

# **Cookbook for**

**Created by HPS Menu Planner**

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**Turkey Ham Sandwich on Tortilla Shell**

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**Intermediate Chicken Alfredo Pasta**

**Walking Taco**

**Turkey Ham Wrap**

## Turkey & Ham Wrap

# ch of cereal

<b>Servings:</b>	10.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-11299
<b>School:</b>			

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 CHEERIOS HNYNUT BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	509396
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 APPLCINN WGRAIN BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	266052
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	264702
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265803
CEREAL GLDN GRAHAMS BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	509434
CEREAL RICE CHEX WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	268711
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 10.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	114.00
<b>Fat</b>	1.55g
<b>SaturatedFat</b>	0.05g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	170.00mg
<b>Carbohydrates</b>	24.30g
<b>Fiber</b>	2.00g
<b>Sugar</b>	7.20g
<b>Protein</b>	2.10g
<b>Vitamin A</b> 90.00IU	<b>Vitamin C</b> 1.08mg
<b>Calcium</b> 105.00mg	<b>Iron</b> 4.62mg



# ch of cereal Bar

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-11300
<b>School:</b>			

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to eat cereal bars	265901
BAR CEREAL TRIX WGRAIN 96-1.42Z GENM	1 Each	READY_TO_EAT Ready to eat cereal bars	268690
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 1.42 oz	READY_TO_EAT Ready to eat cereal bars	265891
BAR CEREAL GLDN GRHM WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to eat cereal bars	265921

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	160.00		
<b>Fat</b>	3.50g		
<b>SaturatedFat</b>	0.13g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	111.25mg		
<b>Carbohydrates</b>	29.75g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	8.75g		
<b>Protein</b>	2.25g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	247.50mg	<b>Iron</b>	1.60mg

# Yogurt Parfait

<b>Servings:</b>	1.00	<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-22120

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Variety of Fruit	1/2 Cup	BAKE dish into 4 oz. portion cups	
YOGURT PLN L/F SWTND 4-5 P/L	1/2 Cup		266396
CEREAL GROLA CRNCHY CLUSTERS 4-50Z	2 Ounce		812821
TOPPING WHIP I/BG 12-16Z ONTOP	4 Tablespoon	READY_TO_EAT 1. OPEN BAG ON DOTTED LINE 2. PUSH THROUGH PERFORATION TO POSITION TIP 3. TWIST TOP OF BAG 4. SQUEEZE & TWIST TOP OF BAG TO DISPENSE STORAGE: ARRIVES FROZEN. THAW IN REFRIGERATOR OVERNIGHT AS NEEDED. NEVER REFREEZE. SHELF LIFE: 2 WEEKS REFRIGERATED Do not knead frozen or thawed bag. 35°F KEEP REFRIGERATED	330442

## Preparation Instructions

Note: Fresh, Frozen or Canned Fruit can be used

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	415.00		
<b>Fat</b>	7.75g		
<b>SaturatedFat</b>	4.75g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	165.00mg		
<b>Sodium</b>	245.00mg		
<b>Carbohydrates</b>	81.50g		
<b>Fiber</b>	8.00g		
<b>Sugar</b>	45.00g		
<b>Protein</b>	14.50g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 160.00mg **Iron** 1.50mg

# Cole Slaw

<b>Servings:</b>	30.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22121

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 P/L	5 Pound		361300
COLE SLAW HERITAGE 2-5 GCHC	1 Quart		223247

## Preparation Instructions

1. Place shredded cabbage in steamtable pan.
2. Fold in dressing.
3. Let set at least 2 hours, can be made one day in advance

Note: It looks very DRY & that you'd need to add more dressing. (Do not increase dressing it gets creamy as it sits.)

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 30.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	50.67		
<b>Fat</b>	0.27g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	92.57mg		
<b>Carbohydrates</b>	11.16g		
<b>Fiber</b>	2.06g		
<b>Sugar</b>	7.58g		
<b>Protein</b>	0.27g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	29.71mg	<b>Iron</b>	0.08mg

# Bacon Cheeseburger

<b>Servings:</b>	1.00	<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-22122

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON TKY CKD 12-50CT JENNO	1 Slice		834770
BEEF PTY CHARB 200-2.5Z ADV	1 Each	<b>BAKE</b> Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	1 Slice		722360
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat pre-cooked hamburger and bacon to 140° F , place hamburger on pre-heated bun top with cheese, then bacon round. Replace bun top, place in designated bag. Place in warmer as soon as possible to hold for service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00

<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Each

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**Amount Per Serving**

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<b>Calories</b>	325.00
<b>Fat</b>	10.50g
<b>SaturatedFat</b>	3.25g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	47.50mg
<b>Sodium</b>	780.00mg
<b>Carbohydrates</b>	2.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	4.50g
<b>Protein</b>	25.50g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	116.00mg	<b>Iron</b>	1.80mg

# BBQ Chicken Wrap

<b>Servings:</b>	1.00	<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-22123

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT DK MT FC 6-5 TYS	3 Ounce	<p><b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen.</p> <p><b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen.</p> <p><b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen.</p>	860390
SAUCE BBQ 4- 1GAL SWTBRAY	3 Tablespoon		655937
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	1 Each	<p><b>STEAM</b> PREPERATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let standin bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying).</p>	690130

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	395.00
<b>Fat</b>	11.00g
<b>SaturatedFat</b>	3.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	80.00mg
<b>Sodium</b>	1015.00mg
<b>Carbohydrates</b>	53.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	27.50g
<b>Protein</b>	21.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 114.00mg	<b>Iron</b> 2.44mg



# Seasoned Green Beans

<b>Servings:</b>	72.00	<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-22124

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GRN 6-10 COMM	3 #10 CAN		110730
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SPICE BLND ORIG 3-21Z MDASH	1 Tablespoon		265103

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	18.02		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	157.55mg		
<b>Carbohydrates</b>	3.46g		
<b>Fiber</b>	2.16g		
<b>Sugar</b>	1.08g		
<b>Protein</b>	1.08g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Seasoned Corn

<b>Servings:</b>	72.00	<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-22125

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN 6-10 CMDTY	3 #10 CAN		120483
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	71.67		
<b>Fat</b>	1.08g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	22.83mg		
<b>Carbohydrates</b>	16.56g		
<b>Fiber</b>	2.16g		
<b>Sugar</b>	3.23g		
<b>Protein</b>	2.16g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Seasoned Carrots

<b>Servings:</b>	72.00	<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-22126

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Carrots, Sliced, Low-Sodium, Canned	3 #10 CAN	STEAM Drain carrots and place in steam table pan. Cook in steamer.	IN100309
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/2 Teaspoon		225061
SALT SEA 36Z TRDE	1 1/2 Teaspoon		748590

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>	20.18		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	203.39mg		
<b>Carbohydrates</b>	4.53g		
<b>Fiber</b>	1.08g		
<b>Sugar</b>	2.16g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Candied Carrots

<b>Servings:</b>	72.00	<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-22127

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Carrots, Sliced, Low-Sodium, Canned	3 #10 CAN	<b>STEAM</b> Drain carrots and place in steam table pan. Cook in steamer.	IN100309
BUTTER PRINT SLTD GRD AA 36-1 GFS	1/2 Cup		191205
SUGAR BROWN LT 12-2 P/L	2 Cup		860311

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	50.51		
<b>Fat</b>	1.22g		
<b>SaturatedFat</b>	0.78g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	3.33mg		
<b>Sodium</b>	160.89mg		
<b>Carbohydrates</b>	9.65g		
<b>Fiber</b>	1.08g		
<b>Sugar</b>	7.49g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Seasoned Peas

<b>Servings:</b>	40.00	<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-22128

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS GREEN IQF 30 GCHC	10 Pound	BAKE	285660
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	92.09		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	12.00mg		
<b>Carbohydrates</b>	15.99g		
<b>Fiber</b>	5.10g		
<b>Sugar</b>	5.10g		
<b>Protein</b>	6.37g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.40mg

# Seasoned Corn

<b>Servings:</b>	40.00	<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-22129

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN FZ 30 COMM	10 Pound		120490
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	95.02		
<b>Fat</b>	1.37g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	13.37mg		
<b>Carbohydrates</b>	22.70g		
<b>Fiber</b>	2.75g		
<b>Sugar</b>	4.12g		
<b>Protein</b>	2.75g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Seasoned Mixed Vegetables

<b>Servings:</b>	40.00	<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-22130

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG MIXED 5-WAY 30 GCHC	10 Pound		285690
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	78.50		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	37.20mg		
<b>Carbohydrates</b>	15.82g		
<b>Fiber</b>	3.78g		
<b>Sugar</b>	5.04g		
<b>Protein</b>	2.52g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.76mg

# Seasoned Broccoli

<b>Servings:</b>	40.00	<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-22131

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FZ 30 COMM	10 Pound		549292
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	37.03		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	40.88mg		
<b>Carbohydrates</b>	7.26g		
<b>Fiber</b>	3.94g		
<b>Sugar</b>	1.31g		
<b>Protein</b>	3.94g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg



# Broccoli with Cheese Sauce

<b>Servings:</b>	40.00	<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-22132

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FZ 30 COMM	10 Pound		549292
SAUCE CHS CHED POUCH 6-106Z LOL	1 Quart		135261

## Preparation Instructions

1. Place vegetables in covered steamtable pan or microwaveable pan, or heat in combi, oven or microwave to 140 ° F - 160° F. DO NOT OVERCOOK!
2. Prepare Sauce according to the directions.
3. Pour Sauce over drained, cooked vegetables.
- 4: CCP: Hold for hot service at 135 ° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	74.13		
<b>Fat</b>	2.80g		
<b>SaturatedFat</b>	1.80g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	8.00mg		
<b>Sodium</b>	188.88mg		
<b>Carbohydrates</b>	7.76g		
<b>Fiber</b>	3.94g		
<b>Sugar</b>	1.31g		
<b>Protein</b>	5.94g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	83.60mg	<b>Iron</b>	0.00mg

# Seasoned Brussel Sprouts

<b>Servings:</b>	40.00	<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-22133

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPROUT BRUSSEL MED 12-2 GCHC	10 Pound		426288
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	49.43		
<b>Fat</b>	0.40g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	23.33mg		
<b>Carbohydrates</b>	10.03g		
<b>Fiber</b>	4.27g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	4.13g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	29.47mg	<b>Iron</b>	1.13mg

# BBQ Pork & Bun

<b>Servings:</b>	1.00	<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-22146

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK SHRDD BBQ 6-5 JTM	4 1/4 Ounce		366320
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. Place the bags of pulled pork in the kettle, com bi steam mode, or steam table pan with 2" of water. Heat to 140° F . Place 4.6 oz serving on Hamburger bun. Place in foil bag or wrap in sandwich wrap. Place in warmer as soon as possible for service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	367.90		
<b>Fat</b>	8.51g		
<b>SaturatedFat</b>	2.21g		
<b>Trans Fat</b>	0.04g		
<b>Cholesterol</b>	46.20mg		
<b>Sodium</b>	441.90mg		
<b>Carbohydrates</b>	18.90g		
<b>Fiber</b>	3.47g		
<b>Sugar</b>	20.80g		
<b>Protein</b>	23.64g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	31.50mg	<b>Iron</b>	0.00mg

# Cheddar Melt

<b>Servings:</b>	1.00	<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-22149

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's WG Sub Bun - Himes	1 Each		5157
BEEF DCD SOUS VIDE CKD 6-5 JTM	3 Ounce		964512
SAUCE CHS QUESO JALAP POUZ 6-106Z LOL	1/4 Cup		135271

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	374.27		
<b>Fat</b>	13.16g		
<b>SaturatedFat</b>	6.46g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	76.71mg		
<b>Sodium</b>	738.41mg		
<b>Carbohydrates</b>	31.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	4.00g		
<b>Protein</b>	29.29g		
<b>Vitamin A</b>	6.40IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	218.15mg	<b>Iron</b>	1.83mg

# Chicken Bowl

<b>Servings:</b>	1.00	<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-22150

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	10 Each		394053
POTATO PRLS EXCEL 12- 28Z BAMER	1/2 Cup	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
Dinner Roll, WG	1 Each	READY_TO_EAT	4372
CORN FZ 30 COMM	1/2 Cup		120490
BASE CHIX LO SOD NO MSG 6-1 MINR	2 Fluid Ounce		580589

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	817.89		
<b>Fat</b>	21.07g		
<b>SaturatedFat</b>	2.14g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	57.14mg		
<b>Sodium</b>	2622.07mg		
<b>Carbohydrates</b>	127.79g		
<b>Fiber</b>	11.14g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	40.29g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	57.14mg	<b>Iron</b>	3.14mg

# Chicken Croissant

<b>Servings:</b>	50.00	<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-22151

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	50 Each	<b>BAKE CONVECTION OVEN:</b> 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. <b>READY_TO_EAT THAWING DIRECTIONS:</b> 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
Chicken, diced, cooked, frozen	102 Ounce		100101
CELERY STIX 4-3 RSS	21 Ounce		781592
ONION VIDALIA SWT 10 P/L	12 Ounce		558133
RELISH SWT PICKLE 4-1GAL GCHC	15 Ounce		517186
SPICE PEPR BLK REST GRIND 16Z TRDE	2 Teaspoon		225061
SPICE MUSTARD DRY 1 COLMANS	4 1/2 Teaspoon		400018
MAYONNAISE HVY DUTY 4- 1GAL KE	3 1/4 Cup		693911

## Preparation Instructions

1. Combine chicken, celery, onions, pickle relish, pepper, and dry mustard. Add mayonnaise. Mix lightly until well blended. Spread 5 lb 7 oz (approximately 3 qt ½ cup) into each shallow pan (12" x 20" x 2 ½") to a product depth of 2" or less. For 50 servings, use 2 pans.
2. CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until service.
3. Portion with No. 8 scoop (½ cup).

