## Cookbook for CREEKSIDE ELEM SCHL

**Created by HPS Menu Planner** 

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## Orange Chicken with Rice and Eggroll

Servings:	1.000	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25952

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
STIR FRY CHIX TANGR WGRAIN 6- 7.2	4 Ounce		791710
RICE 2-10 UBEN	1/2 Cup		427586
EGG ROLL VEG WGRAIN 130-3.1Z MINH	1 Each	BAKE HEATING INSTRUCTIONS. HEAT BEFORE SERVING. Heating instructions are based on a full size sheet pan (with approximately 54 Egg Rolls). For food safety and quality, heat before serving to an internal temperature of 160°F. Convection Oven: Preheat oven to 350°F. Fill large (16"x24") baking tray with frozen egg rolls and cook for 21 - 22 minutes. Rotate tray halfway through baking time.	521450

#### **Preparation Instructions**

1. Spread chicken pieces on a lined sheet pan. Bake frozen in oven for 40-45 minutes at 350° for 40-45 minutes or until golden brown and crispy. Temperature should be 165° or higher.

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

- 2. Place sauce in the bag into steamer for 10-12 minutes or until 165°
- 3. Cook rice according to package directions. CCP: Hold for hot service

Meal Components (SLE) Amount Per Serving		
Meat	2.05	
Grain	2.25	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.50	
Legumes	0.00	
Starch	0.00	

# **Hot Dog on Bun**

Servings:	1.000	Category:	Entree
Serving Size:	1.00	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26025

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS 3 MEAT CLASSIC 8/2-5 GFS	1 Each	Fully Cooked, may be steamed, grilled, or oven heated. Heat to 165°	304913
6" Whole Grain Hot Dog Bun	1 Each	READY_TO_EAT	3709

### **Preparation Instructions**

Serve one hot dog on one bun. Wrap

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

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	