
| Calcium 237.67mg | Iron 5.09mg |

CM 320 Ham Chef Salad, WG

| | | | |
|----------------------|-------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 26.06 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10202 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHEESE AMER 160CT SLCD 6-5 COMM | 1/2 Ounce | Shredded | 150260 |
| ROLL WHE WGRAIN BKD 72-2Z MAKTCH | 1 Each | THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2 MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE FOR 8 MINUTES. | 536890 |
| LETTUCE SALAD MXD 4- 5 RSS | 1 Cup | | 206504 |
| TOMATO CHERRY 11 MRKN | 1/2 Cup | Washed | 569551 |
| TURKEY HAM DCD 2-5 JENNO | 2 Ounce | | 202150 |

Preparation Instructions

Portion Salad mix into the serving containers.

Add Tomatoes.

Add Cheese.

Add Diced Ham

Add Roll.

Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.25 |
| 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: 1.00

Serving Size: 26.06 Ounce

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 289.30 |
| Fat | 7.95g |
| SaturatedFat | 3.30g |
| Trans Fat | 0.00g |
| Cholesterol | 51.25mg |
| Sodium | 585.10mg |
| Carbohydrates | 43.37g |
| Fiber | 11.91g |

| | |
|---------------------------|--------------------------|
| Sugar | 16.56g |
| Protein | 19.86g |
| Vitamin A 824.70IU | Vitamin C 13.53mg |
| Calcium 112.21mg | Iron 2.41mg |

FW 235 Stir Fry Vegetables

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10205 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|-------------|-------------------|------------|
| VEG BLND STIR FRY 12-2 GFS | 1/2 Cup | | 440884 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

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 | 6.67mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 1.33g | | |
| Sugar | 1.33g | | |
| Protein | 0.67g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

FQ 310 Green Peas

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10206 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| PEAS SWT MXD SV 6-10 KE | 1/2 Cup | | 256935 |

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 | 0.50 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 130.00mg | | |
| Carbohydrates | 11.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 0.80mg |

AG 136Oriental Rice, WG

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 0.25 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10207 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| RICE BRN PARBL WGRAIN 25 GCHC | 1/4 Cup | STOCKPOT METHOD: COMBINE RICE, WATER, AND OPTIONAL SALT AND BUTTER. IN A STOCKPOT AND BRING TO A HARD BOIL. COVER AND REDUCE HEAT TO MEDIUM-LOW AND COOK FOR 25 MINUTES. TURNOUT TO STEAM TRAY. TRADITIONAL OVEN: PLACE RICE AND OPTIONAL SALT AND BUTTER IN PAN. ADD BOILING WATER. COVER RIGHTLY AND BAKE AT 350 DEGREES FOR 30-35 MINUTES. STEAMER METHOD: PLACE RICE AND OPTIONAL BUTTER AND SALT, WITH BOILING WATER IN STEAMER PAN OR SHALLOW PAN. STIR. PLACE UNCOVERED PAN IN STEAMER AND COOK ACCORDING TO MANUFACTURER'S DIRECTION. | 516371 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Teaspoon | | 299405 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.25 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.25 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 203.33 | | |
| Fat | 5.17g | | |
| SaturatedFat | 2.33g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 4.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

CF 562 Pineapple Tidbits

| | | | |
|----------------------|-------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10208 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|---------------------------------------------------------------------------------|------------|
| PINEAPPLE TIDBITS IN JCE 6-10 GFS | 1/2 Cup | PACKAGING: #10 CANS IN CORRUGATE BOX. PRODUCT PREP: PRODUCT IS READY TO USE. | 189979 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50

| Amount Per Serving | | | |
|----------------------|--------|------------------|--------|
| Calories | 70.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 18.00g | | |
| Fiber | 1.00g | | |
| Sugar | 15.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 9.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

BB 125 Beef Chili with Beans

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.83 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10209 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|---------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHILI BEEF W/BEAN 6-5 COMM | 5 39/47 Ounce | Place the sealed bag in a steamer or in boiling water (212 degrees F). 2. Cook for @ 30 minutes or until the product reaches a minimum internal temperature of 165 degrees F. 3. Open the bag carefully and pour product into the individual bowls to be used for the serving line. 4. Cover and place in a warming unit to maintain a minimum internal temperature of 135 degrees F. | 344012 |

Preparation Instructions

Place the sealed bag in a steamer or in boiling water (212 degrees F).

2. Cook for @ 30 minutes or until the product reaches a minimum internal temperature of 165 degrees F.
3. Open the bag carefully and pour product into the individual bowls to be used for the serving line.
4. Cover and place in a warming unit to maintain a minimum internal temperature of 135 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.38 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 5.83 Ounce

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 152.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.70g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 31.00mg | | |
| Sodium | 230.00mg | | |
| Carbohydrates | 15.00g | | |
| Fiber | 4.00g | | |
| Sugar | 5.00g | | |
| Protein | 13.00g | | |
| Vitamin A | 1252.00IU | Vitamin C | 19.00mg |
| Calcium | 51.00mg | Iron | 3.00mg |

DP 111 Grilled Chicken Sandwich

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.10 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10219 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHIX BRST PTY FC 100-3.1Z TYS | 1 Each | BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen. | 209244 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | Thaw and serve. | 517810 |

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: 5.10 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 250.00 | | |
| Fat | 6.50g | | |
| SaturatedFat | 2.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 680.00mg | | |
| Carbohydrates | 29.00g | | |
| Fiber | 4.00g | | |
| Sugar | 6.00g | | |
| Protein | 19.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 63.00mg | Iron | 1.00mg |

FL 310 Green Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10220 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| BEAN GREEN CUT FNCY 4SV 6-10 GCHC | 1/2 Cup | PACKAGING: #10 CAN IN A CORRUGATE BOX. PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE. | 118737 |

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 | 0.52 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

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 | 140.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 30.00mg | Iron | 0.40mg |

DH 671 Cheese Pizza, 5 Individual Rounds, WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.98 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10221 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA CHS 5 WGRAIN 4.98Z 6- 10CT TONY | 1 Each | <p>BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 16 to 18 minutes. CONVENTIONAL OVEN: Cook at 400°F for 24 to 26 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.</p> | 605922 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.98 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 13.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 440.00mg | | |
| Carbohydrates | 31.00g | | |
| Fiber | 3.00g | | |
| Sugar | 9.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 280.00mg | Iron | 2.10mg |

