

# **Cookbook for HOBART MIDDLE SCHOOL**

**Created by HPS Menu Planner**

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# Yogurt & Whole Grain Muffin

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

## Ingredients

Description	Measurement	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

# Chicken Patty on a Whole Grain Bun

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

## Ingredients

Description	Measurement	DistPart #
BUN WHITE WHEAT 3.5"	100 Each	51032
CHIX BRST PTY BRD WGRAIN 2-6.76	1 Each	509728

## Preparation Instructions

No Preparation Instructions available.

# Assorted Fresh Fruit

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

## Ingredients

Description	Measurement	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.

# Whole Grain Biscuits & Gravy

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8439

## Ingredients

Description	Measurement	DistPart #
DOUGH BISC WGRAIN 216-2.51Z PILLS	50 Each	269200
GRAVY SAUS CNTRY 6-10 CHEFM	12 1/2 Cup	464694

## Preparation Instructions

Prepare BISCUITS as package indicates

Prepare GRAVY, SAUSAGE as package indicates

Hold each until service.

Place 1 biscuit on the tray and ladle 1/4 cup of gravy over biscuit.

CCP: Heat to 165 degrees F or higher for at least 15 seconds

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

# 4 Alarm Chicken Sandwich

<b>Servings:</b>	24.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9216

## Ingredients

Description	Measurement	DistPart #
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	24 Each	327080
BUN WHITE WHEAT 3.5"	24 Each	51032

## Preparation Instructions

Prepare chicken as stated on box.

# Walking Taco

<b>Servings:</b>	20.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 TACO	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9433

## Ingredients

Description	Measurement	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	722330
CHIP NACHO REDC FAT 72-1Z DORITOS	20 Ounce	456090

## Preparation Instructions

Prepare the taco meat as stated on package.

CCP: Heat taco meat to 165 degrees F or higher for 15 seconds.

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

For service:

Open 1 bag of Doritos and scoop #12 scoop (or 3.17 ounces by weight) into the Doritos bag over the chips.



# Baked Beans

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	2.00 Disher	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9573

## Ingredients

Description	Measurement	DistPart #
Beans, Vegetarian, Low Sodium, Canned	468 Ounce	100364
Tap Water for Recipes	1 Quart	000001WTR
ONION DEHY CHPD 15 P/L	1 1/2 Cup	263036
MOLASSES 4-1GAL P/L	2 Cup	234303
SPICE MUSTARD DRY 1 COLMANS	149/176 Ounce	400018
SUGAR BROWN LT 12-2 P/L	2 Cup	860311
TOMATO PASTE CALIF 26 6-10 GCHC	2 Cup	100196

## Preparation Instructions

1. Pour 14 lb 10 oz (1 gal 2 1/2 qt) canned vegetarian beans into each steamtable pan. (12"x20"x4"). For 50 serving, use 1 steamtable pan. For 100 servings, use 2 steamtable pans.
2. Combine onions, molasses, dry mustard, brown sugar, water, and tomato paste. Blend well.
3. Pour 2 lb 11 oz (1 qt 1 1/4 cups) mixture over beans in each steamtable pan. Stir to combine. Cover pans.
4. Bake:  
Convectional oven: 350 degrees F for 2 1/4 hours  
Convection oven: 325 degrees F for 1 1/4 hours  
Remove cover during last 1/2 hour of baking to brown the beans.
5. Portion with 4-oz ladle (1/2 cup).  
Serving: 2/3 cup (#6 disher) provides 1/2 cup of cooked dry beans and 1/8 cup of other vegetable.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds.  
CCP: Hold for hot service at 135 degrees F or higher.

# Fruit Smoothie

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Smoothie	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-9951

## Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F 6-32Z DANN	25 Cup	541966
STRAWBERRY DCD 1/2 IQF 2-5 CHEF-RDY	25 Cup	621420
Fat Free Milk	25 Cup	22

## Preparation Instructions

No Preparation Instructions available.

