

Cookbook for Trigg K-8

Created by HPS Menu Planner

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Hot Wings

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Cheerios

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Fruit Juice, Variety 4 oz

Ooey Gooey Cereal Bar, Cinnamon

Garlic Knot

Ooey Gooey Cereal Bar, Cocoa Puff

Veggie cup

BBQ Riblet Sandwich

Yogurt Bag

Pork Chop Sandwich

Hot Dog

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9611
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 900.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Hot Dog

Servings:	900.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9613
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS MEAT CN 8/# 10# KENTQ	900 Each	Place hot dogs into perforated steamer pans. Put into ovens. Steam about 45 minutes or until temp reaches 165 F. Remove from perforated pans and place into solid steam table pans.	168530
BUN HOT DOG WHEAT WHL 12-12CT GCHC	900 Each		517830

Preparation Instructions

Put into hot dog bun and place into hot dog bags. Place bunned and bagged hot dogs into large black serving pans and put into warmer until ready to put on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 900.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	290.00		
Fat	17.50g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	695.00mg		
Carbohydrates	23.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	53.41mg	Iron	1.57mg

Chicken Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1 sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15789
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.9Z 30	1 Each		548852
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

Preheat oven to 350 on Hot Air. Place sheet pan liner on full size sheet pan, place chicken patties in a single layer. Cook for 8-10 minutes until internal temperature reaches 165, Remove from oven.

Place chicken patti on bun, place into sandwich bag. Use black plastic steam table pans and put 30 sandwiches in each pan. Place pan in warmer until ready for service.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1 sandwich

Amount Per Serving

Calories	420.00
Fat	19.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	65.00mg
Sodium	490.00mg
Carbohydrates	41.00g
Fiber	6.00g
Sugar	4.00g
Protein	23.00g
Vitamin A 200.00IU	Vitamin C 108.00mg
Calcium 83.00mg	Iron 2.08mg

Mandarin Orange Chicken

Servings:	960.00	Category:	Entree
Serving Size:	3.60 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15829
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG 6-5# YANG	960 Serving	192 servings/case. Use 5 cases for 960 servings	174021

Preparation Instructions

Place a single layer of chicken on baking sheet. Heat at 400 for 16-20 minutes or until golden brown and internal temperature reaches 165. Place sauce in a pan and place in oven on steam.

Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 960.00

Serving Size: 3.60 Serving

Amount Per Serving

Calories	150.00		
Fat	3.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	280.00mg		
Carbohydrates	19.00g		
Fiber	0.00g		
Sugar	10.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	0.00mg	Iron	0.72mg

General Tso's Chicken

Servings:	160.00	Category:	Entree
Serving Size:	3.60 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15845
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK GEN TSO DK MT W/SCE 6-7.25#	160 Serving		556952

Preparation Instructions

Place a single layer of chicken on baking sheet. Heat at 400 for 16-20 minutes or until golden brown and internal temperature reaches 165. Place sauce in a pan and place in oven on steam.

Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 3.60 Ounce

Amount Per Serving

Calories	170.00		
Fat	3.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	361.00mg		
Carbohydrates	23.00g		
Fiber	0.00g		
Sugar	13.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	0.00mg	Iron	0.72mg

Hamburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15851
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Each		547933

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	354.00		
Fat	17.00g		
SaturatedFat	6.50g		
Trans Fat	0.90g		
Cholesterol	68.00mg		
Sodium	540.00mg		
Carbohydrates	27.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	97.00mg	Iron	3.00mg

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15871
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY PREM CKD 3Z 6-4.875# JTM	1 Serving		547933
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
Cheese, Processed, Sliced Yellow	1/2 Ounce		100018

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	409.00		
Fat	21.50g		
SaturatedFat	9.00g		
Trans Fat	0.90g		
Cholesterol	80.50mg		
Sodium	675.00mg		
Carbohydrates	28.00g		
Fiber	5.00g		
Sugar	4.50g		
Protein	24.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	97.00mg	Iron	3.00mg

Chicken Tenders

Servings:	960.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-15872
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP BRD WGRAIN FC 1.3Z 30	960 Serving	120 servings per case 960 servings = 8 cases	548842

Preparation Instructions

Place sheet pan liner on sheet pan, place tenders single layer on sheet pan. Bake on Hot Air at 350 for for 8-10 minutes until internal temperature reaches 165. Put three strips in a small boat, put boat in black pans using dividers in between layers.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 960.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	280.00		
Fat	17.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	340.00mg		
Carbohydrates	15.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Chicken Tenders

Servings:	340.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16143
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP BRD WGRAIN FC 1.3Z 30	340 Serving	120 servings per case, 6-5#bags per case.	548842

Preparation Instructions

Place sheet pan liner on sheet pan, place tenders single layer on sheet pan. Bake on Hot Air at 350 for for 8-10 minutes until internal temperature reaches 165. Put three strips in a small boat, put boat in black pans using dividers in between layers.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 340.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	280.00		
Fat	17.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	340.00mg		
Carbohydrates	15.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Chicken Smackers

Servings:	1008.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16146

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	1008 Serving	108 servings per case, 6-5# bags. For 1008 servings, use 9 cases plus 2 bags BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620

Preparation Instructions

Cook from frozen, lay sheet pan liner on sheet pan, place one bag per pan. Bake at 350 on hot air until internal temperature reaches 165, approximately 6-8 minutes. Bag 10 pieces in hot dog bag and fasten with taper.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1008.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	260.00		
Fat	13.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	550.00mg		
Carbohydrates	17.00g		
Fiber	3.00g		
Sugar	0.00g		
Protein	19.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.44mg

Chicken and Waffles

Servings:	980.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16148

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP BRD WGRAIN FC 1.3Z 30	980 Serving	120 servings per case, 30# case, 6-5# bags. For 980 servings, use 8 cases plus one bag	548842
WAFFLE DUTCH WGRAIN 5 48- 2.93Z J&J	980 Serving	48 servings per case. For 980 servings, use 20.42 cases	607351

Preparation Instructions

Chicken: Place sheet pan liner on sheet pan, place 1 bag of tenders single layer on sheet pan. Bake on Hot Air at 350 for for 8-10 minutes until internal temperature reaches 165.

Waffle: Preheat to 450 degrees F. Place sheet pan liner on sheet pan, semi shingle waffles on sheet pan. Bake for 3-4 minutes.

To serve: Use large boats, place waffle on bottom and three chicken strips on top. place boats in black steam table pans, use dividers to layer.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 980.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	580.00		
Fat	30.00g		
SaturatedFat	7.00g		
Trans Fat	0.00g		
Cholesterol	85.00mg		
Sodium	690.00mg		
Carbohydrates	58.00g		
Fiber	5.00g		
Sugar	12.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.88mg

Wing Dings

Servings:	1024.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16150
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD 30	1024 Serving	128 servings per case, 30#case, 6-5# bags. For 1024 servings, use 8 cases	536790

Preparation Instructions

Preheat oven to 350 on hot air. Place sheet pan liner on sheet pan, place one bag of chicken on pan in single layer. Bake for approximately 12 minutes until internal temperature reaches 165.

To serve, place 5 pieces of chicken in a plastic hot dog bag, seal with taper. Place sealed bags into a black steam table pan.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1024.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	210.00		
Fat	8.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	570.00mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Nachos with Beef & Cheese

Servings:	850.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16153
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	850 Serving	151 servings per case, 30# case, 6-5# bags per case. Use 5 cases plus 4 bags of taco meat for 850 servings	722330
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	850 Serving	480 1 oz servings per case. 30# case, 6-5# bags per case. Use 1 case plus 5 bags for 850 servings.	722110
CHIP TORTL RND R/F 104- .88Z TOSTIT	850 Serving	104 bags per case, use 8 cases plus 18 individual bags for 850 servings. 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.	284751

Preparation Instructions

Taco Meat: place bags in single layer in metal steam table pans, steam until internal temperature reaches 165.
 Queso Cheese: place bags in single layer in metal steam table pans, steam until internal temperature reaches 165.
 Assembly: Use #12 dipper for 3.17 oz meat, place in 8 oz Styrofoam bowl. Top with 1 oz queso cheese using 1 oz ladle. Put in black steam table pans layer with dividers in-between.
 Place chips at end of line by trays, they will pick up individual bags of chips when they get their tray.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 850.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	290.40
Fat	13.90g
SaturatedFat	4.95g
Trans Fat	0.29g
Cholesterol	50.00mg
Sodium	608.40mg
Carbohydrates	24.00g
Fiber	4.00g
Sugar	2.00g
Protein	18.30g

Vitamin A	844.99IU	Vitamin C	5.00mg
Calcium	165.00mg	Iron	2.00mg

Chicken Nuggets

Servings:	960.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16192
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .98Z 30	960 Serving	120 servings per case, 30# case, 6-5# bags. For 960 servings, use 8 cases	548832

Preparation Instructions

Preheat oven to 350, Hot Air. Place sheet pan liner on sheet pan. Put one bag per pan, single layer. Bake for 10-14 minutes until internal temperature reaches 165. To serve, use clear plastic saddle pack hot dog bags. Put 4 nuggets per bag and seal with taper. Place sealed bags into black steam table pan.

High School serving size is 5 nuggets per serving.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 960.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	280.00		
Fat	17.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	65.00mg		
Sodium	340.00mg		
Carbohydrates	15.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	200.00IU	Vitamin C	108.00mg
Calcium	20.00mg	Iron	1.08mg

Chicken Nuggets

Servings:	288.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16193
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .98Z 30	288 Serving	96 servings per case. 30# case, 6-5 lb bags. for 288 servings, use 3 cases	548832

Preparation Instructions

Preheat oven to 350, Hot Air. Place sheet pan liner on sheet pan. Put one bag per pan, single layer. Bake for 10-14 minutes until internal temperature reaches 165. To serve, use clear plastic saddle pack hot dog bags. High School serving size is 5 nuggets per serving, Put 5 nuggets per bag and seal with taper. Place sealed bags into black steam table pan.

K-8 serving size is 4 nuggets per serving.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 288.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	350.00		
Fat	21.25g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	81.25mg		
Sodium	425.00mg		
Carbohydrates	18.75g		
Fiber	2.50g		
Sugar	0.00g		
Protein	22.50g		
Vitamin A	250.00IU	Vitamin C	135.00mg
Calcium	25.00mg	Iron	1.35mg

Soft Taco

Servings:	554.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16220

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	554 Serving	151 servings per case, 30# case, 6-5# bags per case. use 3 cases plus 4 bags of meat for 554 servings	722330
TORTILLA FLOUR 10 PRSD 16-12CT	554 Serving	Thaw shells in cooler 2-3 days prior to menued date. 192 servings per case, 16-12 count bags. For 554 servings, you will need 2 cases plus 11 bags	505749
Cheese, Processed, Sliced Yellow	554 Serving	Grate cheese, 160 servings per 5# loaf, you will need 3.5 loafs of cheese grated for 554 servings.	100018

Preparation Instructions

Get shells out of cooler to allow to come to room temperature.

Put bags of taco seasoned meat in steam table pans. Steam for 20-30 minutes until internal temperature reaches 165. Remove from oven, Empty meat into a 4" deep steam table pan.

Grate cheese.

Lay shells flat on prep table, use #12 dipper (green handle) put 3.17 oz taco meat onto shell, garnish with grated cheese. Wrap taco. Bag for grades K-3.

For Grades 4-8, use #12 dipper (green handle) put 3.17 oz taco meat into 5 oz Styrofoam bowl, garnish with cheese. Put bowls of taco meat in black steam table pan, laying with dividers in-between. Put tortilla shell into large saddle-pack sandwich bag. Students will take shell and bowl of meat.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 554.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	356.40
Fat	14.40g
SaturatedFat	5.80g
Trans Fat	0.29g
Cholesterol	47.50mg
Sodium	946.90mg
Carbohydrates	38.00g
Fiber	3.00g
Sugar	3.50g
Protein	19.30g

Vitamin A	644.99IU	Vitamin C	5.00mg
Calcium	92.00mg	Iron	4.00mg

Toasted Cheese Sandwich

Servings:	253.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16221

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WHL WHE PULLMAN SLCD 12-22Z	253 Serving	11 sandwiches per loaf, You will need 23 loaves of bread for 253 sandwiches	710650
Cheese, Processed, Sliced Yellow	253 Serving	You will get 40 sandwiches per 5# loaf of cheese. You will need one case (30#, 6-5# loaves) plus one 5# loaf for 253 sandwiches	100018
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	253 Serving		651171

Preparation Instructions

Preheat oven to 350 on Hot Air.