DH 675 Turkey Pepperoni Pizza, 5 Individual Rounds, WG G

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.98 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10223 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA PEPP 5 WGRAIN 60-4.98Z TONY | 1 Each | <p>BAKE COOKING GUIDELINES: COOK BEFORE EATING. Place 15 pizzas in 18" x 26" lightly greased baking sheet. Convection oven times are based on full ovens. Preheat oven. Product must be cooked from frozen state. CONVECTION OVEN: Cook at 350°F for 16 to 18 minutes. CONVENTIONAL OVEN: Cook at 400°F for 27 to 29 minutes. NOTE: FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustments. Rotate pans one half turn half way through cooking to prevent cheese from burning. Refrigerate or discard any unused portion.</p> | 605911 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.98 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 13.00g | | |
| SaturatedFat | 6.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 510.00mg | | |
| Carbohydrates | 31.00g | | |
| Fiber | 3.00g | | |
| Sugar | 8.00g | | |
| Protein | 17.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 240.00mg | Iron | 2.20mg |

DS 125 Fish Nugget, WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.92 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10225 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| POLLOCK BRD NUG WGRAIN 1Z 2-5 GFS | 6 Piece | EEP FROZEN UNTIL READY TO PREPARE. DO NOT REFREEZE. CONVECTION OVEN: PLACE OVEN RACK IN CENTER OF THE OVEN. PREHEAT OVEN TO 375 DEGREES F. PLACE FROZEN FISH IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 11-13 MINUTES. CONVENTIONAL OVEN: PLACE OVEN RACK IN THE CENTER OF THE OVEN. PREHEAT TO 425 DEGREES F, PLACE FROZEN FISH IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 14-16 MINUTES. NOTE: SINCE APPLIANCES VARY, THESE COOKING INSTRUCTIONS ARE ONLY A GUIDELINE. FISH IS FULLY COOKED WHEN IT REACHES AN INTERNAL TEMPERATURE OF 165 DEGREES F | 501362 |

Preparation Instructions

EEP FROZEN UNTIL READY TO PREPARE. DO NOT REFREEZE. CONVECTION OVEN: PLACE OVEN RACK IN CENTER OF THE OVEN. PREHEAT OVEN TO 375 DEGREES F. PLACE FROZEN FISH IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 11-13 MINUTES. CONVENTIONAL OVEN: PLACE OVEN RACK IN THE CENTER OF THE OVEN. PREHEAT TO 425 DEGREES F, PLACE FROZEN FISH IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 14-16 MINUTES. NOTE: SINCE APPLIANCES VARY, THESE COOKING INSTRUCTIONS ARE ONLY A GUIDELINE. FISH IS FULLY COOKED WHEN IT REACHES AN INTERNAL TEMPERATURE OF 165 DEGREES F

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 3.00 |
| 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: 1.00

Serving Size: 5.92 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 345.00 | | |
| Fat | 13.50g | | |
| SaturatedFat | 2.25g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 75.00mg | | |
| Sodium | 315.00mg | | |
| Carbohydrates | 33.00g | | |
| Fiber | 4.50g | | |
| Sugar | 1.50g | | |
| Protein | 22.50g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |

Calcium 30.00mg **Iron** 1.62mg

DS 127 Fish Nugget, WG (HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 7.90 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10226 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------|------------|
| POLLOCK BRD NUG WGRAIN 1Z 2-5 GFS | 8 Piece | | 501362 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| 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: 1.00

Serving Size: 7.90 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 460.00 | | |
| Fat | 18.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 100.00mg | | |
| Sodium | 420.00mg | | |
| Carbohydrates | 44.00g | | |
| Fiber | 6.00g | | |
| Sugar | 2.00g | | |
| Protein | 30.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 2.16mg |

FB 251 Blackeyed Peas

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10228 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|-------------------|------------|
| PEAS BLACK-EYED FCY 6-10 | 1/2 Cup | | 202507 |

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 | 0.50 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 470.00mg | | |
| Carbohydrates | 19.00g | | |
| Fiber | 4.00g | | |
| Sugar | 0.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.44mg |

FI 226 Golden Cut Corn, Frozen

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10229 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| CORN CUT IQF 30 GFS | 1/2 Cup | | 285620 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 74.63 | | |
| Fat | 0.75g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 3.73mg | | |
| Carbohydrates | 15.67g | | |
| Fiber | 1.49g | | |
| Sugar | 1.49g | | |
| Protein | 2.24g | | |
| Vitamin A | 74.63IU | Vitamin C | 1.79mg |
| Calcium | 0.00mg | Iron | 0.27mg |

CF 150 Applesauce, Unsweetened

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10230 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|-------------|-------------------|------------|
| APPLESAUCE IN JCE NSA 6-10 GFS | 1/2 Cup | | 610283 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 60.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 1.00g | | |
| Sugar | 14.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 6.00mg | Iron | 0.00mg |

AB 450 Dinner Roll, WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 2.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10232 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| ROLL WHE WGRAIN BKD 72-2Z MAKTCH | 1 Each | THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2 MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE FOR 8 MINUTES. | 536890 |

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: 2.00 Ounce

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 2.50g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 5.00mg | | |
| Sodium | 80.00mg | | |
| Carbohydrates | 32.00g | | |
| Fiber | 7.00g | | |
| Sugar | 10.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.44mg |

DH 410 BBQ Pork Sandwich

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 6.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10234 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PORK PULLED BBQ LO SOD 4-5 BROOKWD | 4 Ounce | Preheat convection oven to 350 degrees F. Open the bags and put product into a pan. Heat in the oven for @ 30 minutes until the product reaches a minimum internal temperature of 165 degrees F. Portion the BBQ . Place in a warming unit and maintain a minimum internal temperature of 135 degrees F. | 498702 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | Thaw and serve. | 517810 |

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: 6.00 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 370.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 65.00mg | | |
| Sodium | 400.00mg | | |
| Carbohydrates | 42.00g | | |
| Fiber | 4.00g | | |
| Sugar | 4.00g | | |
| Protein | 26.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 63.00mg | Iron | 1.00mg |

FR 250 Oven Baked French Fries

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.54 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10235 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|---------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| FRIES 1/2 C/C OVEN 6-5 MCC | 2 27/50 Ounce | BAKE PREHEAT OVEN TO 450° F. PLACE FROZEN FRIES IN A SINGLE LAYER ON A SHALLOW BAKING PAN. BAKE FOR 18 TO 22 MINUTES. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. | 200697 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.54 Ounce

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 115.45 | | |
| Fat | 2.57g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 25.66mg | | |
| Carbohydrates | 16.68g | | |
| Fiber | 2.57g | | |
| Sugar | 0.00g | | |
| Protein | 1.28g | | |
| Vitamin A | 0.00IU | Vitamin C | 4.62mg |
| Calcium | 0.00mg | Iron | 0.46mg |

