

Cookbook for High School North

Created by HPS Menu Planner

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Cheesy Breadsticks with Marinara Sauce

Servings:	100.00	Category:	Entree
Serving Size:	2.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2730

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE MARINARA A/P 6- 10 REDPK	200 Ounce	READY_TO_EAT None	592714
BREADSTICK CHS STFD 2.1Z 10- 20CT	200 Each	BAKE COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 350°F, low fan. Place two frozen breadstick sheets on parchment lined full sheet pan. Bake for 13-15 minutes. Conventional Preheat oven to 350°F. Place one frozen breadstick sheet on parchment lined half sheet pan. Bake for 26-28 minutes. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	232930

Preparation Instructions

No Preparation Instructions available.

Crispy Chicken Tenders

Servings:	100.00	Category:	Entree
Serving Size:	3.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3107

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR BRD WGRAIN 1.41Z 4-7.7	300 Each		533830

Preparation Instructions

No Preparation Instructions available.

Crispy Chicken Sandwich on Whole Grain Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3111

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Whole Grain Hamburger Bun	100 Each	READY_TO_EAT	3159
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	100 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	558061

Preparation Instructions

No Preparation Instructions available.

Flame Broiled Steak Burger on Whole Grain Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3113

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Whole Grain Hamburger Bun	50 Each	READY_TO_EAT	3159
BEEF STK BRGR CHARB 160-3Z ADV	50 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260

Preparation Instructions

No Preparation Instructions available.

Grilled Chicken Sandwich on Whole Grain Bun

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3117

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Whole Grain Hamburger Bun	100 Each	READY_TO_EAT	3159
CHIX BRST PTY FC 100-3.1Z TYS	100 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.

Steamed Broccoli

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3125

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CUTS IQF 30 GFS	25 Cup		285590

Preparation Instructions

No Preparation Instructions available.

Popcorn Chicken Bowl

Servings:	400.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3404

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	4800 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120
CORN CUT IQF 30 KE	800 Ounce		283730
CHEESE CHED MLD SHRD 4-5 LOL	400 Ounce		150250
POTATO PRLS EXCEL 12-28Z BAMER	4 Ounce Scoop	1) POUR 1 POUCH OF POTATO PEARLS EXCEL MASHED POTATOES INTO A 4" DEEP HALF-SIZE STEAM TABLE PAN. 2) MEASURE 1 GALLON OF HOT WATER (170- 190 DEGREES F) AND POUR OVER POTATO PEARLS EXCEL MASHED POTATOES. PROMPTLY STIR FOR 15-20 SECONDS TO ENSURE EVEN DISTRIBUTION. 3) ALLOW POTATOES TO SIT FOR 3-5 MINUTES. FLUFF WITH FORK AND SERVE. 4)RE-FRESH PRODUCT BY ADDING TO CUP OF BOILING WATER AS NEEDED	613738
GRAVY MIX CHIX 8-22.6Z TRIO	2 Ounce	ADD ONE PKG TO 1 GALLON BOILING WATER,BLEND W/WIRE WHIP & SIMMER FOR 1 MIN. EACH PKG MAKES APPROX 1 GALLON OR 64-2Z SRV GRAVY. CASE YIELDS 8 GALLONS OR 512-2Z SERVINGS	290025

Preparation Instructions

To assemble popcorn chicken bowl:

1. PLACE 4 OZ OF MASHED POTATOES INTO BOWL
2. TOP CHICKEN WITH 2 OZ GRAVY
3. TOP WITH 2 OZ SCOOP OF CORN
4. THEN ADD 12 PIECES OF POPCORN CHICKEN
5. FINISH WITH SPRINKLING 1 OZ OF SHREDDED CHEDDAR CHEESE ON TOP

Classic Caesar Salad with Twisted Garlic Breadstick

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3470

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	200 Cup		735787
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	200 Ounce	BAKE Conventional Oven Preheat oven to 400°F. Heat for 28-32 minutes or until heated thoroughly. CONVECTION Convection Oven Preheat oven to 350°F. Heat for 12-15 minutes or until heated thoroughly.	861730
CHEESE PARM SHRD FCY 2-5 STILL	100 Ounce		871380
CROUTON CHS GARL WGRAIN 250-.5Z	100 Package		661022
DRESSING CAESAR CRMY 6-.5GAL PMLL	300 Ounce	USE GFS #260764	214220
BREADSTICK GARL WGRAIN TWST 54-2.1Z	100 Each		644051

Preparation Instructions

ADD 2 CUPS CHOPPED ROMAINE LETTUCE, 2 OUNCES DICED CHICKEN BREAST, 1 OUNCE SHREDDED PARMESAN. SERVE WITH 1 CROUTON PACKET AND 3Z CAESAR DRESSING.

