

Cookbook for Bradley Bourbonnais Community High School

Created by HPS Menu Planner

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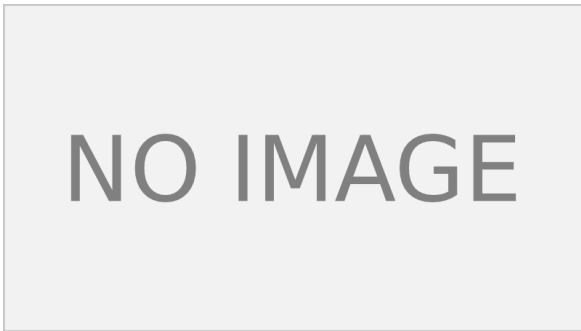
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Chicken Patty Sandwich w/side of Buffalo Ranch



Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25864
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN,HAMBURGER,WHITE WHEAT	60 Cup	fresh, ready to eat	51535
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	60 Cup	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
DRESSING RNCH BUFF LOW SOD 100-1Z GFS	60 Each		700081

Preparation Instructions

To Prepare:

Place bottom of hamburger bun on tray, add cooked chicken patty and place top of bun on top of chicken patty

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: 60.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		460.00	
Fat		22.00g	
SaturatedFat		3.50g	
Trans Fat		0.00g	
Cholesterol		30.00mg	
Sodium		790.00mg	
Carbohydrates		45.00g	
Fiber		5.00g	
Sugar		5.00g	
Protein		22.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	115.00mg	Iron	3.00mg

Cheeseburger

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25873
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef Steak Patty	100 Each	1 Case = 160 Average Count (6 x 26.67 Average Count per Bag) Beef Steak Patties, 3 Ounce, FrozenPlace frozen beef patty flat on a sheet pan lined with parchment paper. Do not overlap or stack patties. Place sheet pan in a 350 degree preheated oven and set timer for 7-9 minutes. When timers sounds, check for internal temperature of 165 degrees or higher. Remove from oven.	661880
CHEESE AMER 160CT SLCD R/F 6-5 LOL	100 Slice	1 Case = 960 (6 x 160 per Package) Cheese, American, Reduced Fat, Pasteurized Process Yellow, Sliced, 160 Count, 0.5 Ounc	722360
BUN,HAMBURGER,WHITE WHEAT	100 Each		51535
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	25 Cup		600504
TOMATO 6X7 MED 25 MRKN	25 Cup		315133
KETCHUP PKT LO SOD 1000-9GM REDG	100 Each	READY_TO_EAT None	634610
MUSTARD PKT 500-5.5GM GFS	100 Each		700051

Preparation Instructions

1. Put hamburger patties on pan. Sprinkle them with garlic powder and pepper.
2. Bake at 350 degrees til the temperature reaches 165 degrees.
3. Put on whole grain hamburger bun
4. Wrap in foil. Put in holding oven at 135 degrees until ready to serve.
5. On side combine 1/4 up lettuce, 1/4 cup tomato, 1 packet ketchup, 1 packet mustard, and a slice of cheese

Meal Components (SLE)

Amount Per Serving

Meat	2.75
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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	397.04		
Fat	19.80g		
SaturatedFat	7.58g		
Trans Fat	0.90g		
Cholesterol	67.50mg		
Sodium	886.48mg		
Carbohydrates	31.94g		
Fiber	3.71g		
Sugar	6.81g		
Protein	25.16g		
Vitamin A	375.35IU	Vitamin C	6.21mg
Calcium	202.24mg	Iron	3.29mg

WG Chicken Nuggets w/Cheese filled Pretzel Stick

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-25874
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WG Chicken Nuggets	5 Piece	1 Case = 512 Ounces (4 x 128 Ounces per Bag) of Chicken Nuggets, Crispy, Whole Grain, Breaded, Cooked, Frozen	070364-0928

