

# **Cookbook for HOBART HIGH SCHOOL**

**Created by HPS Menu Planner**

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# Chili Cheese Dog

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-3204

## Ingredients

Description	Measurement	DistPart #
Lower Sodium Beef Franks	1 Each	29265
CHILI BEEF W/BEAN 6-5 COMM	2 Fluid Ounce	344012
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	150250
White Wheat Hot Dog Bun 5.75"	1 Each	53071

## Preparation Instructions

Prepare hot dog as directed.

Prepare chili as directed.

Once hot dog has reached an internal temperature of 165 degrees F, place it in hot dog bun. Then top with 2 ounce ladle of chili. Place 1 ounce ladle of cheese over chili.

# Egg & Cheese on a Whole Grain Biscuit

<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-3707

## Ingredients

Description	Measurement	DistPart #
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	50 Each	592625
CHEESE AMER 160CT SLCD 6-5 COMM	50 Slice	150260
DOUGH BISC WGRAIN 216-2.51Z PILLS	50 Each	269200

## Preparation Instructions

Prepare egg patty as stated on package.

Prepare whole grain biscuit as stated on package.

Once egg patty and biscuit are prepared, split the biscuits in half. Place 1 egg patty on the bottom half of biscuit. Then place 1 slice of American cheese on top of the egg patty. Last, place the other half of the biscuit on top of the cheese.

Cover and place in warmer until ready to serve.

# Fajita Chicken

<b>Servings:</b>	40.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Ounce	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-7901

## Ingredients

Description	Measurement	DistPart #
Chicken, Diced, Cooked, Frozen	80 Ounce	100101
SPICE CHILI POWDER MILD 16Z TRDE	1 Teaspoon	331473
SPICE PAPRIKA SPANISH 16Z TRDE	1 Tablespoon	225002
SALT IODIZED 25 CARG	1/2 Teaspoon	108286
SPICE ONION POWDER 19Z TRDE	1 1/2 Tablespoon	126993
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Tablespoon	513881
SPICE CUMIN GRND 15Z TRDE	1 1/2 Tablespoon	273945
SPICE PEPR RED CAYENNE GRND 16Z TRDE	1/2 Teaspoon	225088
JUICE LIME PAST 6-30.5Z SUN ORCHARD	1 Fluid Ounce	567581
SEASONING TACO SLT FR 19.5Z TRDE	1/2 Cup	605062

## Preparation Instructions

In small mixing bowl, combine:

Chili Powder

Paprika

Salt

Onion Powder

Garlic, Granulated

Cumin

Cayenne Pepper

Whisk to combine.

In a measuring cup, put 1 fluid ounce of lime juice.

Add the combined spices.

Now add water to the measuring cup until your mixture shows a total of 4 cups.

Whisk to combine.

In a 4" steamtable pan, add your thawed diced chicken.

And add the taco seasoning and the marinade mixture to the chicken.

Mix until chicken is evenly coated with seasonings.

Bake at 350 degrees F

Set timer for 15 minutes.

Take pan out of the oven and stir the chicken.

Place the pan back into the oven and bake for another 10-15 minutes.

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

CCP: Hold at 135 degrees F or higher.

Use a 2oz spoodle to serve

# Assorted Fresh Fruit

<b>Servings:</b>	8.00	<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 Each	200999
APPLE DELIC GLDN 125-138CT MRKN	1 Each	597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/2 Cup	280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each	198021
STRAWBERRY 8 MRKN	1/2 Cup	212768
KIWI 33-39CT P/L	2 Each	287008
PEAR 95-110CT MRKN	1 Each	198056
MELON MUSK CANTALOUPE 12CT MFC	1/2 Cup	200565

## Preparation Instructions

No Preparation Instructions available.