## Meal Components (SLE)

### Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	408.21		
<b>Fat</b>	22.49g		
<b>SaturatedFat</b>	5.58g		
<b>Trans Fat</b>	0.15g		
<b>Cholesterol</b>	58.24mg		
<b>Sodium</b>	525.91mg		
<b>Carbohydrates</b>	33.61g		
<b>Fiber</b>	2.40g		
<b>Sugar</b>	6.89g		
<b>Protein</b>	18.46g		
<b>Vitamin A</b>	0.07IU	<b>Vitamin C</b>	0.47mg
<b>Calcium</b>	33.49mg	<b>Iron</b>	1.85mg

# Chicken Pattie & Bun

<b>Servings:</b>	1.00	<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-22152

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat pre-cooked meat to 140° F, place meat on pre-heated hamburger bun, replace bun top, place in designated bag. Place in warmer as soon as possible. Place in warmer to hold for service at 135° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	430.00
<b>Fat</b>	17.00g
<b>SaturatedFat</b>	2.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	590.00mg
<b>Carbohydrates</b>	16.00g
<b>Fiber</b>	5.00g
<b>Sugar</b>	5.00g
<b>Protein</b>	22.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg



**Calcium** 38.00mg **Iron** 2.00mg

# Chicken Pot Pie

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22153

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PULLED WHT & DRK BLND 2-5 TYS	150 Ounce	UNSPECIFIED Not Currently Available	467802
VEG MIXED 30 KE	28 Ounce		283771
BUTTER PRINT SLTD GRD AA 36-1 GFS	1/2 Pound		191205
CELERY STIX 4-3 RSS	20 Ounce		781592
ONION VIDALIA SWT 10 P/L	20 Ounce		558133
FLOUR HI-GLUTEN 2-25 BOUNCER	10 Ounce		520381
BASE CHIX LO SOD NO MSG 6-1 MINR	5 1/4 Teaspoon		580589
Tap Water for Recipes	7 Cup	UNPREPARED	000001WTR
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/2 Teaspoon		225061
SEASONING POULTRY 10Z TRDE	1 1/2 Teaspoon		273996
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	50 Each	<b>BAKE</b> 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390

# Preparation Instructions

1. Filling: Place 4 lb 11 oz chicken in a steam table pan (12" x 20" x 212"). For 50 servings, use 2 pans.
2. Add mixed vegetables to each steam table pan. Spread evenly.
4. Melt butter in a large stock pot over medium heat. Add celery and onion. Cook over medium heat for 5-10 minutes.
5. Blend in flour. Cook over medium heat, stirring constantly until light brown, 5 minutes.
6. Combine water and base to make stock.
7. Slowly stir in stock, pepper, and poultry seasoning. Blend well and cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes.
8. Pour approximately 2 qt 1 cup gravy mixture over chicken and vegetables in each steam table pan. Gravy mixture will thicken in step 9. Stir gently.
9. Place drop biscuits on top of chicken mixture. Leave about 12"1" space between each biscuit. Portion 25 biscuits per steam table pan.
10. Bake: Conventional oven: 450 °F for 30 minutes. Convection oven: 400 °F for 20 minutes.
11. CCP: Heat to 165 °F or higher for at least 15 seconds.
12. Critical Control Point: Hold for hot service at 135 °F or higher.
13. Portion 1 biscuit with 2/3 cup (No. 6 scoop) of chicken mixture.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>	337.61		
<b>Fat</b>	16.59g		
<b>SaturatedFat</b>	8.26g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	74.60mg		
<b>Sodium</b>	546.98mg		
<b>Carbohydrates</b>	30.35g		
<b>Fiber</b>	4.09g		
<b>Sugar</b>	3.59g		
<b>Protein</b>	21.40g		
<b>Vitamin A</b>	0.12IU	<b>Vitamin C</b>	0.54mg
<b>Calcium</b>	55.03mg	<b>Iron</b>	2.45mg

# Chicken & Waffle

<b>Servings:</b>	1.00	<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-22154

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR WGRAIN FC 4-8 TYS	3 Piece	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
WAFFLE DUTCH WGRAIN 5 48-2.93Z J&J	1 Each		607351

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	560.00		
<b>Fat</b>	28.00g		
<b>SaturatedFat</b>	5.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	740.00mg		
<b>Carbohydrates</b>	59.00g		
<b>Fiber</b>	6.00g		
<b>Sugar</b>	13.00g		
<b>Protein</b>	19.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	76.00mg	<b>Iron</b>	3.80mg

# Sub Sandwich

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22156

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's WG Sub Bun - Himes	1 Each		5157
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
TURKEY SUB MEAT COMBO PK 12 GCHC	6 Slice		239640

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	359.95		
<b>Fat</b>	15.00g		
<b>SaturatedFat</b>	5.05g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	55.50mg		
<b>Sodium</b>	1124.95mg		
<b>Carbohydrates</b>	30.50g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	6.00g		
<b>Protein</b>	23.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	96.00mg	<b>Iron</b>	0.90mg

# Sloppy Joe

<b>Servings:</b>	1.00	<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-22157

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLOPPY JOE REDUCED FAT 6-5 COMM	3 1/2 Ounce		564790
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat pre-cooked meat to 140° F, place meat on pre-heated hamburger bun, replace bun top, place in designated bag. Place in warmer as soon as possible. Place in warmer to hold for service at 135° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	299.81		
<b>Fat</b>	7.79g		
<b>SaturatedFat</b>	2.12g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	42.42mg		
<b>Sodium</b>	592.07mg		
<b>Carbohydrates</b>	9.64g		
<b>Fiber</b>	3.93g		
<b>Sugar</b>	11.71g		
<b>Protein</b>	18.53g		
<b>Vitamin A</b>	442.56IU	<b>Vitamin C</b>	5.79mg
<b>Calcium</b>	32.78mg	<b>Iron</b>	1.93mg

# Sausage Gravy/Biscuit

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Breakfast	<b>Recipe ID:</b>	R-22168

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY SAUS CNTRY 6-10 CHEFM	1/4 Cup		464694
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	<b>BAKE</b> 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	260.00		
<b>Fat</b>	16.00g		
<b>SaturatedFat</b>	6.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	620.00mg		
<b>Carbohydrates</b>	24.00g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	2.00g		
<b>Protein</b>	6.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.08mg

# Philly Beef Sandwich

<b>Servings:</b>	1.00	<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-22169

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
4 inch whole grain hamburger buns - 30 ct	1 bun		3480
BEEF DCD SOUS VIDE CKD 6-5 JTM	3 Ounce		964512
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup		645170

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.75
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	354.27		
<b>Fat</b>	11.66g		
<b>SaturatedFat</b>	4.96g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	71.71mg		
<b>Sodium</b>	408.41mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	31.29g		
<b>Vitamin A</b>	6.40IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	214.15mg	<b>Iron</b>	1.83mg



# Peanut Butter & Jelly

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22170

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's Homestyle Whole Grain Honey White	2 Slice	BAKE	380
PEANUT BUTTER SMOOTH 6-5 GFS	1/4 Cup		183245
JELLY APPLE-GRAPE 6-10 GCHC	2 Tablespoon		100927

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	660.00		
<b>Fat</b>	32.00g		
<b>SaturatedFat</b>	5.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	590.00mg		
<b>Carbohydrates</b>	74.00g		
<b>Fiber</b>	8.00g		
<b>Sugar</b>	32.00g		
<b>Protein</b>	20.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.44mg

# Pasta & Meat Sauce

<b>Servings:</b>	1.00	<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-22172

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	5 5/8 Ounce		573201
PASTA PENNE RIG FZ 40-8Z MARZ	2 Ounce		677880

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	257.00
<b>Fat</b>	7.50g
<b>SaturatedFat</b>	2.80g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	55.00mg
<b>Sodium</b>	297.50mg
<b>Carbohydrates</b>	27.50g
<b>Fiber</b>	2.75g
<b>Sugar</b>	7.75g
<b>Protein</b>	18.00g
<b>Vitamin A</b> 647.00IU	<b>Vitamin C</b> 19.00mg
<b>Calcium</b> 44.00mg	<b>Iron</b> 2.83mg

# Hamburger & Bun

<b>Servings:</b>	1.00	<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-22173

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each	<b>BAKE</b> Conventional oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated oven 375-400 degrees f for 60minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165degrees f. Convection oven: from frozen state sleeve pack preparation put a few small holes in top of bag. Place entirebag intact on sheet pan in preheated oven 375-400 degrees ffor 30-40minutes. Remove from oven and let stand 3 minutes before opening bag. Always cook product to an internal temperature of 165 degrees f.	203270
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat pre-cooked meat to 140° F, place meat on pre-heated hamburger bun, replace bun top, place in designated bag. Place in warmer as soon as possible. Place in warmer to hold for service at 135° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	270.00
<b>Fat</b>	7.00g
<b>SaturatedFat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	35.00mg
<b>Sodium</b>	460.00mg
<b>Carbohydrates</b>	1.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	4.00g

<b>Protein</b>		20.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	20.00mg	<b>Iron</b>	1.80mg

# Nachos Grande

<b>Servings:</b>	1.00	<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-22174

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce		722330
CHIP TORTL RND YEL 5-1.5 KE	4 Ounce		163020
SAUCE CHS CHED POUCH 6-106Z LOL	1 Ounce		135261

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	5.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	635.95		
<b>Fat</b>	24.29g		
<b>SaturatedFat</b>	5.19g		
<b>Trans Fat</b>	0.18g		
<b>Cholesterol</b>	31.21mg		
<b>Sodium</b>	766.81mg		
<b>Carbohydrates</b>	84.52g		
<b>Fiber</b>	9.26g		
<b>Sugar</b>	1.26g		
<b>Protein</b>	18.36g		
<b>Vitamin A</b>	406.94IU	<b>Vitamin C</b>	3.15mg
<b>Calcium</b>	281.30mg	<b>Iron</b>	2.70mg

# Meatball Sandwich

<b>Servings:</b>	1.00	<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-22176

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millies 1.5 Hot Dog Bun - Himes	1 Each		2918
MEATBALL CKD 6-5 JTM	3 Each		135071
CHEESE MOZZ SHRD 4-5 LOL	3/16 Cup		645170
SAUCE MARINARA 6-10 REDPK	1/4 Cup	READY_TO_EAT None	502181