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK PRTZL CHED WGRAIN 6 72CT	1 Each	<p>BAKE Conventional Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Place Pretzel Sticks on a baking sheet. 3. Conventional - Thawed: 5-6 minutes. <p>3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 350° F. 2. Place Pretzel Sticks on a baking sheet. 3. Convectional Oven - Thawed: 3-5 minutes. <p>3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> 1. Preheat oil to 350° F. 2. Thawed Only: 45 seconds. 3. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>MICROWAVE Microwave</p> <ol style="list-style-type: none"> 1. Place Pretzel Stick on a microwave safe plate. 2. Microwave on high: Thawed: 20 - 25 seconds Frozen: 35 - 40 seconds . 3. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Pretzel sticks covered while thawing. 3. Pretzel Sticks have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p> <p>UNSPECIFIED Toaster Oven 1. Preheat oven to 350° F. 2. Place Pretzel Sticks on a baking sheet. 3. Toaster Oven - Thawed: 5-6 minutes. 3. Let stand 2 minutes before serving. CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary.</p>	665230

Preparation Instructions

COOK FROM FROZEN

Basic Preparation

PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: 6-8 MINUTES AT 375F FROM FROZEN. CONVENTIONAL OVEN: 8-10 MINUTES AT 400F FROM FROZEN.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
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	460.00
Fat	22.00g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	630.00mg
Carbohydrates	43.00g
Fiber	6.00g
Sugar	4.00g
Protein	7.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	103.00mg	Iron	2.00mg

Mini Chocolate Donuts

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-25877
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT CHOC MINI IW 72-3.3Z GOODYMN	1 Package	1 Case = 72 Donuts, Chocolate, Mini, Individually Wrapped, Frozen	738181

Preparation Instructions

Thaw at room temperature.

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

Mini Powdered Donuts

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-25878
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DONUT PWDRD MINI IW 72-3Z GOODYMN	1 Package	1 Case = 72 Donuts, Powdered, Mini, Individually Wrapped, Frozen	738201

Preparation Instructions

Thaw at room temperature.

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

Egg and Cheese English Muffin-WG

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-25938
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN EGG&CHS WGRAIN IW 96-3.3Z	1 Cup	1 Case = 96 Sandwiches, English Muffin, Egg & Cheese, Whole Grain, 3.3 Ounce, Cooked, Frozen Individually Wrapped	460332

Preparation Instructions

BAKE

From thawed state in a convection oven at 275 degrees for 11-13 minutes.

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 Serving

Amount Per Serving	
Calories	210.00
Fat	9.00g
SaturatedFat	4.00g
Trans Fat	0.00g
Cholesterol	75.00mg
Sodium	420.00mg
Carbohydrates	24.00g
Fiber	3.00g
Sugar	1.00g
Protein	9.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Chocolate Chip French Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-25941
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRENCH TST MINI CHOC CHIP IW 72-3.03Z	1 Cup	1 Case = 72 French Toast, Whole Grain Mini, Chocolate Chip, Frozen, Individually Wrapped	498492

Preparation Instructions

COOK FROM FROZEN
HEAT_AND_SERVE
Preheat Convection oven to 350 °
Single layer on sheet pan lined with parchment paper.
CCP: Heat in convection oven from frozen for 8-10
minutes.
From thawed state 5 - 6 minutes
CCP: Hold in warming unit for no longer than 3 hours

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	210.00		
Fat	6.00g		
SaturatedFat	1.50g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	260.00mg		
Carbohydrates	35.00g		
Fiber	4.00g		
Sugar	11.00g		
Protein	5.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	260.00mg	Iron	3.60mg

Chocolate Chip Loaf Bread



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-25942
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LOAF MINI CHOC CHP WHLWHE IW 120-2Z	2 Each	1 Case = 120 Bread, Loaf, Chocolate Chip, Whole Wheat, Frozen, Individually Wrapped	737901

Preparation Instructions

Thaw at room temperature.

Thaw and serve.

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	10.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	280.00mg
Carbohydrates	54.00g
Fiber	2.00g
Sugar	32.00g
Protein	6.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 16.00mg **Iron** 2.00mg

