

Cookbook for FRANKLIN COMMUNITY HIGH SCHOOL

Created by HPS Menu Planner

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Turkey Manhattan

| | | | |
|----------------------|-------|-----------------------|------------------|
| Servings: | 1.000 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25951 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|-------------------|------------|
| TURKEY & GRAVY CKD 4-7 JENNO | 4 1/2 Ounce | | 653171 |
| POTATO MASH REAL PREM 12-26Z IDAHOAN | 1/2 Cup | | 166872 |
| 24 oz. Whole Grain Rich Sandwich Bread | 2 Slice | | 1292 |
| MARGARINE CUP SPRD 900-5GM CNTRYCR | 1 Each | | 542121 |

Preparation Instructions

1. Place frozen or thawed bag of turkey product into a steam table pan and place in the steamer. If frozen; steam for 1 hour 15 minutes, thawed 40 minutes.
2. Open bag into a steam table pan. CCP: Hold for hot service at 140° minimum
3. Prepare potatoes as directed on the package. Allow potatoes to sit for 5 minutes. Fluff with a fork. CCP: Hold for hot service at 135° or higher.

To Serve: 1 slice of bread, 1 #8 scoop of potatoes with a heaping #10 Scoop of turkey and gravy over top. Add 1 slice of bread a 1 pat or margarine to each serving.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.16 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.00 |
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 1.00 |

Dill Chicken Sandwich

| | | | |
|----------------------|-------|-----------------------|------------------|
| Servings: | 1.000 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25903 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|-------------|-------------------|------------|
| CHIX BRST FLLT WGRAIN DILL CKD 4-5# | 1 Each | | 542832 |
| 3474 WGR HAMBURGER BUN (76) 60g 12ct | 1 Each | READY_TO_EAT | |

Preparation Instructions

1. Cook chicken patties at 375° for 13-15 minutes. Turn after 6 minutes.

CCP: Cook patties to an internal temperature of 160°

2. Place one patty on one bu. Wrap in foil wrapper.

CCP: Hold for hot service at 140° or higher.

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 |

Taco Salad

| | | | |
|----------------------|--------------------------------------|-----------------------|------------------|
| Servings: | 1.000 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-25910 |
| School: | FRANKLIN COMMUNITY HIGH SCHOOL | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 2 Ounce | Thaw product under refrigeration approx 2 days | 722330 |
| CHIP TORTL RND R/F 64- 1.45Z TOSTIT | 1 Each | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. UNSPECIFIED | 662512 |
| CHEESE CHED MLD SHRD 4- 5 LOL | 1/4 Cup | | 150250 |
| LETTUCE ROMAINE RIBBONS 6-2 RSS | 1 1/2 Cup | | 451730 |
| 84-2.6Z SALSA CUP REDG REDSC2Z | 1 | | 536690 |
| SOUR CREAM PKT 100-1Z GCHC | 1 | | 745903 |

Preparation Instructions

1. Portion romaine lettuce into the bottom of the container.
2. Add 2 oz taco meat, 1/4 cup shredded cheddar cheese.
3. Serve with 1 salsa cup, 1 sour cream packet and 1 bag of chips.

CCP: Hold for cold service at 40° or lower.

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|------|
| Meat | 2.26 |
| Grain | 2.00 |
| Fruit | 0.00 |
| GreenVeg | 0.75 |

| | |
|-----------------|------|
| RedVeg | 0.00 |
| OtherVeg | 0.00 |
| Legumes | 0.00 |
| Starch | 0.00 |