Strawberry Fields Salad

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3471

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRING MIX CONVENTIONAL 3-1 RSS	50 Cup		173500
CHIX BRST PTY FC 100-3.1Z TYS	100 Each	BAKE Appliances vary, adjust accordingly. Convection 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
CHEESE FETA CRMBL 4-2.5 ALOU	200 Tablespoon		716685
STRAWBERRY 8 MRKN	400 Ounce		212768
WALNUT HLVS & PCS 4-2.5 GFS	50 Ounce		134860
DRESSING POPPYSEED 60-1.5FLZ PMLL	100 Each		832190
BREADSTICK GARL WGRAIN TWST 54-2.1Z	100		644051

Preparation Instructions

STRAWBERRY SALAD

- Spring Mix salad mix
- Feta Cheese
- Sliced Strawberries
- Diced Chicken Breast
- .5z scoop of walnuts
- Served with 1 packet poppyseed dressing (832190) or 1 packet raspberry vinaigrette (824970) and twisted breadstick

Cobb Salad

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3472

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPRING MIX CONVENTIONAL 3-1 RSS	100 Ounce		173500
LETTUCE ROMAINE CHOP 6-2 RSS	325 Ounce		735787
CHEESE BLND CHED/MONTRY JK SHRD 4-5	200 Ounce		712131
TOMATO ROMA 25 MRKN	100 Ounce		462551
BACON TOPPING CKD 1/2 DCD 2-5 GCHC	50 Ounce		814781
AVOCADO HASS HLVS PLD IQF 4-3 CALA	75 Ounce		246883
EGG HARD CKD PLD DRY PK 12-12CT PAP	100 Each		853800
CHIX BRST BNLS SKNLS IF 4Z 3-5 GCHC	100 Each		764270
BREADSTICK GARL WGRAIN TWST 54-2.1Z	100 Each		644051
DRESSING RNCH BTRMLK 4-1GAL GCHC	200 Ounce		426598

Preparation Instructions

GRILL CHICKEN BREAST AHEAD TO A MINIMUM INTERNAL TEMPERATURE OF 165F. HOLD HOT AT 135F OR ABOVE, COVERED TO RETAIN MOISTURE.

BUILD SALAD IN TAKEOUT CONTAINER. ADD LETTUCE BLEND. TOP LETTUCE BLEND, STARTING AT 4 O CLOCK, WITH THE FOLLOWING:

SLICED AVOCADO

HARD EGG CUT IN HALF

CHEDDAR JACK CHEESE

DICED TOMATO

RANCH DRESSING

GARLIC BREADSTICK

REMOVE CHICKEN BREAST FROM HOLDING PAN, CUT INTO STRIPS IN FRONT OF CUSTOMER AND PLACE ON TOP OF SALAD ALONG WITH CRUMBLED BACON.

SERVE

Philly Cheesesteak Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3566

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK PHL SEAS CKD 2.86Z 6-5 JTM	200 Ounce		720861
Aunt Millie's White Mini Subs--5 1/2" x 2 1/2"	100 Each	BAKE	4339
VEGETABLE MIX FAJITA CUT 10 RSS	100 Ounce		605565
SAUCE CHS CHED POUCH 6-106Z LOL	150 Ounce		135261

Preparation Instructions

Philly Beef Steak = 2 ounces = 2 oz M/MA

Sub bun = 1 each = 2.25 oz whole grain

Cheddar Cheese sauce = 1.5 oz = .5 oz M/MA

Vegetable mix = 1 oz = .25 cups of vegetables

Rosemary Peppercorn French Fries

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3569

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/4 SS 6-4.5 STLTH	197 Ounce		614122
SPICE ROSEMARY GRND 9Z TRDE	2 Tablespoon		513792
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Tablespoon		225061

Preparation Instructions

No Preparation Instructions available.