HAM AND CHEESE EGG SCRAMBLE BOWL



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-26125
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS CHED POUCH 6-106Z LOL	53 Ounce	1 Case = 636 Ounces (6 x 106 Ounces per Bag) of Sauce, Cheese, Cheddar, Pouch **UNOPENED POUCH MAY BE HEATED IN BOILING WATER OR STEAMER (PEEL OFF LABEL PRIOR TO "IN POUCH" HEATING). BOILING METHOD: 15-18 MINUTES. STEAMER METHOD: 12 -15 MIN. DO NOT MICROWAVE.	135261
TURKEY HAM DCD 2-5 JENNO	40 Ounce	1 Case = 160 Ounces (2 x 80 Ounces per Bag) of Turkey Ham, Diced, .5 Inch, Cooked, Frozen **Thaw under refrigeration	202150
DOUGH BISC STICK 250-1.25Z RICH	100 Each	1 Case = 250 Dough, Biscuit, Stick, Frozen, 1.25 Ounce BAKE Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.	149070
EGG SCRMBD CKD FZ 4-5 GCHC	80 Ounce	1 Case = 320 Fluid Ounces (4 x 80 Fluid Ounces per Bag) of Eggs, Precooked, Scrambled Mix, Frozen PLACE SCRAMBLED EGGS IN FULL SIZE STEAMER PAN SPRAYED WITH NON-STICK SPRAY; COVER TIGHTLY WITH FOIL. STIR AS NECESSARY (OPTIONAL: ADD 1/2 CUP TO 3/4 CUP OF WATER TO PAN. THAWED 15-20 MIN. FROZEN 20-25 MIN.	584584
PEPPERS GREEN DCD SWT 12-2 GCHC	12 Ounce		508632

Description	Measurement	Prep Instructions	DistPart #
ONION DCD IQF 6-4 GCHC	12 Ounce		261521

Preparation Instructions

ONE PAN=50 SERVINGS

1. Place eggs(1 bag per pan), onions(1.5 cups per pan), green peppers(1.5 cups per pan), and ham(half bag per pan=40oz) into 4 inch steam table pans and steam until 165 degrees
2. Once you take out check to see if can drain pan if has water on bottom
3. Add warmed cheese sauce to each pan (half bag per pan=53oz)
4. Stir all ingredients
5. Place 2 scoops of 8" scoop into bowl for a 1 cup serving

On side 2 biscuit sticks and a packet of texas pete hot sauce

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	353.40
Fat	18.09g
SaturatedFat	9.33g
Trans Fat	0.00g
Cholesterol	126.13mg
Sodium	1240.13mg
Carbohydrates	29.00g
Fiber	0.04g
Sugar	3.02g
Protein	15.04g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 132.08mg	Iron 1.00mg

CINNAMON BUN

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26126
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN CINN ULTRA IW 72-2.9Z SUPBAK	1 Each	1 Case = 72 Buns, Cinnamon, White Whole Wheat, Frozen, Individually Wrapped	865440

Preparation Instructions

Thawing Instructions

Thaw and serve.

Basic Preparation

HEAT AT 350°F

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	240.00
Fat	7.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	280.00mg
Carbohydrates	40.00g
Fiber	3.00g
Sugar	16.00g

Protein		5.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	43.00mg	Iron	1.00mg

DELI CLUB SUB

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26127
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
5" White Wheat French	1 Each		31011
TURKEY HAM UNCURED 6-2 JENNO	2 Slice	Thaw under refrigeration for 24-48 hours. 1 Case = 192 Ounces (6 x 32 Ounces per Bag) of Turkey Ham, Sliced, Uncured, 0.76 Ounce, Cooked, Frozen	690041
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 Slice	Thaw under refrigeration for 24-48 hours. 1 Case = 192 Ounces (6 x 32 Ounces per Bag) of Turkey Breast, Sliced, Oven-Roasted, Cooked, Frozen	689541
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
MAYONNAISE LT PKT 200-12GM GCHC	1 Package		188741
MUSTARD PKT 500-5.5GM GFS	1 Package		700051

Preparation Instructions

Put 2 slices of ham, 2 slices of turkey, and one slice of American cheese together on roll.

Put in bag with 1 pk mayo, and 1 pk mustard.

Refrigerate at 41 degrees until ready to serve.

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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		337.80	
Fat		11.82g	
SaturatedFat		2.78g	
Trans Fat		0.00g	
Cholesterol		66.31mg	
Sodium		1100.44mg	
Carbohydrates		32.56g	
Fiber		3.10g	
Sugar		3.54g	
Protein		25.57g	
Vitamin A	0.50IU	Vitamin C	0.04mg
Calcium	102.36mg	Iron	0.47mg

