Cookbook for CREEKSIDE ELEM SCHL

Created by HPS Menu Planner

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Hamburger on Bun

| Servings: | 1.000 | Category: | Entree |
|---------------|-----------|----------------|------------------|
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-26016 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|-------------|---|---------------|
| BEEF PTY CKD LO SOD FLAMEBR 144- 2.25Z | 1 Each | GRILL Flat grill: from frozen at 375 degree f (medium-high) for 10-12 minutes (5-6 minutes per side). From thawed at 375 degree f for 6 minutes (3 minutes per side).conventional oven: frozen at 375 degree f for 15-18 minutes. Convection oven: frozen at 350 degree f for 9-11 minutes. Thawed at 350 degree f for 5-7 minutes. Microwave: from frozen place on microwave safe plate. Cover with paper towel and heat on high 60-70 seconds. From thawedplace on microwave safe plate. Cover with paper towel and heat on high 40-45 seconds. | 226851 |
| Whole Grain Hamburger Bun, 3.5" | 1 Each | READY_TO_EAT | 3227 |

Preparation Instructions

- 1. Cook beef patty according to manufacturer's instructions. CCP: Heat to minimum internal temperature of 165 F or higher.
- 2. Assemble burger. Wrap in foil. CCP: Keep warm at 135 F or higher.

^{**}Allergens: Soy, Wheat

| 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 | |

Seasoned Green Beans

| Servings: | 48.000 | Category: | Vegetable |
|---------------|----------|----------------|------------------|
| Serving Size: | 0.75 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-22633 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|----------------|---|------------|
| BEAN GREEN CUT MXD SV 6- 10 GCHC | 3 #10 CAN | 1. Drain off approximately $\frac{1}{2}$ of the liquid. Pour beans into full size steam table pans. | 273856 |
| BASE HAM NO ADDED MSG 12- 1 GCHC | 1 1/2 Teaspoon | 2. Add ham base and dehydrated onions. Stir to dissolve the base. | 686691 |
| ONION DEHY CHPD 15 P/L | 2 Tablespoon | | 263036 |

Preparation Instructions

3. Steam for approx. 5 min.

CCP: Heat until a temperature of 140° is reached for 15 seconds.

CCP: Hold for hot service at 135° or higher.

| Meal Components (SLE) Amount Per Serving | | |
|---|------|--|
| Meat | 0.00 | |
| Grain | 0.00 | |
| Fruit | 0.00 | |
| GreenVeg | 0.00 | |
| RedVeg | 0.00 | |
| OtherVeg | 0.75 | |
| Legumes | 0.00 | |
| Starch | 0.00 | |