Unbreaded Chicken Parmesan with Garlic Toast

Servings:	125.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3575

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA FARFALLE 8-2.5 PG	20 Pound		102881
Tap Water for Recipes	20 Gallon	UNPREPARED	000001WTR
SAUCE MARINARA A/P 6-10 REDPK	62 1/2 cup	READY_TO_EAT None	592714
CHEESE PROV NAT SLCD .75Z 6-1.5 GCHC	125 Each		726532
CHIX BRST PTY FC CN 2.8Z 4-7.5 TYS	125 Each	BAKE Conventional Oven Preheat oven to 400°F. Heat for 28-32 minutes or until heated thoroughly. CONVECTION Convection Oven Preheat oven to 350°F. Heat for 12-15 minutes or until heated thoroughly.	861730
BREAD GARL TST SLC WGRAIN 12-12CT GFS	125 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	277862

Preparation Instructions

EACH MEAL CONSISTS OF 1 CUP COOKED BOWTIE PASTA TOPPED WITH 1 UNBREADED CHICKEN BREAST WITH 1 SLICE PROVOLONE CHEESE MELTED AND A 1/2 CUP MARINARA SAUCE. SERVED WITH 1 SLICE OF GARLIC TOAST.

Whole Grain Toast

Servings:	100.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3597

Ingredients

Description	Measurement	Prep Instructions	DistPart #
100% whole wheat bread	100	BAKE	336
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	1000 Gram		827021

Preparation Instructions

No Preparation Instructions available.

French Toast Sticks with Sausage

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3632

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 300-.867Z PAP	150 Each		646222
SAUSAGE PTY CKD 250-1.2Z COMM	50 Each	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes. Microwave: on high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.	109000

Preparation Instructions

No Preparation Instructions available.

Mini Pancake Bites with Sausage

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3634

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	50 Package	READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220
SAUSAGE PTY CKD 250-1.2Z COMM	100 Each	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes. Microwave: on high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.	109000

Preparation Instructions

No Preparation Instructions available.

Bacon, Egg & Cheese Bagel Breakfast Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3635

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON CKD RND WHOLE MUSCLE 2-96CT GFS	1 Slice		365620
EGG SCRMBD PTY RND 3.5 165-1.25Z GFS	100 Each		592625
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
BAGEL PLAIN SLCD 2.8Z 15-6CT GCHC	100 Each		175600

Preparation Instructions

No Preparation Instructions available.

Sausage, Egg & Cheese Bagel Breakfast Sandwich

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3636

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG PTY FRD HMSTYL CRKD PEPR 168-1.5Z	100 Each		635671
CHEESE AMER 160CT SLCD 6-5 COMM	100 Slice		150260
BAGEL PLAIN SLCD 2.8Z 15-6CT GCHC	100 Each		175600
SAUSAGE PTY CKD CN 1.5Z 10 JDF	100 Each	BAKE To Bake (convection oven): Preheat oven to 325°F, heat for 3 1 2 - 4 minutes if frozen, 3 - 3 1 2 minutes if thawed.	466891

Preparation Instructions

No Preparation Instructions available.

Yogurt and Muffin

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3639

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAR PK L/F 48-4Z YOPL	50 Each	READY_TO_EAT Ready to eat single serving	551751
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	50 Each		262343

Preparation Instructions

No Preparation Instructions available.

Make Your Own Waffle

Servings:	42.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3640

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE MIX BELGIAN 6-5 KRUSTEAZ	1 Package		558721
Tap Water for Recipes	6 Cup		000001WTR

Preparation Instructions

No Preparation Instructions available.