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. Heat meat balls in marinara sauce to 140° F , place 3 meatballs on Hot Dog bun, top with 1 oz. shredded cheese. Place in 2# boat. Place in warmer as soon as possible to hold for service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	289.00		
<b>Fat</b>	11.37g		
<b>SaturatedFat</b>	4.10g		
<b>Trans Fat</b>	0.36g		
<b>Cholesterol</b>	30.60mg		
<b>Sodium</b>	441.50mg		
<b>Carbohydrates</b>	9.52g		
<b>Fiber</b>	3.60g		
<b>Sugar</b>	8.12g		
<b>Protein</b>	16.44g		
<b>Vitamin A</b>	4.20IU	<b>Vitamin C</b>	0.60mg
<b>Calcium</b>	141.40mg	<b>Iron</b>	1.70mg

# Hot Dog & Bun

<b>Servings:</b>	1.00	<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-22177

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each		417350
Aunt Millies 1.5 Hot Dog Bun - Himes	1 Each		2918

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat (steam) hot dog to 140° F, place hot dog on pre-heated hot dog bun, place in designated bag. Place in warmer to hold for service at 135° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	280.00		
<b>Fat</b>	17.50g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	35.00mg		
<b>Sodium</b>	640.00mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	10.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	8.89mg	<b>Iron</b>	0.77mg

# Lasagna Rollup

<b>Servings:</b>	1.00	<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-22178

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	1 Each		234041
SAUCE MARINARA A/P 6-10 REDPK	4 Ounce	READY_TO_EAT None	592714

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.50
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>			282.86
<b>Fat</b>			6.00g
<b>SaturatedFat</b>			3.50g
<b>Trans Fat</b>			0.00g
<b>Cholesterol</b>			20.00mg
<b>Sodium</b>			781.43mg
<b>Carbohydrates</b>			34.71g
<b>Fiber</b>			4.86g
<b>Sugar</b>			10.71g
<b>Protein</b>			17.86g
<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	6.00mg
<b>Calcium</b>	322.86mg	<b>Iron</b>	1.08mg



# Chicken Twisters

<b>Servings:</b>	1.00	<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-22179

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR WGRAIN FC 4-8 TYS	3 Piece	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
BACON TKY CKD 12-50CT JENNO	2 Slice		834770
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	1 Each	<b>STEAM</b> PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690130
DRESSING RNCH BTRMLK 4-1GAL GCHC	3 Tablespoon		426598

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

### Amount Per Serving

**Calories** 675.00

**Fat** 46.00g

**SaturatedFat** 7.75g

**Trans Fat** 0.00g

**Cholesterol** 42.50mg

**Sodium** 1150.00mg

**Carbohydrates** 41.50g

**Fiber** 5.00g

**Sugar** 4.50g

**Protein** 23.00g

**Vitamin A** 0.00IU **Vitamin C** 0.00mg

**Calcium** 136.00mg **Iron** 3.44mg

# Grilled Turkey Ham & Cheese

<b>Servings:</b>	1.00	<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-22203

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	6 Slice		556121
380 - Aunt Millie's WG Honey White Bread	2 Each		380
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	320.00
<b>Fat</b>	8.50g
<b>SaturatedFat</b>	2.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	67.50mg
<b>Sodium</b>	1070.00mg
<b>Carbohydrates</b>	35.00g
<b>Fiber</b>	4.00g
<b>Sugar</b>	6.50g
<b>Protein</b>	24.50g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 1.80mg
<b>Calcium</b> 100.00mg	<b>Iron</b> 13.08mg

# Grilled Ham & Cheese

<b>Servings:</b>	1.00	<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-22204

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
380 - Aunt Millie's WG Honey White Bread	2 Each		380
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
Ham, 97% Fat Free, Cooked , Water Added, Sliced	1 Ounce		100187

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	245.33
<b>Fat</b>	5.64g
<b>SaturatedFat</b>	2.07g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	22.25mg
<b>Sodium</b>	720.16mg
<b>Carbohydrates</b>	36.64g
<b>Fiber</b>	4.00g
<b>Sugar</b>	7.32g
<b>Protein</b>	13.60g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 100.00mg	<b>Iron</b> 12.00mg

# Fish Pattie & Bun

<b>Servings:</b>	1.00	<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-22205

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's 4" Whole Grain Hamburger Bun, pillow pack	1 bun	BAKE	3480
FISH BRD 3Z O/R WGRAIN 10 HILNR	1 Each	BAKE COOKING INSTRUCTIONS FROM FROZEN: TO BAKE: Place frozen fillets on a lightly oiled sheet pan. CONVECTION OVEN: Preheat oven to 400°F and bake for 12-15 minutes. CONVENTIONAL OVEN: Preheat oven to 425°F and bake for 15-18 minutes. NOTE: COOK TO AN INTERNAL TEMPERATURE OF 165°F MINIMUM.	576255

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat pre-cooked meat to 140° F, place meat on pre-heated hamburger bun, replace bun top, place in designated bag. Place in warmer as soon as possible. Place in warmer to hold for service at 135° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	3.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	330.00
<b>Fat</b>	9.00g
<b>SaturatedFat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	20.00mg
<b>Sodium</b>	770.00mg
<b>Carbohydrates</b>	45.00g
<b>Fiber</b>	3.00g
<b>Sugar</b>	5.00g
<b>Protein</b>	15.00g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg

**Calcium** 0.00mg **Iron** 1.30mg

# Chili Cheese Dog & Bun

<b>Servings:</b>	1.00	<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-22207

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	1 Each		417350
Aunt Millies 1.5 Hot Dog Bun - Himes	1 Each		2918
BEAN CHILI MEX STYLE 6-10 GCHC	2 Tablespoon		192015
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon		150250

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. Heat (steam) the hot dog to 140° F, place hot dog on pre-heated bun, place in hot dog bag. Heat the chili to 140° F . Cup and lid the chili and cheese together in a 2 oz. souffle cups. The chili & cheese cup can be placed next to the hot dog on the sandwich slide. Place in warmer as soon as possible to hold for service at 135° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	362.50		
<b>Fat</b>	22.00g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.50g		
<b>Cholesterol</b>	50.00mg		
<b>Sodium</b>	865.00mg		
<b>Carbohydrates</b>	6.50g		
<b>Fiber</b>	3.25g		
<b>Sugar</b>	3.25g		
<b>Protein</b>	15.25g		
<b>Vitamin A</b>	150.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	116.64mg	<b>Iron</b>	1.27mg

# BBQ Ribbett & Bun

<b>Servings:</b>	1.00	<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-22208

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RIB BBQ HNY 100-3.24Z PIER	1 Each	<b>BAKE</b> Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.	451410
Aunt Millies 1.5 Hot Dog Bun - Himes	1 Each		2918

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat Ribbetts to 140° F, place on pre-heated hot dog bun. Place in warmer as soon as possible to hold for service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	310.00		
<b>Fat</b>	11.50g		
<b>SaturatedFat</b>	4.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	810.00mg		
<b>Carbohydrates</b>	13.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	13.00g		
<b>Protein</b>	18.00g		
<b>Vitamin A</b>	400.00IU	<b>Vitamin C</b>	1.20mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.80mg



# Cheese Lasagna Roll Up

<b>Servings:</b>	35.00	<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-22209

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	9 Cup		573201
LASAGNA ROLL-UP WGRAIN 110-4.3Z	35 Each		234041
CHEESE MOZZ SHRD 4-5 LOL	1 3/16 Cup		645170

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 35.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	299.17
<b>Fat</b>	8.77g
<b>SaturatedFat</b>	4.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	37.60mg
<b>Sodium</b>	495.81mg
<b>Carbohydrates</b>	31.69g
<b>Fiber</b>	2.57g
<b>Sugar</b>	7.12g
<b>Protein</b>	20.17g
<b>Vitamin A</b> 584.20IU	<b>Vitamin C</b> 11.41mg
<b>Calcium</b> 339.00mg	<b>Iron</b> 1.65mg

# Popcorn Chicken Mashed Potato Bowl

<b>Servings:</b>	100.00	<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-22210

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	21 Pound		394053
POTATO PRLS EXCEL 12- 28Z BAMER	50 Cup	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
VEG MIXED 5-WAY 30 GCHC	50 Cup		285690
Mishawaka Beef Gravy	100 Fluid Ounce		R-22211

## Preparation Instructions

- To heat the Frozen Popcorn Chicken:
  - Conventional Oven: preheat oven to 400 degrees. Heat for 8 to 10 minutes
  - Convection Oven: preheat oven to 400 degrees. Heat for 6 to 8 minutes
- Combine cooked vegetable mix with cooked masked potatoes.
- CCP: Hold for hot service at 135 degrees or higher.
- Place 1 cup of mixed vegetable and potato mixture on serving piece.
- Top with 10 Popcorn Chicken Pieces and 1 oz brown gravy

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	650.67
<b>Fat</b>	16.01g
<b>SaturatedFat</b>	1.71g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	45.71mg
<b>Sodium</b>	2346.51mg
<b>Carbohydrates</b>	100.82g
<b>Fiber</b>	9.12g
<b>Sugar</b>	2.99g

<b>Protein</b>	31.29g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	57.32mg	<b>Iron</b>	3.33mg

# Beef Gravy

<b>Servings:</b>	832.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Fluid Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22211

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	51 1/2 Cup	UNPREPARED	000001WTR
FLOUR HI-GLUTEN 2-25 BOUNCER	4 Cup		520381
ONION DEHY CHPD 15 P/L	1/2 Cup		263036
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Tablespoon		225061
BASE BEEF NO MSG LO SOD 6-1 MINR	5 5/16 Fluid Ounce		580562

## Preparation Instructions

1. Mix 3 1/2 cups of water and 4 cups of flour. Then set aside.
2. Bring 3 gallons of water to a boil.
3. Mix in 1/2 cup of dry onions, 1 Tbsp pepper, and 5.3 oz beef base.
4. Use whip to mix all together.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 832.00

Serving Size: 1.00 Fluid Ounce

#### Amount Per Serving

<b>Calories</b>	0.18		
<b>Fat</b>	0.01g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.16mg		
<b>Carbohydrates</b>	0.44g		
<b>Fiber</b>	0.02g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	0.08g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.18mg	<b>Iron</b>	0.03mg

# Vegetarian Egg and Cheese Chef Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22212

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
EGG HARD CKD PLD 8-18CT SNYFR	1 Each		219160
Variety of Fresh Vegetables	1/2 Cup		

## Preparation Instructions

1. Place lettuce in a large clam shell.
2. Sprinkle cheese on lettuce.
3. Place sliced egg on the center of the lettuce.
4. Add a combination of listed vegetables below to equal 1/2 cup. (The vegetables may vary as to availability)  
Garnish vegetables (thinly sliced)- cucumber, tomato, radish, green pepper, broccoli and/or cauliflower
5. CCP: Place prepared salad in refrigerator as soon as possible to cool and maintain 41 degrees or lower.