# Smoke House Burger

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Burger	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8164

## Ingredients

Description	Measurement	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	50 Each	203260
SAUCE BBQ 4-1GAL SWTBRAY	50 Tablespoon	655937
ONION FREN FRIED 6-24Z GFS	50 Tablespoon	403592
BUN WHITE WHEAT 3.5"	50 Each	51032

## 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

# Yogurt Breakfast Pack

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8478

## Ingredients

Description	Measurement	DistPart #
YOGURT PCH N/F 12-5.3Z LTN FIT	50 Each	719301
CRACKER GLDFSH GRHM VAN 300-.9Z PEPP	50 Each	198472
BANANA TURNING 40 P/L	50 Each	200999

## Preparation Instructions

You can use any of the following yogurt for this pack:

719371 - Light n Fit blueberry yogurt nonfat

719391 - Light n Fit cherry yogurt nonfat

719301 - Light n Fit peach yogurt nonfat

You can use any fruit, fresh or canned.

BUT it must equal a 1/2 cup serving

CCP: Hold at 41 degrees F or below for cold service.

# 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-8501

## Ingredients

Description	Measurement	DistPart #
YOGURT VAN L/F 6-32Z DANN	25 Cup	541966
STRAWBERRY SLCD 4+1 6-6.5 GFS	25 Cup	293393
Fat Free Milk	25 Cup	22

## Preparation Instructions

No Preparation Instructions available.

# Breakfast Scramble

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-8520

## Ingredients

Description	Measurement	DistPart #
HASHBROWN CUBES SEAS CRISPY 6-6 LAMB	145 1/2 Ounce	504122
EGG SCRMBD CKD FZ 4-5 GFS	16 2/3 Cup	584584
Ham, Cubed Frozen	30 1/2 Ounce	100188-H
CHEESE CHED MLD SHRD 4-5 LOL	12 1/2 Cup	150250

## Preparation Instructions

Pull Cubed Ham out of freezer the day before preparing this meal.

Prepare Crispy Cubes according to package directions.

Prepare Scrambled Eggs according to package directions.

Prepare Cubed Ham according to package directions.

In a styrofoam bowl (GFS#184802), use a 4oz spoodle and spoodle crispy cubes into styrofoam bowl.

Using 1/3 cup, scoop your eggs on top of the crispy cubes.

The Cubed Ham should way 0.61oz per serving. Scoop ontop of the scrambled eggs

Finally, top each bowl with 1 oz of shredded cheddar cheese.

Place in warmer until ready to serve.

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

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

# Grilled Mozzarella Cheese with Meat Sauce

<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>	Lunch	<b>Recipe ID:</b>	R-8932

## Ingredients

Description	Measurement	DistPart #
24 oz White Wheat Bread, Split Top 5/8" Slice	100 Slice	11162
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	140 Ounce	573201
CHEESE MOZZ 3 SLCD .75Z 6-1.5 GCHC	100 Slice	726567

## Preparation Instructions

No Preparation Instructions available.

# Popcorn Chicken Bowl

<b>Servings:</b>	46.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Bowl	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8954

## Ingredients

Description	Measurement	DistPart #
POTATO GRANULES W/MLK 6-5.31 GCHC	92 Tablespoon	118516
BUTTER SUB 24-4Z BTRBUDS	28 1/3 Teaspoon	209810
SALT IODIZED 25 CARG	1 Teaspoon	108286
GRAVY MIX CHIX 12-15Z GCHC	25 Tablespoon	242390
CHEESE CHED MLD SHRD 4-5 LOL	5 3/4 Cup	150250
CORN SUPER SWT 30 GFS	11 1/2 Cup	358991
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	552 Each	327120

## Preparation Instructions

Prepare Mashed Potatoes as directed on package using Butter Buds and Salt.

Prepare Gravy as directed on package.

Prepare Corn as directed on package.

Prepare Popcorn Chicken as directed on package.

# Mashed Potatoes

<b>Servings:</b>	92.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8956

## Ingredients

Description	Measurement	DistPart #
POTATO GRANULES W/MLK 6-5.31 GCHC	1 Tablespoon	118516
BUTTER SUB 24-4Z BTRBUDS	56 7/10 Teaspoon	209810
SALT IODIZED 25 CARG	1 Teaspoon	108286

## Preparation Instructions

Boil water, boil more than you actually need.

Add 1 package of butter buds plus 1 teaspoon of salt to your container of mashed potatoes.

Put 1/2 of your boiling water into your mixing bowl before you add your dry mashed potatoes.

