Cookbook for Otsego Elementary

Created by HPS Menu Planner

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CHEESY LASAGNA ROLLS

celery sticks

Assorted Fresh Fruit

CHEESY LASAGNA ROLLS

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-20396
School:	Otsego High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL- UP CHS 53-3Z BERNI	5 Each	Preparation Type: Cooking Instructions Conventional Oven Instructions: Conventional Oven: Distribute 3 4 cup of room temperature sauce in the bottom of a 7 1 2" x 11" glass oven-safe baking dish that has been sprayed with non-stick cooking spray. Place 4 frozen (-10°F to +10°F) rollups in dish and cover with 3 4 cup room temperature sauce. Spread sauce evenly over pasta to cover. Cover dish tightly with aluminum foil that has been sprayed with non-stick cooking spray. Preparation Notes: Note: Since all types of cooking equipment and equipment's settings may vary, cooking times may require adjusting. Preparation Notes: For food safety, follow these cooking instructions. Conventional Oven Instructions: Bake in a preheated 350°F conventional oven for 50 minutes. Cook until reaching a minimum internal temperature of 165°F for at least 15 seconds in the coldest spot. Carefully remove foil.	180815
Cheese, Mozzarella, Part Skim, Shredded	60 Ounce	SPRINKLE ON TOP AFTER LASAGNA HAS REACHED MINIMUM 160 DEGREES.	100021
SAUCE SPAGHETTI 6-10 P/L	50 Cup	READY_TO_EAT None	744520

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE) Amount Per Serving		
Meat	1.00	
Grain	1.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg 1.00		
OtherVeg	0.00	
Legumes	0.00	

Starch 0.00

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		122.50	
Fat		5.50g	
SaturatedF	at	3.20g	
Trans Fat		0.00g	
Cholesterol		16.25mg	
Sodium		252.50mg	
Carbohydrates		13.70g	
Fiber		2.05g	
Sugar		8.70g	
Protein		5.95g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	32.50mg	Iron	1.05mg

celery sticks

Servings:	25.00	Category:	Vegetable
Serving Size:	0.00 1 cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17468

Ingredients

 Description
 Measurement
 Prep Instructions
 DistPart #

 Celery Sticks
 25 Cup
 serve chilled
 02493

Preparation Instructions

Meal Components (SLF)

serve chilled

Mear Components (OLL)		
Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	1.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts				
Servings Per Recipe: 25.00				
Serving Size	Serving Size: 0.00 1 cup			
Amount Per	Serving			
Calories		30.00		
Fat		0.00g		
SaturatedFa	ıt	0.00g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		75.00mg		
Carbohydra	Carbohydrates			
Fiber	Fiber			
Sugar		3.00g		
Protein		0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	0.00mg	Iron	0.00mg	

Assorted Fresh Fruit

Servings:	100.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-20613
School:	Otsego Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	20 Each		200999
APPLE DELIC GLDN 125-138CT MRKN	20 Each		597481
GRAPES RED LUNCH BUNCH 21AVG MRKN	20 Cup		280895
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	20 Each		198021
PEAR 95-110CT MRKN	20 Ounce		198056

Preparation Instructions

No Preparation Instructions available.

Meal	Components	(SLE)
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Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.90
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup **Amount Per Serving Calories** 94.56 Fat 0.22g SaturatedFat 0.04g **Trans Fat** 0.00g Cholesterol 0.00mg Sodium 0.90mg Carbohydrates 24.40g **Fiber** 3.54g Sugar 13.60g **Protein** 1.10g Vitamin A 111.73IU **Vitamin C** 20.69mg 24.12mg Calcium Iron 0.40mg