Note: Adhere to proper label & day dot.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	215.00		
<b>Fat</b>	13.50g		
<b>SaturatedFat</b>	7.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	195.00mg		
<b>Sodium</b>	250.00mg		
<b>Carbohydrates</b>	8.50g		
<b>Fiber</b>	3.00g		
<b>Sugar</b>	4.50g		
<b>Protein</b>	16.00g		
<b>Vitamin A</b>	1049.70IU	<b>Vitamin C</b>	12.33mg
<b>Calcium</b>	262.00mg	<b>Iron</b>	1.25mg

# Large Chicken Chef Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22214

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1 Ounce	UNSPECIFIED Not currently available	570533
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
Variety of Fresh Vegetables	1/2 Cup		

## Preparation Instructions

1. Place lettuce in a large clam shell.
2. Add meat and cheese.
3. Add a combination of listed vegetables below to equal 1/2 cup for garnish. (The vegetables may vary as to availability)  
Garnish vegetables (thinly sliced)- cucumber, tomato, radish, green pepper, broccoli and/or cauliflower
4. Adhere proper label & day dot
5. CCP: Place prepared salad in refrigerator as soon as possible to cool and maintain 41 degrees or lower.
6. If salads do not hold at 41 degrees or colder, you must implement Time vs. Temp
7. Serve with one 1.5 oz dressing

Note: Adhere to proper label & day dot.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	188.48
<b>Fat</b>	10.67g
<b>SaturatedFat</b>	6.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	48.33mg
<b>Sodium</b>	236.67mg
<b>Carbohydrates</b>	8.83g
<b>Fiber</b>	3.00g
<b>Sugar</b>	4.50g

<b>Protein</b>	16.00g
<b>Vitamin A</b> 1049.70IU	<b>Vitamin C</b> 12.33mg
<b>Calcium</b> 242.33mg	<b>Iron</b> 0.58mg

# Large Ham Chef Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22215

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TURKEY HAM DCD 2-5 JENNO	1 Ounce		202150
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
Variety of Fresh Vegetables	1/2 Cup		

## Preparation Instructions

1. Place lettuce in a large clam shell.
  2. Add meat and cheese.
  3. Add a combination of listed vegetables below to equal 1/2 cup for garnish. (The vegetables may vary as to availability)  
Garnish vegetables (thinly sliced)- cucumber, tomato, radish, green pepper, broccoli and/or cauliflower
  4. Adhere proper label & day dot
  5. CCP: Place prepared salad in refrigerator as soon as possible to cool and maintain 41 degrees or lower.
  6. If salads do not hold at 41 degrees or colder, you must implement Time vs. Temp
  7. Serve with one 1.5 oz dressing
- Note: Adhere to proper label & day dot.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	168.26
<b>Fat</b>	10.00g
<b>SaturatedFat</b>	6.33g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	43.29mg
<b>Sodium</b>	311.28mg
<b>Carbohydrates</b>	8.50g
<b>Fiber</b>	3.00g
<b>Sugar</b>	4.50g
<b>Protein</b>	12.99g



<b>Vitamin A</b>	1049.70IU	<b>Vitamin C</b>	12.99mg
<b>Calcium</b>	240.00mg	<b>Iron</b>	1.57mg

# Large Turkey Chef Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22216

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TURKEY BRST DCD 2-5	1 Ounce		451300
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
Variety of Fresh Vegetables	1/2 Cup		

## Preparation Instructions

1. Place lettuce in a large clam shell.
  2. Add meat and cheese.
  3. Add a combination of listed vegetables below to equal 1/2 cup for garnish. (The vegetables may vary as to availability)  
Garnish vegetables (thinly sliced)- cucumber, tomato, radish, green pepper, broccoli and/or cauliflower
  4. Adhere proper label & day dot
  5. CCP: Place prepared salad in refrigerator as soon as possible to cool and maintain 41 degrees or lower.
  6. If salads do not hold at 41 degrees or colder, you must implement Time vs. Temp
  7. Serve with one 1.5 oz dressing
- Note: Adhere to proper label & day dot.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	167.96
<b>Fat</b>	9.26g
<b>SaturatedFat</b>	6.13g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.20mg
<b>Sodium</b>	345.51mg
<b>Carbohydrates</b>	9.27g
<b>Fiber</b>	3.00g
<b>Sugar</b>	4.50g
<b>Protein</b>	14.59g

<b>Vitamin A</b>	1049.70IU	<b>Vitamin C</b>	12.33mg
<b>Calcium</b>	240.00mg	<b>Iron</b>	0.34mg

# Taco Salad

<b>Servings:</b>	1.00	<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-22219

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	1 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup		451730
CHEESE CHED MLD SHRD 4-5 LOL	3/16 Cup		150250
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce		722330
SOUR CREAM PKT 400-1Z GCHC	1 Each		746283
Salsa, Low-Sodium, Canned	1/4 Cup		100330
SOUR CREAM PKT 100-1Z GCHC	1 Each		745903

## Preparation Instructions

1. Place lettuce & cheese in a 2# Paper Food Tray. Offer bag of baked nacho chips.
  2. Heat Taco Meat in the bag in a combi on the steam mode or in a kettle filled with boiling water.
  3. CCP: Heat to 165° F or higher for 15 seconds.
  4. Pre-portion taco meat in lidded, heat-proof black cup.
  5. CCP: Hold for hot service at 135° F or higher.
  6. Portion the salsa in souffle cups, lid.
  7. Offer salsa and sour cream portion.
- CCP: Place cupped lite sour cream and Salsa in refrigerator to hold for service at 41 ° F or cooler.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	1.25

<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.75
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00  
Serving Size: 1.00 Each

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**Amount Per Serving**

<b>Calories</b>	392.48		
<b>Fat</b>	20.27g		
<b>SaturatedFat</b>	11.26g		
<b>Trans Fat</b>	0.18g		
<b>Cholesterol</b>	77.68mg		
<b>Sodium</b>	497.96mg		
<b>Carbohydrates</b>	31.67g		
<b>Fiber</b>	7.76g		
<b>Sugar</b>	6.76g		
<b>Protein</b>	17.22g		
<b>Vitamin A</b>	562.94IU	<b>Vitamin C</b>	3.15mg
<b>Calcium</b>	243.35mg	<b>Iron</b>	1.56mg

# Chicken Penne Alfredo

<b>Servings:</b>	38.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	0.75 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22221

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	3 Pound		100101
PASTA PENNE RIG FZ 40-8Z MARZ	6 Pound		677880
SAUCE CHS WHT BLND 6-106Z LOL	106 Ounce		235631
SEASONING ITAL HRB 6Z TRDE	2 Tablespoon		428574
CHEESE MOZZ SHRD 4-5 LOL	2 1/4 Cup		645170

## Preparation Instructions

1. Place chicken in 4" full pan in refrigerator at 41 ° F or cooler to thaw overnight
2. Run hot tap water over frozen pasta until thawed according to directions.
3. Heat Cheese Sauce according to directions on the bag.
4. Add pasta and cheese sauce to pan with chicken.
5. Add Italian Seasoning, stir and cover
6. CCP: Bake at 350° F oven to 140° For higher for 15 seconds.
7. CCP: Hold for hot service at 135° For higher.
8. Preportion 6 oz in bowl for service. Top with 1/2 Tbsp Mozzarella cheese and 1/2 tsp parsley.

\*Optional-Garnish with a few chopped red pepper.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 0.75 Cup

<b>Amount Per Serving</b>	
<b>Calories</b>	308.02
<b>Fat</b>	12.24g
<b>SaturatedFat</b>	6.57g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	55.59mg
<b>Sodium</b>	610.43mg
<b>Carbohydrates</b>	26.16g
<b>Fiber</b>	0.95g
<b>Sugar</b>	1.18g

<b>Protein</b>		20.68g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	355.95mg	<b>Iron</b>	1.04mg

# Chicken Philly Sandwich

<b>Servings:</b>	1.00	<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-22223

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Fajita Strips, Cooked, Frozen	2 Ounce		100117
CHEESE MOZZ SHRD 4-5 LOL	1/4 Cup		645170
Aunt Millie's WG Sub Bun - Himes	1 Each		5157
PEPPERS & ONION FLME RSTD 6-2.5	2 Tablespoon		847208

## Preparation Instructions

1. Cook Chicken according to directions (a. Cook in steamer OR b. Take product out of bag & put in a microwave container & lid, microwave. Either way Heat product to 140° - Do Not over COOK!!!

Overcooking will cause the meat to dry out.

2. Portion Chicken with 3 oz spoodle on bottom of bun, top with Shredded Mozzarella replace top half of Bun

3. Wrap Bun in foil sheet

4. Place in warmer 135° or higher

5. Hold for service.

6. Cook peppers & onions according to instructions

7. Place peppers & onions on line for students to Serve themselves.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	388.04
<b>Fat</b>	12.61g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	89.00mg
<b>Sodium</b>	1082.62mg
<b>Carbohydrates</b>	32.06g
<b>Fiber</b>	4.23g
<b>Sugar</b>	7.53g
<b>Protein</b>	31.15g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg



**Calcium** 207.27mg **Iron** 0.05mg

# Orange Chicken

<b>Servings:</b>	38.00	<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-22224

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE FRIED VEG WGRAIN 6-5.16 MINH	19 Cup		676463
CHIX BRST CHNK BRD HMSTYL WGRAIN 6-5	10 Pound		394053
SAUCE ORNG GINGR 4-.5GAL ASIAN	1/2 Gallon		802860
SPICE SESAME SEED HULLED 19Z TRDE	1/4 Cup		513806

## Preparation Instructions

1. Prepare rice per directions on package.
  2. Bake popcorn chicken to 150° F - 165° F, set aside
  3. Heat Sauce to 150° F - 165° F
  4. Combine the Popcorn Chicken & Orange Sauce.
  - 5 CCP: Hold for hot service at 135° For higher.
  6. Serve 3/4 cup of the chicken mixture over 1/2 cup rice, sprinkle with a few Sesame seeds.
- Note: Use 12 oz Bowl. 10 popcorn chicken = 2 M/MA & 1 Grain

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 38.00

Serving Size: 1.00 Serving

#### Amount Per Serving

<b>Calories</b>	493.74		
<b>Fat</b>	14.14g		
<b>SaturatedFat</b>	2.15g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	57.29mg		
<b>Sodium</b>	925.67mg		
<b>Carbohydrates</b>	68.24g		
<b>Fiber</b>	3.43g		
<b>Sugar</b>	25.06g		
<b>Protein</b>	25.91g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 0.00mg **Iron** 3.43mg

# Cheese Ravioli

<b>Servings:</b>	72.00	<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-22225

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	9 Cup		573201
RAVIOLI CHS JMBO WGRAIN 24.91	216 Each		232950
CHEESE MOZZ SHRD 4-5 LOL	2 1/4 Cup		645170

## Preparation Instructions

1. Spray bottom and sides of 2" cake pans with non-stick cooking spray.
  2. Place 5 cups of sauce in the bottom of a 2" cake pan.
  3. Add Ravioli. Pour the remaining Spaghetti Sauce evenly over the Ravioli. Note: Best if product is thawed. (less cooking time)
  4. Lightly apply non-stick spray to bottom of aluminum foil; cover pan tightly, bake for 25 minutes thawed or 45-50 minutes frozen in a preheated Convection Oven at 350° F
  5. CCP: Heat to a internal temperature of 165° F for 15 seconds.
- NOTE: Portion 3 raviolis into 8 oz styro bowl and top with 1/2 TBSP Cheese.
6. CCP: Cover and hold for hot service at 135 degrees or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 72.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	234.36		
<b>Fat</b>	6.22g		
<b>SaturatedFat</b>	3.33g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	34.49mg		
<b>Sodium</b>	422.63mg		
<b>Carbohydrates</b>	25.37g		
<b>Fiber</b>	2.28g		
<b>Sugar</b>	3.09g		
<b>Protein</b>	17.95g		
<b>Vitamin A</b>	289.54IU	<b>Vitamin C</b>	8.63mg

**Calcium** 231.71mg **Iron** 1.36mg

# Italian Wrap

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22278

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	1 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690151
SALAMI HARD SLCD 1/4Z 10 HRML	6 Slice		538566
Ham, 97% Fat Free, Cooked , Water Added, Sliced	6 Ounce		100187
PEPPERONI SLCD SAND 2.85 8/Z 5-2 PG	6 Slice		776221
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TOMATO RANDOM 2 25 MRKN	4 Slice		508616
CHEESE MOZZ SHRD 4-5 LOL	2 Ounce		645170
DRESSING ITAL GLDN PKT 60-1.5Z MARZ	2 Each		546186

## Preparation Instructions

1. Place shell on 15 X 10 3/4 deli paper
2. Layer first the salami around the outer edge of half of the wrap.

3. Continue layering next with the ham, then pepperoni, lettuce, tomato and cheese.
4. Fold down starting at filled edge. Roll, starting at filled edge, then wrap in the deli paper.
5. Wrap in a deli paper. Place wrap diagonally on deli paper fold bottom toward wrap. Fold in sides, roll
6. Cut diagonally in the center
7. CCP: Cool to 41 ° F or cooler to hold until service.