Using whip attachment, set mixer on low speed.

Slowly add your potato mixture into your mixing bowl over the boiled water.

Add remaining boiling water.

Scrape down the bowl and whip on high speed until fluffy. (3-5 minutes).

Transfer potatoes to 4" steamtable pans.



# Baked Beans

<b>Servings:</b>	100.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<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.

# All Beef Hot Dog

<b>Servings:</b>	80.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9601

## Ingredients

Description	Measurement	DistPart #
FRANKS BEEF 8/ 2-5 GFS	80 Each	265039
White Wheat Hot Dog Bun 5.75"	80 count	53071

## Preparation Instructions

Prepare hot dogs as directed on packaging.

Assemble hot dog in bun when item is ordered.

CCP: Heat to 165 degrees F internal for 15 seconds.

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

# Brickie Ranch Dressing

<b>Servings:</b>	50.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-9638

## Ingredients

Description	Measurement	DistPart #
MILK WHT WHL 4-1GAL RGNLBRND	16 Fluid Ounce	512109
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	2 Tablespoon	629640
LEMON JUICE 100 12-32FLZ GCHC	4 Teaspoon	311227
YOGURT PLN FF NAT 6-32Z DANN	1 1/4 Cup	551813
SOUR CREAM L/F 4-5 RGNLBRND	1/2 Cup	534331
MAYONNAISE LT 4-1GAL GFS	1 2/3 Cup	429406
SPICE ONION POWDER 19Z TRDE	2 Teaspoon	126993
SPICE GARLIC POWDER 6 TRDE	1 Tablespoon	513857
SPICE PEPR WHITE GRND 17Z TRDE	1/2 Teaspoon	513776
SPICE PARSLEY FLAKES 11Z TRDE	2 Tablespoon	513989
SALT IODIZED 25 CARG	2 Teaspoon	108286

## Preparation Instructions

1. Combine buttermilk and lemon juice in a mixing bowl. Allow mixture to set for 10 minutes.
2. Blend yogurt and sour cream into the buttermilk mixture. Let mixture set for 5 more minutes.
3. Add mayonnaise, onion powder, garlic powder, pepper, chives, parsley, and salt. Mix with a wire whisk for 2-3 minutes until blended.
4. Cover, label and refrigerate until served.

CCP: Hold for cold service at 41 degrees F. or lower.

# 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.

# Grilled Buffalo Chicken Sandwich

<b>Servings:</b>	60.00	<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-11051

## Ingredients

Description	Measurement	DistPart #
CHIX BRST PTY FC 100-3.1Z TYS	60 Each	209244
SAUCE HOT 12-12Z TABASCO	18 Fluid Ounce	156949
SPICE GARLIC GRANULATED 24Z TRDE	3/4 Teaspoon	513881
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	4 Ounce	299405
3.5 WG Hamburger Bun	60 Each	3354

## Preparation Instructions

No Preparation Instructions available.

# Grilled Chicken Caesar 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-12337

## Ingredients

Description	Measurement	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Cup	735787
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
DRESSING CAESAR PKT 60-1.5Z CARDINI	1 Each	776858
CHEESE PARM SHRD FCY 2-5 STLL	1 Teaspoon	871380
24 oz White Wheat Bread, Split Top 5/8" Slice	1 Slice	11162

## Preparation Instructions

No Preparation Instructions available.

# Grilled Chicken Caesar Wrap

<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-12342

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 10 ULTRGR 12-12CT	1 Each	690141
DRESSING CAESAR 4-1GAL LTHSE	2 Tablespoon	132141
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup	451730
CHIX BRST PTY FC 100-3.1Z TYS	1 Each	209244
CHEESE PARM SHRD FCY 2-5 STLL	1 Tablespoon	871380

## Preparation Instructions

No Preparation Instructions available.