# Sausage & Cheese Whole Grain Biscuit Sandwich

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Breakfast Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-10146

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	8 Tablespoon	299405
BISCUIT WGRAIN MINI FB 1Z 5-35CT PILL	50 Each	521782
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	50 Each	785880
CHEESE AMER 160CT SLCD 6-5 COMM	25 Slice	150260

## Preparation Instructions

In a microwave safe container, add 8 Tbls (1/4 pound) of butter and melt it.

Before you bake your biscuits in the oven, brush the tops of the biscuits with the melted butter.

Bake the biscuits according to the directions on the box.

Prepare the sausage patties according to the directions on the box

CCP: Heat sausage patties to 165 degrees F. or higher for 15 seconds.

Once the biscuits and the sausage patties are prepared:

Split each biscuit in half.

Place a sausage patty on the bottom part of the biscuit.

Place a 1/2 slice of American cheese, folded, on top of the sausage patty.

And place the top of the biscuit on top of the American cheese.

Serve each sandwich in a paper boat, and cover the entire tray to prevent the sandwich from drying out.

Or wrapped in a saddle bag, and place the sandwiches in a shallow steam table pan.

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

# Meatball Sub

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-10620

## Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GFS	50 Each	276142
MEATBALL CKD 6-5 JTM	200 Each	135071
SAUCE SPAGHETTI FCY 6-10 REDPK	60 Ounce	852759
CHEESE MOZZ SHRD 30 COMM	25 Ounce	150620

## Preparation Instructions

Pull the sub buns out of the freezer and place into the cooler the day before you are going to make the subs.

—  
Prepare meatballs as stated on package.

CCP: Heat to 165 degrees F or higher.

Heat spaghetti sauce.

CCP: Heat to 140 degrees F or higher.

—  
Fill each Sub Bun with...

4 meatballs

1.2 ounces of spaghetti sauce

1/2 ounce of cheese

—  
Wrap tray of subs and place in warmer until ready to serve.

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

# Spicy Chicken Drumstick w/ Yeast Roll

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-13626

## Ingredients

Description	Measurement	DistPart #
CHIX DRMSTX BRD WGRAIN SPCY 4-6.6	1 Each	804871
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	1 Each	233140

## Preparation Instructions

Serve Drumstick with Yeast Roll

# Warm Ham & Cheese on Pretzel Roll

<b>Servings:</b>	15.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Sandwich	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-13628

## Ingredients

Description	Measurement	DistPart #
Ham, 97% Fat Free, Cooked , Water Added, Sliced	36 3/5 Ounce	100187
ROLL PRETZEL WGRAIN 120-2.2Z J&J	15 Each	500162
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	15 Ounce	100036

## Preparation Instructions

Thaw sliced ham. Pull from freezer at least 2 days prior to serving.

—

This sandwich is served warm.

—

Place pretzel roll packages into your warm holding cabinets

—

Grab a shallow steam-table pan

Place 2.44 oz of sliced ham clusters in the steam-table pan (5 x 3) (You might be able to get more than 15)

Steam ham clusters

CCP: Heat to 165 degrees F or higher for at least 15 seconds

—

Place 2 slices (1oz) of american cheese on top of ham clusters.

Put back into the steamer until cheese is melted\_

—

These sandwiches will be assembled on the line

—

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

# Santa Fe Chicken Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-14464

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup	735787
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 Ounce	100117
TOMATO ROMA DCD 3/8 2-5 RSS	1/4 Cup	786543
BEANS BLACK LO SOD 6-10 BUSH	1/8 Cup	231981
Corn fzn	1 Tablespoon	100348
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
Salsa, Low-Sodium, Canned	1/4 Cup	IN100330
CHIP TORTL RND R/F 64-1.45Z TOSTIT	1 Each	662512
DRESSING RNCH LT 4-1GAL GCHC	1 Tablespoon	472999
SAUCE SRIRACHA 12-17FLZ HUYFNG	1 Gram	386462

## Preparation Instructions

No Preparation Instructions available.

