

Cookbook for Millbrooke

Created by HPS Menu Planner

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Side Salad Middle School

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14451

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CARROTS BABY PLD 72-3Z P/L	1/4 Package		241541

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

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

Spaghetti

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14523

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10 2-10 KE	2 Ounce		654560
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 3/5 Ounce		573201

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Veggie Dip #1

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14635

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	1/4 Cup	wash baby carrots, drain and place in cup, chill for service	241541
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	wash grape tomatoes, drain and place in cup chill for service	129631
DRESSING RNCH LT LO SOD 200-12GM GFS	1 Each	chill for service	699981
Cucumber	1/4 Cup	UNSPECIFIED None	

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	2.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Glazed Carrots

Servings:	105.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14642

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR BROWN LT 12-2 P/L	1 1/2 Cup		860311
MARGARINE SLD 30-1 GCHC	1/2 Pound		733061
CARROT SLCD MED 6-10 GFS	1/2 Cup		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

Romaine Lettuce & Tomato Cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-14742

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CLND 2-5 RSS	1/2 Cup	1/2 cup dished is equal to 1/4 cup. Wash, drain, and chop 1 pound of romaine lettuce	702609
TOMATO 5X6 XL 25 MRKN	1/2 Cup	Wash, drain, and slice	206032

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

Mashed Potatoes

Servings:	41.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14775

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-26.5Z SMART SERV	33/50 Ounce		146581
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Ounce		299405
SEASONING GARLIC PEPR 21Z TRDE	1/2 Teaspoon		655252

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

Green Beans

Servings:	25.00	Category:	Vegetable
Serving Size:	1.00 #1 CAN	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14776

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	1/2 Cup	Drain liquid Place in pan with all seasonings cook 30 minutes reaching 165 degrees	118737
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	2 Tablespoon		299405
ONION WHITE 12-2 P/L	1		652054
SALT IODIZED 18-2.25 GCHC	1 Teaspoon		350732
Black Pepper	1 Teaspoon	BAKE	24108

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

Chef Salad-Elementary

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15091

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE CHL ROMAINE CHOP 6/2 LB BG	2 Cup		15D44
Grape Tomatoes	1/4 Cup		749041
CHEESE AMER SHRD FTNR 4-5# BONGARDS	1 Ounce		344731
CRACKER SALTINE 300-4CT ZESTA	2 Package		270644
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
CROUTON CHS GARL WGRAIN 250-.5Z	2 Package		661022
CARROTS BABY PLD 72-3Z P/L	1 Package		241541
Baby Carrots	1/2 Cup	UNSPECIFIED None	
HAM DCD W/A 1/4 3-4 GCHC	2 Ounce		199834

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.50
Grain	2.00
Fruit	0.00
GreenVeg	1.00
RedVeg	1.25
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Yogurt Combo

Servings:	1.00	Category:	Entree
Serving Size:	6.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15092

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each		200612
CRACKER SALTINE 300-4CT ZESTA	2 Package		270644
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	READY_TO_EAT Ready to Eat	893711

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

PB & J Combo

Servings:	1.00	Category:	Entree
Serving Size:	3.60 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15093

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each		527462
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1 Package	READY_TO_EAT Ready to Eat	893711

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

Ham & Cheese Sandwich-Elementray

Servings:	1.00	Category:	Entree
Serving Size:	2.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15094

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 4-5 GCHC	1 Slice	1 slice = .5 ounce	271411
HAM SLCD .5Z 4-2.5 GFS	4 Slice	four sliced =1.5 ounces	294187
BREAD WHL WHE PULLMAN SLCD 12-22Z GFS	2 Slice		710650

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

Pizza Go Box #1

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-15701

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD W/GRAIN 4 192-1Z RICH	2	RTU	959048
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	2 1/2 Ounce	READY_TO_EAT None	677721
PEPPERONI SLCD 14- 16/Z 2-5 GFS	8 Slice		729981
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce		645170
APPLE FRSH SLCD 100- 2Z P/L	1 Package	PACKAGING: 2OZ POLY BAGS IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE IS 34 - 40 F. PREPARATION: OPEN AND SERVE.	473171
CARROTS BABY PLD 72- 3Z P/L	1 Package	RTU	241541

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	3.19
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	3.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Assorted Cereal

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-17104

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS HNYNUT BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	509396
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401
CEREAL REESEES PUFFS WGRAIN 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	264761
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL FRSTD MINI WHE BWL 96CT KELL	1 Each		662186
CEREAL FROOT LOOPS R/S BWL 96-1Z KELL	1 Each		283620
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each		388190

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

Sausage Biscuit Elementary

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17294

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 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
BISCUIT STHRN STYL EZ SPLT 216-2.2Z	1 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.	866920

Preparation Instructions

No Preparation Instructions available.

SLE Components

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00