Dv 101 Grape Uncrustable, WG

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 2.60 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10237 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z | 1 Each | | 527462 |

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: 1.00

Serving Size: 2.60 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 300.00 | | |
| Fat | 16.00g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 280.00mg | | |
| Carbohydrates | 32.00g | | |
| Fiber | 4.00g | | |
| Sugar | 15.00g | | |
| Protein | 9.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 40.00mg | Iron | 1.00mg |

Dv 103 Grape Uncrustable, WG

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.30 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10238 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| SAND UNCRUST PB&J GRP WGRAIN 72-5.3Z | 1 Each | | 516761 |

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: 5.30 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 600.00 | | |
| Fat | 33.00g | | |
| SaturatedFat | 7.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 530.00mg | | |
| Carbohydrates | 64.00g | | |
| Fiber | 7.00g | | |
| Sugar | 30.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 88.00mg | Iron | 2.00mg |

FR 341 Whipped Potatoes

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10239 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| POTATO GRANULES W/MLK 6-5.31 GCHC | 33/50 Ounce | | 118516 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 1 Teaspoon | | 299405 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 100.47 | | |
| Fat | 3.67g | | |
| SaturatedFat | 2.33g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 10.00mg | | |
| Sodium | 14.95mg | | |
| Carbohydrates | 14.44g | | |
| Fiber | 1.44g | | |
| Sugar | 0.00g | | |
| Protein | 1.44g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 7.47mg | Iron | 0.30mg |

CF 325 Mixed Fruit, Frozen IQF

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10240 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------|-------------|-------------------|------------|
| FRUIT MIXED IQF 6-5 GFS | 1/2 Cup | | 578614 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|---------|
| Calories | 35.00 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.00mg | | |
| Carbohydrates | 7.50g | | |
| Fiber | 1.00g | | |
| Sugar | 5.50g | | |
| Protein | 0.00g | | |
| Vitamin A | 150.00IU | Vitamin C | 54.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

DP 801 Turkey in Gravy

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.16 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10241 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|--------------------------------------------------------------|------------|
| TURKEY & GRAVY CKD 4-7 JENNO | 4 4/25 Ounce | Heat and serve. Boil in bag. Steam or stove top preparation. | 653171 |

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: 1.00

Serving Size: 4.16 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 120.00 | | |
| Fat | 4.50g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 45.00mg | | |
| Sodium | 520.00mg | | |
| Carbohydrates | 2.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.36mg |

DP 802 Turkey in Gravy (HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 8.32 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10242 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|--------------|--------------------------------------------------------------|------------|
| TURKEY & GRAVY CKD 4-7 JENNO | 8 8/25 Ounce | Heat and serve. Boil in bag. Steam or stove top preparation. | 653171 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| 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: 1.00

Serving Size: 8.32 Ounce

| Amount Per Serving | | | |
|----------------------|-----------|------------------|--------|
| Calories | 240.00 | | |
| Fat | 9.00g | | |
| SaturatedFat | 3.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 90.00mg | | |
| Sodium | 1040.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 36.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.72mg |

FB 560 Refried Beans

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10243 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------|-------------|-------------------|------------|
| BEAN REFRD 6-10 GRSZ | 1/2 Cup | | 293962 |

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 | 0.50 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 140.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 530.00mg | | |
| Carbohydrates | 23.00g | | |
| Fiber | 6.00g | | |
| Sugar | 1.00g | | |
| Protein | 8.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 45.00mg | Iron | 2.00mg |

FH 400 Celery Sticks

| | | | |
|----------------------|----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10349 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------|-------------|-------------------|------------|
| CELERY STIX 4-3 RSS | 1/2 Cup | | 781592 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.50 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

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 | 20.00mg | | |
| Carbohydrates | 1.00g | | |
| Fiber | 1.00g | | |
| Sugar | 1.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 556.76IU | Vitamin C | 3.84mg |
| Calcium | 49.60mg | Iron | 0.00mg |

DH 663 Pepperoni Pizza

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.50 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10373 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA PEPP 4X6 WGRAIN 100 96-4.5Z | 1 Each | BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in a 18" x 26" x 1 2" sheets pans. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. NOTE: For food safety and quality cook before eating to internal temperature of 160°F. Due to variances in oven regulators and number of pizzas in an oven, cooking time and temperature may require adjustment. | 152111 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.50 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 310.00 | | |
| Fat | 12.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 530.00mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 4.00g | | |
| Sugar | 8.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 222.00mg | Iron | 2.50mg |

DH 661 Cheese Pizza

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.50 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10374 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA CHS 4X6 WGRAIN 100 96-4.5Z | 1 Each | BAKE COOKING GUIDELINES. COOK BEFORE SERVING. Place 16 frozen pizzas in 18" x 26" x 1 2" sheet pans. Rotate pans one half turn to prevent cheese from burning. CONVECTION OVEN: Low fan, 350°F for 13 to 16 minutes. CONVENTIONAL OVEN: 400°F for 17 to 20 minutes. NOTE: For food safety and quality cook before eating to internal temperature of 160°F. Due to variances in oven regulators, cooking time and temperature may require adjustments. Refrigerate or discard any unused portion. | 153650 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.50 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 300.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 440.00mg | | |
| Carbohydrates | 34.00g | | |
| Fiber | 4.00g | | |
| Sugar | 8.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 263.00mg | Iron | 2.30mg |

DP 210 Breaded Chicken Strips, WG

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.90 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10378 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| CHIX STRP BRD WGRAIN FC 1.3Z 30 | 3 Each | | 548842 |

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: 1.00

Serving Size: 3.90 Ounce

| Amount Per Serving | |
|---------------------------|---------------------------|
| Calories | 280.00 |
| Fat | 17.00g |
| SaturatedFat | 4.00g |
| Trans Fat | 0.00g |
| Cholesterol | 65.00mg |
| Sodium | 340.00mg |
| Carbohydrates | 15.00g |
| Fiber | 2.00g |
| Sugar | 0.00g |
| Protein | 18.00g |
| Vitamin A 200.00IU | Vitamin C 108.00mg |
| Calcium 20.00mg | Iron 1.08mg |

DP 211 Breaded Chicken Strips, WG (HS)

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 7.80 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10379 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| CHIX STRP BRD WGRAIN FC 1.3Z 30 | 6 Each | | 548842 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 4.00 |
| 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: 7.80 Ounce