Spray sheet pan with butter spray, Lay bread in single layer on sheet pan, spray bread with butter spray. Put four slices (2 oz) of cheese on each piece of bread, top with a piece of bread and spray tops of bread.

Bake at 350 until cheese melts and bread slightly toasts.

To serve, place in saddle-pack sandwich bag and place in black steam table pan.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 253.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	360.00		
Fat	20.00g		
SaturatedFat	10.00g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	710.00mg		
Carbohydrates	26.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.00mg	Iron	2.00mg

Cheese Pizza

Servings:	460.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16224
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 16 WGRAIN SLCD 3-3CT	460 Serving	72 servings per case. For 460 servings you will need 6 cases plus 28 slices of pizza. 1 slice =5.13 oz	444115

Preparation Instructions

Preheat convection oven to 350. Place sheet pan liners on sheet pan. bake at 350 for 15-18 minutes until internal temperature reaches 160.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 460.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	360.00		
Fat	16.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	490.00mg		
Carbohydrates	35.00g		
Fiber	4.00g		
Sugar	6.00g		
Protein	18.00g		
Vitamin A	91.00IU	Vitamin C	0.00mg
Calcium	384.00mg	Iron	2.00mg

Pepperoni Pizza

Servings:	864.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16228
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA TKY PEPP 16 WGRAIN SLCD 3-3CT	864 Serving	1 slice = 5.13 oz 72 servings per case, You will need 12 cases for 864 servings	673133

Preparation Instructions

Preheat convection oven to 350. Place sheet pan liners on sheet pan. bake at 350 for 15-18 minutes until internal temperature reaches 160.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 864.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	360.00		
Fat	16.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	570.00mg		
Carbohydrates	35.00g		
Fiber	4.00g		
Sugar	6.00g		
Protein	19.00g		
Vitamin A	74.00IU	Vitamin C	0.00mg
Calcium	316.00mg	Iron	2.00mg

Beefy Rotini

Servings:	704.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16256

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	704 Serving	HEAT_AND_SERVE 64 servings/case. 30# case, 6-5# bags. for 704 servings, you will need 11 cases	728590
CHEESE MOZZ 2 SHRD FTHR 4-5 PG	704 Serving	Thaw Mozzarella Cheese in cooler. For 704 servings, you will need 22 lbs of Mozzarella	421812

Preparation Instructions

Thaw in cooler prior to use. Place sealed bags in a steamer or in boiling water. Heat approximately 45 minutes or until product reaches 165. If heating in oven on steam, place bags in a steam table pan.

To serve, use #6 dipper (white handle) and place into 12 oz Styrofoam bowl. Garnish with Mozzarella cheese. Place in black steam table pans, layer using dividers.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 704.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	250.90
Fat	19.00g
SaturatedFat	7.95g
Trans Fat	0.00g
Cholesterol	64.00mg
Sodium	705.99mg
Carbohydrates	24.50g
Fiber	4.00g
Sugar	8.00g
Protein	21.00g
Vitamin A 0.00IU	Vitamin C 23.00mg
Calcium 156.50mg	Iron 3.00mg

Ham and Cheese Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16296

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each		276142
Cheese, Processed, Sliced Yellow	1/2 Ounce		100018
HAM SLCD NAT CHC 6-2 HRML	3 Ounce		645340

Preparation Instructions

Thaw buns in store room. Open bun, place three slices of ham, top with one slice of cheese. Use larger saddle-pack sandwich bags. Place bagged sandwiches in a black steam-table pan, place in cooler until ready to be put on line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	305.00		
Fat	8.75g		
SaturatedFat	3.75g		
Trans Fat	0.00g		
Cholesterol	57.50mg		
Sodium	850.00mg		
Carbohydrates	31.50g		
Fiber	2.00g		
Sugar	6.00g		
Protein	22.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	2.54mg

Turkey and Cheese Sub Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16297

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	1 1/2 Ounce		244190
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each		276142
Sliced American Cheese	1 Ounce		100018

Preparation Instructions

Thaw buns in store room. Open bun place three slices of turkey, top with one slice of cheese. Put into larger saddle pack bag, place wrapped sandwiches in a black steam-table pan and place in the cooler until ready to put on the line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	325.00		
Fat	13.25g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	47.50mg		
Sodium	375.00mg		
Carbohydrates	31.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	18.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	2.18mg

Turkey and Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16298

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	1 1/2 Ounce		244190
Sliced American Cheese	1 Ounce		100018
BREAD WHL WHE PULLMAN SLCD 12-22Z	2 Each		710650

Preparation Instructions

Thaw buns in store room. Open bun place three slices of turkey, top with one slice of cheese. Put into larger saddle pack bag, place wrapped sandwiches in a black steam-table pan and place in the cooler until ready to put on the line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	305.00		
Fat	13.25g		
SaturatedFat	5.50g		
Trans Fat	0.00g		
Cholesterol	47.50mg		
Sodium	355.00mg		
Carbohydrates	24.00g		
Fiber	4.00g		
Sugar	3.00g		
Protein	19.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.00mg	Iron	2.18mg

Ham and Cheese Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16310
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheese, Processed, Sliced Yellow	1/2 Ounce		100018
HAM SLCD NAT CHC 6-2 HRML	3 Ounce		645340
BREAD WHL WHE PULLMAN SLCD 12-22Z	2 Each		710650

Preparation Instructions

Thaw buns in store room. Open bun, place three slices of ham, top with one slice of cheese. Use larger saddle-pack sandwich bags. Place bagged sandwiches in a black steam-table pan, place in cooler until ready to be put on line.

CCP: 41 or below

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	285.00		
Fat	8.75g		
SaturatedFat	3.25g		
Trans Fat	0.00g		
Cholesterol	57.50mg		
Sodium	830.00mg		
Carbohydrates	24.50g		
Fiber	4.00g		
Sugar	4.00g		
Protein	23.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.00mg	Iron	2.54mg

Turkey and Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16312
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 PRSD 16-12CT	1 Each	Thaw wraps in cooler	505749
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Ounce	use 4 slices of turkey	244190
Sliced American Cheese	1 Ounce	use 2 slices of cheese	100018
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616

Preparation Instructions

Lay wraps on prep table. Center 4 slices turkey and 2 slices of cheese, put 1/2 c lettuce and 1/4 c tomato on top and wrap tightly. Slice wrap half into, on the bias. Place in container to be served. Store in cooler until ready to place on the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.25
Fruit	0.00
GreenVeg	0.25
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories	423.10		
Fat	18.60g		
SaturatedFat	7.53g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	892.25mg		
Carbohydrates	36.75g		
Fiber	2.05g		
Sugar	3.75g		
Protein	26.90g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	63.50mg	Iron	2.48mg

Ham and Cheese Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16313
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 PRSD 16-12CT	1 Each	Thaw wraps in cooler	505749
Sliced American Cheese	1 Ounce	use 2 slices of cheese	100018
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616
HAM SLCD NAT CHC 6-2 HRML	2 Ounce	Use 4 slices of ham	645340

Preparation Instructions

Lay wraps on prep table. Center 4 slices ham and 2 slices of cheese, put 1/2 c lettuce and 1/4 c tomato on top and wrap tightly. Slice wrap half into, on the bias. Place in container to be served. Store in cooler until ready to place on the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.25
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	373.10		
Fat	15.60g		
SaturatedFat	7.03g		
Trans Fat	0.00g		
Cholesterol	55.00mg		
Sodium	872.25mg		
Carbohydrates	37.75g		
Fiber	2.05g		
Sugar	4.75g		
Protein	19.90g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	63.50mg	Iron	2.48mg

Pizza Pocket

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16314
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POCKET TKY PEPP WGRAIN 48CT	1 Each	<p>BAKE COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 325°F, high fan. Arrange pouches in a single layer on baking sheet. Bake for 23-25 minutes. Rotate product half way through baking time. Conventional Preheat oven to 350°F. Arrange pouches in a single layer on baking sheet. Bake for 28-30 minutes. Rotate product half way through baking time. Microwave (1100W) Place one pouch on microwave safe plate. Cook for 1:45 - 2:15 minutes on HIGH power. Note: Increased cooking time is needed for additional product. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.</p>	654530

Preparation Instructions

Preheat oven to 325 Hot Air. Cook from frozen. Place sheet pan liners on a sheet pan, put sandwiches in a single layer on the sheet pan. Bake for 23-25 minutes until internal temperature reaches 165.

To serve, put in plain white hot dog bags and fold end. Use labels that say "Pizza Pocket". Place in a black steam-table pan and put into pass through warmer until ready to go on the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	300.00
Fat	11.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	680.00mg
Carbohydrates	32.00g
Fiber	3.00g
Sugar	4.00g
Protein	18.00g
Vitamin A	400.00IU
Vitamin C	0.00mg

Calcium 250.00mg **Iron** 2.70mg

Ham and Cheese Wrap Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16317
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 PRSD 16-12CT	1 Each	Thaw wraps in cooler	505749
Sliced American Cheese	1 Ounce	use 2 slices of cheese	100018
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616
HAM SLCD NAT CHC 6-2 HRML	2 Ounce	Use 4 slices of ham	645340
CARROTS BABY PLD 72-3Z P/L	1 Package		241541
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Ounce	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.	456090
APPLE DELICIOUS RED 1-138CT MRKN	1 Each		256662
DRESSING RNCH BTRMLK PKT 120-1.5Z	1 Each		266523

Preparation Instructions

Lay wraps on prep table. Center 4 slices turkey and 2 slices of cheese, put 1/2 c lettuce and 1/4 c tomato on top and wrap tightly. Slice wrap half into, on the bias. Place in clear hinged container to be served add carrots, apple, chips and ranch dressing. Store in cooler until ready to place on the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
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Grain	3.75
Fruit	1.00
GreenVeg	0.25
RedVeg	1.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	804.30
Fat	42.80g
SaturatedFat	11.53g
Trans Fat	0.00g
Cholesterol	65.00mg
Sodium	1452.05mg
Carbohydrates	85.75g
Fiber	9.85g
Sugar	23.75g
Protein	22.90g

Vitamin A	12071.69IU	Vitamin C	81.83mg
Calcium	137.76mg	Iron	3.17mg

Chef Salad with turkey

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16318
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/2 Cup		732451
CRACKER SALTINE 300-4CT ZESTA	4 Package		270644
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Ounce		244190
Sliced American Cheese	1/2 Ounce		100018

Preparation Instructions

Shred cheese and cup 0.5 ounce into a 2 oz plastic souffle cup with lid. Wash all tomatoes, cucumbers and broccoli. Use a clear hinged salad container, in the large section, put 2 cups of lettuce, 1/4 c cucumbers, 1/2 c grape tomatoes, 1/2 c broccoli and top with 1/8 c shredded carrots. Julienne 3 slices of turkey and lay on top, put cheese cup in one section and 4 packages of crackers in the other. Close lid, place individual boxes in a single layer on a sheet pan. Put into pass through cooler until ready to serve.

CCP: 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	1.50
RedVeg	0.50
OtherVeg	0.25
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	423.93
Fat	13.43g
SaturatedFat	3.55g
Trans Fat	0.00g
Cholesterol	57.50mg
Sodium	1119.65mg
Carbohydrates	49.39g
Fiber	4.74g
Sugar	6.94g
Protein	27.69g
Vitamin A 3510.36IU	Vitamin C 52.85mg
Calcium 68.61mg	Iron 2.96mg

Fish Sticks with Hush Puppies

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16332

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POLLOCK ULTIM BRD STIX WGRAIN 10	1 Serving	!0# case/ 40 servings per case	272231
HUSHPUPPY REGULAR 2-5# AMERCTCH	1 Serving	10 lb case/47 servings per case	594001

Preparation Instructions

To prepare fish: Preheat oven to 400 hot air. Line sheet pans with sheet pan liners, place fish sticks in single layer. Bake from frozen 9-11 minutes until internal temperature reaches 165.