VEGGIE SUB



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26128
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
5" White Wheat French	1 Cup		31011
CHEESE AMER 160CT SLCD R/F 6-5 LOL	3 Cup	1 Case = 960 (6 x 160 per Package) Cheese, American, Reduced Fat, Pasteurized Process Yellow, Sliced, 160 Count, 0.5 Ounce	722360
TOMATO 6X7 MED 25 MRKN	1/4 Cup	=4 slices 1 Case = 95 Average Count Tomatoes, 6 x 7, Fresh. **STORAGE RECOMMENDATIONS: NEVER REFRIGERATE, OPTIMUM STORAGE IS 55*-60*. KEEP AWAY FROM OTHER ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS, AND MELONS. **PREPARATION: RINSE THOROUGHLY. READY FOR RAW USE OR IN A COOKING APPLICATION.	315133
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/2 Cup	1 Case = 320 Ounces (4 x 80 Ounces per Bag) of Lettuce, Iceberg, 3/8 Inch Cut Shredded, Fresh Cut DO NOT ICE - LETTUCES ARE SUSCEPTIBLE TO FREEZE DAMAGE. RESEAL UNUSED PORTION IN ORIGINAL BAG. PREPARATION: RINSE THOROUGHLY. READY TO USE.	678791
CUCUMBER SELECT 24CT MRKN	1/2 Cup	1 Case = 24 Cucumbers, Select, Fresh PACKAGING: BULK PACK IN CORRUGATE BOX. STORAGE RECOMMENDATIONS: OPTIMUM STORAGE IS 45 -50 F IN RELATIVE HUMIDITY. KEEP AWAY FROM ETHYLENE-PRODUCING ITEMS SUCH AS APPLES, AVOCADOS, BANANAS AND TOMATOES. PREPARATION: RINSE THOROUGHLY. READY FOR RAW CONSUMPTION OR USE IN A COOKING APPLICATION.	418439

Preparation Instructions

Add 3 slices of American cheese, 4 slices of tomato, 1/2 cup lettuce, and 1/2 cup of cucumber to bread.

Put in bag with pk of mayo and pk of mustard.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	272.00		
Fat	7.65g		
SaturatedFat	3.78g		
Trans Fat	0.00g		
Cholesterol	22.50mg		
Sodium	955.25mg		
Carbohydrates	34.75g		
Fiber	4.20g		
Sugar	5.75g		
Protein	17.05g		
Vitamin A	402.15IU	Vitamin C	6.90mg
Calcium	301.66mg	Iron	0.20mg

Cheesy Spiral Spaghetti w/breadstick

NO IMAGE

Servings:	128.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26134
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO PASTE FCY 6-10 REDPK	1 #10 CAN	READY_TO_EAT None1 Case = 666 Ounces (6 x 111 Ounces per Can) of Tomato Paste, with Snaps	221851
SAUCE TOMATO 6-10 REDPK	2 #10 CAN	READY_TO_EAT None	235102
Cold Water	30 Cup		0000
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839
SPICE OREGANO LEAF 5Z TRDE	1 Tablespoon		513733
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Tablespoon		225037
SUGAR CANE GRANUL 25 GCHC	1 Cup		108642
SPICE GARLIC SALT 11 TRDE	1/4 Cup		777129
CHEESE MOZZ LMPS SHRD FTNR 4-5#	32 Cup		265041
CHEESE PARM GRTD 12-1 PG	2 Cup		164259

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	128 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry1. Preheat oil to 350° F.2. THAWED ONLY: 1-2 minutes.3. Let stand 2 minutes before serving.CAUTION: FILLING MAY BE HOT!Oven temperatures may vary. Adjust baking time and or temperature as necessary.Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411
PASTA ROTINI 4-5 GCHC	256 Ounce		413360
OIL VEG 9-48FLZ P/L	1/4 Cup		330282

Preparation Instructions

SAUCE

Mix all ingredients for sauce into a large stainless steel pan.

Bake at 350 degrees until 165 degrees.....1/2 cup servings

pasta- fill kettle with water. Heat water to boiling and add 3.2 packages of noodles. Cook til al dente. Rinse and drain. Add 1/4 c oil. Toss.