Amount Per Serving

| | |
|---------------------------|---------------------------|
| Calories | 560.00 |
| Fat | 34.00g |
| SaturatedFat | 8.00g |
| Trans Fat | 0.00g |
| Cholesterol | 130.00mg |
| Sodium | 680.00mg |
| Carbohydrates | 30.00g |
| Fiber | 4.00g |
| Sugar | 0.00g |
| Protein | 36.00g |
| Vitamin A 400.00IU | Vitamin C 216.00mg |
| Calcium 40.00mg | Iron 2.16mg |

DH 481 Pork Taco

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 3.17 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-10382 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|--------------|-------------------|------------|
| TACO FILLING PORK REDC FAT 6-5# COMM | 3 8/47 Ounce | | 641390 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.17 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 120.00 | | |
| Fat | 5.00g | | |
| SaturatedFat | 1.80g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 33.00mg | | |
| Sodium | 297.00mg | | |
| Carbohydrates | 6.00g | | |
| Fiber | 2.00g | | |
| Sugar | 2.00g | | |
| Protein | 14.00g | | |
| Vitamin A | 668.00IU | Vitamin C | 5.00mg |
| Calcium | 45.00mg | Iron | 1.00mg |

AE 112 Saltine Crackers, not WG

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 0.80 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10473 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| CRACKER SALTINE UNSALTED 500-2CT NAB | 4 Each | | 536091 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.80 Ounce

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | 106.67 | | |
| Fat | 2.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.47g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 86.67mg | | |
| Carbohydrates | 18.67g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 1.33g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 1.76mg |

AE 113 Saltine Crackers, not WG (HS)

| | | | |
|----------------------|------------|-----------------------|---------------------|
| Servings: | 1.00 | Category: | Condiments or Other |
| Serving Size: | 1.60 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10614 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-------------------|------------|
| CRACKER SALTINE UNSALTED 500-2CT NAB | 8 Each | | 536091 |

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: 1.60 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 213.33 | | |
| Fat | 4.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.93g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 173.33mg | | |
| Carbohydrates | 37.33g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 2.67g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 3.52mg |

AA 626 Crescent, Chocolate Filled

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 65.00 Gram | HACCP Process: | Same Day Service |
| Meal Type: | Breakfast | Recipe ID: | R-10903 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CRESCENT CHOC FILLD IW 72-2.29Z PILLS | 1 Each | HEAT_AND_SERVE Heat & Serve: Heat frozen Crescent Rolls in ovenable pouch Preheat oven to 350 degrees F Place pouch flat on a baking sheet and heat in convection oven for 5-7 minutes* or conventional oven from 10-12 minutes* For warming unit preheat to 150 degrees F and heat for 1 hour and 30 minutes For thaw and serve, thaw at room temperature for 2 hours 15 minutes prior to serving *Do not place pouches directly on oven rack or let pouches touch oven sides Bake times will vary by oven type of load Consumer within READY_TO_EAT Heat & Serve: Heat frozen Crescent Rolls in ovenable pouch. Preheat oven to 350 degrees F. Place pouch flat on a baking sheet and heat in convection oven for 5-7 minutes* or conventional oven from 10-12 minutes*. For warming unit preheat to 150 degrees F and heat for 1 hour and 30 minutes. For thaw and serve, thaw at room temperature for 2 hours 15 minutes prior to serving. *Do not place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type of load. Consumer within | 321722 |

Preparation Instructions

Heat frozen crescent rolls in ovenable pouch. Preheat oven to 350 degrees F. Place pouch flat on a baking sheet and heat in convection oven for 5-7 minutes or conventional oven from 10-12 minutes. For warming unit preheat to 150 degrees F and heat for 1 hour and 30 minutes. For thaw and serve, thaw at room temperature for 2 hours 15 minutes prior to serving. Bake times will vary by oven type of load.

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: 65.00 Gram

Amount Per Serving

Calories 100.44

Fat 3.49g

SaturatedFat 0.66g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 0.00mg

Carbohydrates 16.16g

Fiber 0.87g

Sugar 4.37g

Protein 2.62g

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

Calcium 0.87mg **Iron** 3.49mg

CV 197 Pickle Chips

| | | | |
|----------------------|------------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.06 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-10931 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|------------------------------------------------------------------------------------|------------|
| PICKLE KOSH DILL CHIP C/C 5GAL GIEL | 1/16 Ounce | Place in refrigeration and maintain an internal temperature of 33 to 41 degrees F. | 557846 |

Preparation Instructions

Place in refrigeration and maintain an internal temperature of 33 to 41 degrees F.

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: 1.00

Serving Size: 0.06 Ounce

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 0.24 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 15.60mg | | |
| Carbohydrates | 0.06g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 0.02g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.66mg | Iron | 0.01mg |

CF 323 Fruit Cocktail, in Water, Choice

| | | | |
|----------------------|----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-11093 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| FRUIT COCKTAIL WTR PACK 6-10 P/L | 1/2 Cup | | 167592 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 45.40 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 5.00mg | | |
| Carbohydrates | 10.00g | | |
| Fiber | 2.00g | | |
| Sugar | 7.00g | | |
| Protein | 0.00g | | |
| Vitamin A | 201.65IU | Vitamin C | 1.21mg |
| Calcium | 0.00mg | Iron | 0.00mg |

DH 112 Ham and Cheese Sand.

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 6.46 Ounce | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-11801 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|-------------------|------------|
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | | 517810 |
| TURKEY HAM SLCD 12-1 JENNO | 6 Slice | | 556121 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1 Slice | | 150260 |

Preparation Instructions

Lay out the bottom of the buns.

Add the ham slices and the cheese slices.

Add the top of the bun.

Wrap the sandwich in the appropriate wrapper.

Place in the pan to be used on the serving line.

Hold in a refrigeration maintaining a minimum internal temperature of 33 to 41 degrees F.

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: 6.46 Ounce

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 295.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 4.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 72.50mg | | |
| Sodium | 915.00mg | | |
| Carbohydrates | 26.50g | | |
| Fiber | 4.00g | | |
| Sugar | 4.50g | | |
| Protein | 22.50g | | |
| Vitamin A | 150.00IU | Vitamin C | 1.80mg |
| Calcium | 138.00mg | Iron | 2.08mg |

AA 202 Apple Cinnamon Texas Toast

| | | | |
|----------------------|------------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 3.30 Ounce | HACCP Process: | No Cook |
| Meal Type: | Breakfast | Recipe ID: | R-12029 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|-----------------------------|------------|
| TOAST TEXAS APPL CINN IW 96-3.3Z S&F | 1 Slice | SERVED AT ROOM TEMPERATURE. | 152504 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| 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: 1.00

Serving Size: 3.30 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 260.00 | | |
| Fat | 6.00g | | |
| SaturatedFat | 1.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 290.00mg | | |
| Carbohydrates | 45.00g | | |
| Fiber | 2.00g | | |
| Sugar | 17.00g | | |
| Protein | 8.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 53.00mg | Iron | 3.00mg |