To prepare hushpuppies: Preheat oven to 400 Hot Air. Line sheet pans with sheet pan liners, place hushpuppies in single layer. Allow to thaw approximately 30 minutes. Bake for 9 minutes, turn and bake another 9 minutes.

To Serve: place 4 fish sticks and 3 hushpuppies in a boat and put into black steam table pan. Layer using dividers, cover with plastic wrap and place into pass through warmer until ready to put on serving line.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	340.00		
Fat	12.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	720.00mg		
Carbohydrates	39.00g		
Fiber	3.00g		
Sugar	3.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	46.00mg	Iron	3.08mg

Corn Dog

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16337

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG TKY WGRAIN/WHLWHE 72-4Z - State Fair - W	1 Each	72 4-oz servings per case	232701

Preparation Instructions

Preheat oven to 350 Hot Air. Place sheet pan liner on sheet pan. Bake until internal temperature reaches 165.

To serve, place in plain paper hot dog bags, twist at end. Put into black steam table pan and place in pass through warmer until ready to put on serving line.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	240.00		
Fat	10.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	330.00mg		
Carbohydrates	28.00g		
Fiber	3.00g		
Sugar	11.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	1.50mg

Fajita Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16341

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Fajita Strips, Cooked, Frozen	1 Serving	3.4 oz fajita chicken strips=2 oz M/MA 30# case, 6-5# bags, 141 servings per case	100117
TORTILLA FLOUR 10 PRSD 16-12CT	1 Each	Thaw in cooler 192 servings per case	505749
Cheese, Processed, Sliced Yellow	1 Serving		100018
CHEESE MOZZ 2 SHRD FTNR 4-5 PG	1 Serving		421812

Preparation Instructions

Put tortillas in cooler to thaw 2-3 days before serving. Shred American Cheese and mix with mozzarella cheese. Preheat oven to steam. Put Chicken Fajita Meat into steamable pans and heat to 165.

Place tortilla on prep table, put 3.4 oz fajita meat in center of wrap, garnish with cheese mixture and wrap tightly. Place into plastic saddle pack bags and fold end. Put wraps into black steam table pan and put into pass through warmer until ready to place on serving line.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.63
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	345.75
Fat	11.63g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	82.13mg
Sodium	1209.75mg
Carbohydrates	34.50g
Fiber	1.00g
Sugar	3.13g
Protein	24.13g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 101.75mg **Iron** 2.00mg

Chicken, Cheese and Rice

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16354

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Fajita Strips, Cooked, Frozen	1 Serving		100117
RICE SPANISH 6-36Z GCHC	1 Serving		834850
SAUCE CHS QUESO BLANCO FZ 6-5 JTM	1 Serving		722110

Preparation Instructions

Rice: Preheat oven to 350 Hot Air. Use 4" metal steam table pan, line with plastic liner. Put 2 boxes of rice, seasoning packets, 8 oz butter and 22 cups (1 gallon + 6 c) of water into pan and stir well. Cook covered for 25 minutes or until water has absorbed. Stir, cover and place into warming cabinet until you are ready to assemble bowls, use 1/2 c scoop to dish.

Fajita Chicken: Preheat oven to steam. Put Chicken Fajita Meat into steamable pans and heat to 165. Place into warming cabinet until ready to assemble bowls, use scoop to dish out 3.14 oz meat.

Queso Cheese: place bags in single layer in metal steam table pans, steam until internal temperature reaches 165. Put bags of cheese into warming cabinet only open as needed. Pour bags as needed into deep black half pans, use 1 oz ladle to top cheese and chicken.

To assemble: put 1/2 cup of rice into a 12 oz styrofoam bowl, put 3.14 oz chicken on top of rice, ladle 1 oz of cheese sauce on top of chicken. Put bowls into black steam table pan layer using dividers. Cover with plastic wrap and place in pass through warmer until ready to put on the serving line.

CCP 165

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	484.03
Fat	9.26g
SaturatedFat	4.65g
Trans Fat	0.00g
Cholesterol	89.00mg
Sodium	1595.23mg
Carbohydrates	69.67g
Fiber	1.52g
Sugar	6.55g
Protein	29.08g

Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	158.58mg	Iron	3.03mg

Chili

Servings:	1000.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16359

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD IQF 6-5# JTM	125 Pound	2.44 oz =2M/MA, 196 servings per case. 30# case, 6-5# bags. For 1000 servings use 5 cases plus one bag of meat	661940
TOMATO CRSHD A/P 6-10 REDPK	24 #10 CAN		248096
BEAN PINTO 6-10 GCHC	24 #10 CAN		261475
ONION DEHY SUPER TOPPER 6-2 P/L	3 Quart		223255
SPICE GARLIC POWDER 21Z TRDE	4 Cup		224839
Black Pepper	1 Cup		24108
SALT IODIZED 18-2.25 GCHC	2 1/2 Cup		350732
Tap Water for Recipes	6 Gallon	UNPREPARED	000001WTR

Preparation Instructions

Beef Crumbles: Preheat combi oven to steam. Place sealed bag in a steam table pan for approximately 1 hour, or until product reaches 165. CAUTION: Open bag carefully to avoid being burned.

While beef is steaming, combine the other ingredients in 2 large seam kettles and heat this mixture. After the crumbles reach 165, add them to the other mixture. Heat until entire mixture reaches 165.

When mixture reaches temp, pour into black or metal serving pans, keep in warmer until ready to serve.

Serving: Using 6 oz ladle, dip chili into 10 oz serving bowls. Layer into black pans using dividers. Put into pass through warmer until ready to put onto serving line.

CCP: 165

If there are left overs, this becomes a Complex Food Prep: Pour into shallow, cooled pans, stir frequently until temperature reaches 70 (ice may be added), then cover and store in refrigerator. The following day chili may be reheated to 165 and served or chili can be bagged, labeled and frozen for later use.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
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Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.31
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1000.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	247.15
Fat	9.84g
SaturatedFat	3.69g
Trans Fat	0.57g
Cholesterol	34.43mg
Sodium	622.60mg
Carbohydrates	22.65g
Fiber	5.31g
Sugar	4.39g
Protein	16.38g

Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	45.49mg	Iron	4.27mg

Chef Salad with Ham

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16613

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	2 Cup		451730
TOMATO GRAPE SWT 10 MRKN	1/2 Cup		129631
CARROT SHRD MED 2-5 RSS	1/8 Cup		313408
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/2 Cup		732451
CRACKER SALTINE 300-4CT ZESTA	4 Package		270644
Sliced American Cheese	1/2 Ounce		100018
HAM SLCD NAT CHC 6-2 HRML	3 Ounce		645340

Preparation Instructions

Shred cheese and cup 0.5 ounce into a 2 oz plastic souffle cup with lid. Wash all tomatoes, cucumbers and broccoli. Use a clear hinged salad container, in the large section, put 2 cups of lettuce, 1/4 c cucumbers, 1/2 c grape tomatoes, 1/2 c broccoli and top with 1/8 c shredded carrots. Julianne 3 slices of turkey and lay on top, put cheese cup in one section and 4 packages of crackers in the other. Close lid, place individual boxes in a single layer on a sheet pan. Put into pass through cooler until ready to serve.

CCP: 41 or below

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	1.50
RedVeg	0.50
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	403.93
Fat	11.18g
SaturatedFat	3.30g
Trans Fat	0.00g
Cholesterol	57.50mg
Sodium	1274.65mg
Carbohydrates	50.89g
Fiber	4.74g

Sugar		8.44g	
Protein		25.69g	
Vitamin A	3510.36IU	Vitamin C	52.85mg
Calcium	68.61mg	Iron	3.14mg

Potato Bar

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16615

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO 90CT MRKN	1 Each		233277
CHICKEN FAJITA STRIPS, COOKED, FROZEN	2 Serving	BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS	100117
BROCCOLI FLORETS 6-4 GCHC	1/2 Cup		610902
CHEESE, AMERICAN, YELLOW, PASTEURIZED, SLICED	1/2 Ounce	READY_TO_EAT	100018
SOUR CREAM CUP 100-1Z PAULY	1 Each		126400
MARGARINE CUP SPRD WHPD 900-5GM GCHC	2 Each		772331
ROLL YEAST WHE WGRAIN 1.5Z 4-18CT	2 Each		233140

Preparation Instructions

POTATOES: Wash and wrap in foil wraps, place on sheet pan. Bake at 350 on hot air about one hour or until internal temperature reaches 165. Put potatoes in serving pan and put in pass through warmer until ready to place on serving line. CCP:165

BROCCOLI: Place into steam pan, steam until internal temp is 160. Portion into 1/2 c servings, place in serving pan and put into pass through warmer until ready to place on serving line. CCP: 160

FAJITA CHICKEN: Cook to internal temperature of 165, portion 3.4 oz into 5 oz Styrofoam bowl, place in serving pan, layer, using dividers. Cover with plastic wrap and place in pass through warmer until ready to place on serving line. CCP:165

Cheese cup: Grate cheese, portion 0.5 oz into 2 oz souffle cups with lids. Place in serving pan and store in refrigerated pass through cooler until ready to put on serving line. Put in cold section of serving line. CCP 41 or

below

Students may also choose a garden salad, fruit and milk to complete the meal.

Rolls: Preheat oven on hot air to 350. Place pan liner on sheet pan, place rolls in single layer, spray with butter spray. Bake at 350 for 5-7 minutes. Put in pass through warmer until ready to place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	3.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	565.50		
Fat	23.20g		
SaturatedFat	10.83g		
Trans Fat	0.00g		
Cholesterol	126.50mg		
Sodium	1126.03mg		
Carbohydrates	61.33g		
Fiber	6.63g		
Sugar	18.50g		
Protein	31.07g		
Vitamin A	200.57IU	Vitamin C	5.58mg
Calcium	64.81mg	Iron	2.89mg

Vegetable Fried Rice

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16617

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE FRD VEG 4-3# AMOY	1/2 Cup	Combi Steam: On seam side, puncture 6 holes into the bag. Place seam side up and Steam for 45-50 minutes. Preparation Notes IMPORTANT: For Food safety and quality, heat to an internal temperature of 165F before eating. Keep Frozen until ready to use Caution: Contents will be VERY HOT. Stir thoroughly before serving.	198414

Preparation Instructions

To serve, use scoop to portion 1/2 cup (#8 scoop, gray handle) into 5 oz Styrofoam bowl. Layer in serving pan using dividers. Place in pass through warmers, put on line when ready to serve.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	80.00		
Fat	3.50g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	250.00mg		
Carbohydrates	34.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Garden Salad

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16619

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER SELECT 24CT MRKN	2 Slice		418439
CARROT SHRD MED 2-5 RSS	1 Tablespoon		313408

Preparation Instructions

Wash tomatoes and cucumber.

Using a 6 oz black plastic offer vs. serve cup, put 1/2 c shredded lettuce into cup. Top with 1/4 cup of grape tomatoes, 2 slices of cucumber (medium), and one Tablespoon of shredded carrots. Put salads into shallow black serving pan and cover with plastic lid. Place in pass through cooler until ready to place on serving line, use cold well of serving line to maintain temperature.

CCP: 41 or less.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.25
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	26.16		
Fat	0.13g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	22.50mg		
Carbohydrates	5.92g		
Fiber	2.01g		
Sugar	3.33g		
Protein	1.20g		
Vitamin A	5144.06IU	Vitamin C	8.26mg
Calcium	23.91mg	Iron	0.16mg

Lettuce

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16620

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1 Cup		451730

Preparation Instructions

Put lettuce in metal shotgun pan and place in cold well of serving line. Use tongs as serving utensil. 1 cup=1/2 cup green vegetable, 1/2 c=1/4 c green vegetable.