Note: This makes two servings. High school-serve with 1/4 cup of Italian Pasta Salad.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	4.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	616.44
<b>Fat</b>	40.70g
<b>SaturatedFat</b>	14.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	94.89mg
<b>Sodium</b>	1775.34mg
<b>Carbohydrates</b>	38.59g
<b>Fiber</b>	3.88g
<b>Sugar</b>	10.46g
<b>Protein</b>	30.44g
<b>Vitamin A</b> 674.76IU	<b>Vitamin C</b> 14.36mg
<b>Calcium</b> 325.20mg	<b>Iron</b> 1.95mg

# Pork Pattie on Bun

<b>Servings:</b>	1.00	<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-22283

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PTY BRD WGRAIN 3.35Z 6-5 JTM	1 Each		661950
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat).
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat pork pattie to 140° F, place meat on pre-heated bun, and place in designated bag. Place in warmer as soon as possible. Place in warmer to hold for service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	420.00		
<b>Fat</b>	19.00g		
<b>SaturatedFat</b>	4.50g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	40.00mg		
<b>Sodium</b>	520.00mg		
<b>Carbohydrates</b>	11.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	1.62mg



# Seasoned California Blend

<b>Servings:</b>	40.00	<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-22296

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF PREM 30 GCHC	10 Pound		285740
BUTTER SUB 24-4Z BTRBUDS	1/2 Cup		209810
SEASONING GARDEN NO SALT 19Z TRDE	1 Tablespoon		565148

## Preparation Instructions

1. Place vegetables in covered steamtable or microwaveable pan, heat in combi, oven or microwave to 140° F -160° F degrees. DO NOT OVERCOOK!
2. Add Butter Buds and seasoning
3. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	19.46		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	31.87mg		
<b>Carbohydrates</b>	4.01g		
<b>Fiber</b>	1.99g		
<b>Sugar</b>	1.32g		
<b>Protein</b>	1.32g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	19.87mg	<b>Iron</b>	0.66mg

# California Blend with Cheese Sauce

<b>Servings:</b>	40.00	<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-22297

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF PREM 30 GCHC	10 Pound		285740
SAUCE CHS CHED POUCH 6-106Z LOL	1 Quart		135261

## Preparation Instructions

1. Place vegetables in covered steamtable pan or microwaveable pan, or heat in combi, oven or microwave to 140 ° F - 160° F. DO NOT OVERCOOK!
2. Prepare Sauce according to the directions.
3. Pour Sauce over drained, cooked vegetables.
- 4: CCP: Hold for hot service at 135 ° For higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.50
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	56.56		
<b>Fat</b>	2.80g		
<b>SaturatedFat</b>	1.80g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	8.00mg		
<b>Sodium</b>	179.87mg		
<b>Carbohydrates</b>	4.51g		
<b>Fiber</b>	1.99g		
<b>Sugar</b>	1.32g		
<b>Protein</b>	3.32g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	103.47mg	<b>Iron</b>	0.66mg

# Italian Sub

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22303

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's WG Sub Bun - Himes	1 Each		5157
SALAMI HARD SLCD 1/4Z 10 HRML	3 Slice		538566
TURKEY HAM SLCD 12-1 JENNO	2 Slice		556121
PEPPERONI SLCD SAND 2.85 8/Z 5-2 PG	3 Slice		776221
CHEESE MOZZ SHRD 4-5 LOL	1 Ounce		645170
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup		451730
TOMATO RANDOM 2 25 MRKN	1 Slice		508616
DRESSING ITAL GLDN PKT 60-1.5Z MARZ	1 Each		546186

## Preparation Instructions

1. Layer in the following order salami, ham, pepperoni, cheese, lettuce and tomato (cut diagonally)
2. Place sub in 6" clam shell. DO NOT CUT BUN.
3. Adhere proper label & day dot.
4. CCP: Place prepared sub in refrigerator as soon as possible to coll and maintain 41° F or lower

Note: Do Not Place the tomato on the cheese.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.13
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	571.48
<b>Fat</b>	35.71g
<b>SaturatedFat</b>	11.02g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	70.63mg
<b>Sodium</b>	1483.05mg
<b>Carbohydrates</b>	35.28g
<b>Fiber</b>	4.69g

<b>Sugar</b>	9.25g
<b>Protein</b>	24.57g
<b>Vitamin A</b> 374.88IU	<b>Vitamin C</b> 10.03mg
<b>Calcium</b> 212.60mg	<b>Iron</b> 0.86mg

# Ham & Turkey Sub

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22309

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millie's WG Sub Bun - Himes	1 Each		5157
Ham, 97% Fat Free, Cooked , Water Added, Sliced	3 Ounce		100187
TURKEY, DELI BREAST, SLICED	3 Ounce	READY_TO_EAT	110554
CHEESE AMER 160CT SLCD R/F 6-5 LOL	3 Slice		722360
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730
TOMATO RANDOM 2 25 MRKN	2 Slice		508616

## Preparation Instructions

1. Layer in the following order, cheese (cut diagonally), ham, turkey, lettuce and tomato.
2. Cut sub in half, place 1/2 sub in 6" clam shell, 1/2 sub equal one serving.
3. Adhere proper label & day dot
4. CCP: Place prepared sub in refrigerator as soon as possible to cool and maintain 41 ° F or lower.

Note: Do Not Place the Tomato on the cheese.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	284.68		
<b>Fat</b>	8.89g		
<b>SaturatedFat</b>	3.37g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	71.14mg		
<b>Sodium</b>	1191.00mg		
<b>Carbohydrates</b>	22.46g		
<b>Fiber</b>	2.94g		
<b>Sugar</b>	5.48g		
<b>Protein</b>	32.00g		
<b>Vitamin A</b>	299.88IU	<b>Vitamin C</b>	4.93mg

**Calcium** 155.60mg **Iron** 0.10mg

# Ham & Turkey on Whole Wheat Bread

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22310

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
380 - Aunt Millie's WG Honey White Bread	2 Each		380
Ham, 97% Fat Free, Cooked , Water Added, Sliced	1 1/2 Ounce		100187
TURKEY, DELI BREAST, SLICED	1 1/2 Ounce	READY_TO_EAT	110554
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup		451730
TOMATO RANDOM 2 25 MRKN	1 Slice		508616

## Preparation Instructions

1. Place cheese, ham, turkey, lettuce and tomato onto one slice of bread
2. Place second slice of bread on top, cut sandwich in half diagonally.
3. Place sandwich in clam shell, adhere day dot.
4. CCP: Place prepared sandwich in refrigerator as soon as possible to cool and maintain 41 ° F or lower.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.50
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.13
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	359.68
<b>Fat</b>	8.64g
<b>SaturatedFat</b>	2.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	67.39mg
<b>Sodium</b>	1266.00mg
<b>Carbohydrates</b>	41.46g
<b>Fiber</b>	4.69g
<b>Sugar</b>	8.98g
<b>Protein</b>	33.00g
<b>Vitamin A</b> 299.88IU	<b>Vitamin C</b> 4.93mg

**Calcium** 107.60mg **Iron** 12.10mg



# Rosy Applesauce

<b>Servings:</b>	24.00	<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-22314

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE SWT 6-10 KE	1 #10 CAN		179990
GELATIN MIX CHERRY 12-24Z GCHC	1/4 Cup		524611

## Preparation Instructions

1. Place applesauce into a steam table pan.
2. Sprinkle in jell-o, mix well.
3. Intermediate and High Schools place 1/2 cup serving into a 5 oz. souffle cup then lid.
4. Primary Schools place prepared applesauce on steam table for the students to self serve.
5. Primary Schools if there is applesauce left in the pan and it has been on the serving line, discard. Any unused applesauce that has not been on the line may be saved and served the next day as a choice for breakfast-or lunch.
6. Intermediate and High Schools may save and serve within the week. Date the trays with the date the applesauce was prepared.
7. CCP: Place the unused portions in refrigeration at 41 ° For lower for future use.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 0.50 Cup

Amount Per Serving	
<b>Calories</b>	81.28
<b>Fat</b>	0.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	7.50mg
<b>Carbohydrates</b>	21.89g
<b>Fiber</b>	1.08g
<b>Sugar</b>	18.66g
<b>Protein</b>	0.08g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 97.00mg
<b>Calcium</b> 0.08mg	<b>Iron</b> 0.00mg

# Potato Ole'

<b>Servings:</b>	120.00	<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-22315

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WDG 8CUT CRSPY OVEN R/SOD 6-5	22 1/2 Pound		174251
SAUCE CHS QUESO JALAP POU 6-106Z LOL	15 Pound		135271
CHILI BEEF W/BEAN 6-5 COMM	22 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012

## Preparation Instructions

1. CCP: Heat Cheese & Chili according to directions on box
2. CCP: Heat Potato Wedges according to directions on box
3. Portion 1/2 cup of Potato Wedges into a 8 oz black bowl
4. Portion Chili 2.92 oz by weight and Cheese Sauce 2 oz by weight, over the potato wedges.
5. CCP: Hold for hot service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.50

### Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	301.48
<b>Fat</b>	13.68g
<b>SaturatedFat</b>	5.88g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	35.60mg
<b>Sodium</b>	681.56mg
<b>Carbohydrates</b>	31.38g
<b>Fiber</b>	4.10g
<b>Sugar</b>	2.52g
<b>Protein</b>	13.62g
<b>Vitamin A</b> 629.94IU	<b>Vitamin C</b> 13.31mg

**Calcium** 234.66mg **Iron** 1.88mg

# Super Nachos

<b>Servings:</b>	80.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22316

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 6-5 SMRTPCKS	5 Pound	<b>MICROWAVE</b> To thaw: product must be heated from a thawed state. To thaw, place product under refrigeration overnight. Microwave: heat thawed product in 5 pound bag on high power for 6-8 minutes on each side or until internal temperature reaches 165degrees f. Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.	674312
SAUCE CHS QUESO JALAP POU 6-106Z LOL	10 Pound		135271
SAUCE HOT LOUISIANA 4-1GAL HOTTERTHAN	4 Cup		470724
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	80 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871

## Preparation Instructions

1. CCP: Heat cooked ground beef to 165° F.
2. Place sealed bags in a steamer or in boiling water. Heat approximately 35 minutes or until product reaches 150° F - 165° F or higher for 15 seconds.
3. Add heated ground beef to cheese mixture and stir.
4. Stir in Hot sauce 1 cup at a time, to taste.
5. Pre-portion 3 oz by weight into a bowl, place in warmer to hold for service at 135° F or higher. Initiate Time vs. Temp

High School -serve 2 bags to equal 2.5 Grain equivalents

Intermediate Schools - Serve 1 bag to equal 1.25 Grain equivalents

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
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<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 80.00  
Serving Size: 3.00 Ounce

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**Amount Per Serving**

<b>Calories</b>	265.96
<b>Fat</b>	13.00g
<b>SaturatedFat</b>	6.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	32.50mg
<b>Sodium</b>	768.80mg
<b>Carbohydrates</b>	22.20g
<b>Fiber</b>	1.08g
<b>Sugar</b>	0.00g
<b>Protein</b>	12.02g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	239.00mg	<b>Iron</b>	0.84mg

# Super Nachos

<b>Servings:</b>	80.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	3.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22317

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 6-5 SMRTPCKS	5 Pound	<b>MICROWAVE</b> To thaw: product must be heated from a thawed state. To thaw, place product under refrigeration overnight. Microwave: heat thawed product in 5 pound bag on high power for 6-8 minutes on each side or until internal temperature reaches 165degrees f. Steamer: place a small amount of water in bottom of pan. Place thawed 5 pound bag of product in pan, place pan in steamer and heat for 20-25 minutes or until internal temperature reaches 165 degrees f.	674312
SAUCE CHS CHED POUCH 6-106Z LOL	10 Pound		135261
SAUCE HOT LOUISIANA 4-1GAL HOTTERTHAN	4 Cup		470724
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	160 Package	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871

## Preparation Instructions

1. CCP: Heat cooked ground beef to 165° F.
2. Place sealed bags in a steamer or in boiling water. Heat approximately 35 minutes or until product reaches 150° F - 165° F or higher for 15 seconds.
3. Add heated ground beef to cheese mixture and stir.
4. Stir in Hot sauce 1 cup at a time, to taste.
5. Pre-portion 3 oz by weight into a bowl, place in warmer to hold for service at 135° F or higher. Initiate Time vs. Temp

High School -serve 2 bags to equal 2.5 Grain equivalents

Intermediate Schools - Serve 1 bag to equal 1.25 Grain equivalents

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	2.50

<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 80.00  
Serving Size: 3.00 Ounce

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**Amount Per Serving**

<b>Calories</b>	375.96		
<b>Fat</b>	15.50g		
<b>SaturatedFat</b>	6.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	32.50mg		
<b>Sodium</b>	873.80mg		
<b>Carbohydrates</b>	41.20g		
<b>Fiber</b>	2.08g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	14.02g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	269.00mg	<b>Iron</b>	1.14mg

# Nacho Ole'

<b>Servings:</b>	120.00	<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-22319

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	120 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	696871
SAUCE CHS QUESO JALAP POUC 6-106Z LOL	15 Pound		135271
CHILI BEEF W/BEAN 6-5 COMM	22 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012

## Preparation Instructions

1. CCP: Heat cheese & Chili to 145° F - 150° F by any of the following: Heat in boiling water or in combi oven, in steam setting for 15 seconds, transfer into a steam table pan.
2. Portion Cheese (2 oz. by weight=0.50 oz m/ma) and Chili Meat ( 2.92 oz by weight= 1 oz m/ma) into cups for service.
3. CCP: Hold for hot service at 135° F or higher.
4. Serve with 1 bag of tostito scoops

Note: CCP: Any unopened heated bags of Meat and implementing Temperature as a Public Health Control must be cooled to 70° F in 2 hrs. or less and 41 ° F in 4 additional hours or less.