ADD 1/2 CUP SAUCE TO 1 CUP PASTA THEN add 1/8 cup mozzarella to each portion HOLD AT 135 DEGREES

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	570.36
Fat	19.00g
SaturatedFat	10.94g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	777.91mg
Carbohydrates	65.92g
Fiber	5.77g
Sugar	7.98g

Protein		31.77g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	252.80mg	Iron	2.81mg

Mandarin Orange Chicken and Rice

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26149
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	3 1/2 Ounce	2.5 oz for the chicken with 1.1 oz of sauce 1 Case = 696 Ounces (6 x 116 Ounces per Bag) of Entree, Mandarin Orange Chicken with Sauce, Frozen	550512
RICE PARBL STRONGBOX 25 GCHC	1/2 Cup	BOIL Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed.	722987

Preparation Instructions

Prepare from frozen state. Place a single layer of chicken on baking sheet. Heat at 400F for 16-20 minutes or until golden brown or internal temperature reaches 165F. Heat sauce in steamer, low boil in the bag or microwave. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Add 2.5oz of chicken with 1.1 oz sauce over 1/2 cup rice

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 485.83

Fat 2.92g

SaturatedFat 0.49g

Trans Fat 0.00g

Cholesterol 38.89mg

Sodium 272.22mg

Carbohydrates 92.47g

Fiber 0.00g

Sugar 9.72g

Protein 18.69g

Vitamin A 0.00IU **Vitamin C** 1.17mg

Calcium 0.00mg **Iron** 3.58mg

Black Bean Burger

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26150
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURGER VEGGIE BLKBN SPCY 48-3.3Z	1 Cup	1 Case = 48 Vegetarian Burgers, Spicy Black Bean, Cooked, Frozen	672718
BUN,HAMBURGER,WHITE WHEAT	1 Cup		51535
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1/4 Cup		600504
TOMATO 6X7 MED 25 MRKN	1/4 Cup		315133
MUSTARD PKT 500-5.5GM GFS	1 Each	BAKE	700051
KETCHUP PKT LO SOD 1000-9GM REDG	1 Each	READY_TO_EAT None	634610

Preparation Instructions

PREHEATED OVEN @ 300 F FOR 15 MIN,TURNING HALFWAY THROUGH OR MICROWAVE UNCOVERED ON HIGH,1 FOR 3 MIN OR 2 FOR 4 MIN.

Serve on side 1/4 cup lettuce and 1/4 cup tomato

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	319.04		
Fat	8.80g		
SaturatedFat	1.53g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	803.48mg		
Carbohydrates	47.94g		
Fiber	7.71g		
Sugar	8.31g		
Protein	19.66g		
Vitamin A	375.35IU	Vitamin C	6.21mg
Calcium	156.24mg	Iron	3.39mg

Sausage Breakfast Pizza

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26190
School:	Bradley Bourbonnais Community High School		

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"x12" 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

1 Case = 128 Pizza, Breakfast, Sausage & Gravy, 50/50 Cheese Blend, Whole Grain, 3 x 5 Inch, Frozen, 3 Ounce

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 Slice

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

PEPPERONI PIZZA

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26191
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA PEPP 16 WGRAIN R/E BOLD 9CT	1 Slice	BAKE COOKING INSTRUCTIONS: COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. IMPINGEMENT OVEN: 420°F for 7-9 minutes. CONVECTION OVEN: 350°F high fan for 13-17 minutes. CONVENTIONAL OVEN: 450°F for 15-17 minutes. Rotate pan halfway through bake cycle in convection oven. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	503962

Preparation Instructions

No Preparation Instructions available.

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 Slice

Amount Per Serving

Calories 410.00

Fat 18.00g

SaturatedFat 7.00g

Trans Fat 0.00g

Cholesterol 40.00mg

Sodium 580.00mg

Carbohydrates 43.00g

Fiber 4.00g

Sugar 7.00g

Protein 20.00g

Vitamin A 0.00IU **Vitamin C** 0.00mg

Calcium 276.00mg **Iron** 2.80mg

Chicken Mashed Potato Bowl



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26192
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1200 Each	BAKE: CONVECTION Appliances vary, adjust accordingly. 6-8 minutes at 375°F from frozen. 1 Case = 1908 Average Count (4 x 477 Average Count per Bag) Chicken, Golden Crispy, Fritter, Whole Grain, Breaded, Popcorn, Cooked, Frozen FROZEN = 270 DAYS FROM DATE OF PRODUCTION	327120
POTATO MASH INST 6-26Z BRILLIANT	40 Cup	RECONSTITUTE 1: Pour 3 quarts (2.8L) boiling water (212°F) into a large mixing bowl or 6" deep half-size steamtable pan. 2: Add potatoes and stir. 3: Cover and let stand for 12 minutes, until fully combined. 1 Case = 729.6 Ounces (6 x 121.6 Ounces per Bag) of Potatoes, Mashed, Dried, Shelf-Stable. Grocery (Dry) = 180 days from date of production	675031
CHEESE AMER SHRD FTHR 4-5 BONGARDS - Bongards - W	50 Ounce	Keep in cooler Ready to use 4/5lb bags-1 bag=80oz	359572
CORN WHL KERNEL FCY GRADE 6-10 GCHC	2 #10 CAN		118966
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	17 Cup		552061

