

Cookbook for NORTH BRANCH HIGH SCHOOL

Created by HPS Menu Planner

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Rotini Pasta w/Meat Sauce and Garlic Bread

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Spaghetti Pasta w/Meat Sauce and Cheesy Garlic Bread stick

NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4146
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD 6-5 COMM	7 1/2 Pound	Brown beef crumbles in the oven with spices.	785840
ONION DEHY CHPD 15 P/L	1 1/2 Cup	Sprinkle over beef with spices before browning.	263036
SPICE GARLIC POWDER 21Z TRDE	1 1/2 Tablespoon		224839
SEASONING SPAGHETTI ITAL 12Z TRDE	1 1/2 Tablespoon		413453
SAUCE SPAGHETTI FCY 6-10 REDPK	3 3/4 #10 CAN	Add more if needed.	852759
PASTA SPAGHETTI 10 2-10 KE	7 1/2 Pound	Cook pasta with 2 teaspoons salt in steamer till almost al dente but still firm. Drain pasta, then add to sauce.	654560
BREADSTICK CHS WGRAIN 105-4Z	16 5/8 Each	Each piece is scored into thirds and needs to be cut in 1/3 . 1/3 pc = 1 serving.	723880

Preparation Instructions

Place ground beef in hotel pan and brown put in oven with salt, pepper, spices and onions.

CCP: Heat to 165* or higher for at least 15 seconds.

Add 3-3/4 #10 cans spaghetti sauce or more if needed.

CCP: Heat to 165* or higher for at least 15 seconds, then add hot pasta and heat thoroughly and hold for service.

Place spaghetti sauce in 4" deep hotel pans and cover with foil wrap, place in warmer till serving time.

CCP: Hold at 135* or higher.

Warm Breadsticks and score each in thirds, 1/3 is a serving.

Note: 1 cup spaghetti is serving for High School and 3/4 cup is serving for Elementary.

Meal Components (SLE)

Amount Per Serving

Meat	2.41
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	1.66
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 1

Amount Per Serving

Calories	509.32
Fat	7.28g
SaturatedFat	2.96g
Trans Fat	0.00g
Cholesterol	34.07mg
Sodium	1173.92mg
Carbohydrates	83.58g
Fiber	11.44g
Sugar	16.78g
Protein	34.29g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 134.42mg	Iron 5.22mg

Popcorn Chicken Bowl w/WG Roll



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4780
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	Bake according to instructions, bake till 165 for 15 seconds	536620
POTATO PRLS XTRA RICH 6-3.56 BAMER	1 Ounce	RECONSTITUTE 1: Pour 2 gallons boiling water in mixing bowl. 2: HAND MIX: Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). 3: Ready to serve or to add recipe ingredients. [Alternate] Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.	222585
MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO	1 Tablespoon		552061
CORN 6-10 CMDTY	1/4 Cup	Steam corn till 165.	120483
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon	Sprinkle Cheddar Cheese on top, cover with plastic wrap and hold in warmer at 135-165.	150250
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	READY_TO_EAT No baking necessary.	751701
MARGARINE SPREAD 600-5GM SMRT BAL	1 Each	READY_TO_EAT Ready to use.	620821

Preparation Instructions

1. Cook popcorn chicken till 165 for 15 seconds according to directions. CCP: Hold hot
2. Cook potatoes according to directions
3. Steam corn until 165 F for 15 seconds
4. Prepare gravy according to directions
5. Top potatoes with corn, gravy & popcorn chicken
6. Sprinkle with 1 tablespoon Cheddar Cheese, cover with plastic wrap, hold temp and serve
7. Serve with dinner roll and margarine cup.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.99

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	563.02
Fat	20.50g
SaturatedFat	5.50g
Trans Fat	0.00g
Cholesterol	81.26mg
Sodium	833.52mg
Carbohydrates	64.32g
Fiber	6.47g
Sugar	5.25g
Protein	28.44g
Vitamin A 775.00IU	Vitamin C 0.00mg
Calcium 111.97mg	Iron 2.81mg

Beef & Cheese Nachos

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6856
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	2 Ounce	Use #12 scoop or 1/3 cup.	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
SAUCE CHS CHED POUCH 6- 106Z LOL	2 Ounce		135261

Preparation Instructions

BEEF TACO FILLING COOKING INSTRUCTIONS:

THAW PRODUCT UNDER REFRIGERATION FOR 3 DAYS PRIOR TO PREPARATION.

Heat bagged cheese sauce in steamer in bag.

PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT. Heat to an internal temperature of 165 degree F for at least 15 seconds.

Top 2oz. tortilla chips with 3oz of taco meat (1/3 cup or #12 scoop) and 1/4 cup cheese sauce.

Meal Components (SLE)

Amount Per Serving

Meat	1.93
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	280.20		
Fat	10.85g		
SaturatedFat	2.59g		
Trans Fat	0.18g		
Cholesterol	24.37mg		
Sodium	386.12mg		
Carbohydrates	32.54g		
Fiber	4.26g		
Sugar	1.26g		
Protein	11.61g		
Vitamin A	406.94IU	Vitamin C	3.15mg
Calcium	87.76mg	Iron	1.86mg

Wild Walking Taco

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6865
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP NACHO CHS R/F TOP N GO 44-1.4Z	1 Package		815803
TACO FILLING BEEF REDC FAT 6-5 COMM	2 1/2 Ounce	Heat bagged taco meat in steamer till 165 for 15 seconds, 1/3 cup or #12 disher	722330
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	2 T.	150250

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. Cook taco meat in steamer till 165 for 15 seconds.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. To bag of Chips add #16 disher of taco meat, then add 2 T. of shredded cheese, 1/4 cup shredded lettuce, then salsa.

3. Serve.

Child Nutrition: 1 Each provides=

2 oz meat/meat alternate, 2 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

2 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

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Notes:

Meal Components (SLE)

Amount Per Serving

Meat	2.08
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	332.85
Fat	15.36g
SaturatedFat	5.42g
Trans Fat	0.23g
Cholesterol	42.60mg
Sodium	605.21mg
Carbohydrates	32.44g
Fiber	3.58g
Sugar	2.58g
Protein	16.59g
Vitamin A 658.68IU	Vitamin C 3.94mg
Calcium 181.83mg	Iron 1.98mg

Beef Taco with Cheese

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-6871

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA SHELL SAL ULTRGR 10 BK 24-6	1 Each		720526
TACO FILLING BEEF REDC FAT 6-5 COMM	2 1/2 Ounce	Heat in steamer 4/5# bags Use scoop #16	722330
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon	1/5# bags use scoop #30	150250
TOMATO ROMA DCD 3/8 2-5 RSS	1 Ounce	Use scoop # 30 1 oz. of diced tomatoes per taco	786543
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730

Preparation Instructions

Thawing Instructions

THAW PRODUCT UNDER REFRIGERATION FOR 3 DAYS PRIOR TO PREPARATION.

Basic Preparation

PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE of 165 F.. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.

OVEN:

Empty bags into roaster pan.

Cover and heat taco meat to 165 F.

Put 3 oz of beef in taco shell, top with cheese, serve with lettuce, tomatoes, salsa and cream cheese.

Meal Components (SLE)

Amount Per Serving

Meat	2.08
Grain	2.00
Fruit	0.00
GreenVeg	0.25
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		382.85	
Fat		22.36g	
SaturatedFat		6.92g	
Trans Fat		0.23g	
Cholesterol		42.60mg	
Sodium		495.21mg	
Carbohydrates		29.44g	
Fiber		4.41g	
Sugar		2.74g	
Protein		17.43g	
Vitamin A	658.68IU	Vitamin C	3.94mg
Calcium	152.83mg	Iron	2.70mg

Popcorn Chicken Salad



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7030
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup	Use 4 grape tomatoes.	129631
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757
PEPPERS RED 11 P/L	1/4 Cup		321141
BROCCOLI CRWN ICELESS 20 MRKN	1/4 Cup	Use 4 broccoli pieces.	704547
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Cup	Use 4 baby carrots.	510637
CELERY JUMBO 16-24CT 40 MARKON	1/4 Cup	Use 2 celery sticks.	198536
CHEESE CHED SHRD 6-5 COMM	2 Tablespoon		199720
CHIP CORN FUN SZ 120-.75Z FRITOS	1 Package	READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened	158763

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	10 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620