CCP 41 degrees Fahrenheit or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	10.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	2.00g		
Fiber	1.00g		
Sugar	1.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	16.00mg	Iron	0.00mg

Tomatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16621

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO 5X6 XL 25 MRKN	2 Slice		206032

Preparation Instructions

Wash tomatoes, slice using tomato slicer. Put tomatoes in shotgun pan and place in cold well of serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	8.10		
Fat	0.10g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	2.25mg		
Carbohydrates	1.75g		
Fiber	0.55g		
Sugar	1.25g		
Protein	0.40g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	4.50mg	Iron	0.12mg

Applesauce

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16622

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE IN JCE NSA 6-10 GCHC	1/2 Cup		610283

Preparation Instructions

Open cans of applesauce, dip 1/2 cup into 6 oz black plastic offer vs. serve cup. Place cups on sheet pan and place into pass through cooler until ready to place on serving line.

Once opened, CCP :41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	50.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	12.00g		
Fiber	1.00g		
Sugar	11.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.00mg	Iron	0.00mg

Turkey and Cheese Wrap Box

Servings:	1.00	Category:	Entree
Serving Size:	1.00 BOX	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16623

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 PRSD 16-12CT	1 Each	Thaw wraps in cooler	505749
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Ounce	use 4 slices of turkey	244190
Sliced American Cheese	1 Ounce	use 2 slices of cheese	100018
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616
APPLE DELICIOUS RED 1-138CT MRKN	1 Each		256662
CARROTS BABY PLD 72-3Z P/L	1 Package		241541
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package		541502
DRESSING RNCH BTRMLK PKT 120-1.5Z	1 Each		266523

Preparation Instructions

Lay wraps on prep table. Center 4 slices turkey and 2 slices of cheese, put 1/2 c lettuce and 1/4 c tomato on top and wrap tightly. Slice wrap half into, on the bias. Place into 3 compartment, clear container to be served. Add 1 package of baby carrots, 1 apple, 1 bag of chips and one 1.5 oz package of ranch dressing. Store in cooler until ready to place on the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	3.75
Fruit	1.00
GreenVeg	0.25
RedVeg	1.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 BOX

Amount Per Serving	
Calories	854.30
Fat	45.80g
SaturatedFat	11.53g
Trans Fat	0.00g
Cholesterol	80.00mg
Sodium	1452.05mg
Carbohydrates	84.75g
Fiber	9.85g

Sugar	21.75g
Protein	29.90g
Vitamin A 12071.69IU	Vitamin C 81.83mg
Calcium 127.76mg	Iron 3.17mg

Apple

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16624

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELICIOUS RED 1-138CT MRKN	1 Each		256662

Preparation Instructions

Wash apples. Place in baskets at serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	66.60		
Fat	0.20g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.30mg		
Carbohydrates	18.00g		
Fiber	3.10g		
Sugar	13.00g		
Protein	0.30g		
Vitamin A	69.12IU	Vitamin C	5.89mg
Calcium	7.68mg	Iron	0.15mg

Orange

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16625

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each		198021

Preparation Instructions

Wash oranges, place in basket at cash registers.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	88.20		
Fat	0.50g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	21.00g		
Fiber	4.50g		
Sugar	0.00g		
Protein	1.90g		
Vitamin A	414.00IU	Vitamin C	87.30mg
Calcium	72.00mg	Iron	0.16mg

Orange Wedges

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16626

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES NAVEL/VALENCIA FCY 138CT MRKN	1 Each		198021

Preparation Instructions

Wash oranges, cut into sections using the Sunkist sectionizer. Put into black, 6 oz offer vs. serve bowls. Place bowls on sheet pan. Put into pass through cooler until ready to place on line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	88.20		
Fat	0.50g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	21.00g		
Fiber	4.50g		
Sugar	0.00g		
Protein	1.90g		
Vitamin A	414.00IU	Vitamin C	87.30mg
Calcium	72.00mg	Iron	0.16mg

Chocolate Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16627

Ingredients

Description	Measurement	Prep Instructions	DistPart #
.5 pint 1% chocolate milk	1 Cup		

Preparation Instructions

Hold in cooler or milk box until served.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	110.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	180.00mg		
Carbohydrates	20.00g		
Fiber	0.00g		
Sugar	18.00g		
Protein	8.00g		
Vitamin A	10.00IU	Vitamin C	2.00mg
Calcium	30.00mg	Iron	0.00mg

Strawberry Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16628

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Fat Free HP Strawberry Milk	1/2 Pint		

Preparation Instructions

Hold in cooler or milk box until served.

CCP 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	60.00mg		
Carbohydrates	11.00g		
Fiber	0.00g		
Sugar	11.00g		
Protein	4.00g		
Vitamin A	5.00IU	Vitamin C	1.00mg
Calcium	15.00mg	Iron	0.00mg

White Milk

Servings:	1.00	Category:	Milk
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16629

Ingredients

Description	Measurement	Prep Instructions	DistPart #
1 % White Milk- WKEC	1 Cup	READY_TO_DRINK	3600

Preparation Instructions

Hold in cooler or milk box until served.

CCP 41 or less.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	100.00		
Fat	2.50g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	120.00mg		
Carbohydrates	11.00g		
Fiber	0.00g		
Sugar	11.00g		
Protein	8.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

French Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16630

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES 1/2 C/C OVEN 6-5 MCC	1/2 Cup		200697

Preparation Instructions

Preheat combi oven to 450, hot air. Line sheet pans with pan liners. Put one bag of french fries on each pan in single layer. Bake for 20 -22 minutes until internal temperature reaches 165.

CCP: 165.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.64

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	115.45		
Fat	2.57g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	25.66mg		
Carbohydrates	16.68g		
Fiber	2.57g		
Sugar	0.00g		
Protein	1.28g		
Vitamin A	0.00IU	Vitamin C	4.62mg
Calcium	0.00mg	Iron	0.46mg

Baked Beans

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16631

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED FCY 6-10 ALLEN	1/2 Cup		583375

Preparation Instructions

Preheat oven to 350. Line shallow metal steam table pans with plastic liners. Open cans of beans and drain off excess liquid. Put 2 cans of beans in each pan. Bake at 350 for 45 minutes until internal temperature reaches 165. Place metal lids on pans and put into pass through warmers until ready to serve.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.50
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	150.00		
Fat	1.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	590.00mg		
Carbohydrates	29.00g		
Fiber	5.00g		
Sugar	11.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	1.20mg
Calcium	40.00mg	Iron	1.80mg

Diced Peaches

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16632

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD IN JCE 6-10 GFS	1/2 Cup		610372

Preparation Instructions

Open cans of peaches and drain off excess juice. Use 6 oz black offer vs. serve cups to portion 1/2 cup peaches into cup. Place cups on red sheet pan and put into pass through cooler until ready to place on line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	50.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	12.00g		
Fiber	1.00g		
Sugar	10.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	9.00mg	Iron	0.00mg

Scalloped Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16633

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO AUGRATIN CLASSIC R/SOD 6-2.25	1 1/10 Ounce	BAKE 1: Add 4 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	118575

Preparation Instructions

Preheat oven to 300. Line shallow metal steam table pans with plastic liners, pour potatoes into pan add water (for best results only use 4 quarts of hot water), butter and seasoning packets the stir. Bake for 45-60 minutes or until internal temperature reaches 165. When cooked, cover with metal lid and place in pass through warmer until ready to put on serving line. Use 1/2 c spoodle for students to self serve.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	120.00		
Fat	1.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	270.00mg		
Carbohydrates	25.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	0.30mg

Broccoli

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16634

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORETS 6-4 GCHC	1/2 Cup		610902

Preparation Instructions

Preheat combi to steam. Put 2 bags broccoli into black steam table pans. Steam for 10-15 minutes until temperature reaches 135. Do not overcook. Cook to line. When cooked, put into pass through warmers until ready to put on line.

CCP: 135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	1.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	16.67		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	3.33g		
Fiber	2.00g		
Sugar	0.67g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	23.33mg	Iron	0.67mg

Side Kicks

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16635

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SLUSHIE BL RASP/LEM 84CT SIDEKICKS	1 Each	READY_TO_EAT Remove from freezer and let sit out a short time before eating	794181

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	90.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	30.00mg
Carbohydrates	22.00g
Fiber	0.00g
Sugar	18.00g
Protein	0.00g
Vitamin A 1000.00IU	Vitamin C 60.00mg
Calcium 80.00mg	Iron 0.00mg

Apple Slices

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16636

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE DELICIOUS RED 1-138CT MRKN	1/2 Each		256662

Preparation Instructions

Wash apples, use Sunkist sectionizer to cut apples into wedges. Dip apple slices into a Nature seal solution to prevent browning. Place three apple slices into a 6 oz black offer vs. serve container. Place on sheet pan, cover with plastic wrap and put into pass through cooler until ready to place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	33.30		
Fat	0.10g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.65mg		
Carbohydrates	9.00g		
Fiber	1.55g		
Sugar	6.50g		
Protein	0.15g		
Vitamin A	34.56IU	Vitamin C	2.95mg
Calcium	3.84mg	Iron	0.08mg

Potato Emojis

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16703

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASH SHPD EMOTICON 6-4 MCC	1 Serving		538872

Preparation Instructions

Preheat oven to 350 hot air. Line sheet pan and place potatoes in single layer. Bake for 15-20 minutes until golden brown.

CCP: 165

To Serve: place 4 pieces in small boat, place boats on sheet pan and put into pass through warmer until ready to place onto serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	72.00		
Fat	2.40g		
SaturatedFat	0.30g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	48.00mg		
Carbohydrates	10.80g		
Fiber	1.20g		
Sugar	0.00g		
Protein	1.20g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Strawberry Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16704

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Strawberries, diced, Cups, frozen	4 Ounce		100256

Preparation Instructions

Remove Strawberry Cups 3 days prior to use and place in cooler. On day of service, remove from cooler and boxes, place on red sheet pans, Put into pass through cooler until ready to place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	90.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	18.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16706
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL YEAST SWEET WHT 72-1.5Z MAKTCH	1 1/2 Ounce		536780

Preparation Instructions

Preheat convection oven or combi to hot air, 350. Line sheet pan and place rolls in single layer on pan. Bake for 8 minutes, spray with butter spray. Place into pass through warmer until ready to put on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	130.00		
Fat	2.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	100.00mg		
Carbohydrates	24.00g		
Fiber	0.00g		
Sugar	6.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.44mg

Rolls

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16707
School:	Trigg Co High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL YEAST SWEET WHT 72-1.5Z MAKTCH	3 Ounce		536780

Preparation Instructions

Preheat convection oven or combi to hot air, 350. Line sheet pan and place rolls in single layer on pan. Bake for 8 minutes, spray with butter spray. Place into pass through warmer until ready to put on serving line.

High School serving size is 2 rolls.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	130.00		
Fat	2.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	100.00mg		
Carbohydrates	24.00g		
Fiber	0.00g		
Sugar	6.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	1.44mg

Glazed Baby Carrots

Servings:	120.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16708

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL 30 KE	20 Pound		360240
SUGAR BROWN DK POLY BAG 24-1# P/L	9 Cup		300061
BUTTER SUB 24-4Z BTRBUDS	3 Package		209810

Preparation Instructions

Preheat combi oven to steam. Use black steam table pans. Use three pans, overfill with carrots allowing for them to cook down. Put one package of Butter Buds, 3 cups brown sugar, 1 cup water over carrots. Steam uncovered about 40 minutes. Heat to internal temperature of 165. Place into pass through warmer until ready to put on serving line in hot hold. Use 1/2 c spoodle at serving line for self serve.

CCP: 165 degrees

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.45
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 120.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	109.95		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	154.05mg		
Carbohydrates	29.16g		
Fiber	1.82g		
Sugar	18.04g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.29mg	Iron	0.32mg

Banana

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16709

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING 40 P/L	1 Each		200999

Preparation Instructions

Break bananas apart, put on red sheet pan, place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	105.00		
Fat	0.40g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1.20mg		
Carbohydrates	27.00g		
Fiber	3.10g		
Sugar	14.00g		
Protein	1.30g		
Vitamin A	75.52IU	Vitamin C	10.27mg
Calcium	5.90mg	Iron	0.31mg

Baby Bakers

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16710

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER BABY WHL 6-2.5 RSTWRKS	3 2/7 Ounce		697990

Preparation Instructions

Preheat combi oven to 375. Line sheet pan, arrange frozen potatoes in a single layer, bake for 20 minutes.