Preparation Instructions

PLACE IN 16oz Black Square Bowl

Mashed potatoes 1/2 Cup (3.02oz) USE #8 per bowl

Chicken Poppers- 12 ea

Corn- 1/4 Cup (2oz) USE #16 Scoop/ladle

Chicken gravy-1/4 Cup (2oz)-USE # 16 scoop/ladle

Shredded Cheddar cheese 1/8 Cup (1oz)-USE #30 scoop/ladle

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	446.94		
Fat	19.56g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	42.73mg		
Sodium	924.49mg		
Carbohydrates	44.82g		
Fiber	4.66g		
Sugar	6.13g		
Protein	20.83g		
Vitamin A	1.19IU	Vitamin C	3.98mg
Calcium	133.76mg	Iron	2.55mg

Assorted Fresh Fruit

NO IMAGE

Servings:	150.00	Category:	Fruit
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26193
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Variety of Fresh Fruits	1 cup	READY_TO_EAT	

Preparation Instructions

No Preparation Instructions available.

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: 150.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	0.53		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.07mg		
Carbohydrates	0.12g		
Fiber	0.02g		
Sugar	0.10g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.00mg

Carrots & Celery w/RN

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26422
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STIX 4-3 RSS	1/2 Cup		781592
Baby Carrots	1/2 Cup	dod-04103	
DRESSING RNCH LT LO SOD 200-12GM GFS	2 Each		699981

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	0.50
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	98.33
Fat	5.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	226.67mg
Carbohydrates	11.67g
Fiber	3.33g
Sugar	6.67g

Protein		1.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	56.00mg	Iron	0.00mg

Assorted Cup Fruit

NO IMAGE

Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26478
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Variety of Fresh Fruits	1 cup	READY_TO_EAT	

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

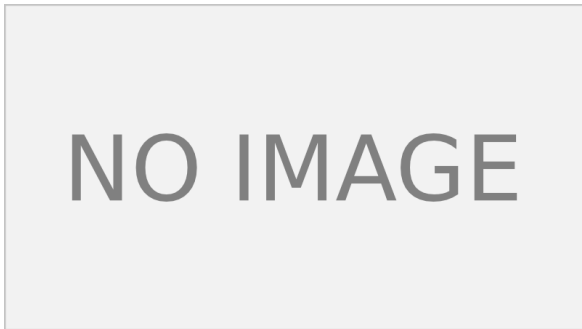
Servings Per Recipe: 1.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	80.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	10.00mg
Carbohydrates	18.00g
Fiber	3.00g
Sugar	15.00g
Protein	0.00g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.00mg

100% Orange Juice



Servings:	1.00	Category:	Fruit
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26480
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930

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 Cup

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	12.00g
Protein	0.00g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.00mg

Fresh Broccoli w/Ranch

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26511
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET REG CUT 4-3 RSS	1 Cup		732478
DRESSING RNCH LT LO SOD 200-12GM GFS	2 Each		699981

Preparation Instructions

No Preparation Instructions available.

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 Cup

Amount Per Serving	
Calories	90.00
Fat	5.40g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	139.00mg
Carbohydrates	10.00g
Fiber	2.20g
Sugar	4.00g
Protein	2.40g

Vitamin A	548.24IU	Vitamin C	78.50mg
Calcium	57.36mg	Iron	0.64mg

Side Salad w/Italian Dressing



Servings:	128.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26551
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	3 Cup		629640
OIL VEG 9-48FLZ P/L	2 Quart		330282
Cold Water	1 1/4 Quart		0000
DRESSING MIX ITAL 12-7.6Z GDSEA	7 3/5 Ounce	one package	193623
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	128 Cup		600504
CHERRY TOMATOES	16 Cup		16P46

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: 128.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	139.46		
Fat	14.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	211.71mg		
Carbohydrates	2.62g		
Fiber	0.50g		
Sugar	0.88g		
Protein	0.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	9.26mg	Iron	0.34mg

Strawberry Chex Mix



Servings:	50.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26557
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SNACK MIX STRAWB YOG WGRAIN 60-1.03Z	50 Package	READY_TO_EAT Ready to serve and eat	266020

Preparation Instructions

No Preparation Instructions available.