Place unopened bags in a sink with cold water to help speed the process, then remove the product from the bag and empty into a 2" pan, place the pan on the top shelf of the refrigerator (or freezer to speed the process even faster). After the product is cooled to acceptable temperature cover and date for future use, either store in refrigerator or freeze depending on when it is to be used. Must be used within 7 days if refrigerated.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.50
<b>Grain</b>	1.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13



<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 120.00  
Serving Size: 1.00 Each

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**Amount Per Serving**

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<b>Calories</b>	286.48
<b>Fat</b>	12.02g
<b>SaturatedFat</b>	5.36g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	35.60mg
<b>Sodium</b>	660.72mg
<b>Carbohydrates</b>	29.55g
<b>Fiber</b>	3.01g
<b>Sugar</b>	2.52g
<b>Protein</b>	13.54g

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<b>Vitamin A</b>	629.94IU	<b>Vitamin C</b>	9.56mg
<b>Calcium</b>	264.66mg	<b>Iron</b>	1.81mg

# Cinnamon Applesauce

<b>Servings:</b>	48.00	<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-22326

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE SWT 6-10 KE	2 #10 CAN		179990
SPICE CINNAMON GRND 15Z TRDE	2 Tablespoon		224723

## Preparation Instructions

1. Place applesauce into a 4" steam table pan.
2. Mix cinnamon into the applesauce

Note: MIX TOGETHER ONE DAY BEFORE, this enhances the flavor.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	75.44		
<b>Fat</b>	0.00g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	20.48g		
<b>Fiber</b>	1.08g		
<b>Sugar</b>	17.24g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	97.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	0.00mg

# Cinnamon Apple Slices

<b>Servings:</b>	40.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22328

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Apple Slices, Canned, Unsweetened	2 #10 CAN		100206
SPICE CINNAMON GRND 15Z TRDE	2 Tablespoon		224723
SALT SEA 36Z TRDE	2 Teaspoon		748590
BUTTER PRINT SLTD GRD AA 36-1 GFS	1/2 Cup		191205

## Preparation Instructions

1. Place apples into a 4" steam table pan
2. Mix cinnamon, salt, and sugar together and add to the apples.
3. Add butter, butter may be diced.
4. Cover and bake at 350° F approximately 1 hour
5. Serve warm
6. Store left over apples in the refrigerator, cover, leaving room for the heat to escape if they are still warm.
7. Rewarm left overs before serving.

Note: MIX TOGETHER ONE DAY BEFORE BAKING, this enhances the flavor

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

#### Amount Per Serving

<b>Calories</b>	84.67		
<b>Fat</b>	2.20g		
<b>SaturatedFat</b>	1.40g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	6.00mg		
<b>Sodium</b>	140.93mg		
<b>Carbohydrates</b>	15.52g		
<b>Fiber</b>	2.59g		
<b>Sugar</b>	11.64g		
<b>Protein</b>	0.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg

**Calcium** 0.00mg **Iron** 0.00mg

# Romaine-Spinach Salad

<b>Servings:</b>	60.00	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22329

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	6 Pound		451730
SPINACH BABY CLND 2-2 RSS	2 1/2 Pound		560545
CARROT MATCHSTICK SHRED 2-3 RSS	1/2 Pound		198161
TOMATO GRAPE SWT 10 MRKN	60 Each		129631

## Preparation Instructions

1. Add 2-3 # bag of Romaine Ribbons into 4" steam table pans.
2. Add 1 bag (2.5#) of Spinach to pan.
3. Add 1/2 # of carrot sticks to pan.
4. Mix salad ingredients together.
5. Use Grape tomatoes if the cost is not over \$18.00 per case. There approximately 600 tomatoes per case.
6. Portion 1 cup of Leafy Greens into bowl and add 1 grape tomato
7. CPP: Place prepared salads in refrigerator to hold for service at 41 ° F or cooler.
8. If salads do not hold at 41 ° F or cooler in the reach in refrigerator you must implement Time vs. Temp on those salads Store the extra salads in the regular refrigerator until needed on the line, these salads should hold the 41 ° F or cooler.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.50
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Cup

<b>Amount Per Serving</b>	
<b>Calories</b>	14.30
<b>Fat</b>	0.03g
<b>SaturatedFat</b>	0.01g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.00mg
<b>Sodium</b>	16.56mg
<b>Carbohydrates</b>	2.95g
<b>Fiber</b>	1.60g
<b>Sugar</b>	1.30g
<b>Protein</b>	1.48g

<b>Vitamin A</b>	727.79IU	<b>Vitamin C</b>	1.77mg
<b>Calcium</b>	31.38mg	<b>Iron</b>	0.57mg

# Crisp Topping

<b>Servings:</b>	25.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22330

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR H&R A/P 2-25 GCHC	3 Cup		227528
OATS QUICK HOT CEREAL 12-42Z GCHC	3 1/2 Cup		240869
SUGAR BROWN LT 12-2 P/L	2 Cup		860311
SPICE CINNAMON GRND 15Z TRDE	4 1/2 Teaspoon		224723
SPICE NUTMEG GRND 16Z TRDE	4 1/2 Teaspoon		224944
SALT SEA 36Z TRDE	1/2 Teaspoon		748590
BUTTER PRINT SLTD GRD AA 36-1 GFS	2 Cup		191205

## Preparation Instructions

1. Combine flour, rolled oats, brown sugar, cinnamon, nutmeg (optional), and salt.
2. Mix in butter or margarine with the flour mixture until crumbly, do not over mix. Over mixing will make topping to become mushy.

Note: Topping for 1 pan of 25 servings (Recipe using 1 #10 can fruit such as Apple Crisp)

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>	
<b>Calories</b>	277.29
<b>Fat</b>	14.88g
<b>SaturatedFat</b>	9.10g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	38.40mg
<b>Sodium</b>	159.20mg
<b>Carbohydrates</b>	33.76g
<b>Fiber</b>	1.50g
<b>Sugar</b>	15.36g
<b>Protein</b>	3.08g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg

**Calcium** 2.16mg **Iron** 1.14mg



# Fruit Cobbler

<b>Servings:</b>	50.00	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22332

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	1 11/16 Cup		191205
FLOUR H&R A/P 2-25 GCHC	3 3/4 Cup		227528
Prairie Farms 1% Low Fat White Milk	2 1/2 Cup		
SUGAR BEET GRANUL 25 GCHC	5 1/2 Cup		108588
BAKING POWDER 6-5 CLABBER GIRL	5 Teaspoon		361032
SALT SEA 36Z TRDE	3/16 Teaspoon		748590
FRUIT MIXED DCD XL/S 6-10 GCHC	2 #10 CAN		118265
SPICE CINNAMON GRND 15Z TRDE	2 Tablespoon		224723
Cold Water	1 Quart		0000

## Preparation Instructions

Bottom of Cobbler:

1. Mix in 1 1/8 cup melted margarine, flour, milk, 2 cups sugar, baking powder, and salt together
2. Divide this mixture evenly into 2 - 2 inch steam table pans.

Filling:

3. Drain the canned fruit into a quart' measurer.
4. If needed add enough water to the fruit juice to equal 1 quart.
5. Combine the fruit, juice, 1 1/2 lb sugar, and 1/4 lb margarine
6. Place in microwave on (High) for 10 minutes or until margarine melts.
7. Put 3 quarts of fruit mixture over each prepared pan of cobbler bottom mixture.
8. Sprinkle cinnamon on top.
9. Bake in 400° F oven for 20 minutes. .
10. Portion 4 oz. (1/2 cup) dipper into 5 oz. souffle cup

Note: Different fruit fillings can be used in place of peaches (i.e. apples, pears)

## Meal Components (SLE)

### Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.50
<b>Fruit</b>	0.50
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>	229.50		
<b>Fat</b>	5.92g		
<b>SaturatedFat</b>	3.73g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	16.40mg		
<b>Sodium</b>	119.01mg		
<b>Carbohydrates</b>	45.86g		
<b>Fiber</b>	1.27g		
<b>Sugar</b>	37.19g		
<b>Protein</b>	1.45g		
<b>Vitamin A</b>	0.50IU	<b>Vitamin C</b>	0.10mg
<b>Calcium</b>	23.41mg	<b>Iron</b>	0.40mg

# Broccoli, Cheese, and Rice Casserole

<b>Servings:</b>	50.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	0.33 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22349

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Rice, Long Grain, Parboiled, Enriched	35 Ounce		100494
BROCCOLI CUTS IQF 30 GCHC	5 Pound	BAKE	285590
SOUP CRM OF MUSHRM 12-5 HLTHYREQ	3 1/4 Cup		488259
MILK PWD FF INST 6-5 P/L	3 Cup		311065
CHEESE CHED MLD SHRD 4-5 LOL	26 Ounce		150250
ONION VIDALIA SWT 10 P/L	8 Ounce		558133
SPICE GARLIC GRANULATED 20 TRDE	1 1/2 Teaspoon		228435
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Teaspoon		225061
SPICE OREGANO GRND 12Z TRDE	1 1/2 Teaspoon		513725
BUTTER PRINT SLTD GRD AA 36-1 GFS	1/4 Cup		191205
BREAD CRUMB ITAL 4-5 PROGR	26 Tablespoon	READY_TO_EAT Ready to use.	127370

## Preparation Instructions

1. For cooked rice, use Cooking Rice recipe (see-B-03). Combine rice, broccoli, undiluted soup, milk, cheese, onions, granulated garlic, pepper, and oregano {optional}.
2. Pour 6 lb 3 oz (3 qt 2 cups) mixture into each seam table pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans.
3. Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle 8 oz (approximately 1 3/4 cups) crumbs evenly over each pan.
4. Bake: Conventional oven: 350 F for 30 minutes. Convection oven: 300 F for 20 minutes. DO NOT OVERBAKE. CCP: Heat to 140 For higher OR If using previously cooked and chilled rice: CCP: Heat to 165 F or high for at least 15 seconds.
5. CCP: Hold for hot service at 135 F or higher. Portion with No. 12 scoop (1/3 cup)

## Meal Components (SLE)

### Amount Per Serving

<b>Meat</b>	0.50
<b>Grain</b>	0.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.25
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.33 Cup

<b>Amount Per Serving</b>			
<b>Calories</b>		131.43	
<b>Fat</b>		6.02g	
<b>SaturatedFat</b>		3.71g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		19.23mg	
<b>Sodium</b>		215.70mg	
<b>Carbohydrates</b>		13.18g	
<b>Fiber</b>		1.59g	
<b>Sugar</b>		3.12g	
<b>Protein</b>		7.26g	
<b>Vitamin A</b>	156.05IU	<b>Vitamin C</b>	0.22mg
<b>Calcium</b>	182.51mg	<b>Iron</b>	0.48mg

# Not Fried Rice

<b>Servings:</b>	40.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22351

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Rice, Long Grain, Parboiled, Enriched	1 1/2 Pound		100494
BASE CHIX LO SOD NO MSG 6-1 MINR	2 Tablespoon		580589
Tap Water for Recipes	2 Quart	UNPREPARED	000001WTR
Ham, Cubed Frozen	49 Ounce		100188-H
ONION VIDALIA SWT 10 P/L	6 Ounce		558133
CELERY STIX 4-3 RSS	1/2 Cup		781592
PEPPERS SWT RED DCD 102CT 6-10 GCHC	5 Ounce		118419
PEPPERS GREEN LRG 5 MRKN	1 Cup		592315
SPICE GARLIC POWDER 21Z TRDE	2 Teaspoon		224839
SPICE GINGER GRND 16Z TRDE	1/4 Teaspoon		513695
SAUCE SOY LITE 6-.5GAL KIKK	1/4 Cup		466425
PEAS GREEN IQF 30 GCHC	2 Cup	BAKE	285660
BUTTER PRINT SLTD GRD AA 36-1 GFS	1 1/2 Teaspoon		191205
EGG SCRMBD LIQ BLND 6-5 GCHC	1/2 Cup		465798
SPICE SESAME SEED HULLED 19Z TRDE	1/4 Cup		513806
ONION GREEN 2 RSS	1/4 Cup		596981

## Preparation Instructions

1. Place rice and chicken stock (combine base and water to make stock) in 4" steam table pan, cover. Cook in combi (on combi setting) or oven for approximately 25 minutes at 325° F.

