

Cookbook for EARLY LEARNING CENTER

Created by HPS Menu Planner

Table of Contents

Yogurt & Whole Grain Muffin

Whole Grain French Toast Sticks & Sausage Patty

Seasoned Green Beans

Chicken Patty on a Whole Grain Bun

Assorted Fresh Fruit

Variety of Chilled Fruit

Fresh Baby Carrots with Dip

Juice 4U Juice

Yogurt & Whole Grain Muffin

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-3710

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAR PK N/F 48-4Z LTN FIT	50 Each		765020
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	50 Each		557991
4 Ounce Paper Food Tray, Aspire Pattern	50		122861

Preparation Instructions

In a 4 ounce food tray, place 1 muffin and 1 yogurt.

Place in cooler until ready to serve.

CCP: Hold at 41 degrees F or below

You can serve any of the following muffins with your yogurts

557970 - blueberry

557981 - banana

558011 - apple cinnamon

557991 - chocolate & chocolate chip

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

Whole Grain French Toast Sticks & Sausage Patty

Servings:	50.00	Category:	Entree
Serving Size:	1.00 set	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3711

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 300-.867Z PAP	100 Each		646222
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	50 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
8 Ounce Paper Food Tray, Aspire Pattern	50 Each		122900

Preparation Instructions

Prepare French Toast Sticks as stated on the box.

Prepare Sausage Patty as stated on the box.

Once items are prepared, place 2 french toast sticks and 1 sausage patty into an 8 ounce paper tray.

Keep in warmer until ready to serve.

CCP: Hold for hot service at 135 degrees F. or higher.

SLE Components

Amount Per Serving

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

Seasoned Green Beans

Servings:	67.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4138

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Green Beans cnd	33 1/2 Cup	BAKE	100307
BUTTER SUB 24-4Z BTRBUDS	113 2/5 Gram		209810

Preparation Instructions

Prepare 1 pouch of Butter Buds as directed on the package.

Set aside.

Take 3 cans of commodity Green Beans and sanitize the tops of the cans.

Open each can and drain.

Once drained, place all 3 cans into a steam table pan.

Pour Butter Buds over Green Beans and gently stir.

Steam.

CCP: Heat to 140 degrees F or higher

CCP: Hold for hot service at 140 degrees F or higher

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

Chicken Patty on a Whole Grain Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4215

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN WHITE WHEAT 3.5"	100 Each	READY_TO_EAT	51032
CHIX BRST PTY BRD WGRAIN 2-6.76	1 Each	BAKE PREPARATION: Appliances vary, adjust accordingly. Conventional Oven 8-10 min. at 400°F from frozen. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven 6-8 min. at 375°F from frozen.	509728

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

Assorted Fresh Fruit

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-7953

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	1/16 Each		200999
APPLE DELIC GLDN 125-138CT MRKN	1/16 Each		597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/16 Cup		280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1/16 Each		198021
STRAWBERRY 8 MRKN	1/16 Cup		212768
KIWI 33-39CT P/L	1/16 Each		287008
PEAR 95-110CT MRKN	1/16 Ounce		198056
MELON MUSK CANTALOUPE 12CT MFC	1/16 Cup		200565

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.21
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Variety of Chilled Fruit

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-7956

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE 6-10 GFS	1/16 Cup		610372
PEAR DCD IN JCE 6-10 GFS	1/16 Cup		610364
APPLESAUCE UNSWT 6-10 GFS	1/16 Cup		271497
PINEAPPLE TIDBITS IN JCE 6-10 GFS	1/16 Cup		612464
FRUIT COCKTAIL DCD XL/S 6-10 P/L	1/16 Cup		258362
ORANGES MAND WHL L/S 6-10 GFS	1/16 Cup		117897
Peaches, diced, cups, Frozen	1/16 Cup		100241
STRAWBERRIES, DICED, CUPS, FROZEN	1/16 Each	THAW	100256

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

Fresh Baby Carrots with Dip

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-9588

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL PETITE 4-5 RSS	1 1/2 Ounce	1/2 cup (12 each)	768146
DRESSING RNCH LT 4-1GAL LTHSE	1 Tablespoon	READY_TO_EAT Open, pour and enjoy!	861850

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Juice 4U Juice

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Carton	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-11094

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE WANGO MANGO ECO 70-4FLZ JUICE4U	1/2 Each	READY_TO_EAT Thaw when ready to use keeping used portion in refrigeration upto 14 days	510562
JUICE DRAGON PUNCH ECO 70-4FLZ	1/2 Each	READY_TO_EAT Thaw before serving. Any unused thawed portions can be refrigerated for upto 14 days	510571

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