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: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	130.00		
Fat	3.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	55.00mg		
Carbohydrates	23.00g		
Fiber	2.00g		
Sugar	6.00g		
Protein	2.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 0.00mg **Iron** 0.70mg

Black Bean, Corn & Fiesta Salsa with Chips

NO IMAGE

Servings:	110.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26559
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Salsa, Low-Sodium, Canned	1/2 #10 CAN		IN100330
BEANS BLACK LO SOD 6-10 BUSH	3 1/2 #10 CAN		231981
CORN WHL KERNEL FCY GRADE 6-10 GCHC	1 1/2 #10 CAN	BAKE	118966
CHIP TORTL SCOOP BKD 72-.875Z TOSTIT	110 Package	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.	696871

Preparation Instructions

1. Drain black beans in a colander.
2. Drain corn in a colander.
3. In a large plastic tub or a large stainless steel bowl, add drained corn, black beans and salsa. Blend well, cover and refrigerate overnight.

Stir before serving.

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CCP: Hold for cold service at 41F or lower

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	0.50
Starch	0.00

Nutrition Facts

Servings Per Recipe: 110.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	223.18		
Fat	2.77g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	276.25mg		
Carbohydrates	40.28g		
Fiber	5.82g		
Sugar	2.39g		
Protein	8.22g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	94.94mg	Iron	1.71mg

Baby Carrots with Ranch

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26560
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL 200-1.6Z RSS	2 Package		786321
DRESSING RNCH LT LO SOD 200-12GM GFS	1 Each		699981

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	0.50
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	60.00
Fat	2.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	125.00mg
Carbohydrates	10.00g
Fiber	2.00g
Sugar	5.00g
Protein	0.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	36.80mg	Iron	0.00mg

Side Salad w/Ranch

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26561
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN 4-5 RSS	1 Cup		600504
CUCUMBER SELECT 24CT MRKN	1/4 Cup		418439
CHERRY TOMATOES	1/4 Cup		16P46
DRESSING RNCH LT LO SOD 200-12GM GFS	2 Each		699981

Preparation Instructions

Each salad get 1 cup lettuce, 1/2 cup cucumber, 1/4 c tomatoes, and 2 packets ranch

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

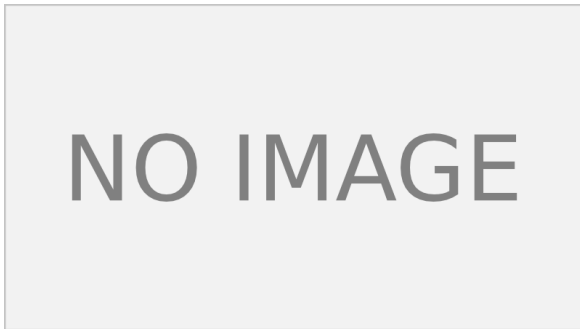
Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	73.21
Fat	5.03g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	115.26mg
Carbohydrates	7.00g

Fiber			0.83g
Sugar			3.75g
Protein			0.83g
Vitamin A	13.65IU	Vitamin C	0.37mg
Calcium	28.09mg	Iron	0.41mg

Baked Beans



Servings:	1.00	Category:	Condiments or Other
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26563
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BKD K TTL BRN SUGAR 6-10 HRTHSTN	1/2 Cup	1 Case = 672 Ounces (6 x 112 Ounces per Can) of Beans, Kettle-Style Baked, with Brown Sugar, #10	822477

Preparation Instructions

PREP. INSTRUCTIONS: THE PRODUCTS WITHIN THE CANS ARE ALREADY PROCESSED, SO THE END USER SIMPLY NEEDS TO HEAT AND SERVE.