# Zingy Turkey Pepper Jack Sub

<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-13625

## Ingredients

Description	Measurement	DistPart #
Turkey Breast Deli	47 7/10 Ounce	100121
CHEESE PEPR JK GHOST SLCD 1Z 6-1.5	15 Slice	553332
BUN SUB SLCD WGRAIN 5 12-8CT GFS	15 Each	276142

## Preparation Instructions

Slice turkey breasts (can be sliced in advance)

–  
Place sub bun packages into your holding cabinets

–  
Grab a shallow steam-table pan

Place 3.18oz sliced turkey clusters in the steam-table pan (5 x 3) (You might be able to get more than 15)

Steam turkey clusters

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

–  
Place a slice of pepper-jack cheese on top of turkey clusters.

Put back into the steam until cheese is melted

–  
These subs will be assembled on the line

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



# Chilled Canned Fruit - Secondary

<b>Servings:</b>	12.00	<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	1/2 Cup	610267
PEAR SLCD IN JCE 6-10 GFS	1/2 Cup	610399
FRUIT MIXED DCD IN JCE 6-10 GFS	1/2 Cup	610348
ORANGES MAND IN JCE 6-10 GFS	1/2 Cup	612448
PINEAPPLE TIDBITS IN WTR 6-10 GFS	1/2 Cup	612464
APPLESAUCE CINN UNSWT CUP 96-4.5Z	1 Each	699180
APPLESAUCE STRAWB UNSWT 96-4.5Z	1 Each	699211
APPLESAUCE UNSWT 72-4.5Z GFS	1 Each	581742
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	794181
SLUSHIE STRAWB-KW 84-4.4FLZ SIDEKICKS	1 Each	863880
SLUSHIE STRAWB-MANG 84-4.4FLZ SIDEKIC	1 Each	863890
SLUSHIE SR CHRY-LEM 84-4.4FLZ	1 Each	667911

## 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>	Lunch	<b>Recipe ID:</b>	R-15197

## Ingredients

Description	Measurement	DistPart #
GRAPES RED LUNCH BUNCH 21AVG MRKN	1/14 Cup	280895
1-150CT #1 PETITE BANANA - 197769	1/7	970836
APPLE GALA 100CT MRKN	1/7 Each	197718
APPLE DELICIOUS RED 113CT MRKN	1/7 Each	197696
PEAR 95-110CT MRKN	48/107 Ounce	198056
KIWI 33-39CT P/L	1/7 Each	287008
ORANGES NAVEL/VALENCIA CHC 125-138CT	1/7 Each	322326

## Preparation Instructions

No Preparation Instructions available.

# HS 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-15448

## Ingredients

Description	Measurement	DistPart #
YOGURT BLUEB N/F 12-5.3Z LTN FIT	1/4 Each	719371
YOGURT CHRY VAN N/F 12-5.3Z LTN FIT	1/4 Each	719391
YOGURT PCH N/F 12-5.3Z LTN FIT	1/4 Each	719301
YOGURT STRAWB N/F 12-5.3Z LTN FIT	1/4 Each	719481
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
SNACK MIX STRAWB YOG WGRAIN 60-1.03Z	1 Package	266020
CARROT BABY WHL PETITE 4-5 RSS	2 1/2 Ounce	768146
APPLE DELICIOUS RED 113CT MRKN	1 Piece	197696

## Preparation Instructions

No Preparation Instructions available.

# Protein Pack

<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-15449

## Ingredients

Description	Measurement	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each	786580
EGG HARD CKD PLD 16-2CT CRYST FRM	1 Each	563542
SEED SUNFLWR KERN 200-1Z KARS	1 Ounce	504180
CARROT BABY WHL PETITE 4-5 RSS	2 1/2 Ounce	768146
DRESSING RNCH CUP 120-1Z MARZ	1 Ounce	537705
APPLE DELICIOUS RED 113CT MRKN	1 Piece	197696

## Preparation Instructions

No Preparation Instructions available.

# Cheese Quesadilla

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Quesadilla	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15481

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR ULTRGR 8 18-12CT	2 Each	882700
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup	150250

## Preparation Instructions

Preheat oven to 350 degrees F.

Place 1 - 8" tortillas on a parchment line sheet tray.

Pour 1/2 cup of Shredded Cheddar Cheese on top of each tortilla.

Place the other 8" Tortilla on top of the Shredded Cheddar Cheese.

Place tray in preheat oven, bake for 7-10 minutes.