DV 230 Cheese-Topped Breadsticks

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12559 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| BREADSTICK CHS WGRAIN 105-4Z | 1 Each | PRODUCT SHOULD BE THOROUGHLY THAWED PRIOR TO COOKING. PLEASE LEAVE A SPACE BETWEEN EACH UNIT TO ENSURE PROPER BROWNING AND EVEN CHEESE MELT. PRE-HEAT OVEN TO 325-350 DEGREES AND COOK FOR 9-12 MINUTES OR UNTIL THE CHEESE IS PROPERLY AND EVENLY MELTED. THE PRODUCT HAS A 5 DAY SHELF LIFE AFTER THAWING. | 723880 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| 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: 1.00

Serving Size: 1.00 Each

| | | | |
|---------------------------|----------|------------------|--------|
| Amount Per Serving | | | |
| Calories | 260.00 | | |
| Fat | 11.00g | | |
| SaturatedFat | 5.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 20.00mg | | |
| Sodium | 380.00mg | | |
| Carbohydrates | 28.00g | | |
| Fiber | 3.00g | | |
| Sugar | 2.00g | | |
| Protein | 15.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 313.00mg | Iron | 2.00mg |

DH 469 Italian Beef Pepperoni Calzones

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12560 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CALZONE ITAL BEEF PEPP WGRAIN 80-5Z | 1 Each | PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING TEMPERATURE. THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE. | 135191 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.25 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|-------------------------|-------------------------|
| Calories | 280.00 |
| Fat | 11.00g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.00g |
| Cholesterol | 25.00mg |
| Sodium | 590.00mg |
| Carbohydrates | 32.00g |
| Fiber | 3.00g |
| Sugar | 6.00g |
| Protein | 19.00g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 361.00mg | Iron 2.00mg |

DB 252 Philly Steak and Cheese

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12865 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------------|---------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM | 2 43/50 Ounce | COOK FROM FROZEN. PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROX 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. | 720861 |
| SAUCE CHS QUESO BLANCO FZ 6-5 JTM | 1 Ounce | PLACE SEALED BAGS IN A STEAMER OR 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. CAUTION SHOULD BE TAKEN WHEN OPENING BAGS TO AVOID BEING BURNED. | 722110 |

Preparation Instructions

Portion Philly Steak.

Top with Queso.

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 | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 202.10 | | |
| Fat | 12.90g | | |
| SaturatedFat | 6.05g | | |
| Trans Fat | 0.52g | | |
| Cholesterol | 55.00mg | | |
| Sodium | 605.00mg | | |
| Carbohydrates | 4.00g | | |
| Fiber | 0.00g | | |
| Sugar | 2.00g | | |
| Protein | 16.40g | | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 111.00mg | Iron | 1.44mg |

DH 347 Johnny Rib

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 2.80 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12866 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PORK RIB PTY CKD BBQ W/SCE 2.8Z 6-5# | 1 Each | Cook from Frozen. Lay out patties on an oven sheet pan in a single layer. Heat in a conventional oven preheated to 350 degrees F for 12-14 minutes or heat in a convection oven preheated to 350 degrees F for 10-12 minutes. | 661921 |

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: 1.00

Serving Size: 2.80 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 170.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 3.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 400.00mg | | |
| Carbohydrates | 6.00g | | |
| Fiber | 1.00g | | |
| Sugar | 5.00g | | |
| Protein | 14.00g | | |
| Vitamin A | 100.00IU | Vitamin C | 1.20mg |
| Calcium | 0.00mg | Iron | 1.08mg |

FR 205 HASHBROWN RND

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 2.00 Piece | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12867 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| HASHBROWN RND 6-5 MCCAIN | 2 Each | Cook from frozen Convection Oven: 425 degrees F - Place 6 lbs of frozen round on a shallow baking pan and spread evenly. - all 5 bakings to fill the oven - bake 24-30 minutes - turn once - cook from frozen. | 389003 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.50 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 2.00 Piece

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 100.00 | | |
| Fat | 3.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 105.00mg | | |
| Carbohydrates | 16.00g | | |
| Fiber | 1.00g | | |
| Sugar | 0.00g | | |
| Protein | 1.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

Fw 216 Vegetable Blend

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12884 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CARROT SLCD SMTH MED 30 GFS | 1/4 Cup | | 285750 |
| BROCCOLI FLORETS 6-4 GFS | 1/8 Each | | 610902 |
| SQUASH MED YEL S/N 17AVG MRKN | 1/8 Cup | Wash and slice | 198935 |

Preparation Instructions

Combined Carrots, Broccoli & Squash, steam until tender. Season with Garden Blend Vegetable Seasonings.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.13 |
| RedVeg | 0.37 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 20.21 | | |
| Fat | 0.08g | | |
| SaturatedFat | 0.03g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 19.63mg | | |
| Carbohydrates | 4.52g | | |
| Fiber | 1.98g | | |
| Sugar | 2.19g | | |
| Protein | 1.10g | | |
| Vitamin A | 49.61IU | Vitamin C | 1.29mg |
| Calcium | 27.31mg | Iron | 0.39mg |

CM 420 Chicken Strip Salad, WG

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12932 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| LETTUCE SALAD MXD 4-5 RSS | 1 Cup | | 206504 |
| CHIX STRP BRD WGRAIN FC 1.3Z 30 | 3 Each | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. Marketing Tips | 548842 |
| TOMATO CHERRY 11 MRKN | 1/2 Cup | washed | 569551 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1/2 Ounce | Shredded | 150260 |

Preparation Instructions

Portion Salad mix into the serving containers.

Add Tomatoes.

Add Cheese.

Add Chicken Strips.

Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| Grain | 1.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------------|---------------------------|
| Calories | 384.30 |
| Fat | 21.70g |
| SaturatedFat | 6.55g |
| Trans Fat | 0.00g |
| Cholesterol | 77.50mg |
| Sodium | 607.60mg |
| Carbohydrates | 26.62g |
| Fiber | 6.91g |
| Sugar | 6.81g |
| Protein | 25.11g |
| Vitamin A 1099.70IU | Vitamin C 120.33mg |

Calcium 149.71mg **Iron** 1.33mg

CM 421 Chicken Strip Salad, WG (HS)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12933 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| LETTUCE SALAD MXD 4-5 RSS | 1 Cup | | 206504 |
| CHIX STRP BRD WGRAIN FC 1.3Z 30 | 3 Each | Heat from frozen. Conventional oven: cook for 10-14 minutes at 350 degrees F. Convection oven: cook for 8-10 minutes at 350 degrees F. Marketing Tips | 548842 |
| TOMATO CHERRY 11 MRKN | 1/2 Cup | washed | 569551 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1/2 Ounce | Shredded | 150260 |
| DOUGH ROLL DNNR WGRAIN 160-2.5Z RICH | 1 Each | Proof dough for 40-50 minutes. Bake: Rack Oven at 375 degrees F for 12-14 minutes. Convection Oven at 325 degrees F for 10-12 minutes. | 563332 |

Preparation Instructions

Portion Salad mix into the serving containers.