2. Add onions, (onions come frozen, divide into recipe portion. size and freeze) celery, carrots, red and green peppers, garlic powder, ginger, soy sauce, mix and recover, cook in the combi or oven or another 20 minutes for until rice is done.
3. Thaw peas and ham, mix into cooked rice mixture.
4. CCP: Heat to 165° F or higher for 15 seconds .
5. Melt margarine or butter in a sauce pan, add whipped eggs and scramble, or use warmed to 135° F govt. diced eggs. Set aside.
6. CCP: Heat to 135° F for 15 seconds.
7. Toast sesame seeds until golden brown
8. Sprinkle diced eggs, green onion and sesame seeds on top of rice as a garnish.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.50
<b>Grain</b>	0.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.50 Cup

Amount Per Serving			
<b>Calories</b>	68.57		
<b>Fat</b>	1.33g		
<b>SaturatedFat</b>	1.14g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	23.20mg		
<b>Sodium</b>	308.04mg		
<b>Carbohydrates</b>	7.91g		
<b>Fiber</b>	0.77g		
<b>Sugar</b>	1.84g		
<b>Protein</b>	6.26g		
<b>Vitamin A</b>	13.83IU	<b>Vitamin C</b>	3.20mg
<b>Calcium</b>	4.84mg	<b>Iron</b>	0.14mg

# Fajita

<b>Servings:</b>	50.00	<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-22352

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	50 Each	<p><b>STEAM</b>  <b>PREPARATION</b>Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. <b>HEATING</b>STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. <b>GRILL:</b> Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. <b>MICROWAVE:</b> Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time).  <b>STAGING</b>Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690130
CHEESE CHED MLD SHRD 4-5 LOL	50 Ounce		150250
CHIX STRP FAJT DK MT FC 6-5 TYS	5 1/2 Pound	<p><b>BAKE</b>  Appliances vary, adjust accordingly.  Conventional Oven  Set at 350°F, reheat 25 - 30 minutes from frozen.  <b>CONVECTION</b>  Appliances vary, adjust accordingly.  Convection Oven  Set at 400°F, 15 - 20 minutes from frozen.  <b>MICROWAVE</b>  Appliances vary, adjust accordingly.  Microwave Oven  Reheat 3 1  2 minutes on high setting from frozen.</p>	860390
PEPPERS & ONION FLME RSTD 6-2.5	2 1/2 Pound		847208
TOMATO RANDOM 2 25 MRKN	3 Each		508616

## Preparation Instructions

INTERMEDIATE & HIGH:

1. CCP: Heat fajita meat in microwave or oven to 165° F for 15 seconds ..
2. Put vegetables in microwave or oven cook to 135° F - 140° F. Add tomato wedges to veggies .

3. Place 1 3/4oz. (4 strips) of meat along center of the flour shell op with 1 oz. cheese.
4. Add veggies (as garnish)
5. Fold bottom up, Fold one side in, then roll.
6. Wrap in 10 x 14 foil wrap paper.

Note: Do not use tomatoes when price sky rockets.

**PRIMARY:**

1. Allow the same amount of meat & cheese per serving as the Intermediate & High recipe. (Plan on using less vegetables because students prepare their own and will not choose as many)
2. CCP: Heat fajita meat in microwave or oven to 165° F for 15 seconds.
3. CCP: Heat vegetables in microwave or oven to 135° For higher for 15 seconds.
4. Open tortilla shells, stagger on paper lined sheet pan, cover with ovenable bags. Warm shells in warmer.
5. The students will take a shell then add 1 3/4 oz.meat, 1 oz.cheese and vegetables.
6. CCP: Hold for hot service at 135° For higher.

Intermediate & High construct fajita, wrap, place in warmer 135° F or higher. Primary place heated meat & vegetables in a warmer 135° For higher until service.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	356.31		
<b>Fat</b>	17.36g		
<b>SaturatedFat</b>	8.68g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	76.93mg		
<b>Sodium</b>	640.06mg		
<b>Carbohydrates</b>	28.71g		
<b>Fiber</b>	2.58g		
<b>Sugar</b>	3.34g		
<b>Protein</b>	21.36g		
<b>Vitamin A</b>	367.47IU	<b>Vitamin C</b>	1.11mg
<b>Calcium</b>	312.79mg	<b>Iron</b>	2.16mg



# Hot Ham & Cheese Sub

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22353

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	2 1/2 Ounce		556121
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

1. Place ham on bottom half of bun
2. Add 1 slice of cheese
3. Replace top half of the bun, wrap in foil wrap.
4. Place in warmer to heat to 140° - 145°.
5. Hold for service.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	280.78		
<b>Fat</b>	7.68g		
<b>SaturatedFat</b>	2.48g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	56.52mg		
<b>Sodium</b>	841.18mg		
<b>Carbohydrates</b>	1.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	4.50g		
<b>Protein</b>	21.75g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.47mg
<b>Calcium</b>	96.00mg	<b>Iron</b>	0.88mg

# Bratwurst & Bun

<b>Servings:</b>	1.00	<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-22354

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millies 1.5 Hot Dog Bun - Himes	1 Each		2918
BRATWURST CKD SKNLS 5/ 2-5 JHNSVL	1 Each		709689

## Preparation Instructions

1. Pre-heat buns in warmer for about 45 minutes prior to prep time. (Put several sheets of pan papers on sheet pan, this prevents plastic bag from sticking and bottom of buns from getting hard, then place pillow of buns on pan, do not over heat)
2. Remove from warmer, tear 3 sides of the bag open and pull to the side, remove bun tops place on pulled back plastic bag.
3. CCP: Heat Bratwurst to 140° F, place on pre-heated hot dog bun. Place in warmer as soon as possible to hold for service at 135° F or higher.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	1.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	420.00		
<b>Fat</b>	28.50g		
<b>SaturatedFat</b>	9.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	55.00mg		
<b>Sodium</b>	1030.00mg		
<b>Carbohydrates</b>	5.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	3.00g		
<b>Protein</b>	14.00g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	40.00mg	<b>Iron</b>	0.72mg

# Doritos Walking Taco

<b>Servings:</b>	100.00	<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-22356

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	25 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
CHEESE CHED MLD SHRD 4-5 LOL	6 1/4 Cup		150250
CHIP NACHO CHS R/F TOP N GO 44-1.4Z	100 Package		815803

## Preparation Instructions

1. CCP: Heat Chili to 145° F -150° F by any of the following: Heat in boiling water or in combi oven, in steam setting for 15 seconds, transfer into a steam table pan.
2. Use 1 bag of Doritos. Scoop 4 oz of chili on top. Top with 1 oz shredded cheese.
3. CCP: Hold for hot service at 135° F or higher.
4. Serve with lettuce and salsa and sour cream (serving sizes on menu)

Note: CCP: Any unopened heated bags of Meat and implementing Temperature as a Public Health Control must be cooled to 70° F in 2 hrs. or less and 41 ° F in 4 additional hours or less.

Place unopened bags in a sink with cold water to help speed the process, then remove the product from the bag and empty into a 2" pan, place the pan on the top shelf of the refrigerator (or freezer to speed the process even faster). After the product is cooled to acceptable temperature cover and date for future use, either store in refrigerator or freeze depending on when it is to be used. Must be used within 7 days if refrigerated.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

<b>Calories</b>	321.79
<b>Fat</b>	12.68g
<b>SaturatedFat</b>	3.67g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	28.77mg
<b>Sodium</b>	485.30mg
<b>Carbohydrates</b>	38.54g
<b>Fiber</b>	4.74g
<b>Sugar</b>	4.43g
<b>Protein</b>	13.67g
<b>Vitamin A</b> 934.01IU	<b>Vitamin C</b> 13.04mg
<b>Calcium</b> 134.74mg	<b>Iron</b> 2.46mg

# Small Chef Salad

<b>Servings:</b>	4.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22357

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	6 Cup		451730
SPINACH BABY CLND 2-2 RSS	2 Cup		560545
TURKEY HAM DCD 2-5 JENNO	1 1/2 Ounce		202150
TURKEY BRST DCD 2-5	2 Ounce		451300
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1 3/16 Ounce	UNSPECIFIED Not currently available	570533
CHEESE CHED MLD SHRD 4-5 LOL	1 Cup		150250
EGG HARD CKD PLD 8-18CT SNYFR	1/2 Each		219160
Variety of Fresh Vegetables	1 Cup		

## Preparation Instructions

1. Either place 1 part Spinach and 3 parts Chopped Romaine lettuce into a large container, mix the lettuces together. Dip 2 cups of the mixed lettuces into the square clam shell container. OR Place 1 1/2 cups of chopped romaine lettuce into the large chef salad container top with the Spinach.
2. Sprinkle 1/4 cup cheese over the lettuce of each salad.
3. Add 2 oz spoodle of one meat (diced turkey ham, diced turkey, or diced chicken) or egg, then garnish (Garnish-1 carrot stick, 1 tomato wedge, or piece of some other vegetable. No more then 1/4 cup per salad).
4. Add lid.
5. CPP: Place prepared salads in refrigerator to hold for service at 41 ° F or cooler.
6. If salads do not hold at 41 ° F or cooler in the reach in refrigerator you must implement Time vs. Temp on those salads. Store the extra salads in the regular refrigerator until needed on the line, these salads should hold the 41 ° F or cooler.

Note: Place prepared salad in refrigerator as soon as possible to cool and maintain 41 ° F or lower. Adhere proper label and day dot.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.00
<b>Grain</b>	0.00

<b>Fruit</b>	0.00
<b>GreenVeg</b>	1.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.25
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 4.00  
Serving Size: 1.00 Each

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**Amount Per Serving**

<b>Calories</b>	180.85
<b>Fat</b>	10.73g
<b>SaturatedFat</b>	6.58g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	68.50mg
<b>Sodium</b>	364.73mg
<b>Carbohydrates</b>	6.73g
<b>Fiber</b>	2.50g
<b>Sugar</b>	2.75g
<b>Protein</b>	15.96g

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<b>Vitamin A</b>	674.85IU	<b>Vitamin C</b>	6.39mg
<b>Calcium</b>	245.92mg	<b>Iron</b>	1.02mg

# Turkey Wraps

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22358

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	1 Each	<b>STEAM PREPARATION</b> Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690151
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	5 Ounce		244190
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	2 Slice		722360
TOMATO RANDOM 2 25 MRKN	2 Slice		508616
LETTUCE ROMAINE CHOP 6- 2 RSS	1/2 Cup		735787

## Preparation Instructions

1. Place shell on 15 x 10 3/4 deli paper
2. Sprinkle lettuce around outer edge of half of the wrap.
3. Continue layering with the tomatoes, meat & cheese (which\_ has been diagonally),
4. Roll, starting at filled edge, then wrap in deli paper. Fold down starting at filled edge roll
5. Wrap in deli paper. Place wrap diagonally on deli paper. Fold bottom toward wrap. Fold in sides, roll.
6. Cut diagonally in the center.
7. This makes 2 serving.
8. CCP: Cool to 41 degrees or cooler to hold until service.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		285.65	
<b>Fat</b>		9.83g	
<b>SaturatedFat</b>		3.60g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		45.00mg	
<b>Sodium</b>		700.13mg	
<b>Carbohydrates</b>		27.40g	
<b>Fiber</b>		3.19g	
<b>Sugar</b>		3.25g	
<b>Protein</b>		22.24g	
<b>Vitamin A</b>	299.88IU	<b>Vitamin C</b>	4.93mg
<b>Calcium</b>	208.60mg	<b>Iron</b>	1.84mg