Preparation Instructions

1. Wash hands.
2. Wash all vegetables, then cut up.
3. Bag dinner roll with butter cup.
4. Put cheese in souffle cup with lid.
5. Peel boiled egg and rinse well, then use egg slicer.
6. Pull lettuce, then veggies, and rest of ingredients in plastic container.
7. Keep refrigerated till service.
8. Serve with choice of dressings.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	1.75
RedVeg	0.78
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	522.62
Fat	25.90g
SaturatedFat	7.08g
Trans Fat	0.00g
Cholesterol	85.00mg
Sodium	838.04mg
Carbohydrates	48.00g
Fiber	11.03g
Sugar	10.00g
Protein	27.93g
Vitamin A 16269.18IU	Vitamin C 120.41mg
Calcium 142.25mg	Iron 3.43mg

Taco Salad in a Shell



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7132

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA SHELL SAL ULTRGR 10 BK 24-6	1 Each	THESE SHELLS FORM EASILY. SHAPE BY LIGHTLY PRESSING ONE THAWED TORTILLA INSIDE A FLUTED SHELL PAN*. BAKE IN CONVENTIONAL OVEN @ 300* FOR 5-6 MIN OR CONVECTION OVEN @ 400* FOR 5-7 MIN. CUSTOMER MAY FREEZE ITEM ONCE RECEIVED WITH A SHELF LIFE OF 180 DAYS.	720526
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757
CARROT BABY WHL CLEANED 12-2 RSS	4 Each		510637
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/8 Ounce	Put 2 oz of taco meat in a 3 oz souffle cup,	722330
CHEESE AMER SHRD R/F 4-5 LOL	2 Tablespoon		861950
SAUCE TACO PKT 500-9GM SALSA DEL SOL	1 Each		612855
SOUR CREAM CUP 100-1Z PAULY	1 Each		126400

Preparation Instructions

Wash hands thoroughly.

1. Bake Taco Shell in fluted shell pan for 5-6 minutes till crispy at 400*, cool.
2. Chop vegetables while shell cools.
3. Put Romaine lettuce in shell, add veggies.
5. Put Taco meat in 3 oz souffle cup.
6. Put 2 Tbsp Cheddar Cheese in 2 oz souffle cup.
7. Serve with 1 package Salsa and 1 package sour cream.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	0.00
GreenVeg	1.50
RedVeg	0.53
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	495.57
Fat	26.35g
SaturatedFat	8.60g
Trans Fat	0.29g
Cholesterol	62.50mg
Sodium	862.19mg
Carbohydrates	46.00g
Fiber	9.58g
Sugar	12.00g
Protein	23.10g
Vitamin A 15637.99IU	Vitamin C 47.88mg
Calcium 244.45mg	Iron 4.61mg

Turkey, Bacon Salad

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7216

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757
PEPPERS RED 11 P/L	1/4 Cup		321141
BROCCOLI CRWN ICELESS 20 MRKN	1/4 Cup		704547
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Cup		510637
CHEESE CHED REDC FAT SHRD 6-5 COMM	1/2 Ounce		448010
TURKEY BRST SLCD WHT 1/2Z 12-1 JENNO	3 Slice		244190
BACON TKY CKD 12-50CT JENNO	1 Slice		834770
CROUTON CHS GARL WGRAIN 250-.5Z	2 Package		661022
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	READY_TO_EAT No baking necessary.	751701

Preparation Instructions

1. Wash hands.

2. Wash all vegetables, then cut up.
3. Bag dinner roll with butter cup.
4. Put cheese in souffle cup with lid.
5. Put lettuce in container, then veggies, then cut up turkey and cut up 1 slice of bacon, put on top of salad.
7. Keep refrigerated till service.
8. Serve with choice of dressings.

Meal Components (SLE)

Amount Per Serving

Meat	1.68
Grain	2.00
Fruit	0.00
GreenVeg	1.75
RedVeg	0.78
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	494.17
Fat	18.20g
SaturatedFat	4.95g
Trans Fat	0.04g
Cholesterol	67.50mg
Sodium	1348.64mg
Carbohydrates	49.50g
Fiber	9.33g
Sugar	14.50g
Protein	33.90g
Vitamin A 15929.99IU	Vitamin C 119.45mg
Calcium 126.95mg	Iron 4.62mg

Chicken Caesar Salad

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7221
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757
PEPPERS RED 11 P/L	1/4 Cup		321141
CARROT BABY WHL CLEANED 12- 2 RSS	1/4 Cup		510637
CELERY JUMBO 16- 24CT 40 MARKON	1/4 Cup		198536
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each		561331
CHEESE PARM PKT 200-3.5GM GCHC	1 Each		254959

Description	Measurement	Prep Instructions	DistPart #
CROUTON CHS GARL WGRAIN 250- .5Z	1 Package		661022
BREAD CIABATTA WGRAIN 96-1.8Z PILLS	1 Each	MICROWAVE Tips and Handling: For best results thaw bread at ambient temperature (72F). Thawing under refrigeration is not recommended. To thaw a partial case, remove desired amount of product and lay out on a sheet pan and cover with plastic. Product will thaw at room temperature (72F) in approximately 1-2 hours. To thaw an entire case, remove from the freezer and leave in original packaging with inner bags sealed. Product will thaw at room temperature in approximately 9-12 hours.	831221
DRESSING CAESAR ORGNC L/F PKT 60-1.5Z	1 Package	READY_TO_EAT ready to eat	282151

Preparation Instructions

Wash hands thoroughly.

1. Wash all vegetables before cutting.
2. Use Plastic bowl with lid and fill bowl with 3 cups of lettuce.
3. Chop all veggies and top salad.
4. Chop Chicken Breast and top salad.
5. Grill Ciabatta bread in fry pan on stove with margarine and powdered garlic. Cool and wrap in plastic.
6. Store in refrigerator till service.
7. Serve with Caesar Organic Dressing, 1.5 oz packet #282151.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.50
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 1

Amount Per Serving

Calories	470.12		
Fat	12.60g		
SaturatedFat	3.28g		
Trans Fat	0.02g		
Cholesterol	45.00mg		
Sodium	1120.99mg		
Carbohydrates	63.50g		
Fiber	10.38g		
Sugar	16.50g		
Protein	29.43g		
Vitamin A	15932.12IU	Vitamin C	100.78mg
Calcium	186.46mg	Iron	5.17mg

Club Salad

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7225
School:	RUTH FOX MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757
PEPPERS RED 11 P/L	1/4 Cup		321141
BROCCOLI CRWN ICELESS 20 MRKN	1/4 Cup		704547
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Cup		510637
CHEESE CHED REDC FAT SHRD 6-5 COMM	2 Tablespoon		448010
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 Slice	Cut into bite size pieces.	689541
TURKEY HAM SLCD 12-1 JENNO	1 Slice	Cut into bite size pieces.	556121
BACON TKY CKD 12-50CT JENNO	1/2 Serving	Cut up 1 slice in bite size pieces and put on the top of salad.	834770

Description	Measurement	Prep Instructions	DistPart #
EGG SHL XL A GRD 6-30CT GCHC	1 Each	Boil fresh eggs, cool, peel and then slice for salad.	273899
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package		661022
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	READY_TO_EAT No baking necessary.	751701

Preparation Instructions

1. Wash hands.
2. Wash all vegetables, then cut up.
3. Bag dinner roll with butter cup.
4. Put cheese in souffle cup with lid.
5. Boil, cool and peel egg, then slice with egg slicer.
6. Put lettuce in container, then veggies, then cut up turkey, turkey ham, boiled egg, and cut up 1 slice of bacon, put on top of salad.
7. Keep refrigerated till service.
8. Serve with choice of dressings.