To serve: Put four (4) potatoes in a small boat, place boats on sheet pan. Put in pass through warmer until ready to place on serving line.

CCP:165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	100.00		
Fat	2.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	180.00mg		
Carbohydrates	17.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.80mg

Green Beans

Servings:	75.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16711

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GREEN CUT FNCY 4SV 6-10 GCHC	3 #10 CAN		118737
BASE CHIX RSTD NO ADDED MSG 6-1 GSIG	4 Ounce		110601
SEASONING GARDEN NO SALT 19Z TRDE	2 Tablespoon		565148

Preparation Instructions

Preheat combi oven to steam. Use black steam table pans, put 1/2 tub chicken base in bottom of pan. Drain Green beans and put into black, 4" steam table pan. Steam 20 minutes uncovered. Stir and place into pass through warmer until ready to put on serving line in hot hold.

CCP: 135.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.54
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	22.39		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	149.45mg		
Carbohydrates	4.47g		
Fiber	2.07g		
Sugar	2.08g		
Protein	1.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.04mg	Iron	0.41mg

Spanish Rice

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16712

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE SPANISH 6-36Z GCHC	1 Serving		834850

Preparation Instructions

Preheat oven to 350 Hot Air. Use 4" metal steam table pan, line with plastic liner. Put 2 boxes of rice, seasoning packets, 8 oz butter and 22 cups (1 gallon + 6 c) of water into pan and stir well. Cook covered for 25 minutes or until water has absorbed. Stir, cover and place into warming cabinet until you are ready to assemble bowls, use 1/2 c scoop to dish. Use 1/2 c spoodle at line for self serve.

CCP:135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	200.00		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	510.00mg		
Carbohydrates	44.00g		
Fiber	1.00g		
Sugar	3.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	38.00mg	Iron	2.00mg

Corn

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16733

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN CUT IQF 30 GCHC	1/2 Cup		285620
BUTTER SUB 24-4Z BTRBUDS	1 Tablespoon		209810
Black Pepper	1 Tablespoon		24108

Preparation Instructions

Preheat combi oven to steam. Fill a black steam table pan to the fill line with frozen corn. Add one package of butter buds and 1 tablespoon of black pepper. Steam for 30-40 minutes, uncovered until internal temperature reaches 135. Place in pass through warmer until ready to put on serving line. Use a 1/2 c spoodle for self serve.

CCP:135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	23.67		
Fat	0.17g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	60.00mg		
Carbohydrates	5.50g		
Fiber	0.17g		
Sugar	0.83g		
Protein	0.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Mashed Potatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16734

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO MASHED SUPRM 6-4 LMBSUPR	1/2 Cup		673501

Preparation Instructions

Preheat combi oven to steam. Lay bags of mashed potatoes into a shallow perforated steam pan. Cook for 40-50 minutes until internal temperature reaches 135. Portion 1/2 c mashed potatoes in a 5 oz Styrofoam bowl. Put into black steam table pans, layer using dividers. Cover with plastic wrap and hold in pass through warmer until ready to put on line

CCP: 135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	83.33		
Fat	1.52g		
SaturatedFat	0.76g		
Trans Fat	0.00g		
Cholesterol	3.79mg		
Sodium	378.79mg		
Carbohydrates	15.91g		
Fiber	1.52g		
Sugar	0.00g		
Protein	1.52g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.18mg	Iron	0.27mg

Refried Beans

Servings:	39.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16736

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD 6-10 GRSZ	1 1/2 #10 CAN		293962
SPICE ONION POWDER 19Z TRDE	1 Tablespoon		126993
SPICE GARLIC POWDER 21Z TRDE	1 Tablespoon		224839
Black Pepper	1/2 Tablespoon		24108
SALSA 103Z 6-10 REDG	3 Cup		452841
Cheese, Processed, Sliced Yellow	2 Cup	Shred	100018

Preparation Instructions

Preheat combi oven to 350, Hot Air. Mix all ingredients, except cheese together in lined, shallow metal pans. Bake for 30-40 minutes on Hot Air, until temperature reaches 135. Top with cheese when removed from oven. Place in pass through warmer until ready to put on serving line, use 1/2 c spoodle for self service.

CCP: 135

Meal Components (SLE)

Amount Per Serving

Meat	0.05
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.10
OtherVeg	0.00
Legumes	0.50
Starch	0.00

Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	151.88		
Fat	2.45g		
SaturatedFat	0.75g		
Trans Fat	0.00g		
Cholesterol	1.28mg		
Sodium	583.95mg		
Carbohydrates	24.83g		
Fiber	6.00g		
Sugar	1.46g		
Protein	8.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.96mg	Iron	2.42mg

Diced Tomatoes

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16738

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616

Preparation Instructions

For entire meal, use a whole box of tomatoes. Wash tomatoes, dice. Place in shotgun pan and put in cold well of serving line.

CCP 41 degrees or less.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	8.10		
Fat	0.10g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	2.25mg		
Carbohydrates	1.75g		
Fiber	0.55g		
Sugar	1.25g		
Protein	0.40g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	4.50mg	Iron	0.12mg

Peach Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16739

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Peaches, diced, cups, Frozen	1/2 Cup		100241

Preparation Instructions

Remove peach cups from freezer and place into cooler three (3) days prior to serving. Morning of service remove from cooler and box and place on red sheet pans. Put in pass through coolers until ready to place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	80.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	19.00g		
Fiber	1.00g		
Sugar	16.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Italian Blend Vegetables

Servings:	60.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16740

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND ITAL 30 GCHC	6 Pound		285670
SPICE ITAL SEASONING 5Z BADIA	1 Tablespoon		430984
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839

Preparation Instructions

Preheat combi oven to steam. Mix all ingredients into a black steam table pan. Steam for 20-25 minutes or until internal temperature reaches 135.

CCP 135.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	27.85		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.22mg		
Carbohydrates	4.40g		
Fiber	1.39g		
Sugar	1.33g		
Protein	0.71g		
Vitamin A	84.60IU	Vitamin C	3.34mg
Calcium	0.85mg	Iron	0.32mg

Stir Fry Vegetables

Servings:	48.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16742

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND STIR FRY 12-2 GCHC	8 Pound		440884
SAUCE SOY 4-1GAL GCHC	1 Cup		124524

Preparation Instructions

Preheat combi oven to steam. Place frozen vegetables into deep black steam table pans. Steam for 20 minutes or until temp reaches 135. Place in pass through warmer until ready to put on serving line. Use 1/2 c spoodle for self service.

CCP 135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 48.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	21.67		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	183.33mg		
Carbohydrates	4.33g		
Fiber	1.33g		
Sugar	1.33g		
Protein	0.67g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.40mg	Iron	0.01mg

Baby Carrots

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16743

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROTS BABY PLD 72-3Z P/L	1 Package		241541

Preparation Instructions

Take carrots out of box and put into a deep black pan. Keep in pass through cooler until placed on serving line.
CCP: 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories	34.60
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	58.50mg
Carbohydrates	8.00g
Fiber	2.70g
Sugar	4.00g
Protein	0.70g
Vitamin A 11627.72IU	Vitamin C 69.77mg
Calcium 26.58mg	Iron 0.24mg

Chocolate Chip Cookie

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16746

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CHOC CHIP WGRAIN 384-1Z	1 Each		243371

Preparation Instructions

Preheat Convection Oven to 300. Line sheet pan and place cookie dough so that cookies have room to spread without touching. Bake for 9-11 minutes until golden brown, firm outside but soft inside.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	110.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	85.00mg		
Carbohydrates	18.00g		
Fiber	1.00g		
Sugar	8.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.90mg

Chocolate Chip Cookie

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16748

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CHOC CHIP WGRAIN 384-1Z	1 Each		243371

Preparation Instructions

Preheat Convection Oven to 300. Line sheet pan and place cookie dough so that cookies have room to spread without touching. Bake for 9-11 minutes until golden brown, firm outside but soft inside.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	110.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	85.00mg		
Carbohydrates	18.00g		
Fiber	1.00g		
Sugar	8.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.90mg

Mixed Berry Cup

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16751

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Mixed Berry Fruit Cup	1 Each	Thaw in refrigerator 3-4 hours prior to service.	110859

Preparation Instructions

Three days prior to service, remove mixed berry cups from freezer and put into cooler. Day of service, remove from cooler and boxes and put cup onto red sheet pan. Put into pass through cooler until placed on serving line.

CCP 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	90.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	20.00g		
Fiber	2.00g		
Sugar	16.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Potato Wedges

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16753

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES WEDGE SEAS 6-5 LAMB	1/2 Cup		457558

Preparation Instructions

Preheat oven to 425, Hot Air. Line sheet pan, put one bag of wedges per pan, single layer. Bake for 15-20 minutes or until light brown in color and internal temperature reaches 165.

To serve: Put 1/2 cup of wedges into a small boat. Place boats on sheet pan. Put in pass through warmer until ready to place on serving line.

CCP: 165.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	130.00		
Fat	6.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	269.99mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	19.00mg	Iron	0.70mg

Cole Slaw

Servings:	198.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16755

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 RSS	60 Pound		198226
DRESSING SALAD 4-1GAL GFS	1/2 Gallon		107042
SUGAR CANE GRANUL 50 GCHC	1/4 Cup		425311
Black Pepper	2 Tablespoon		24108
SALT IODIZED 18-2.25 GCHC	2 Tablespoon		350732

Preparation Instructions

Using the large, deep stainless pans, mix 12 bags of cole slaw mix, salad dressing, salt, pepper, and sugar. Transfer mixture into black shotgun pans and put in pass through cooler until ready to put on serving line in cold well. Put 1/2 cup spoodle in pans for self service.

CCP: 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 198.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	44.76		
Fat	3.29g		
SaturatedFat	0.52g		
Trans Fat	0.05g		
Cholesterol	5.17mg		
Sodium	100.41mg		
Carbohydrates	3.20g		
Fiber	0.67g		
Sugar	1.89g		
Protein	0.40g		
Vitamin A	6.64IU	Vitamin C	0.01mg
Calcium	12.49mg	Iron	0.03mg

Curley Fries

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16762

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SPIRAL SEAS CRSPY OVEN 6-4	1/2 Cup	BAKE PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS IN A SINGLE LAYER ON A DARK, NON-STICK BAKING SHEET OR SHALLOW BAKING PAN. BAKE FOR 11 MINUTES, FLIP PRODUCT OVER AND CONTINUE BAKING AN ADDITIONAL 11 MINUTES. SERVE IMMEDIATELY. CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN SPIRALS EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 13 TO 15 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN SPIRALS. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	717490

Preparation Instructions

Preheat oven to 425. Line sheet pan, put one bag per pan spreading out in a single layer. Bake for 13-15 minutes, turning pan half way through cooking time. Internal Temperature should reach 135

To serve: Put 1/2 c curley fries into small boat. Place boat on pan. Put in pass through warmer until needed on serving line.

CCP:135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	139.53		
Fat	4.19g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	223.25mg		
Carbohydrates	23.72g		
Fiber	1.40g		
Sugar	0.00g		
Protein	1.40g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.00mg

Green Peas

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16765

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAS SWT MXD SV 6-10 KE	1/2 Cup		256935

Preparation Instructions

Drain peas, put three cans in a black steam table pan, steam approximately 30 minutes until internal temperature reaches 135.

Cover and put in pass through warmer until needed on serving line. Use 1/2 cup spoodle for self service.

CCP:135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.50
Starch	0.50

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	130.00mg		
Carbohydrates	11.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.80mg

California Blend Vegetables

Servings:	60.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16772

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VEG BLND CALIF 30 KE	8 Pound		283780
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839

Preparation Instructions

Preheat Combi oven to Steam. Put 4-4# packages of California Blend in a deep black steam table pan. Sprinkle with garlic powder and stir. Steam for 20 minutes or until internal temperature reaches 135.

Put in pass through warmers until ready to place on line in hot well. Use 1/2 c spoodle for self serve.