# Santa Fe Chicken Wrap

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-14465

## Ingredients

Description	Measurement	DistPart #
TORTILLA JALAP CHS 12 6-12 GRSZ	1 Each	116691
LETTUCE ROMAINE CHOP 6-2 RSS	1/2 Cup	735787
CHICKEN FAJITA STRIPS, COOKED, FROZEN	3 Ounce	100117
TOMATO ROMA DCD 3/8 2-5 RSS	2 Tablespoon	786543
BEANS BLACK LO SOD 6-10 BUSH	1/4 Cup	231981
Corn fzn	1 Tablespoon	100348
Cheese, Cheddar Reduced fat, Shredded	1 Ounce	100012
DRESSING RNCH LT 4-1GAL GCHC	1 Tablespoon	472999
SAUCE SRIRACHA 12-17FLZ HUYFNG	1 Gram	386462
PRETZEL HEARTZELS 104-0.7Z ROLD GOLD	1/2 Package	893711
SNACK MIX CHED HARV 104-.9Z SUNCHP	1/2 Package	660962

## Preparation Instructions

Make ahead of time...

Dressing: 1 cup of Light Ranch and 1 Tablespoon of Sriracha Sauce

–

Lay out sheets of parchments.

Lay tortillas on the parchment.

Smear with sriracha/ranch sauce.

Add lettuce, cheese, tomatoes, chicken, beans, and corn.

Roll and fold tortilla.

Cut in half on a diagonal.



# Chilled Canned Fruit - Secondary

<b>Servings:</b>	1.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15196

## Ingredients

Description	Measurement	DistPart #
PEACH SLCD IN JCE 6-10 GFS	1/24 Cup	610267
PEAR SLCD IN JCE 6-10 GFS	1/24 Cup	610399
FRUIT MIXED DCD IN JCE 6-10 GFS	1/24 Cup	610348
ORANGES MAND IN JCE 6-10 GFS	1/12 .50 cup	612448
PINEAPPLE TIDBITS IN JCE 6-10 GFS	1/24 Cup	612464
APPLESAUCE CINN UNSWT CUP 96-4.5Z	1/12 Each	699180
APPLESAUCE STRAWB UNSWT 96-4.5Z	1/12 Each	699211
APPLESAUCE UNSWT 72-4.5Z GFS	1/12 Each	581742
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1/12 Each	794181
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1/12 Each	863880
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1/12 Each	863890
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1/12 Each	667911

## Preparation Instructions

No Preparation Instructions available.

# Spaghetti w/ Meat Sauce

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15435

## Ingredients

Description	Measurement	DistPart #
PASTA SPAG 51 WGRAIN 2-10	1 Ounce	221460
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 3/5 Ounce	573201

## Preparation Instructions

No Preparation Instructions available.

# Chicken Fettuccine Alfredo

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15439

## Ingredients

Description	Measurement	DistPart #
PASTA SPAG 51 WGRAIN 2-10	1 Ounce	221460
SAUCE ALFREDO FZ 6-5 JTM	1/4 Cup	155661
Chicken, diced, cooked, frozen	1 Ounce	100101

## Preparation Instructions

Prepare Diced Chicken as directed.

Prepare Spaghetti Noodles as directed.

Prepare Alfredo Sauce as directed.

—  
In a steam table pan, combine the diced chicken and Alfredo.

—  
To serve:

Place 1/2 cup of Spaghetti Noodles on the tray and top with 1/2 cup of the Alfredo Sauce with Diced Chicken.

# MS Yogurt Lunchable

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 set	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15445

## Ingredients

Description	Measurement	DistPart #
CRACKER GLDFSH WGRAIN COLOR 300-.75Z	1 Package	112702
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
YOGURT VAR PK N/F 48-4Z LTN FIT	1 Each	765020
APPLESAUCE STRAWB UNSWT 96-4.5Z	1 Each	699211

## Preparation Instructions

No Preparation Instructions available.