Add Tomatoes.

Add Cheese.

Add Chicken Strips.

Add Dinner Roll

Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.50 |
| Grain | 3.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 554.30 |
| Fat | 24.70g |
| SaturatedFat | 6.55g |
| Trans Fat | 0.00g |
| Cholesterol | 77.50mg |
| Sodium | 747.60mg |
| Carbohydrates | 55.62g |
| Fiber | 9.91g |

| | |
|----------------------------|---------------------------|
| Sugar | 10.81g |
| Protein | 32.11g |
| Vitamin A 1099.70IU | Vitamin C 120.33mg |
| Calcium 169.71mg | Iron 2.77mg |

CM 472 BLT Salad, WG

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-12943 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| LETTUCE SALAD MXD 4-5 RSS | 1 Cup | | 206504 |
| TOMATO CHERRY 11 MRKN | 1/2 Cup | washed | 569551 |
| CHEESE AMER 160CT SLCD 6-5 COMM | 1/2 Ounce | Shredded | 150260 |
| BACON TKY CKD 12- 50CT JENNO | 2 Slice | 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. | 834770 |
| Eggs, Hard Ckd | 1 Each | | 219160 |
| DOUGH ROLL DNNR WGRAIN 160- 2.5Z RICH | 1 Each | Proof dough for 40-50 minutes. Bake: Rack Oven at 375 degrees F for 12-14 minutes. Convection Oven at 325 degrees F for 10-12 minutes. | 563332 |

Preparation Instructions

Portion Salad mix into the serving containers.

Add Tomatoes.

Add Cheese.

Add Bacon Strips.

Add Roll.

Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

SLE Components

Amount Per Serving

| | |
|--------------|------|
| Meat | 0.86 |
| 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: 1.00
Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 384.30 |
| Fat | 15.20g |
| SaturatedFat | 4.05g |
| Trans Fat | 0.00g |
| Cholesterol | 187.50mg |
| Sodium | 682.60mg |
| Carbohydrates | 40.62g |
| Fiber | 7.91g |
| Sugar | 10.81g |
| Protein | 24.11g |

| | | | |
|------------------|----------|------------------|---------|
| Vitamin A | 899.70IU | Vitamin C | 12.33mg |
| Calcium | 171.71mg | Iron | 2.69mg |

CM 320 Ham Chef Salad, WG

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-13004 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHEESE AMER 160CT SLCD 6-5 COMM | 1/2 Ounce | Shredded | 150260 |
| ROLL WHE WGRAIN BKD 72-2Z MAKTCH | 1 Each | THAW AND BAKE AT 350 DEGREES FOR 3-4 MINUTES OR DESIRED COLOR. BAKE IN CONVECTION OVEN FOR 1-2 MINUTES. ROLLS MAKE BE BAKED FROM FROZEN STATE FOR 8 MINUTES. | 536890 |
| LETTUCE SALAD MXD 4- 5 RSS | 1 Cup | | 206504 |
| TOMATO CHERRY 11 MRKN | 1/2 Cup | Washed | 569551 |
| TURKEY HAM DCD 2-5 JENNO | 2 Ounce | | 202150 |

Preparation Instructions

Portion Salad mix into the serving containers.

Add Tomatoes.

Add Cheese.

Add Diced Ham

Add Roll.

Seal the container and hold in refrigeration maintaining an internal temperature of 33 to 41 degrees F.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.25 |
| 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: 1.00

Serving Size: 1.00 Each

| | |
|---------------------------|----------|
| Amount Per Serving | |
| Calories | 289.30 |
| Fat | 7.95g |
| SaturatedFat | 3.30g |
| Trans Fat | 0.00g |
| Cholesterol | 51.25mg |
| Sodium | 585.10mg |
| Carbohydrates | 43.37g |
| Fiber | 11.91g |

| | |
|---------------------------|--------------------------|
| Sugar | 16.56g |
| Protein | 19.86g |
| Vitamin A 824.70IU | Vitamin C 13.53mg |
| Calcium 112.21mg | Iron 2.41mg |

GF 100 Apple Crisp

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 25.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-13007 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|------------------|-----------------------------------------------------|------------|
| brown sugar | 25/32 Cup | READY_TO_EAT | |
| OATS OLD FASHIONED 12-42Z MOM | 3 1/8 Cup | | 144391 |
| BUTTER PRINT UNSLTD GRD AA 36-1 GCHC | 9 3/8 Tablespoon | | 299405 |
| APPLE SLCD HMSTYL SPCD 6-10 MUSLMN | 1/2 Cup | Simply heat and serve or serve at room temperature. | 507942 |

Preparation Instructions

Direction

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix Sugar, Butter, and Oats until well combined. Place in baking pan loosely. Bake for about 10 minutes, stirring halfway through cooking time. Stir lightly and let cool completely.
3. Sprinkle over Apples and serve.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.50 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|---------|------------------|--------|
| Calories | 78.28 | | |
| Fat | 4.88g | | |
| SaturatedFat | 2.75g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 11.26mg | | |
| Sodium | 0.40mg | | |
| Carbohydrates | 7.77g | | |
| Fiber | 1.08g | | |
| Sugar | 1.10g | | |
| Protein | 1.25g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.45mg |

FW 101 Carrots,Celery& Tomatoes Veggie Cup

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-13072 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| CARROT STIX STRAIGHT CUT 2-5 RSS | 3 Each | wash | 576646 |
| CELERY STIX 4-3 RSS | 3 Each | wash | 781592 |
| TOMATO CHERRY 11 MRKN | 3 Each | wash | 569551 |

Preparation Instructions

Arrange in 4 Ounce Plastic Souffle Portion Cups (796000)

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.94 |
| OtherVeg | 0.25 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | | | |
|----------------------|-----------|------------------|---------|
| Calories | 43.30 | | |
| Fat | 0.30g | | |
| SaturatedFat | 0.08g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 50.95mg | | |
| Carbohydrates | 10.31g | | |
| Fiber | 3.67g | | |
| Sugar | 6.53g | | |
| Protein | 1.58g | | |
| Vitamin A | 9534.91IU | Vitamin C | 23.38mg |
| Calcium | 54.26mg | Iron | 0.50mg |