CCP: 135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	17.71		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	20.20mg		
Carbohydrates	3.73g		
Fiber	1.37g		
Sugar	1.33g		
Protein	0.71g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.59mg	Iron	0.02mg

Corn on the Cob

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16774

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN COB EARS LITTLE 2.75 96CT GCHC	1 Each		119385

Preparation Instructions

Preheat combi oven to Steam. Put corn in large black steam table pan with ends up. Steam uncovered for one hour. Temperature should reach 165. Cover with saran and lid. Hold in pass through warmer until needed on line. Approximately 50 servings per pan.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.13

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	90.00		
Fat	1.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	19.00g		
Fiber	2.00g		
Sugar	3.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Sausage and Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16794

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	1 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880

Preparation Instructions

Biscuits: Preheat Convection oven to 325. Line sheet pan, place biscuits in single layer. Bake 19-23 minutes until internal temperature reaches 165. Remove from oven.

Sausage: Preheat convection oven to 375. Line sheet pan, place sausage in single layer. Bake for 7-8 minutes until internal temperature reaches 165. Remove from oven.

To Assemble: Biscuits are pre-split, pull apart and place sausage in middle. Put sandwich in saddle pack sandwich bag, fold down top and place in black steam table pan.

Put in pass through warmer until ready to serve.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving	
Calories	291.00
Fat	18.00g
SaturatedFat	8.70g
Trans Fat	0.00g
Cholesterol	26.00mg
Sodium	742.00mg
Carbohydrates	23.00g
Fiber	1.00g
Sugar	2.00g
Protein	9.00g
Vitamin A	56.00IU
Vitamin C	0.00mg

Calcium 46.00mg **Iron** 1.40mg

Breakfast Pizza - Sausage Gravy

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16795

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS&GRVY WGRAIN 128-3Z	1 Piece	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING.Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments.	503640

Preparation Instructions

Preheat convection oven to 350. Line sheet pan, place pizzas in single layer. Bake for 15-17 minutes until internal temperature reaches 165.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	210.00		
Fat	7.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	330.00mg		
Carbohydrates	25.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	10.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	168.00mg	Iron	1.80mg

Breakfast Pizza - Sausage with Red Sauce

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16796

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA BKFST SAUS WGRAIN IW 100-3.67Z	1 Each	BAKE COOKING INSTRUCTIONS. COOK BEFORE SERVING. This product must be cooked to an internal temperature of 165°F prior to eating. Preheat the convection oven to 375°F. Product must be cooked from a frozen state for best results. Do not remove pizza from the wrap. Place 23 frozen wrapped pizzas in an 18" x 26" x 1 2" bun pan. CONVECTION OVEN: 375°F for 16 to 17 minutes. Rotate pan halfway through cooking. NOTE: Oven temperature and times may vary due to oven load and or product temperature. Refrigerate or discard any unused portion.	659981

Preparation Instructions

Preheat convection oven to 375. Lay individually wrapped pizzas on pan, (DO NOT open packages) in a single layer. Bake for 16-17 minutes, rotating half way through, until internal temperature reaches 165.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	240.00		
Fat	8.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	340.00mg		
Carbohydrates	31.00g		
Fiber	3.00g		
Sugar	4.00g		
Protein	11.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	196.00mg	Iron	2.00mg

Pop Tart - Strawberry

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16797

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package		123031

Preparation Instructions

Remove pop tarts from box, arrange by flavor in a black pan. place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	354.00		
Fat	5.50g		
SaturatedFat	1.80g		
Trans Fat	0.10g		
Cholesterol	0.00mg		
Sodium	371.00mg		
Carbohydrates	76.00g		
Fiber	5.60g		
Sugar	30.00g		
Protein	4.20g		
Vitamin A	220.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	3.60mg

Pop Tart - Brown Sugar Cinnamon

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16798

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN CINN 72-2CT	1 Package		123081

Preparation Instructions

Remove pop tarts from box, arrange by flavor in a black pan. place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	371.00		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	397.00mg		
Carbohydrates	76.00g		
Fiber	5.60g		
Sugar	31.00g		
Protein	4.80g		
Vitamin A	1000.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	3.60mg

Pop Tart - Blueberry

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16799

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN BLUEB 72-2CT	1 Package		865101

Preparation Instructions

Remove pop tarts from box, arrange by flavor in a black pan. place on serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	363.00		
Fat	5.50g		
SaturatedFat	1.80g		
Trans Fat	0.10g		
Cholesterol	0.00mg		
Sodium	360.00mg		
Carbohydrates	76.00g		
Fiber	5.60g		
Sugar	30.00g		
Protein	4.30g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	3.60mg

Blueberry Muffin

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16800

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BLUEB WGRAIN IW 72-2Z ARYZTA	1 Each		557970

Preparation Instructions

Thaw before serving.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	190.00		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	130.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	16.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	0.90mg

Chocolate Muffin

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16801

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN CHOC/CHOC CHP WGRAIN IW 72-2Z	1 Each		557991

Preparation Instructions

Thaw before serving.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	190.00		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	130.00mg		
Carbohydrates	33.00g		
Fiber	2.00g		
Sugar	17.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.50mg

Banana Muffin

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16802

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN BAN WGRAIN IW 72-2Z ARYZTA	1 Each		557981

Preparation Instructions

Thaw before serving.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	190.00		
Fat	6.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	130.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	17.00g		
Protein	3.00g		
Vitamin A	100.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.72mg

Yogurt - Vanilla

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16803

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each		200612

Preparation Instructions

Store in cooler until ready to use, put in cold well or insulated container on serving line.

CCP: 41 or below

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	70.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	60.00mg
Carbohydrates	14.00g
Fiber	0.00g
Sugar	10.00g
Protein	4.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 150.00mg	Iron 0.00mg

Yogurt - Strawberry

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16804

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	4 Ounce	READY_TO_EAT READY_TO_EAT	885750

Preparation Instructions

Store in cooler until ready to use, put in cold well or insulated container on serving line.

CCP: 41 or below

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	70.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	60.00mg		
Carbohydrates	14.00g		
Fiber	0.00g		
Sugar	10.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.00mg	Iron	0.00mg

Yogurt - Strawberry and banana

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16805

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each	HEAT_AND_SERVE HEAT_AND_SERVE	869921

Preparation Instructions

Store in cooler until ready to use, put in cold well or insulated container on serving line.

CCP: 41 or below

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	70.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	60.00mg		
Carbohydrates	14.00g		
Fiber	0.00g		
Sugar	10.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	150.00mg	Iron	0.00mg

Orange Juice

Servings:	1.00	Category:	Fruit
Serving Size:	8.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16825

Ingredients

Description	Measurement	Prep Instructions	DistPart #
100% Orange Juice	8 Fluid Ounce		1966

Preparation Instructions

Hold juice in cooler, put in cold well of serving line or insulated container to serve.

8 oz juice is served to high school students at breakfast.

CCP: 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 8.00 Fluid Ounce

Amount Per Serving

Calories	120.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	29.00g		
Fiber	0.00g		
Sugar	28.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	72.00mg
Calcium	0.00mg	Iron	0.00mg

Apple Juice

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16826

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Apple Juice- Graves County Schools	1 Cup	READY_TO_DRINK	4435

Preparation Instructions

Hold juice in cooler. Put in cold well or insulated container when serving.

CCP 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	1.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	120.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	30.00mg		
Carbohydrates	32.00g		
Fiber	0.00g		
Sugar	28.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Orange Juice

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16827

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Prairie Farms 100% Orange Juice	4 fl. oz.		

Preparation Instructions

Hold in cooler. Put in cold well of serving line or insulated container when serving.
CCP 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	15.00g		
Fiber	0.00g		
Sugar	14.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	50.00mg
Calcium	0.00mg	Iron	0.00mg

Apple Juice

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16831

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Apple Juice- WKEC	4 Fluid Ounce	READY_TO_DRINK	4435

Preparation Instructions

Hold in cooler. When serving put in cold well of serving line or use an insulated container.

CCP: 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	120.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	30.00mg		
Carbohydrates	32.00g		
Fiber	0.00g		
Sugar	28.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Chicken Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16833

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
CHIX BRST FLLT BRD WGRAIN 2.2Z 6-5#	1 Each		535474

Preparation Instructions

Bake biscuits to an internal temperature of 165.

Cook Chicken patties to 165.

To assemble: Biscuits are pre-split, open top, insert chicken patty, replace top. Put sandwich in saddle pack sandwich bag. Fold down top, put sandwiches in back steam table pan. Place pan in pass through warmer until ready to serve.

CCP: 165.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving			
Calories	290.00		
Fat	13.00g		
SaturatedFat	6.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	810.00mg		
Carbohydrates	31.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	5.40mg

Cereal Bar - Cocoa Puffs

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16834

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL COCOPUFF WGRAIN 96-1.42Z	1 Each	READY_TO_EAT Ready to eat cereal bars	265901

Preparation Instructions

Store at room temperature. To serve arrange in basket or black pan by flavor.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	160.00		
Fat	3.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	105.00mg		
Carbohydrates	30.00g		
Fiber	3.00g		
Sugar	9.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	1.90mg

Cereal Bar - Cinnamon Toast Crunch

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16835

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CINN TST WGRAIN 96-1.42Z	1 1.42 oz	READY_TO_EAT Ready to eat cereal bars	265891

Preparation Instructions

Store at room temperature. To serve arrange in basket or black pan by flavor.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	160.00		
Fat	3.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	120.00mg		
Carbohydrates	30.00g		
Fiber	3.00g		
Sugar	8.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	230.00mg	Iron	1.70mg

Cereal Bar - Cheerio

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16837

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR CEREAL CHEERIO WGRAIN IW 96-1.42Z	1 Each	READY_TO_EAT Ready to eat cereal barsReady to eat cereal bars	265931

Preparation Instructions

Store at room temperature. To serve arrange in basket or black pan by flavor.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	150.00
Fat	3.50g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	85.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	9.00g
Protein	2.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 200.00mg	Iron 4.50mg

Egg & Cheese Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16838

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216- 2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	1 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	663091
Cheese, Processed, Sliced Yellow	1/2 Ounce		100018

Preparation Instructions

Biscuits: see instructions above, bake to 165 internal temperature.

Egg: Preheat combi oven to steam. Place in perforated steam pan, standing up on edges. Cook 15-20 minutes until internal temperature reaches 165.

To assemble: open biscuit put in egg and one slice of cheese, broken in half. Replace top of biscuit. Use saddle pack sandwich bags. Put sandwich in bag, fold lock top and place in steam table pan. Put pan in warmer until ready to serve.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	275.00
Fat	16.00g
SaturatedFat	8.50g
Trans Fat	0.00g
Cholesterol	112.50mg
Sodium	830.00mg
Carbohydrates	23.00g

Fiber	1.00g		
Sugar	2.50g		
Protein	8.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	1.76mg

Donuts, mini chocolate

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16840

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT CHOC MINI IW 72-3.3Z GOODYMN	1 Package		738181

Preparation Instructions

Remove donuts from freezer day prior to service. To serve place in basket or black pan.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	320.00		
Fat	16.00g		
SaturatedFat	9.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	310.00mg		
Carbohydrates	42.00g		
Fiber	3.00g		
Sugar	19.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.00mg	Iron	2.00mg

Donuts, mini white

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-16841

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package		738201

Preparation Instructions

Remove donuts from freezer day prior to service. To serve place in basket or black pan.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	270.00		
Fat	11.00g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	290.00mg		
Carbohydrates	41.00g		
Fiber	2.00g		
Sugar	19.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	27.00mg	Iron	1.00mg

Tornado

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16843

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORNADO BKFST SAUS/EGG/CHS 3Z 8-3CT	1 Each		740072

Preparation Instructions

Preheat convection oven to 325. Line sheet pan, place tornadoes on sheet pan in a single layer. Bake for 12 minutes or until internal temperature reaches 165.

CCP 165.