Meal Components (SLE)

Amount Per Serving

Meat	1.53
Grain	1.50
Fruit	0.00
GreenVeg	1.75
RedVeg	0.78
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	528.99
Fat	20.80g
SaturatedFat	6.80g
Trans Fat	0.02g
Cholesterol	274.43mg
Sodium	1476.55mg
Carbohydrates	40.50g
Fiber	8.43g
Sugar	13.50g
Protein	43.54g
Vitamin A 15929.99IU	Vitamin C 119.45mg
Calcium 145.40mg	Iron 5.04mg

Tex Mex Salad

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7227

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
PEPPERS GREEN LRG 60- 70CT MRKN	1/4 Cup		198757
PEPPERS RED 11 P/L	1/4 Cup		321141
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Ounce		510637
CELERY JUMBO 16-24CT 40 MARKON	1/4 Cup		198536

Description	Measurement	Prep Instructions	DistPart #
CHIX STRP FAJT SEAS FC 8- 4.99 TYS	2 1/2 Ounce	<p>BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen.</p> <p>CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen.</p> <p>MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.</p>	150160
CHEESE CHED MLD SHRD 4-5 LOL	2 Tablespoon		150250
CORN & BLK BEAN FLME RSTD 6-2.5	1/2 Cup	<p>MICROWAVE Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. MICROWAVE: (1100W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 9 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. MICROWAVE: (2200W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 5 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. STOVE TOP: Heat 2 Tbsp oil in a large frying pan over medium-high heat. Add product and cover. Cook for 6 minutes, stirring as needed for even heating. STEAMER: Arrange product in a half-size steam table pan. Steam for 15 minutes. CONVECTION OVEN: Preheat oven to 375F. Spray foil covered 11x17 inch pan with non-stick cooking spray. Arrange one bag of frozen product evenly on pan, cover with foil. Bake for 10 min rotating tray after 5 min for even cooking. COMBI OVEN: Set hot air to 400F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen product evenly on pan. Cover with foil. Bake on middle rack for 10 min, rotating tray after 5 min for even cooking.</p>	163760
CHIP TORTL TRI- COLOR STRIP 10-1 GFS	2 Tablespoon	Put in baggy.	403573
ROLL DNNR HNY WHE WGRAIN 1Z 10- 12CT	2 Each	<p>READY_TO_EAT No baking necessary.</p>	751701
MARGARINE SPREAD 600- 5GM SMRT BAL	1 Each	<p>READY_TO_EAT Ready to use.</p>	620821
SALSA CUP 84- 3Z REDG	1 Each	<p>READY_TO_EAT None</p>	677802
SOUR CREAM CUP 100-1Z PAULY	1 Each		126400

Preparation Instructions

1. Wash hands.

2. Wash all vegetables, then cut up.
3. Bag dinner roll with butter cup.
4. Bag tortilla strips.
5. Put cheese in souffle cup with lid.
6. Put lettuce, then veggies, and rest of ingredients in plastic container.
7. Cut chicken in bite size pieces and put on top of lettuce.
8. Keep refrigerated till service.
8. Serve with Salsa and Sour Cream.

Meal Components (SLE)

Amount Per Serving

Meat	2.17
Grain	2.25
Fruit	0.00
GreenVeg	1.50
RedVeg	1.04
OtherVeg	0.25
Legumes	0.02
Starch	0.02

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	546.67
Fat	23.12g
SaturatedFat	9.01g
Trans Fat	0.00g
Cholesterol	101.67mg
Sodium	881.32mg
Carbohydrates	56.01g
Fiber	8.19g
Sugar	17.19g
Protein	28.03g
Vitamin A 4285.14IU	Vitamin C 95.87mg
Calcium 241.06mg	Iron 3.90mg

Michigan Salad

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7229
School:	RUTH FOX MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Cup		510637
CELERY JUMBO 16-24CT 40 MARKON	1/4 Cup		198536
CHIX BRST FLLT GRLLD 2.26Z 4-7.5 TYS	1 Each	Cut chicken breast in strips and put on top of salad.	561331
CHEESE MOZZ SHRD 4-5 LOL	2 Tablespoon		645170
APPLE VARIETY BULK 113-138CT 40	1 Each		810730
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	1 Package		636402
WALNUT PCS MED 30 GFS	1 Tablespoon	Put 1 T of Walnuts into a small souffle cup.	585041
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	2 Each	READY_TO_EAT No baking necessary.	751701
MARGARINE SPREAD 600-5GM SMRT BAL	2 Each	READY_TO_EAT Ready to use.	620821

Preparation Instructions

1. Wash hands.
2. Wash all vegetables, then cut up.
3. Bag dinner roll with butter cup.
4. Put cheese in souffle cup with lid. Put walnuts in small souffle cup with lid.
5. Put lettuce, then veggies, and rest of ingredients in plastic container.
6. Cut chicken breast in long strips and put on top of lettuce.
7. Keep refrigerated till service.
8. Serve with Raspberry Dressing #824970 or Poppysseed Dressing #832190 choice of dressings.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
Grain	2.00
Fruit	1.50
GreenVeg	1.50
RedVeg	0.28
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	643.22
Fat	20.25g
SaturatedFat	5.28g
Trans Fat	0.00g
Cholesterol	47.50mg
Sodium	702.77mg
Carbohydrates	85.50g
Fiber	13.43g
Sugar	49.00g
Protein	29.28g
Vitamin A 15474.98IU	Vitamin C 12.05mg
Calcium 241.98mg	Iron 4.91mg

Antipasto Salad

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-7233
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	3 Cup		735787
TOMATO GRAPE SWT 10 MRKN	1/4 Cup		129631
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757
PEPPERS RED 11 P/L	1/4 Cup		321141
BROCCOLI CRWN ICELESS 20 MRKN	1/4 Cup		704547
CARROT BABY WHL CLEANED 12-2 RSS	1/4 Cup		510637
TURKEY HAM SLCD 12-1 JENNO	3 Slice	6 slices = 2 ounces of m/ma	556121
PEPPERONI SLCD 16/Z 2-5 HRML	1/2 Serving		100240
CHEESE MOZZ SHRD 4-5 LOL	1/2 Serving		645170
ONION VIDALIA SWT 10 P/L	2 Tablespoon	Slice onion and put 4 onion rings on top of salad.	558133
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 Tablespoon		324531

Description	Measurement	Prep Instructions	DistPart #
CROUTON CHS GARL WGRAIN 250-.5Z	1 Package		661022
BREAD CIABATTA WGRAIN 96-1.8Z PILLS	1 Each	Grill Ciabatta bun with garlic powder and bag .	831221

Preparation Instructions

1. Wash hands.
2. Wash all vegetables, then cut up.
3. Grill Ciabatta bun with garlic powder, bag.
4. Put cheese in souffle cup with lid.
5. Put lettuce in container, then veggies, then cut up turkey ham, put on top of salad along with pepperoni, then add fresh onion rings to the top.
7. Keep refrigerated till service.
8. Serve with choice of dressing.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.50
Fruit	0.00
GreenVeg	1.75
RedVeg	0.78
OtherVeg	0.32
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	541.35
Fat	21.30g
SaturatedFat	6.72g
Trans Fat	0.02g
Cholesterol	81.32mg
Sodium	1264.19mg
Carbohydrates	57.16g
Fiber	10.45g
Sugar	13.10g
Protein	32.54g
Vitamin A 15930.01IU	Vitamin C 119.54mg
Calcium 201.30mg	Iron 5.69mg

Roasted Broccoli

NO IMAGE

Servings:	13.00	Category:	Vegetable
Serving Size:	6.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8140
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FZ 30 COMM	13 Cup	1-5# bag = 10 cups	549292
MARGARINE SLD 30-1 GCHC	1/2 Cup		733061
SEASONING SALT NO MSG 5 TRDE	2 Tablespoon		514039
SPICE GARLIC GRANULATED 24Z TRDE	2 Tablespoon		513881
SALT IODIZED 25 CARG	1 Teaspoon		108286
SPICE PEPR BLK REG GRIND 16Z TRDE	1/2 Teaspoon		225037

Preparation Instructions

Put frozen broccoli on paper lined sheet pan sprayed with pan release spray, make sure you spray the edges of the pan. Then sprinkle with 1/2 cup melted margarine. Then sprinkle with seasoning mixture. Bake at 425* for 10 minutes.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.75

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 13.00
Serving Size: 6.00 1

Amount Per Serving

Calories	118.34
Fat	6.77g
SaturatedFat	2.77g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	958.07mg
Carbohydrates	11.85g
Fiber	6.18g
Sugar	2.00g
Protein	6.18g

Vitamin A	461.54IU	Vitamin C	0.02mg
Calcium	1.79mg	Iron	0.09mg

Warm Cinnamon Apples



Servings:	100.00	Category:	Fruit
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8142
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE SLCD 6-10 COMM	4 #10 CAN	4-#10 cans	120500
SPICE CINNAMON GRND 15Z TRDE	5 Tablespoon		224723
SUGAR BEET GRANUL 25 GCHC	1 Cup		108588
SUGAR BROWN LT 12-2 P/L	2 Cup		860311
STARCH CORN 24-1 ARGO	1 Tablespoon		108413
SPICE NUTMEG GRND 16Z TRDE	2 1/2 Teaspoon		224944

Preparation Instructions

- Pre Heat oven to 350*
- Mix all dry ingredients together.
- Spray pans or use pan savers.
- Mix in the apples with the dry ingredients and mix well.
- Bake uncovered for 15 minutes. Bake an additional 15 minutes covered.
- Serve with #8 Scoop, 4 oz portion cup.