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	130.00
Fat	0.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	310.00mg
Carbohydrates	26.00g
Fiber	5.00g
Sugar	6.00g
Protein	7.00g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 52.00mg **Iron** 2.00mg

Banana Chocolate Chunk Breakfast Bar

NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-26565
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR BKFST BAN CHOC CHNK IW 48-2.5Z	50 Each		875860

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: 50.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	280.00
Fat	8.00g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	220.00mg
Carbohydrates	48.00g
Fiber	3.00g
Sugar	23.00g
Protein	5.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 20.00mg **Iron** 1.80mg

Apple Oatmeal Bar

NO IMAGE

Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26571
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR OATML APPLE SFT IW 216-1.2Z	1 Each		526290

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 Serving

Amount Per Serving	
Calories	140.00
Fat	4.50g
SaturatedFat	0.50g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	90.00mg
Carbohydrates	23.00g
Fiber	1.00g
Sugar	9.00g
Protein	2.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 10.00mg **Iron** 1.00mg

Hash Brown Patty

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26573
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HASHBROWN PTY 2.25Z 6-5 SIMPL	1 Each		175233

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	0.25

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	125.00
Fat	6.50g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	275.00mg
Carbohydrates	15.50g
Fiber	1.00g
Sugar	0.00g
Protein	1.50g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 0.00mg **Iron** 0.00mg

Philly Steak and Cheese w/Green Peppers

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26577
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
5" White Wheat French	1 Each		31011
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721
PEPPERS RED & GREEN STRIPS 6-10 P/L	1/4 Cup		182550
CHEESE MOZZ LMPS SHRD FTHR 4-5#	1/8 Cup		265041
BEEF STK SLCD CKD BULK 4-2.5#	2 Ounce		169210

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.25
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 Serving

Amount Per Serving

Calories 418.35

Fat 18.89g

SaturatedFat 7.86g

Trans Fat 0.00g

Cholesterol 58.60mg

Sodium 942.50mg

Carbohydrates 39.00g

Fiber 5.00g

Sugar 9.00g

Protein 22.08g

Vitamin A 200.00IU **Vitamin C** 24.00mg

Calcium 20.00mg **Iron** 5.26mg

Tomatoes and Carrots w/Ranch

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-26579
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHERRY TOMATOES	1/2 Cup		16P46
CARROT BABY WHL 200-1.6Z RSS	2 Package		786321
DRESSING RNCH LT LO SOD 200-12GM GFS	1 Each		699981

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	1.00
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	75.00
Fat	2.50g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	130.00mg
Carbohydrates	13.50g
Fiber	3.00g
Sugar	7.50g

Protein	1.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	45.80mg	Iron	0.25mg

Mini Maple Turkey Sausage Pancake Bites



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-26580
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCK WRAP TKY WGRAIN MINI 2-5	6 Each	1 Case = 188 (2 x 94 per Package) Pancake Wraps, Turkey, Maple-Battered, Mini, Whole Grain Reduced-Fat, .85 Ounce, Frozen	696180
SYRUP PANCK CUP 200- 1.5Z GCHC	1 Each		160090

Preparation Instructions

PRODUCT IS ALREADY COOKED, JUST NEEDS TO BE COOKED TO AN INTERNAL TEMPERATURE OF 165°F.

6 bites and one syrup per serving

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	480.00
Fat	18.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	50.00mg
Sodium	560.00mg
Carbohydrates	61.00g

Fiber	6.00g		
Sugar	27.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	3.60mg

Cheesy Garlic Bread w/Pizza Sauce

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26582
School:	Bradley Bourbonnais Community High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS GARL FREN BRD 60-4.5Z NARDO	1 Piece	1 Case = 60 Pizza, French Bread, Cheese & Garlic, Whole Wheat, Frozen, 4.5 Ounce	673871
SAUCE MARINARA DIPN CUP 84-2.5Z REDG	1 Each	READY_TO_EAT None	677721

Preparation Instructions

For a crispy crust: Preheat oven to 325 F. Place pizza directly on center oven rack. Cook for 7 to 10 minutes or until cheese is melted and crust edges are golden brown. For a softer crust: Preheat oven to 325 F. Place pizza on a baking sheet. Cook for 8-11 minutes or until cheese is melted and crust edges are golden brown.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
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 Serving

Amount Per Serving	
Calories	397.00
Fat	21.00g
SaturatedFat	8.00g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	673.00mg
Carbohydrates	36.00g
Fiber	4.00g

Sugar	5.00g
Protein	22.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 476.00mg	Iron 1.00mg