Fiesta Fajitas

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-13345 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|--------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHIX BRST STRP GRLLD FC NAE 2-5 TYS | 2 1/2 Ounce | Coat Chicken with 4.25 teaspoons of Fiesta Spice R13354. Place in oven at 400 Degrees for 13 Min or until Chicken reaches an internal temp. of 165 for 15 secs. | 516521 |
| TORTILLA FLOUR 10 ULTRGR 12-12CT | 1 Each | Wrap in foil and warm in oven for 20 secs. | 690141 |
| PEPPERS & ONION FLME RSTD 6-2.5 | 1/8 Cup | saute | 847208 |
| TOMATO RANDOM 2 25 MRKN | 1 Tablespoon | Dice | 508616 |
| AVOCADO PRE-CNDTD LAYR 48CT P/L | 2 Tablespoon | Dice | 897320 |
| CHEESE AMER SHRD FTTH 4-5# BONGARDS | 1 Ounce | | 344731 |

Preparation Instructions

Wrap chicken, cheese and dice vegetables in a flour tortilla. Serve with sour cream and lime.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.08 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.07 |
| OtherVeg | 0.02 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

| | |
|----------------------|----------|
| Calories | 334.31 |
| Fat | 9.77g |
| SaturatedFat | 2.62g |
| Trans Fat | 0.00g |
| Cholesterol | 50.00mg |
| Sodium | 496.53mg |
| Carbohydrates | 33.87g |
| Fiber | 5.30g |
| Sugar | 3.11g |
| Protein | 24.17g |

| | | | |
|------------------|----------|------------------|--------|
| Vitamin A | 135.69IU | Vitamin C | 4.42mg |
| Calcium | 128.60mg | Iron | 5.20mg |

Fiesta Spice

| | | | |
|----------------------|---------------|-----------------------|---------------------|
| Servings: | 12.00 | Category: | Condiments or Other |
| Serving Size: | 0.38 Teaspoon | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-13354 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|--------------|-------------------|------------|
| SPICE CHILI POWDER MILD 16Z TRDE | 1 Teaspoon | | 331473 |
| SPICE PAPRIKA 16Z TRDE | 1 Teaspoon | | 518331 |
| SPICE GARLIC POWDER 21Z TRDE | 3/4 Teaspoon | | 224839 |
| SPICE ONION POWDER 19Z TRDE | 1/2 Teaspoon | | 126993 |
| SPICE PEPR BLK REG GRIND 16Z TRDE | 1/2 Teaspoon | | 225037 |
| SPICE PEPR RED CAYENNE GRND 16Z TRDE | 1/2 Teaspoon | | 225088 |

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: 12.00

Serving Size: 0.38 Teaspoon

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 1.62 | | |
| Fat | 0.03g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 10.46mg | | |
| Carbohydrates | 0.42g | | |
| Fiber | 0.13g | | |
| Sugar | 0.00g | | |
| Protein | 0.06g | | |
| Vitamin A | 160.02IU | Vitamin C | 0.05mg |
| Calcium | 0.71mg | Iron | 0.05mg |

AB 210 Sub Bun 5",WG

| | | | |
|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-13374 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------|-------------|-------------------|------------|
| BUN SUB SLCD WGRAIN 5 12-8CT GFS | 1 Each | | 276142 |

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 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 160.00 | | |
| Fat | 2.00g | | |
| SaturatedFat | 0.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 190.00mg | | |
| Carbohydrates | 29.00g | | |
| Fiber | 2.00g | | |
| Sugar | 4.00g | | |
| Protein | 5.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 56.00mg | Iron | 2.00mg |

DH 135 Ham and Cheese Slider

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 2.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18507 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Hawaiian Roll | 2 Each | Basic Preparation Pan frozen dough on paper lined sheet pan. Full sheet pan: Individual - 8 x 5; Clustered - honeycomb of 51. Half Sheet pan: Individual - 5 x 4; Clustered - Honeycomb of 21. Retard/thaw time: Retarder (35-38 degrees F), 12-18 hours. Room temperature: 60 minutes. Proofing: (95F, 85% Relative humidity) for 40-50 minutes or until double in size. Baking: Rack oven: 350 degrees F for 8-10 minutes. Deck Oven: 350 degrees F for 8-10 minutes. Convection oven: 300 degrees F for 6-8 minutes. Bake times will vary due to ovens. Adjust accordingly. | 149052 |
| TURKEY HAM SLCD 12-1 JENNO | 4 Slice | THAW IN COOLER DEFROST FROZEN PRODUCT SLOWLY AND THOROUGHLY IN A COOLER FOR 24 HOURS. | 556121 |
| CHEESE AMER 160CT SLCD 4-5 GCHC | 2 Slice | Basic Preparation READY TO USE | 271411 |

Preparation Instructions

Prepare Sliders (two slices of ham and one slice of cheese on each roll). Place two sliders in a paper tray and serve.

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: 2.00 Each

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 372.00 |
| Fat | 15.00g |
| SaturatedFat | 7.60g |
| Trans Fat | 0.00g |
| Cholesterol | 73.00mg |
| Sodium | 1022.00mg |
| Carbohydrates | 29.80g |
| Fiber | 3.20g |
| Sugar | 7.40g |
| Protein | 23.00g |
| Vitamin A 0.00IU | Vitamin C 1.20mg |

Calcium 165.00mg **Iron** 0.72mg

DH 148 Stromboli

| | | | |
|----------------------|------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 4.20 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18563 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| STROMBOLI MT & CHS 72-4.2Z S&F | 1 Each | Basic Preparation For best results, allow to thaw prior to cooking. Do not refreeze. Cook for 8-10 minutes in a 380 degree F Convection oven. Cook before eating to an internal temperature of 165 degree F as measured by a food thermometer. | 474964 |

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: 4.20 Ounce

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 260.00 | | |
| Fat | 10.00g | | |
| SaturatedFat | 4.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 30.00mg | | |
| Sodium | 640.00mg | | |
| Carbohydrates | 29.00g | | |
| Fiber | 3.00g | | |
| Sugar | 4.00g | | |
| Protein | 16.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