Meal Components (SLE)	
Amount Per Serving	
Meat	0.00

Grain	0.00
Fruit	0.52
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 0.50 1

Amount Per Serving

Calories	61.63
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	10.35mg
Carbohydrates	15.05g
Fiber	2.07g
Sugar	11.87g
Protein	0.00g

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

Fresh Broccoli Salad

NO IMAGE

Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8254

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI CRWN ICELESS 20 MRKN	16 Cup	Clean and chop.	704547
CRANBERRY DRIED CHRY 200-1.16Z OCSPR	6 Package	These are 1.16 ounce packages.	636402
ONION VIDALIA SWT 10 P/L	1 1/2 Cup		558133
BACON TKY CKD 12-50CT JENNO	12 Slice	8 slices = 1 cup, therefore 12 slices = 1 1/2 cups. Crumble and add to other ingredients.	834770
SEED SUNFLWR RSTD SLTD 4-4 GFS	1 1/2 Cup		337910
DRESSING SALAD LT 4-1GAL LTHSE	2 1/2 Cup	READY_TO_EAT Open, pour and enjoy!	135030
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 Cup		430795
SUGAR BEET GRANUL 25 GCHC	3/4 Cup		108588

Preparation Instructions

Wash hands thoroughly.

1. Wash and chop veggies, mix together.
2. Blend wet ingredients together with sugar and whisk till well blended.
3. Toss together rest of ingredients with wet salad dressing.
4. Portion 1/2 cup servings in souffle cups.

Meal Components (SLE)

Amount Per Serving

Meat	0.04
Grain	0.00
Fruit	0.06
GreenVeg	0.32
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 1

Amount Per Serving			
Calories	112.75		
Fat	5.85g		
SaturatedFat	0.72g		
Trans Fat	0.00g		
Cholesterol	12.40mg		
Sodium	284.74mg		
Carbohydrates	11.40g		
Fiber	1.42g		
Sugar	8.12g		
Protein	3.89g		
Vitamin A	175.46IU	Vitamin C	25.15mg
Calcium	16.60mg	Iron	0.47mg

Baked Beans

NO IMAGE

Servings:	33.00	Category:	Vegetable
Serving Size:	6.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8259

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN VEGETARIAN 6-10 COMM	2 #10 CAN		120530
ONION DEHY CHPD 15 P/L	3/4 Cup		263036
SUGAR BROWN LT 12-2 P/L	1 Cup		860311
SAUCE BBQ 4-1GAL SWTBRAY	1 Cup		655937

Preparation Instructions

Wash hands thoroughly.

1. Spray steamtable pan with Cooking Spray.
2. Pour Beans into pan.
3. Add rest of ingredients and mix well.
4. Bake at 325* for 1 1/4 hours.
5. Serve 1/2 cup Legume, in portion souffle cups.

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	0.78

Starch

0.00

Nutrition Facts

Servings Per Recipe: 33.00

Serving Size: 6.00 1

Amount Per Serving

Calories 275.72

Fat 1.58g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 291.22mg

Carbohydrates 51.89g

Fiber 7.97g

Sugar 16.16g

Protein 7.96g

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

Calcium 1.71mg **Iron** 0.03mg

Refried Bean Dip

NO IMAGE

Servings:	54.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8261

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD VEGTAR 6-27.09Z SANTG	2 Package	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	703753
WATER SPRNG 4-1GAL GCHC	1 Gallon		686860
SALSA 103Z 6-10 REDG	6 Cup	READY_TO_EAT None	452841
SEASONING TACO SLT FR 19.5Z TRDE	3 Tablespoon	Mix with beans.	605062
CHEESE CHED SHRD 6- 5 COMM	27 Tablespoon	1 Tablespoon = 1/2 ounce of cheese.	199720

Preparation Instructions

Wash hands thoroughly.

1. Spray pan coating in steam-table pan.
2. Pour boiling water in pan, then mix dehydrated beans mix per directions.
3. Then add taco seasoning and salsa.
4. Bring to temperature 165* for 15 seconds.
5. Portion in 1/2 cup souffles.
6. Sprinkle with 1 Tablespoon of shredded cheddar cheese.
7. Hold at 135 or higher Temperature in warmer.

8. Serve refried beans in souffle cup with 6 ea Tortilla Chips.

Meal Components (SLE)

Amount Per Serving

Meat	0.25
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.15
OtherVeg	0.00
Legumes	0.01
Starch	0.00

Nutrition Facts

Servings Per Recipe: 54.00

Serving Size: 0.50 1

Amount Per Serving

Calories	42.69		
Fat	2.28g		
SaturatedFat	1.51g		
Trans Fat	0.00g		
Cholesterol	7.50mg		
Sodium	124.74mg		
Carbohydrates	2.80g		
Fiber	0.31g		
Sugar	0.59g		
Protein	1.73g		
Vitamin A	0.00IU	Vitamin C	0.02mg
Calcium	1.16mg	Iron	0.73mg

Garden Salad

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8262

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
TOMATO RANDOM 2 25 MRKN	1/4 Cup		508616
CUCUMBER SELECT SUPER 45 MRKN	1/4 Cup		198587
PEPPERS GREEN LRG 60-70CT MRKN	1/4 Cup		198757

Preparation Instructions

Wash hands thoroughly.

Clean and chop vegetables.

Toss together and serve 1 cup servings.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.50
RedVeg	0.25
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving	
Calories	27.50
Fat	0.20g
SaturatedFat	0.05g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	3.63mg
Carbohydrates	6.00g
Fiber	2.25g
Sugar	3.50g

Protein	1.80g
Vitamin A 526.33IU	Vitamin C 36.48mg
Calcium 26.31mg	Iron 0.65mg

Caesar Salad

NO IMAGE

Servings:	33.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8263

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	2 Pound		735787
CHEESE PARM GRTD 12-1 PG	1/2 Cup		164259
CROUTON MULTIGR CHS GARL 10-2 GCHC	1 Cup		748510
DRESSING CAESAR 4-1GAL LTHSE	1 Tablespoon	READY_TO_EAT Use as a dressing or dip	132141

Preparation Instructions

Wash hands thoroughly.

Toss together and serve 1 cup servings.

Makes 33 - 1 cup servings.

Serve with Cesar dressing or choice of dressings.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.18
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 33.00

Serving Size: 1.00 1

Amount Per Serving

Calories	8.33
Fat	0.40g
SaturatedFat	0.15g
Trans Fat	0.00g
Cholesterol	0.08mg
Sodium	14.80mg
Carbohydrates	0.79g
Fiber	0.36g
Sugar	0.38g
Protein	0.62g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 12.53mg	Iron 0.13mg

Hot Dog on WG Bun w/Cheez its



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8269
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Aunt Millies Whole Grain Hot Dog Buns	1 bun	READY_TO_EAT	2918
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each		304913
KETCHUP PKT LO SOD 1000-9GM REDG	1 Each	READY_TO_EAT None	634610
MUSTARD PKT 500-5.5GM GFS	1 Each	BAKE	700051
RELISH SWT PKT 200-9GM GCHC	1 Each		187216
CRACKER CHEEZ-IT WGRAIN IW 175-.75Z	1 Ounce		282422

Preparation Instructions

- Wash hands thoroughly.
1. Cook hot dogs in steamer up to 165*
 2. Put hot dogs in buns.
 3. Wrap in plastic.
 4. Serve with Ketchup, Relish and Mustard.
 5. Serve with Package of Cheez its.

Meal Components (SLE)	
Amount Per Serving	
Meat	2.00

Grain	2.83
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 1

Amount Per Serving

Calories	433.33
Fat	22.37g
SaturatedFat	6.33g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	1140.60mg
Carbohydrates	45.67g
Fiber	3.43g
Sugar	7.00g
Protein	12.87g

Vitamin A	0.50IU	Vitamin C	0.04mg
Calcium	183.80mg	Iron	11.82mg

Yogurt Meal

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8340
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	1 Each	READY_TO_EAT READY_TO_EAT	885750
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
GRAPES RED SDLSS 18AVG MRKN	1/2 Cup		197831
JUICE FRUITABLES+ GLD RUSH 40-4.23FLZ	1 Each		597380
CRACKER GLDFSH CHED WGRAIN 300-.75Z	2 Package		736280

Preparation Instructions

Wash hands thoroughly.