Meal Components (SLE)

Amount Per Serving

Meat	0.75
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	180.00		
Fat	7.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	280.00mg		
Carbohydrates	22.00g		
Fiber	2.00g		
Sugar	1.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Cinnamon Roll

Servings:	1.00	Category:	Grain
Serving Size:	1.00 roll	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16845

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH ROLL CINN WHLWHE 2.25Z 6-32CT	2 1/4 Ounce		797322

Preparation Instructions

Day prior to service: Remove dough from freezer. Line sheet pan and place roll on pan, allowing enough spacing for rolls to rise. Spray with cooking spray and cover with plastic wrap. Put on racks and store in cooler overnight.

Morning of service, remove from cooler. Preheat convection ovens to 325. Bake for 15-20 minutes or until golden brown. Internal temperature should reach 135.

Can be lightly glazed with a mixture of powdered sugar and milk.

CCP: 135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 roll

Amount Per Serving

Calories	200.00		
Fat	7.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	180.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	9.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Sausage Pancake on a Stick

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17068

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP SAUS PORK & TKY 60-2.51Z	1 1		749140

Preparation Instructions

Preheat oven to 350, Line sheet pan, place pancake wraps in a single layer. Bake 6-8 minutes if thawed, 14-16 minutes if frozen. Cook to an internal temperature of 165.

Wrap sausage pancakes in plain white hot dog bags and put into black steam table pans. Place pans in pass through warmer.

CCP:165

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	200.00		
Fat	11.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	380.00mg		
Carbohydrates	19.00g		
Fiber	1.00g		
Sugar	7.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Cereal, Assorted

Servings:	8.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-17069

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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 GLDN GRAHAMS BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	509434
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL FRSTD FLKS R/S BWL 96CT KELL	1 Each		388190
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 FROOT LOOPS R/S BWL 96- 1Z KELL	1 Each		283620
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 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

Preparation Instructions

Arrange cereal on red sheet pans so that students can select all varieties of cereal from each side of the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 8.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
<hr/>			
Calories	116.25		
Fat	1.25g		
SaturatedFat	0.06g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	173.75mg		
Carbohydrates	24.88g		
Fiber	2.00g		
Sugar	8.25g		
Protein	1.75g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	77.50mg	Iron	3.28mg
<hr/>			

Scrambled Eggs

Servings:	160.00	Category:	Grain
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17085

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD FZ 4-5 CARG	160 Ounce		192330

Preparation Instructions

For 160 servings of scrambled eggs, use 3-5# bags of scrambled eggs. Preheat combi oven to steam, use 2" black steam table pan. Put one bag per pan, cook for 15-20 minutes if thawed (30-35 minutes if frozen), until internal temperature reaches 165.

To serve: use dipper to put 1 oz in a 2 oz souffle cup, place cups into shallow black steam table pans, cover with plastic lid, place in pass through warmer until ready to put on serving line.

CCP: 165.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Ounce

Amount Per Serving			
Calories	45.00		
Fat	3.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	95.00mg		
Sodium	130.00mg		
Carbohydrates	1.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.00mg	Iron	0.00mg

Cinnamon Toast

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17086

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD WHL WHE PULLMAN SLCD 12-22Z	1 Each		710650
PAN SPRAY BUTTERMIST 6-17Z BTRBUDS	1 Teaspoon		651171
SPICE CINNAMON GRND 15Z TRDE	1/4 Teaspoon		224723
SUGAR CANE GRANUL 50 GCHC	1 Teaspoon		425311

Preparation Instructions

Preheat convection oven to 350. Line sheet pan, place bread on sheet pan liner in single layer. Spray bread with butter spray, sprinkle bread with a cinnamon sugar mixture made with 1/2 c sugar plus 2T ground cinnamon, mix well. Bake bread for 5-7 minutes, turning if necessary to get even browning.

To serve, remove toast from sheet pan and place on ends in black steam table pan. Put in pass through warmer until ready to place on serving line. Tongs needed to serve. Hold at 135.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories	85.00		
Fat	1.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	85.00mg		
Carbohydrates	15.00g		
Fiber	2.00g		
Sugar	5.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	38.00mg	Iron	1.00mg

Dutch Waffle

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17088

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE DUTCH WGRAIN 5 48-2.93Z J&J	1 Each		607351
SUGAR POWDERED 10X 12-2 PION	1/4 Teaspoon		859740

Preparation Instructions

Preheat convection oven to 325, line sheet pan, place waffles in a single layer on liner. Bake for 6 1/2 minutes from frozen. Remove from oven and sprinkle lightly with powdered sugar as a garnish.

To serve, place in large boats or 6" plates. Put in pass through warmer until ready to place on the serving line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	327.23		
Fat	13.00g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	350.15mg		
Carbohydrates	50.00g		
Fiber	3.00g		
Sugar	18.75g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.07mg	Iron	1.81mg

Smoothie

Servings:	80.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-17096

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT VAN L/F PARFPR 6-4 YOPL	320 Ounce	READY_TO_EAT Ready to use with pouch & serving tip.	811500
CONC BLUE RASP 100% 4+1 6-64FLZ	320 Fluid Ounce		194313

Preparation Instructions

Day prior to serving, mix one 64 oz jug of Shiver Shock with 10 quarts of water. Store in refrigerator if not ready to use. In a 5 gallon bucket, mix 5 bags of Parfait Pro with the Shiver Shock, using the immersion blender. Put 8 oz of mixture in a 9 oz clear, rigid plastic cup. Place cups on sheet pans and filled sheet pans on racks. Cover with rack cover and roll into cooler. Morning of, roll into freezer upon arrival. When line is ready to open, remove from freezer and place on line.

CCP: 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	955.02
Fat	5.97g
SaturatedFat	2.99g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	486.56mg
Carbohydrates	200.07g
Fiber	0.65g
Sugar	145.34g
Protein	29.85g
Vitamin A 0.00IU	Vitamin C 30.00mg
Calcium 1079.13mg	Iron 0.25mg

Mandarin Oranges

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17098

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ORANGES MAND WHL L/S 6-10 GCHC	1/2 Cup		117897

Preparation Instructions

Wipe cans off before opening. Once opened drain most of the juice off. Using a 1/2 c spoodle, dip 1/2 cup oranges into a 6 oz black offer vs serve bowl. Place bowls on a red sheet pan, cover with plastic wrap when pan is full. Put sheet pan in pass through cooler. When ready to serve, place sheet pan on serving line and remove plastic wrap.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	90.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	20.00g		
Fiber	0.00g		
Sugar	19.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.00mg	Iron	1.00mg

Mini Pancakes

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17099

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE MAPL WGRAIN IW 72- 3.17Z PILLS	1 Package	READY_TO_EAT Heat & Serve. Heat frozen pancakes in ovenable pouch. Convection Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 8-10 minutes.*Conventional Oven: Preheat oven to 350F. Place pouches flat on a baking sheet and heat for 13-15 minutes.*Microwave: Heat for 45 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269220

Preparation Instructions

Preheat oven to 350, place pancakes in packages on sheet pan in single layer, heat for 8-10 minutes.

To serve, remove pancakes from sheet pan and put into black steam table pans.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	220.00		
Fat	6.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	270.00mg		
Carbohydrates	37.00g		
Fiber	2.00g		
Sugar	11.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.00mg	Iron	1.50mg

Mini Blueberry Waffles

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17100

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE MINI BLUEB WGRAIN IW 72-2.47Z	1 Package	BAKE Heat & Serve: Heat frozen Mini Waffle in ovenable pouch. Convection Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 7-9 minutes.* Conventional Oven: Preheat oven to 350°F. Place pouches flat on a baking sheet and heat for 11-13 minutes.* Microwave: Heat for 30-35 seconds on high. *DO NOT place pouches directly on oven rack or let pouches touch oven sides. Bake times will vary by oven type and load. Consume within 6 hours of preparing.	269240

Preparation Instructions

Preheat oven to 350, place waffles in packages on sheet pan in single layer, heat for 7-9 minutes.

To serve, remove waffles from sheet pan and put into black steam table pans.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	200.00		
Fat	6.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	170.00mg		
Carbohydrates	36.00g		
Fiber	3.00g		
Sugar	10.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.10mg

French toast sticks

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17102

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST STIX WGRAIN 12-2# RICH	4 Each	BAKE Cooking Instructions: For food safety, quality and thorough cooking, please follow the instructions below. Keep frozen until ready to prepare. Product is not ready to eat until fully cooked to internat temperature of 165 F. Due to differences in appliances, cooking times may vary and require adjustment. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 10-11 minutes (full tray). If baking more than one tray, longer cooking time may be required.	661062

Preparation Instructions

To serve: Place four (4) French toast sticks in a small boat and place boats on a sheet pan. Put sheet pan in pass through warmer until ready to place on serving line.

CCP: 165.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	260.00		
Fat	10.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	300.00mg		
Carbohydrates	38.00g		
Fiber	3.00g		
Sugar	9.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.82mg

Pineapple Chunks

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17103

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE CHUNKS IN JCE 6-10 GCHC	1/2 Cup		189952

Preparation Instructions

Wipe tops of cans off before opening. Once opened, drain off some juice. Using a 1/2 c spoodle, dip 1/2 c pineapple chunks into Black, 6 oz offer vs serve containers. Place bowls on sheet pan, when sheet pan is full, cover with plastic wrap. Put sheet pan into pass through cooler, when ready to place on serving line, remove plastic wrap.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	59.70		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	14.93g		
Fiber	0.75g		
Sugar	12.69g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.22mg	Iron	0.30mg

Green Eggs N' Ham

Servings:	160.00	Category:	Grain
Serving Size:	1.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-17289
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD FZ 4-5 CARG	160 Ounce	BAKE Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes	192330
HAM SLCD NAT CHC 6-2 HRML	8 Ounce		645340
COLORING FOOD GREEN 1QT GCHC	2 Tablespoon		573051

Preparation Instructions

For 160 servings of scrambled eggs, use 3-5# bags of scrambled eggs. Dice ham and mix food coloring and ham in with eggs.

Preheat combi oven to steam, use 2" black steam table pan. Put one bag per pan, cook for 15-20 minutes if thawed (30-35 minutes if frozen), until internal temperature reaches 165.

To serve: use dipper to put 1 oz in a 2 oz souffle cup, place cups into shallow black steam table pans, cover with plastic lid, place in pass through warmer until ready to put on serving line.

CCP: 165.

Meal Components (SLE)

Amount Per Serving

Meat	1.03
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 1.00 Ounce

Amount Per Serving	
Calories	46.58
Fat	3.04g
SaturatedFat	1.01g
Trans Fat	0.00g
Cholesterol	95.78mg
Sodium	139.66mg
Carbohydrates	1.03g
Fiber	0.00g
Sugar	0.03g

Protein		3.26g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.02mg	Iron	0.01mg

Diced Pears

Servings:	1.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-18666

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEAR DCD IN JCE 6-10 GCHC	1/2 Cup		610364

Preparation Instructions

Drain part of juice, using 1/2 c spoodle, portion 1/2 c into black offer vs serve containers. Place on red pans and put in pass through cooler until ready to serve.

Hold at 41 or below.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	70.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	16.00g		
Fiber	2.00g		
Sugar	11.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.00mg	Iron	0.00mg

Hot Wings

Servings:	252.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18689

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD 30	1260 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F.	536790
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 Gallon		704229
Tap Water for Recipes	8 Cup	UNPREPARED	000001WTR

Preparation Instructions

Preheat oven to 350 on hot air. Place sheet pan liner on sheet pan, place on bag of chicken on pan in single layer. Bake for approximately 12 minutes until internal temperature reaches 165.

Toss chicken in 1 gallon of hot sauce with 8 cups water. To serve, place 5 pieces of chicken in clear plastic tray. lay trays in black steam table pan using dividers between layers, put three layers in each pan.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 252.00

Serving Size: 5.00 Each

Amount Per Serving

Calories	210.00		
Fat	8.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	1149.98mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Hot Wings

Servings:	252.00	Category:	Entree
Serving Size:	5.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18692

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD 30	1260 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F.	536790
SAUCE BUFF WNG REDHOT 4-1GAL FRNKS	1 Gallon		704229
Tap Water for Recipes	8 Cup	UNPREPARED	000001WTR

Preparation Instructions

Preheat oven to 350 on hot air. Place sheet pan liner on sheet pan, place on bag of chicken on pan in single layer. Bake for approximately 12 minutes until internal temperature reaches 165.