FV 100 Cherry Tomatoes, Fresh

| | | | |
|----------------------|-----------|-----------------------|-----------|
| Servings: | 1.00 | Category: | Vegetable |
| Serving Size: | 6.00 Each | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-18842 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------|-------------|----------------------------------------------------------------------------------|------------|
| TOMATO CHERRY 11 MRKN | 6 Each | PREPARATION: RINSE THOROUGHLY. READY FOR RAW USE OR IN A COOKING APPLICATION. | 569551 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 0.00 |
| Grain | 0.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.50 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|---------|
| Calories | 16.19 | | |
| Fat | 0.20g | | |
| SaturatedFat | 0.05g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 4.50mg | | |
| Carbohydrates | 3.50g | | |
| Fiber | 1.10g | | |
| Sugar | 2.50g | | |
| Protein | 0.80g | | |
| Vitamin A | 749.40IU | Vitamin C | 12.33mg |
| Calcium | 9.00mg | Iron | 0.24mg |

AG 121 Fried Rice

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Grain |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18877 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| RICE FRIED VEG WGRAIN 6-5.16 MINH | 1 Cup | Basic Preparation Pre-heat convection oven to 350 degrees F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread evenly and cover the pan tightly with foil. Cook for 45-50 minutes or until temperature reaches 165 degrees F or above. Half way through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving. Cooking equipment may vary. Adjust cooking time appropriately. | 676463 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 270.00 | | |
| Fat | 2.50g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 440.00mg | | |
| Carbohydrates | 54.00g | | |
| Fiber | 4.00g | | |
| Sugar | 3.00g | | |
| Protein | 6.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 4.00mg |

DB 261 Chuckwagon Sand.

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-18888 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------------------|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| BEEF PTY CHUCKWAGON CN NA 96-3Z ADV | 1 Each | DEEP_FRY Deep fryer: 350 degrees f for 2 1 2-3 1 2 minutes. Conventional oven: from the frozen state, bake at 400 degree f for 13-15 minutes. Convection oven: from the frozen state, bake at 375 degrees f for 11-14 minutes. | 475152 |
| BUN HAMB SLCD WHEAT WHL 4 10-12 GFS | 1 Each | | 517810 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.00 |
| Grain | 2.75 |
| 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 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 380.00 | | |
| Fat | 18.00g | | |
| SaturatedFat | 5.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 25.00mg | | |
| Sodium | 470.00mg | | |
| Carbohydrates | 36.00g | | |
| Fiber | 6.00g | | |
| Sugar | 5.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 103.00mg | Iron | 2.80mg |

DP 351 Chicken Wings (Bone in)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-19021 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| CHIX WNG CKD OVN RSTD 6-5 GOLDKIST | 8 1/20 Ounce | Basic Preparation Pre-heat oven to 350 degrees F, place frozen chicken pieces in a single layer on an ungreased baking pan, baked uncovered for 10 minutes (convection) or 25 minutes (conventional). | 159883 |

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: 1.00

Serving Size: 5.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 644.00 | | |
| Fat | 45.00g | | |
| SaturatedFat | 10.46g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 281.75mg | | |
| Sodium | 805.00mg | | |
| Carbohydrates | 8.05g | | |
| Fiber | 0.00g | | |
| Sugar | 0.00g | | |
| Protein | 42.66g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

DP 145 Corn Dog (Chicken)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-19080 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|-------------------|------------|
| CORN DOG CHIX WGRAIN 72-4Z GCHC | 1 Each | | 620220 |

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: 1.00 Each

| Amount Per Serving | | | |
|----------------------|----------|------------------|--------|
| Calories | 240.00 | | |
| Fat | 9.00g | | |
| SaturatedFat | 2.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 40.00mg | | |
| Sodium | 470.00mg | | |
| Carbohydrates | 30.00g | | |
| Fiber | 2.00g | | |
| Sugar | 8.00g | | |
| Protein | 9.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 70.00mg | Iron | 1.50mg |

DP 356 Chicken Wings (Boneless)

| | | | |
|----------------------|-----------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 5.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-19087 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------|------------|
| CHIX BRST CHNK BRD WGRAIN CKD 30# | 5 Each | BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F. | 536790 |

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: 1.00

Serving Size: 5.00 Each

Amount Per Serving

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 210.00 | | |
| Fat | 8.00g | | |
| SaturatedFat | 1.50g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 50.00mg | | |
| Sodium | 570.00mg | | |
| Carbohydrates | 17.00g | | |
| Fiber | 2.00g | | |
| Sugar | 0.00g | | |
| Protein | 18.00g | | |
| Vitamin A | 200.00IU | Vitamin C | 0.00mg |
| Calcium | 20.00mg | Iron | 1.08mg |

GF 101 Baked apples

| | | | |
|----------------------|----------|-----------------------|------------------|
| Servings: | 25.00 | Category: | Fruit |
| Serving Size: | 0.50 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-19097 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|------------------------------------|-------------|-----------------------------------------------------|------------|
| APPLE SLCD HMSTYL SPCD 6-10 MUSLMN | 1/2 Cup | Simply heat and serve or serve at room temperature. | 507942 |

Preparation Instructions

Direction

1. Preheat oven to 350 degrees Fahrenheit.
2. Mix Sugar, Butter, and Oats until well combined. Place in baking pan loosely. Bake for about 10 minutes, stirring halfway through cooking time. Stir lightly and let cool completely.
3. Sprinkle over Apples and serve.

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: 25.00

Serving Size: 0.50 Cup

Amount Per Serving

| | | | |
|----------------------|--------|------------------|--------|
| Calories | 3.20 | | |
| Fat | 0.00g | | |
| SaturatedFat | 0.00g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 0.00mg | | |
| Sodium | 0.40mg | | |
| Carbohydrates | 0.88g | | |
| Fiber | 0.08g | | |
| Sugar | 0.72g | | |
| Protein | 0.00g | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg |
| Calcium | 0.00mg | Iron | 0.00mg |

DP 544 Turkey Bacon Wrap

| | | | |
|----------------------|-------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 0.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-19383 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| TORTILLA FLOUR 10 ULTRGR 12- 12CT | 1 Each | STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying). | 690141 |
| TURKEY HAM SLCD 12-1 JENNO | 4 Slice | | 556121 |
| BACON TKY CKD 12-50CT JENNO | 2 Slice | | 834770 |
| CHEESE AMER 120CT SLCD 4-5 GCHC | 1 Each | | 164216 |

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.36 |
| 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 Serving

| | |
|----------------------|-----------|
| Calories | 360.00 |
| Fat | 16.00g |
| SaturatedFat | 6.50g |
| Trans Fat | 0.00g |
| Cholesterol | 70.00mg |
| Sodium | 1060.00mg |
| Carbohydrates | 30.00g |
| Fiber | 3.00g |
| Sugar | 3.00g |

| | |
|-------------------------|-------------------------|
| Protein | 22.00g |
| Vitamin A 0.00IU | Vitamin C 1.20mg |
| Calcium 232.00mg | Iron 2.34mg |