Wash fresh fruit, Use fresh grapes, or fresh apple, or fresh orange quartered and put into a baggie.

If no fresh fruit, a applesauce cup may be used.

Put all items in a plastic box # 441953 for service.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00

Fruit	0.22
GreenVeg	0.00
RedVeg	0.50
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 1

Amount Per Serving

Calories	426.27
Fat	10.27g
SaturatedFat	4.07g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	621.67mg
Carbohydrates	67.67g
Fiber	2.73g
Sugar	32.33g
Protein	17.53g

Vitamin A	5084.00IU	Vitamin C	63.36mg
Calcium	579.76mg	Iron	2.25mg

Steak Philly Sub

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8357
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
BEEF STK PHL SEAS CKD 2.86Z 6-5 JTM	1 Serving	1 serving is 2.86 ounces = 2 ounce serving.	720861
PEPPERS & ONION FLME RSTD 6-2.5	2 1/4 Ounce		847208
CHEESE SWS 160CT SLCD PROC 4-5 GCHC	1 Slice		164348

Preparation Instructions

Wash hands thoroughly.

1. Cook Philly meat according to directions, CCP: Hot hold at 135F or higher
2. Cook peppers & onions according to directions, CCP: Hot hold at 135F or higher
3. Place 2.86 oz Philly meat, 1 slice of cheese & mixed peppers & onions into an 8" sub bun
4. Wrap sub in wax paper, CCP: Hot hold at 135F or higher.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.22
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 1

Amount Per Serving

Calories	388.89
Fat	16.07g
SaturatedFat	6.40g
Trans Fat	0.52g
Cholesterol	52.50mg
Sodium	906.91mg
Carbohydrates	38.26g
Fiber	3.34g
Sugar	8.63g
Protein	23.29g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	155.92mg	Iron	3.75mg

Bosco Sticks with Marinara

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8381
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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BREADSTICK CHS STFD
WGRAIN 6 144CT

2 Each

CONVECTION

Convection Oven

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.

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.

DEEP_FRY

Deep Fry

1. 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.

THAW

Thawing Instructions

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.

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.

235411

SAUCE MARINARA A/P 6-10
REDPK

1 Serving

READY_TO_EAT

None

1 serving = .25 cup

592714

Preparation Instructions

Wash hands thoroughly.

Bake Breadsticks according to directions on package.

Bring marinara sauce to 135F - 165F

Serve #16 Scoop (1.4z)= .25 cup in souffle cups.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.18
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	310.71
Fat	10.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	537.86mg
Carbohydrates	35.43g
Fiber	4.71g
Sugar	3.43g

Protein	20.71g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	449.71mg	Iron	2.00mg

Southwest Fiesta Cole Slaw



Servings:	50.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8425
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW SHRED SEP BAG 1/8 4-5 P/L	5 Pound		361300
CORN & BLK BEAN FLME RSTD 6-2.5	2 1/2 Pound	<p>MICROWAVE Keep frozen until ready to use. For food safety and quality, follow these cooking instructions to ensure product reaches an internal temperature of 165°F. MICROWAVE: (1100W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 9 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. MICROWAVE: (2200W) Place 20 oz frozen blend in a microwave-safe dish. Cover. Microwave on HIGH for 5 minutes, stirring halfway through cook time. Let stand 2 minutes before serving. STOVE TOP: Heat 2 Tbsp oil in a large frying pan over medium-high heat. Add product and cover. Cook for 6 minutes, stirring as needed for even heating. STEAMER: Arrange product in a half-size steam table pan. Steam for 15 minutes. CONVECTION OVEN: Preheat oven to 375F. Spray foil covered 11x17 inch pan with non-stick cooking spray. Arrange one bag of frozen product evenly on pan, cover with foil. Bake for 10 min rotating tray after 5 min for even cooking. COMBI OVEN: Set hot air to 400F, set steam to 50% and fan to 100%. Spray foil covered 11x17 inch sheet pan with non-stick cooking spray. Arrange frozen product evenly on pan. Cover with foil. Bake on middle rack for 10 min, rotating tray after 5 min for even cooking.</p>	163760
DRESSING COLESLAW 4-1GAL LTHSE	3 1/2 Cup	<p>READY_TO_EAT Open, pour and enjoy!</p>	132151
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1/4 Cup		430795

Description	Measurement	Prep Instructions	DistPart #
SEASONING TACO SLT FR 19.5Z TRDE	1 1/2 Tablespoon		605062

Preparation Instructions

Wash hands thoroughly.

Mix salad dressing with vinegar and seasoning.

Mix cole slaw with veggies, then add salad dressing.

Serve in 1/2 cup souffle cups.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 0.50 1

Amount Per Serving

Calories	87.79		
Fat	5.05g		
SaturatedFat	0.84g		
Trans Fat	0.00g		
Cholesterol	2.80mg		
Sodium	231.05mg		
Carbohydrates	9.11g		
Fiber	0.97g		
Sugar	7.44g		
Protein	0.46g		
Vitamin A	0.01IU	Vitamin C	0.01mg
Calcium	18.35mg	Iron	0.22mg

Cole Slaw

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8428
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW DCD W/CARRT 1/4 4-5 RSS	1/2 Cup		293148
DRESSING COLESLAW 4-1GAL LTHSE	1/2 Tablespoon	READY_TO_EAT Open, pour and enjoy!	132151

Preparation Instructions

Wash hands thoroughly.

Mix ingredients together and put in 1/2 cup souffle cups with lid.

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: 1.00

Serving Size: 0.50 1

Amount Per Serving	
Calories	39.50
Fat	2.25g
SaturatedFat	0.38g
Trans Fat	0.00g
Cholesterol	1.25mg
Sodium	103.50mg
Carbohydrates	4.42g
Fiber	0.67g
Sugar	3.17g
Protein	0.33g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.00mg	Iron	0.00mg

Cole Slaw

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8429
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW DCD W/CARRT 1/4 4-5 RSS	1/2 Cup		293148
DRESSING COLESLAW 4-1GAL LTHSE	1/2 Tablespoon	READY_TO_EAT Open, pour and enjoy!	132151

Preparation Instructions

Wash hands thoroughly.

Mix ingredients together and put in 1/2 cup souffle cups with lid.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.50 1

Amount Per Serving	
Calories	39.50
Fat	2.25g
SaturatedFat	0.38g
Trans Fat	0.00g
Cholesterol	1.25mg
Sodium	103.50mg
Carbohydrates	4.42g
Fiber	0.67g
Sugar	3.17g

Protein		0.33g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	11.00mg	Iron	0.00mg

Fish Shapes, Tots & WG Roll

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8515
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD SHAPES 1Z O/R WGRAIN 10	1 Serving	BAKE CONVENTIONAL OVEN: Bake at 425°F for about 15 minutes. CONVECTION OVEN: Bake at 400°F for 10-12 minutes. ADJUST COOKING TIME DEPENDING UPON APPLIANCE CHARACTERISTICS.	523291
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	READY_TO_EAT No baking necessary.	751701
POTATO TATER TOTS 6- 5 OREI	2 1/2 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN PRODUCT EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET ONE THIRD FULL (1.5 LBS) WITH FROZEN PRODUCT. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	141510

Preparation Instructions

Wash hands thoroughly.

Bake fish according to directions.

Bake tater tots according to directions.

Use paper tray to put 4 fish nuggets and put 2.52 oz of Tater tots. Keep hot till serve.

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	0.50

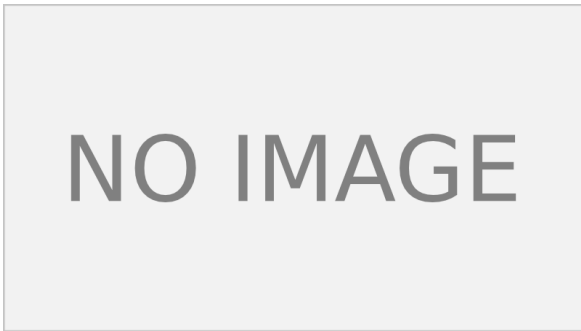
Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	430.00		
Fat	17.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	1130.00mg		
Carbohydrates	50.00g		
Fiber	5.00g		
Sugar	4.00g		
Protein	18.00g		
Vitamin A	0.00IU	Vitamin C	3.60mg
Calcium	50.00mg	Iron	2.88mg

Crispy Chicken Drumstick with Corny Bread & Rice Krispie Treat



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8524
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD 4-7.4	1 Piece	<p>BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. <p>For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> <p>CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes <p>For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p>	603391
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each		159791
TREAT RICE KRISPIE MINI WGRAIN 600CT	1 Each		565002

Preparation Instructions

Wash hands thoroughly.

