

Cookbook for Bradley Bourbonnais Community High School

Created by HPS Menu Planner

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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

Cheesy Spiral Spaghetti w/breadstick



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

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

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

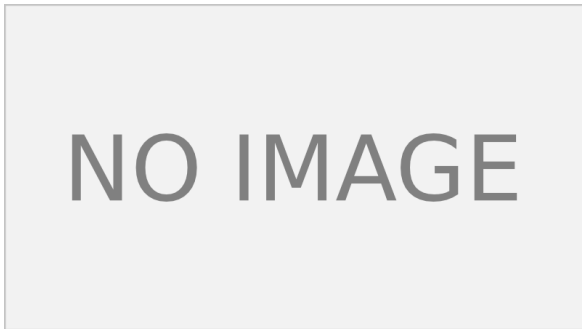
Servings Per Recipe: 1.00

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

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