Toss chicken in 1 gallon of hot sauce with 8 cups water. To serve, place 5 pieces of chicken in clear plastic tray. lay trays in black steam table pan using dividers between layers, put three layers in each pan.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 252.00

Serving Size: 5.00 Each

Amount Per Serving

Calories	210.00		
Fat	8.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	50.00mg		
Sodium	1149.98mg		
Carbohydrates	17.00g		
Fiber	2.00g		
Sugar	0.00g		
Protein	18.00g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.08mg

Pop Tarts, Assorted

Servings:	5.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18693

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN BLUEB 72-2CT	2 Package		865101
PASTRY POP-TART WGRAIN STRAWB 72-2CT	1 Package		123031
PASTRY POP-TART WGRAIN CINN 72-2CT	2 Package		123081

Preparation Instructions

Use the ration of 2 blueberry, 2 cinnamon and 1 strawberry to create an assortment of pop tarts. Display in a black steam table pan so that the flavor is visible from each end of the pan (switch directions half way so that students on both sides of the line can tell what the flavor is.)

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.35
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 5.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	364.40		
Fat	5.70g		
SaturatedFat	1.88g		
Trans Fat	0.06g		
Cholesterol	0.00mg		
Sodium	377.00mg		
Carbohydrates	76.00g		
Fiber	5.60g		
Sugar	30.40g		
Protein	4.48g		
Vitamin A	444.00IU	Vitamin C	0.00mg
Calcium	212.00mg	Iron	3.60mg

Yogurt, Assorted

Servings:	3.00	Category:	Grain
Serving Size:	4.00 Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18697

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB BAN N/F 48-4Z	1 Each		869921
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Ounce	READY_TO_EAT READY_TO_EAT	885750
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each		200612

Preparation Instructions

Break yogurt apart and using a 2" black steam table pan put an assortment of each flavor in each pan. Use the ration of 1:1:1.

Store in pass through cooler until ready to place on line and put in the cold well on the line.

Hold at 41 or below.

CCP: 41

Meal Components (SLE)

Amount Per Serving

Meat	0.75
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 4.00 Ounce

Amount Per Serving

Calories	52.50		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	45.00mg		
Carbohydrates	10.50g		
Fiber	0.00g		
Sugar	7.50g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	112.50mg	Iron	0.00mg

Bug Bites

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18698

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM BUG BITES 210CT KEEB	1 Package		859560

Preparation Instructions

Count out packages for number to be served.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	120.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	115.00mg		
Carbohydrates	21.00g		
Fiber	1.00g		
Sugar	8.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.70mg

Scooby-Doo! Grahams

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18700

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM STCK SCOOBY 210-1Z	1 Package		859550

Preparation Instructions

Count out packages for number to be served.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories	120.00		
Fat	3.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	115.00mg		
Carbohydrates	21.00g		
Fiber	1.00g		
Sugar	8.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.70mg

Teddy Graham

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18701

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM TEDDY CINN 1Z 4-12CT	1 Package		728760

Preparation Instructions

Count out packages for number to be served.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving			
Calories	120.00		
Fat	4.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	90.00mg		
Carbohydrates	21.00g		
Fiber	1.00g		
Sugar	7.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	130.00mg	Iron	0.80mg

Bunny Grahams

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18702

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRACKER GRHM HNY BUNNY 100-1.25Z GENM	1 Package		643052

Preparation Instructions

Count out packages for number to be served.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	160.00		
Fat	6.00g		
SaturatedFat	0.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	140.00mg		
Carbohydrates	24.00g		
Fiber	3.00g		
Sugar	8.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	200.00mg	Iron	0.36mg

Cheerios

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18704

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS FRTY WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	265803

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	120.00		
Fat	1.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	140.00mg		
Carbohydrates	25.00g		
Fiber	2.00g		
Sugar	9.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	2.70mg

Cheerios

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18712

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CHEERIOS WGRAIN BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy- to-serve bowl.	264702

Preparation Instructions

Count out individual bowls of cereal based on number to be served

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	100.00		
Fat	2.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	140.00mg		
Carbohydrates	21.00g		
Fiber	3.00g		
Sugar	1.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	9.00mg

Cinnamon Toast Crunch

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18714

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

Preparation Instructions

count out number of bowls based number to be served

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	120.00		
Fat	2.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	160.00mg		
Carbohydrates	22.00g		
Fiber	3.00g		
Sugar	6.00g		
Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	90.00mg	Iron	2.50mg

Rice Chex

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18715

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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

Preparation Instructions

Count out bowls based on number to be served.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	100.00		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	250.00mg		
Carbohydrates	24.00g		
Fiber	1.00g		
Sugar	2.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	80.00mg	Iron	9.00mg

Chicken Wrap

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18716
School:	Trigg Co Preschool		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 PRSD 16-12CT	1 Each		505749
CHIX DCD 1/2 60 WHT CKD 10-3 GCHC	3 Ounce		671479
Cheese, Processed, Sliced Yellow	1/2 Ounce		100018

Preparation Instructions

Put tortillas in cooler to thaw 2-3 days before serving. Shred American Cheese. Preheat oven to steam. Put chicken into steam table pans and heat to 165.

Place tortilla on prep table, put 3 oz diced chicken into center of wrap, garnish with cheese mixture and wrap tightly. Place into plastic saddle pack bags and fold end. Put wraps into black steam table pan and put into pass through warmer until ready to serve.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

Amount Per Serving

Calories	369.10		
Fat	12.50g		
SaturatedFat	5.10g		
Trans Fat	0.09g		
Cholesterol	86.50mg		
Sodium	693.30mg		
Carbohydrates	33.00g		
Fiber	1.00g		
Sugar	1.50g		
Protein	28.30g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	57.89mg	Iron	3.06mg

Biscuit

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-18788

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH BISC STHRN STYL 216-2.2Z PILLS	1 Each	BAKE Standard Prep: Place 54 frozen biscuits on greased or parchment lined full sheet pan in 6x9 pattern. Bake time 19-23 minutes in 325 degrees F convection oven. See package for complete baking instructions.	618152

Preparation Instructions

Bake biscuits to an internal temperature of 165.

CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	170.00		
Fat	8.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	570.00mg		
Carbohydrates	22.00g		
Fiber	1.00g		
Sugar	2.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	30.00mg	Iron	1.40mg

Fruit Punch

Servings:	1.00	Category:	Fruit
Serving Size:	4.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18847

Ingredients

Description	Measurement	Prep Instructions	DistPart #
100% Juice Fruit Punch	4 Ounce	Keep refrigerated	25632

Preparation Instructions

Keep refrigerated until ready to serve. Put in cold well of serving line during service.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

Calories	60.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	14.00g		
Fiber	0.00g		
Sugar	13.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Fruit Juice, Variety 4 oz

Servings:	3.00	Category:	Fruit
Serving Size:	4.00 Fluid Ounce	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18848

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Prairie Farms 100% Orange Juice	4 fl. oz.		
100% Juice Fruit Punch	4 Ounce	Keep refrigerated	25632
Apple Juice- WKEC	4 Fluid Ounce	READY_TO_DRINK	4435

Preparation Instructions

Keep refrigerated. Put equal amounts of each juice out for juice choice.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 4.00 Fluid Ounce

Amount Per Serving

Calories	80.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	10.00mg		
Carbohydrates	20.33g		
Fiber	0.00g		
Sugar	18.33g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	16.67mg
Calcium	0.00mg	Iron	0.00mg

Ooey Goopy Cereal Bar, Cinnamon

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19150
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST CINN TST & CHS IW 72-2.36Z	1 Package		880415

Preparation Instructions

Preheat oven to 350 F. Place pouch flat on baking sheet and heat, from frozen in convection oven for 8-9 minutes. Consume within 6 hours of preparing. CCP: 135

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	250.00		
Fat	8.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	280.00mg		
Carbohydrates	40.00g		
Fiber	2.00g		
Sugar	14.00g		
Protein	6.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Garlic Knot

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19152
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL GARL KNOT WGRAIN 144CT	1 1 roll		842041

Preparation Instructions

- 1.Preheat convection oven to 350°F (conventional oven to 375°F).
- 2.Place frozen Garlic Knots on a parchment lined sheet pan.
- 3.Bake Garlic Knots 7-9 minutes. Note: cooking equipment, equipment settings, and kitchen conditions will vary so cooking time may need adjusting. Cook all food thoroughly to 165°F.
- 4.Remove from oven. Serve.
- 5.Holding: Hold for up to 2 hours in a warmer at 145°F
CCP:165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	170.00		
Fat	7.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	270.00mg		
Carbohydrates	23.00g		
Fiber	2.00g		
Sugar	2.00g		
Protein	4.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Ooey Goopy Cereal Bar, Cocoa Puff

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Package	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-19157
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST COCOA & CHS IW 72-2.43Z	1 Package		880370

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Package

Amount Per Serving

Calories	250.00		
Fat	7.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	310.00mg		
Carbohydrates	43.00g		
Fiber	3.00g		
Sugar	15.00g		
Protein	7.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Veggie cup

Servings:	1.00	Category:	Vegetable
Serving Size:	0.75 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20468
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CUCUMBER SELECT 24CT MRKN	1/4 Cup	Wash cucumbers, slice	418439
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	Wash tomatoes	129631
BROCCOLI FLORET BITE SIZE 2-3 RSS	1/4 Cup	wash broccoli	732451

Preparation Instructions

Using a 3/4 c offer vs serve black tray, put 2 slices cucumber, 1/4 c grape tomatoes and 1/4 c broccoli in each cup. 18 cups will fit in a shallow black or amber full size pan. Cover with plastic lid and place in pass through cooler to be placed on line as needed.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.25
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.75 Cup

Amount Per Serving

Calories	17.55		
Fat	0.23g		
SaturatedFat	0.03g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	9.75mg		
Carbohydrates	3.75g		
Fiber	1.18g		
Sugar	2.00g		
Protein	1.08g		
Vitamin A	525.56IU	Vitamin C	26.16mg
Calcium	16.92mg	Iron	0.32mg

BBQ Riblet Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20471
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK RIB PTY CKD BBQ W/SCE 2.8Z 6-5	1 Each		661921
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142

Preparation Instructions

Cook rib patty according to directions on box. Put cooked rib patty on sub bun, place into a clear plastic saddle-pack hot dog bag. Put sandwiches in a 4' deep black full size steam table pan and place in pass through warmer until needed on line. CCP: 165

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	330.00		
Fat	12.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	590.00mg		
Carbohydrates	35.00g		
Fiber	3.00g		
Sugar	9.00g		
Protein	19.00g		
Vitamin A	100.00IU	Vitamin C	1.20mg
Calcium	56.00mg	Iron	3.08mg

Yogurt Bag

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Bag	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-20478
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL VAN N/F 48-4Z DANN	1 Each		200612
CHEESE STRING MOZZ IW 160-1Z GCHC	1 Each		470732
CRACKER GLDFSH CHED WGRAIN 300-.75Z	1 Package		736280
CRACKER SALTINE 300-4CT ZESTA	2 Package		270644

Preparation Instructions

Use the large, clear plastic bag and put one yogurt, one string cheese, one gold fish cracker and 2 packages of saltines in the bag and tape shut. Place in cooler or pass through cooler until ready to place on line, place in cold well on line.

CCP: 141

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Bag

Amount Per Serving

Calories	350.00		
Fat	11.50g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	770.00mg		
Carbohydrates	46.00g		
Fiber	1.00g		
Sugar	10.00g		
Protein	16.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	460.00mg	Iron	2.00mg

Pork Chop Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20479
School:	Trigg K-8		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PTY BRD WGRAIN 3.35Z 6-5 JTM	1 Each		661950
BUN HAMB SLCD 4 10-12CT GCHC	1 Each		763233

Preparation Instructions

Cook pork patties according to directions on box. To bun, place patty on a hamburger bun, put into saddle-pack sandwich bag, close and put into 5" black full size steam table pan, 30 per pan, place pan into pass through warmer, move to line as needed. Put in hot well at the line.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	410.00		
Fat	19.00g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	570.00mg		
Carbohydrates	39.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	1.62mg