Whole Grain Donut

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3641

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT YST RNG WGRAIN 84-2Z RICH	50 Each		556582
ICING VAN RTU HEAT NICE 1-12 RICH	50 Tablespoon	READY_TO_EAT 1. STORE AT ROOM TEMPERATURE. 2. PLACE DESIRED AMOUNT OF HEAT 'N ICE ICING IN ICING WARMER, HEAT TO 110 F (43 C). 3. DIP OR DRIZZLE ICING ON SWEET GOOD, ALLOW TO DRY 2 - 5 MINUTES. 4. TURN OFF ICING WARMER WHEN FINISHED. 5. SCRAPE ICING OFF SIDES OF WARMER. 6. COVER UNUSED ICING.	155722

Preparation Instructions

Whole grain donut with vanilla or chocolate icing. Chocolate icing GFS# 155711

Cereal with Toast

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-3642

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	50 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265811
BREAD, 100% WW SLICED, AM	50 Slice	READY_TO_EAT	0336
PAN COAT SPRAY BUTTERY 6-14Z VEGLN	50 Gram		827021

Preparation Instructions

No Preparation Instructions available.

Hot n Spicy Chicken Sandwich

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5139

Ingredients

Description	Measurement	Prep Instructions	DistPart #
4" Whole Grain Hamburger Bun	50	READY_TO_EAT	3159
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	50 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a parchment lined baking sheet. Heat for 16 to 19 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.	525490

Preparation Instructions

No Preparation Instructions available.

Flame Broiled Steak Burger with Cheese on Whole Grain Bun

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-5140

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STK BRGR CHARB 160-3Z ADV	50 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan inpreheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	203260
CHEESE AMER 160CT SLCD 6-5 COMM	50 Slice		150260
4" WG HAMBURGER BUN, AUNT MILLIES	50 bun	UNSPECIFIED	3159

Preparation Instructions

No Preparation Instructions available.

Build Your Own Ramen Noodle Bowl

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16563

Ingredients

Description	Measurement	Prep Instructions	DistPart #
NOODLE YAKISOBA 4-5 AMOY	4 Pound	BLANCH From frozen, cook noodles in boiling water for 8 - 8.5 min. Remove from boiling water.(Product will be hot. Please handle with care.) Rinse with cold water and allow any excess water to drain. After cooking, the noodle is ready for stir-fry, salad, or soup.	245302
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	1 Pound		720861
CHIX DCD 40 COMM	1 Pound		110530
PEPPERS RED 11 P/L	2 Cup		321141
CELERY STIX 4-3 RSS	2 Cup		781592
CILANTRO CLEANED 4-1 RSS	1/2 Cup		219550
MUSHROOM SLCD 1/8 10 MRKN	2 Cup		285196
CARROT SHRD MED 2-5 RSS	2 Cup		313408
BROTH CHIX NO MSG 12-5 HRTHSTN	3/4 Gallon		261564
BROTH BF NO MSG 12-49Z HRTHSTN	3/4 Gallon		504599

Preparation Instructions

1. Fine julienne peppers, celery and mushroom
2. Have broth at a boil
3. Place cooked ramen in a serving bowl and top with veggies around the edge to display color
4. Place sliced beef or diced chicken in the center
5. Top with hot broth, either beef or chicken, and serve

*Use bowl #400050

BYO Mac and Cheese Bowl

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bowl	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20792

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & 3CHS 6-5 JTM	6 Ounce		149193
CARNITA PORK CHPD 4-5 BROOKWOOD	1 Ounce		549412
BROCCOLI FZ 30 COMM	2 Ounce		549292
PEAS FZ 30 COMM	2 Ounce Scoop		110510
ONION RED JUMBO 10 MRKN	1 Ounce Scoop		596973
PEPPERS RED 5 P/L	2 Ounce Scoop		597082
PEPPERS JALAPENO 10	1 Ounce Scoop		303186
BREADSTICK GARL WGRAIN TWST 54-2.1Z	1 Each		644051

Preparation Instructions

3 Cheese Cavatappi - 6 oz scoop = 2 M/MA, 1 WG

Pork Carnita - 1 oz scoop = 1 M/MA

Broccoli - 2 oz scoop

Peas - 2 oz scoop

Diced Onion - 1 oz scoop

Diced Red peppers - 2 oz scoop

Diced Jalapeno pepper - 1 oz scoop

Served with WG twisted breadstick = 2 WG