# Turkey Sandwich on Mini Sub Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22382

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Ounce		244190
Aunt Millie's WG Sub Bun - Himes	1 Each		5157
CHEESE AMER 160CT SLCD R/F 6-5 LOL	2 Slice		722360

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	313.33		
<b>Fat</b>	9.50g		
<b>SaturatedFat</b>	3.67g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	45.00mg		
<b>Sodium</b>	946.67mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	24.33g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	192.00mg	<b>Iron</b>	0.24mg

# Turkey Sandwich on Tortilla Shell

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22383

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Ounce		244190
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	2 Slice		722360
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	1 Each	<p><b>STEAM PREPARATION</b> Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690130

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	293.33
<b>Fat</b>	11.00g
<b>Saturated Fat</b>	4.67g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	45.00mg
<b>Sodium</b>	846.67mg
<b>Carbohydrates</b>	26.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	22.33g
<b>Vitamin A</b>	0.00IU
<b>Vitamin C</b>	0.00mg

**Calcium** 292.00mg **Iron** 1.68mg

# Turkey Sandwich on Hamburger Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22384

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 Ounce		244190
CHEESE AMER 160CT SLCD R/F 6-5 LOL	2 Slice		722360
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	303.33
<b>Fat</b>	9.00g
<b>SaturatedFat</b>	3.17g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	45.00mg
<b>Sodium</b>	856.67mg
<b>Carbohydrates</b>	2.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	5.00g
<b>Protein</b>	24.33g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 192.00mg	<b>Iron</b> 0.24mg

# Turkey Ham Sandwich on Hamburger Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22385

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	2 Ounce		556121
CHEESE AMER 160CT SLCD R/F 6-5 LOL	2 Slice		722360
4 inch whole grain hamburger buns - 30 ct	1 bun		3480

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	298.63		
<b>Fat</b>	8.94g		
<b>SaturatedFat</b>	3.48g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	54.22mg		
<b>Sodium</b>	962.94mg		
<b>Carbohydrates</b>	2.00g		
<b>Fiber</b>	2.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.18mg
<b>Calcium</b>	192.00mg	<b>Iron</b>	0.71mg

# Turkey Ham Sandwich on Mini Sub Bun

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22386

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	2 Ounce		556121
CHEESE AMER 160CT SLCD R/F 6-5 LOL	2 Slice		722360
Aunt Millie's WG Sub Bun - Himes	1 Each		5157

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.25
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	308.63		
<b>Fat</b>	9.44g		
<b>SaturatedFat</b>	3.98g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	54.22mg		
<b>Sodium</b>	1052.94mg		
<b>Carbohydrates</b>	30.00g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	5.00g		
<b>Protein</b>	22.80g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	1.18mg
<b>Calcium</b>	192.00mg	<b>Iron</b>	0.71mg

# Turkey Ham Sandwich on Tortilla Shell

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22387

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM SLCD 12-1 JENNO	2 Ounce		556121
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	2 Slice		722360
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	1 Each	<b>STEAM PREPARATION</b> Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. <b>HEATING STEAM CABINET:</b> Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. <b>GRILL:</b> Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. <b>MICROWAVE:</b> Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). <b>STAGING</b> Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690130

## Preparation Instructions

No Preparation Instructions available.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	288.63
<b>Fat</b>	10.94g
<b>Saturated Fat</b>	4.98g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	54.22mg
<b>Sodium</b>	952.94mg
<b>Carbohydrates</b>	26.00g
<b>Fiber</b>	2.00g
<b>Sugar</b>	3.00g
<b>Protein</b>	20.80g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 1.18mg

**Calcium** 292.00mg **Iron** 2.15mg



# Taco Salad w/ Baked Shell

<b>Servings:</b>	1.00	<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-22424

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 ULTRGR 12- 12CT	1 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690141
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 1/2 Cup		451730
CHEESE CHED MLD SHRD 4-5 LOL	3/16 Cup		150250
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce		722330
SOUR CREAM PKT 400-1Z GCHC	1 Each		746283
Salsa, Low- Sodium, Canned	1/4 Cup		100330
SOUR CREAM PKT 100-1Z GCHC	1 Each		745903

## Preparation Instructions

1. Place lettuce & cheese in a 2# Paper Food Tray. Offer bag of baked nacho chips.
2. Heat Taco Meat in the bag in a combi on the steam mode or in a kettle filled with boiling water.
3. CCP: Heat to 165° F or higher for 15 seconds.
4. Pre-portion taco meat in lidded, heat-proof black cup.
5. CCP: Hold for hot service at 135° F or higher.
6. Portion the salsa in souffle cups, lid.

7. Offer salsa and sour cream portion.

CCP: Place sour cream and salsa in refrigerator to hold for service at 41 ° F or cooler.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.75
<b>RedVeg</b>	0.25
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	462.48		
<b>Fat</b>	22.77g		
<b>SaturatedFat</b>	13.26g		
<b>Trans Fat</b>	0.18g		
<b>Cholesterol</b>	77.68mg		
<b>Sodium</b>	582.96mg		
<b>Carbohydrates</b>	41.67g		
<b>Fiber</b>	9.76g		
<b>Sugar</b>	8.76g		
<b>Protein</b>	20.22g		
<b>Vitamin A</b>	562.94IU	<b>Vitamin C</b>	3.15mg
<b>Calcium</b>	333.35mg	<b>Iron</b>	2.88mg

# Intermediate Chicken Alfredo Pasta

<b>Servings:</b>	25.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22431

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT DK MT FC 6-5 TYS	2 Pound	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. <b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen.	860390
PASTA ROTINI 2-10 KE	6 Pound		635511
Tap Water for Recipes	2 Cup	UNPREPARED	000001WTR
BROCCOLI CUTS IQF 30 GCHC	3 Cup	BAKE	285590

## Preparation Instructions

1. Thaw chicken in refrigerator at 41 degrees or cooler.
2. Cook noodles as package directs.
3. Place noodles in 4" steam table pan.
4. Prepare Italian Sauce according to the directions.
5. Prepare (heat) Chicken according to the directions
6. Prepare (heat) Broccoli according to the directions
6. Mix water with the noodles
7. Pour sauce over the noodles add chicken and broccoli, stir, cover, then place in oven.
8. CCP: Heat to 165 F or higher for 15 seconds
9. CCP: Hold for hot service at 135 degrees for higher.
10. Serve 1 cup (8 oz spoodle)

Note: If using Diced Chicken (GFS #570533) Meat SLE would be 1 Meat equivalent

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.75
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<b>Grain</b>	3.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 25.00  
Serving Size: 1.00 Cup

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**Amount Per Serving**

<b>Calories</b>	447.73
<b>Fat</b>	4.91g
<b>SaturatedFat</b>	0.85g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	34.13mg
<b>Sodium</b>	173.07mg
<b>Carbohydrates</b>	82.29g
<b>Fiber</b>	4.32g
<b>Sugar</b>	4.00g
<b>Protein</b>	21.17g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.77mg	<b>Iron</b>	4.43mg

# Walking Taco

<b>Servings:</b>	100.00	<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-22503

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN 6-5 COMM	25 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
CHEESE CHED MLD SHRD 4-5 LOL	6 1/4 Cup		150250
CHIP TORTL TOP N GO WGRAIN 44-1.4Z	100 Each		818222

## Preparation Instructions

1. CCP: Heat Chili to 145° F -150° F by any of the following: Heat in boiling water or in combi oven, in steam setting for 15 seconds, transfer into a steam table pan.
2. Use 1 bag of Tostitos Tortilla Chips. Scoop 4 oz of chili on top. Top with 1 oz shredded cheese.
3. CCP: Hold for hot service at 135° F or higher.
4. Serve with lettuce and salsa and sour cream (serving sizes on menu)

Note: CCP: Any unopened heated bags of Meat and implementing Temperature as a Public Health Control must be cooled to 70° F in 2 hrs. or less and 41 ° F in 4 additional hours or less.

Place unopened bags in a sink with cold water to help speed the process, then remove the product from the bag and empty into a 2" pan, place the pan on the top shelf of the refrigerator (or freezer to speed the process even faster). After the product is cooled to acceptable temperature cover and date for future use, either store in refrigerator or freeze depending on when it is to be used. Must be used within 7 days if refrigerated.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.25
<b>Grain</b>	2.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

### Amount Per Serving

**Calories** 321.79

**Fat** 12.68g

**SaturatedFat** 3.67g

**Trans Fat** 0.00g

**Cholesterol** 28.77mg

**Sodium** 365.30mg

**Carbohydrates** 38.54g

**Fiber** 5.74g

**Sugar** 3.43g

**Protein** 13.67g

**Vitamin A** 934.01IU **Vitamin C** 13.04mg

**Calcium** 84.74mg **Iron** 2.06mg

# Turkey Ham Wrap

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22507

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	1 Each	<b>STEAM</b> PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690151
TURKEY HAM SLCD 12-1 JENNO	5 Ounce		556121
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	2 Slice		722360
TOMATO RANDOM 2 25 MRKN	2 Slice		508616
LETTUCE ROMAINE CHOP 6- 2 RSS	1/2 Cup		735787

## Preparation Instructions

1. Place shell on 15 x 10 3/4 deli paper
2. Sprinkle lettuce around outer edge of half of the wrap.
3. Continue layering with the tomatoes, meat & cheese (which\_ has been diagonally),
4. Roll, starting at filled edge, then wrap in deli paper. Fold down starting at filled edge roll
5. Wrap in deli paper. Place wrap diagonally on deli paper. Fol bottom toward wrap. Fold in sides, roll.
6. Cut diagonally in the center.
7. This makes 2 serving.
8. CCP: Cool to 41 degrees or cooler to hold until service.

## Meal Components (SLE)

### Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>		279.76	
<b>Fat</b>		9.76g	
<b>SaturatedFat</b>		4.00g	
<b>Trans Fat</b>		0.00g	
<b>Cholesterol</b>		56.52mg	
<b>Sodium</b>		832.98mg	
<b>Carbohydrates</b>		27.40g	
<b>Fiber</b>		3.19g	
<b>Sugar</b>		3.25g	
<b>Protein</b>		20.32g	
<b>Vitamin A</b>	299.88IU	<b>Vitamin C</b>	6.40mg
<b>Calcium</b>	208.60mg	<b>Iron</b>	2.42mg



# Turkey & Ham Wrap

<b>Servings:</b>	2.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-22508

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	1 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690151
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	2 1/2 Ounce		244190
TURKEY HAM SLCD 12-1 JENNO	2 1/2 Ounce		556121
CHEESE AMER 160CT SLCD R/F 6- 5 LOL	2 Slice		722360
TOMATO RANDOM 2 25 MRKN	2 Slice		508616
LETTUCE ROMAINE CHOP 6- 2 RSS	1/2 Cup		735787

## Preparation Instructions

1. Place shell on 15 x 10 3/4 deli paper
2. Sprinkle lettuce around outer edge of half of the wrap.
3. Continue layering with the tomatoes, meat & cheese (which\_ has been diagonally),
4. Roll, starting at filled edge, then wrap in deli paper. Fold down starting at filled edge roll
5. Wrap in deli paper. Place wrap diagonally on deli paper. Fol bottom toward wrap. Fold in sides, roll.
6. Cut diagonally in the center.
7. This makes 2 serving.

8. CCP: Cool to 41 degrees or cooler to hold until service.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.75
<b>Grain</b>	1.75
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.13
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 2.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	282.71		
<b>Fat</b>	9.79g		
<b>SaturatedFat</b>	3.80g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	50.76mg		
<b>Sodium</b>	766.55mg		
<b>Carbohydrates</b>	27.40g		
<b>Fiber</b>	3.19g		
<b>Sugar</b>	3.25g		
<b>Protein</b>	21.28g		
<b>Vitamin A</b>	299.88IU	<b>Vitamin C</b>	5.67mg
<b>Calcium</b>	208.60mg	<b>Iron</b>	2.13mg