Bake chicken drumsticks according to directions. Keep warm till service.

Serve with cornbread in a #1 paper tray with 1 Rice Krispie Treat.

Meal Components (SLE)

Amount Per Serving

Meat	4.00
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: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	450.00		
Fat	20.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	75.00mg		
Sodium	665.00mg		
Carbohydrates	43.00g		
Fiber	2.00g		
Sugar	18.00g		
Protein	22.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	36.00mg	Iron	2.60mg

Mashed Potatoes with Gravy



Servings:	1.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8526
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS XTRA RICH 6-3.56 BAMER	5/8 Ounce	RECONSTITUTE 1: Pour 2 gallons boiling water in mixing bowl. 2: HAND MIX: Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). 3: Ready to serve or to add recipe ingredients. [Alternate] Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.	222585
MIX GRAVY POULTRY LO SOD 8- 22.6Z TRIO	1 1/4 Tablespoon		552061

Preparation Instructions

- Wash hands thoroughly.
- Make mashed potatoes according to package directions. Add Butter Buds to taste.
- Make gravy according to package directions.
- Put 1/2 cup mashed potatoes in bowl, put 1 1/2 Tablespoons gravy over top, keep warm at 145* or above.

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	0.50

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 0.50 1

Amount Per Serving

Calories	110.00
Fat	1.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	5.00mg
Sodium	130.00mg
Carbohydrates	21.00g
Fiber	1.00g
Sugar	1.00g
Protein	3.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	0.20mg

Cheesy Bread Sticks with Marinara



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8535
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD 2.1Z 10- 20CT	2 Each	BAKE COOKING INSTRUCTIONS FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. Cook before serving. Prepare from frozen state. Oven Type Convection Preheat oven to 350°F, low fan. Place two frozen breadstick sheets on parchment lined full sheet pan. Bake for 13-15 minutes. Conventional Preheat oven to 350°F. Place one frozen breadstick sheet on parchment lined half sheet pan. Bake for 26-28 minutes. NOTE: Due to variances in oven regulators, cooking times and temperature may require adjustments. Refrigerate or discard any unused portion.	232930
SAUCE MARINARA A/P 6- 10 REDPK	1 3/8 Ounce	READY_TO_EAT None	592714

Preparation Instructions

Wash hands thoroughly.

Bake Bread sticks according to directions.

Heat Marinara sauce to 145* or higher.

Use #16 dark blue disher (#16 =1/4 cup) and put into a souffle cup and serve.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
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: 1.00
Serving Size: 1.00 1

Amount Per Serving

Calories	305.00
Fat	11.00g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	637.00mg
Carbohydrates	30.00g
Fiber	3.00g
Sugar	7.00g
Protein	20.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	368.00mg	Iron	1.90mg

Pop tart & String Cheese Stick

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8588
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTRY POP-TART WGRAIN STRAWB 120-1CT	1 Piece		695890
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580

Preparation Instructions

Wash hands thoroughly. Put items together as a unit and serve.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
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 1

Amount Per Serving	
Calories	260.00
Fat	8.50g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	390.00mg
Carbohydrates	40.00g
Fiber	3.00g
Sugar	16.00g
Protein	8.00g

Vitamin A	500.00IU	Vitamin C	0.00mg
Calcium	328.00mg	Iron	1.80mg

Breakfast Bagel with Cream Cheese

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8589
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each		230264
CHEESE CREAM LT CUP 100-1Z GCHC	1 Each		549762

Preparation Instructions

Wash hands thoroughly.

Warm bagels in warmer and put with 1 -1oz cup of cream cheese 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 1

Amount Per Serving

Calories	200.00
Fat	5.50g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	275.00mg
Carbohydrates	30.00g
Fiber	4.00g
Sugar	5.00g

Protein	8.00g		
Vitamin A	300.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	1.80mg

Sausage, Egg, Cheese English Muffin

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8595
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
English Muffin	1 Each		2206
SAUSAGE PTY CKD 250-1.2Z COMM	1 Each	BAKE Conventional oven: from frozen state, bake in preheated 350 degree f conventional oven for 8-10 minutes. Convection oven: from frozen state, bake in preheated 350 degree f convection oven for 5-8 minutes. Microwave: on high for about 1 minute 15 seconds. Times given are approximate. Ovens vary. Adjust accordingly.	109000
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	1 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	663091
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash hands thoroughly.

Cook sausages according to directions.

Cook egg patties according to directions.

Warm English muffin in warmer, then layer meat, egg and cheese and wrap and keep at 135F to 165F.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
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 1

Amount Per Serving

Calories	285.00
Fat	11.00g
SaturatedFat	3.75g
Trans Fat	0.00g
Cholesterol	132.50mg
Sodium	845.00mg
Carbohydrates	26.00g
Fiber	1.00g
Sugar	1.50g
Protein	18.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 137.00mg	Iron 0.36mg

Mixed Fruit

NO IMAGE

Servings:	75.00	Category:	Fruit
Serving Size:	0.50 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8716
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD 6-10 COMM	1 #10 CAN		110700
ORANGES MAND BRKN L/S 6-10 GCHC	1 #1 CAN		152811
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 #10 CAN		189979

Preparation Instructions

Wash hands thoroughly.

Mix all 3 cans together with juice.

Use 1/2 cup souffle cups with lids.

Keep cold for service.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.36
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50 1

Amount Per Serving

Calories	44.52		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	2.08mg		
Carbohydrates	10.70g		
Fiber	0.60g		
Sugar	9.54g		
Protein	0.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.74mg	Iron	0.14mg

Nutrigrain Bar & Cheese Stick



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-8719
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAR STRAWB WGRAIN 96CT NUTRIGRAIN	1 Each		209761
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580

Preparation Instructions

Combine 1 of each items.

Meal Components (SLE)

Amount Per Serving

Meat	1.00
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 1

Amount Per Serving

Calories	230.00		
Fat	9.50g		
SaturatedFat	4.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	350.00mg		
Carbohydrates	32.00g		
Fiber	3.00g		
Sugar	15.00g		
Protein	8.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 338.00mg **Iron** 1.90mg

Mixed Fruit

NO IMAGE

Servings:	75.00	Category:	Fruit
Serving Size:	0.50 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-8827
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEACH DCD 6-10 COMM	1 #10 CAN		110700
ORANGES MAND BRKN L/S 6-10 GCHC	1 #10 CAN		152811
PINEAPPLE TIDBITS IN JCE 6-10 GCHC	1 #10 CAN		189979

Preparation Instructions

Wash hands thoroughly.

Put Fruit in refrigerator the day before use.

Mix all 3 kinds of canned fruit together, do not drain juice.

Put 1/2 cup servings in souffle cups with lids.

Keep under refrigeration 38F to 42F.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.52
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.50 1

Amount Per Serving

Calories 72.32

Fat 0.00g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 5.17mg

Carbohydrates 16.87g

Fiber 0.60g

Sugar 15.41g

Protein 0.34g

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

Calcium 10.77mg **Iron** 0.45mg

Brunch for Lunch: Chicken Tenders & Waffle

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9946
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD BRD WGRAIN 1.41Z 4-7.7	3 Piece		533830
WAFFLE HMSTYL 4 12-12CT EGGO	1 Each		103452
SYRUP PANCK DIET CUP 100-1Z SMUCK	1 Each		666785

Preparation Instructions

Wash hands thoroughly.

1. Bake Chicken tenders according to directions.
2. Warm Waffles according to directions.
3. Use a 1 # paper tray to put 2 pieces of chicken tenders and 1 waffle in tray.
4. Place in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	1.01
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 1

Amount Per Serving

Calories 340.00

Fat 15.00g

SaturatedFat 3.00g

Trans Fat 0.00g

Cholesterol 47.50mg

Sodium 665.00mg

Carbohydrates 29.50g

Fiber 2.00g

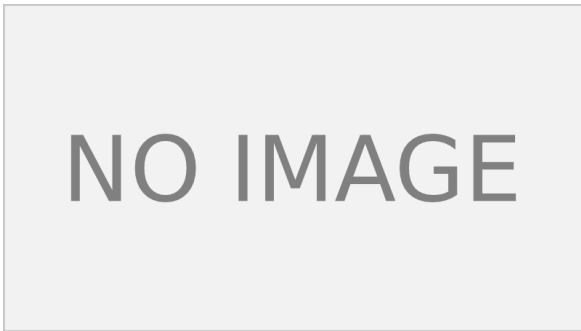
Sugar 4.00g

Protein 21.50g

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

Calcium 130.00mg **Iron** 3.35mg

Brunch for Lunch Chicken Tenders with French Toast Bites



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9947
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNR BRD WGRAIN 1.41Z 4-7.7	3 Piece		533830
FRENCH TST BITES WGRAIN 384-.51Z	3 Each		391073

Preparation Instructions

Wash hands thoroughly.

1. Bake Chicken Tenders according to directions.
2. Heat French Toast Bites according to directions.
3. Use a 1# paper tray to serve.

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	2.01
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 1

Amount Per Serving

Calories	430.00
Fat	24.00g
SaturatedFat	7.25g
Trans Fat	0.00g
Cholesterol	60.00mg
Sodium	675.00mg
Carbohydrates	31.00g
Fiber	2.50g
Sugar	10.00g
Protein	21.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 10.00mg	Iron 1.90mg

Refried Beans with Salsa

NO IMAGE

Servings:	39.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10052
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALSA 103Z 6-10 REDG	1 1/2 Cup	READY_TO_EAT None	452841
SEASONING TACO SLT FR 19.5Z TRDE	2 1/4 Teaspoon	Mix with beans.	605062
CHEESE CHED SHRD 6-5 COMM	3/4 Cup		199720
BEAN REFRD 6-10 GRSZ	1 1/2 #10 CAN		293962

Preparation Instructions

Wash hands thoroughly.

1. Spray pan coating in steam-table pan.
2. Pour boiling water in pan, then mix dehydrated beans mix per directions.
3. Then add taco seasoning and salsa.
4. Bring to temperature 165* for 15 seconds.
5. Portion in 1/2 cup souffles.
6. Sprinkle with 1 Tablespoon of shredded cheddar cheese.
7. Hold at 135 or higher Temperature in warmer.
8. Serve refried beans in souffle cup.

Meal Components (SLE)

Amount Per Serving

Meat	0.15
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.05
OtherVeg	0.00
Legumes	0.50
Starch	0.00

Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	160.32		
Fat	3.37g		
SaturatedFat	1.42g		
Trans Fat	0.00g		
Cholesterol	4.62mg		
Sodium	578.42mg		
Carbohydrates	23.61g		
Fiber	6.00g		
Sugar	1.20g		
Protein	8.88g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	44.77mg	Iron	2.22mg

Refried Beans

NO IMAGE

Servings:	54.00	Category:	Vegetable
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10053
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN REFRD VEGTAR 6-27.09Z SANTG	2 Package	RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve.	703753
WATER SPRNG 4-1GAL GCHC	1 Gallon		686860
SALSA 103Z 6-10 REDG	6 Cup	READY_TO_EAT None	452841
SEASONING TACO SLT FR 19.5Z TRDE	3 Tablespoon	Mix with beans.	605062
CHEESE CHED SHRD 6- 5 COMM	54 Tablespoon	2 Tablespoon = 1/2 ounce of cheese.	199720

Preparation Instructions

Wash hands thoroughly.

1. Spray pan coating in steam-table pan.
2. Pour boiling water in pan, then mix dehydrated beans mix per directions.
3. Then add taco seasoning and salsa.
4. Bring to temperature 165* for 15 seconds.

5. Portion in 1/2 cup souffles.
6. Sprinkle with 1 Tablespoon of shredded cheddar cheese.
7. Hold at 135 or higher Temperature in warmer.
8. Serve refried beans in souffle cup.

Meal Components (SLE)

Amount Per Serving

Meat	0.50
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.15
OtherVeg	0.00
Legumes	0.01
Starch	0.00

Nutrition Facts

Servings Per Recipe: 54.00

Serving Size: 0.50 1

Amount Per Serving

Calories	70.94		
Fat	4.53g		
SaturatedFat	3.01g		
Trans Fat	0.00g		
Cholesterol	15.00mg		
Sodium	172.24mg		
Carbohydrates	2.80g		
Fiber	0.31g		
Sugar	0.59g		
Protein	3.23g		
Vitamin A	0.00IU	Vitamin C	0.02mg
Calcium	1.16mg	Iron	0.73mg

Three Bean Salad

NO IMAGE

Servings:	33.00	Category:	Vegetable
Serving Size:	6.00 1	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-11199
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GRN FZ 30 COMM	5 Cup	Steam beans till crisp tender.	355490
BEAN YELLOW WAX CUT 12-2 GCHC	5 Cup	Steam beans till crisp tender.	233226
BEAN GARBANZO 6-10 GCHC	5 Cup	Drain and rinse beans.	118753
ONION VIDALIA SWT 10 P/L	1 1/4 Cup	Thinly slice onions.	558133
SUGAR BEET GRANUL 25 GCHC	5/8 Cup		108588
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	1 1/2 Cup		629640
OIL SALAD CANOLA NT 6-1GAL GCHC	5/8 Cup		393843
SALT KOSHER 12-3 DIAC	1 1/4 Teaspoon		424307
SPICE PEPR BLK REG GRIND 16Z TRDE	5/8 Teaspoon		225037
SPICE CELERY SEED WHOLE 16Z TRDE	1 1/4 Teaspoon		224677

Preparation Instructions

Wash hands thoroughly.

1. Steam Green and Yellow Beans just till crisp tender, not all the way done. Let cool. (Kidney Beans may be substituted for Yellow Beans, drained and rinsed).

2. Drain and rinse Garbanzo Beans. Then add to cooled Green and Yellow Beans.
3. Slice thinly sweet onions, add to beans.
4. Put all the rest of ingredients to a bowl and whisk together. Mix and pour over beans.
5. Mix all together and refrigerate for at least 8-12 hours before serving.
6. Parsley may be used for garnish (optional).

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.38
Legumes	0.15
Starch	0.00

Nutrition Facts

Servings Per Recipe: 33.00

Serving Size: 6.00 1

Amount Per Serving

Calories	64.41		
Fat	0.62g		
SaturatedFat	0.15g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	135.15mg		
Carbohydrates	11.87g		
Fiber	2.62g		
Sugar	5.16g		
Protein	2.39g		
Vitamin A	0.01IU	Vitamin C	0.03mg
Calcium	25.49mg	Iron	0.34mg

Broncoburger on WG Bun- HS

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12439
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810
BEEF STKBRGR PTY CKD 170-2Z SMRTPKS	1 Each	COOKING GUIDELINES: Cook from frozen state. CONVENTIONAL OVEN: Preheat oven to 350 F. Bake for 11 -12 minutes or until internal temperature reaches 165 F when using a meat thermometer. CONVECTION OVEN: Preheat oven to 350 F. Bake for 8 - 9 minutes or until internal temperature reaches 165 F when using a meat thermometer. MICROWAVE: Heat on high power for 60 - 70 seconds. Microwaves may vary, verify internal temperature is 165 F with the use of a meat thermometer.	658622
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BACON TKY CKD 12-50CT JENNO	1 Slice		834770

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.43
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 1

Amount Per Serving

Calories	415.00		
Fat	20.00g		
SaturatedFat	7.25g		
Trans Fat	0.50g		
Cholesterol	82.50mg		
Sodium	1080.00mg		
Carbohydrates	27.00g		
Fiber	4.00g		
Sugar	4.50g		
Protein	28.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	159.00mg	Iron	2.44mg

Mexican Rice

NO IMAGE

Servings:	52.00	Category:	Grain
Serving Size:	0.50 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12507
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE MEXICAN FIESTA 6-25.9Z UBEN	25 7/8 Ounce	Cook according to directions.	473006
RICE BRN PERFECTED 25 UBEN	3 1/2 Cup	SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.	146404
WATER DISTILLED 4- 1GAL GCHC	1 Gallon		711143
SEASONING TACO 21Z TRDE	1 Teaspoon		413429

Preparation Instructions

Directions:

IN a sprayed 4" deep serving pan open contents of 1 box uncle Bens Mexican rice.

Add water and follow directions according to box.

Cook rices separately according to package directions of each rice.

Add 1 tsp Taco Seasonings to dry Uncle Ben's Rice

Follow instructions on box of uncle Bens Rice for cooking.

When both rices cooked, add together and keep hot in warmer till serving time.

CCP: Heat to 165° F or higher for at least 15 seconds. Remove from oven

CCP: Hold at 135° F or higher.

1/2 cup equals 1 bread

Notes:

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: 52.00

Serving Size: 0.50 1

Amount Per Serving

Calories	70.08		
Fat	0.50g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	107.32mg		
Carbohydrates	15.09g		
Fiber	0.12g		
Sugar	0.26g		
Protein	1.67g		
Vitamin A	84.67IU	Vitamin C	2.26mg
Calcium	5.88mg	Iron	0.56mg

Spicy Chicken Breast on WG Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12512
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST HOT&SPCY BRD 3.75Z 4-7.5	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a parchment lined baking sheet. Heat for 16 to 19 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 350°F. Place frozen filets on a parchment lined baking sheet. Heat for 14 to 17 minutes.	525490
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

Wash hands thoroughly.

Bake chicken breast according to directions.

Put chicken breast on bun and keep hot till service.

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 1

Amount Per Serving

Calories	340.00
Fat	12.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	480.00mg
Carbohydrates	35.00g
Fiber	5.00g
Sugar	5.00g
Protein	24.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	63.00mg	Iron	2.00mg

BBQ Beef on a WG Sub Bun

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12514
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF RIB BBQ HNY 100-3.24Z PIER	1 Each	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Heat for 13 minutes. Convection oven: frozen product: preheat oven to 350 degrees f. Heat for 11 minutes.	451410
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each		276142

Preparation Instructions

Wash hands thoroughly.

Bake beef according to directions.

Put beef on buns and wrap and keep warm till service.

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 1

Amount Per Serving

Calories	360.00
Fat	12.50g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	40.00mg
Sodium	910.00mg
Carbohydrates	41.00g

Fiber	4.00g		
Sugar	13.00g		
Protein	21.00g		
Vitamin A	400.00IU	Vitamin C	1.20mg
Calcium	90.00mg	Iron	3.80mg

Seasoned Steak Bagel



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12982

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BAGEL WHT WGRAIN 2Z 12-6CT LENDERS	1 Each		230264
BEEF STK PHLL SEAS CKD 2.86Z 6-5 JTM	1 3/8 Ounce		720861
PEPPERS & ONION FLME RSTD 6-2.5	1 Ounce		847208
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash hands thoroughly.

Heat meat in the steamer till 165* for at least 15 seconds.

Heat peppers and onions in oven till 165* for at least 15 seconds.

Mix the meat and onions and peppers together.

Warm bagel in warmer till warm.

Put a slice of cheese on one half of the bagel, then layer meat mixture on the top, then cover with the other half of bagel.

Wrap and keep warm in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	1.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.03
OtherVeg	0.05

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 1			
Amount Per Serving			
Calories	262.45		
Fat	7.50g		
SaturatedFat	2.95g		
Trans Fat	0.26g		
Cholesterol	27.50mg		
Sodium	627.99mg		
Carbohydrates	34.28g		
Fiber	4.60g		
Sugar	7.89g		
Protein	16.35g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	146.96mg	Iron	2.66mg

Sausage Egg English Muffin



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12983

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	1 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	663091
SAUSAGE PTY TKY CKD 1Z 10.25 JENNO	1 Each		184970
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash hands thoroughly.

Bake sausage according to the directions.

Bake egg patties according to the directions

Warm English Muffin in warmer.

When meat and egg is done, layer in English Muffin and top with a slice of American cheese.

Wrap sandwich and keep hold in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
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 1

Amount Per Serving

Calories	265.00		
Fat	11.00g		
SaturatedFat	3.25g		
Trans Fat	0.00g		
Cholesterol	137.50mg		
Sodium	695.00mg		
Carbohydrates	22.00g		
Fiber	1.00g		
Sugar	1.50g		
Protein	18.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	207.00mg	Iron	1.96mg

Ham and Egg English Muffin



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12984

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
TURKEY HAM SLCD 12-1 JENNO	1 Slice		556121
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	1 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	663091
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360

Preparation Instructions

Wash hands thoroughly.

Warm Turkey Ham according to the directions.

Bake egg patties according to the directions

Warm English Muffin in warmer.

When meat and egg is done, layer in English Muffin and top with a slice of American cheese.

Wrap sandwich and keep hold in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	1.68
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

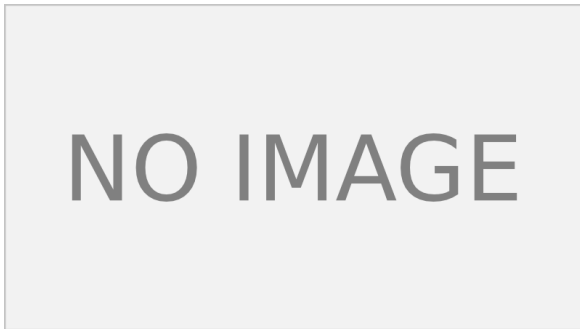
Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	237.68
Fat	8.63g
SaturatedFat	2.74g
Trans Fat	0.00g
Cholesterol	127.11mg
Sodium	761.86mg
Carbohydrates	22.00g
Fiber	1.00g
Sugar	1.50g
Protein	17.08g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 207.00mg	Iron 1.84mg

Bacon Egg English Muffin



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-12985

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	1 Each	READY_TO_EAT Handling Instructions: Product will arrive frozen. Store in the freezer. Thaw the amount you want to use at room temperature for 3-4 hours or under refrigeration overnight. Make sure to close bakery bag on any unused product, as not to dry it out. Return unused product to the freezer. Do not refrigerate.	687131
EGG SCRMBD PTY GRLLD 369-1.25Z SNYFR	1 Each	BAKE Convection or Combination Oven: Preheat oven to 350°F, Line sheet trays with pan liner or parchment paper, Place product on sheet trays, For bulk product, cover with foil prior to placing in oven. For individually wrapped product, do not allow wrapper to touch edges of pan; no need to cover with foil. Heat product per recommended heating times. Total cooking time from thawed state 10 minutes and from frozen state 20 minutes	663091
CHEESE AMER 160CT SLCD R/F 6-5 LOL	1 Slice		722360
BACON TKY CKD 12- 50CT JENNO	1 Serving		834770

Preparation Instructions

Wash hands thoroughly.

Warm Turkey Ham according to the directions.

Bake egg patties according to the directions

Warm English Muffin in warmer.

When meat and egg is done, layer in English Muffin and top with a slice of American cheese.

Wrap sandwich and keep hold in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	1.43
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 1

Amount Per Serving

Calories	325.00		
Fat	15.00g		
SaturatedFat	4.25g		
Trans Fat	0.00g		
Cholesterol	142.50mg		
Sodium	1225.00mg		
Carbohydrates	22.00g		
Fiber	1.00g		
Sugar	1.50g		
Protein	22.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	207.00mg	Iron	1.96mg

Veggie Bar Salad

NO IMAGE

Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13176
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE CHOP 6-2 RSS	1 Cup		735787
SPINACH BABY CLND 2-2 RSS	1/8 Cup		560545
BROCCOLI CRWN ICELESS 20 MRKN	1/8 Cup		704547
CARROT BABY WHL CLEANED 12-2 RSS	1 Ounce		510637
TOMATO 6X6 LRG 25 MRKN	1/8 Cup		199036
PEPPERS RED DOMESTIC 23 MRKN	1/8 Cup		560715
CAULIFLOWER CALIF 12-1CT MRKN	1/8 Cup		198528
CUCUMBER SELECT 24CT MRKN	1/8 Cup		418439
CELERY JUMBO 16-24CT 40 MARKON	1/8 Cup		198536

Preparation Instructions

Wash hands thoroughly.

Wash and chop all vegetables and put in individual containers on the salad bar.

Put clean tongs or spoons into each container.

Change out utensils for clean ones for every lunch.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.70
RedVeg	0.40
OtherVeg	0.39
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories		38.87	
Fat		0.20g	
SaturatedFat		0.05g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		43.81mg	
Carbohydrates		8.42g	
Fiber		3.14g	
Sugar		4.34g	
Protein		2.22g	
Vitamin A	7998.97IU	Vitamin C	53.20mg
Calcium	48.67mg	Iron	0.94mg

Chicken Smackers with WG Dinner Roll

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-14760
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD 6-5	1 Serving	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
ROLL DNNR HNY WHE WGRAIN 1Z 10-12CT	1 Each	READY_TO_EAT No baking necessary.	751701
MARGARINE SPREAD 600- 5GM SMRT BAL	1 Each	READY_TO_EAT Ready to use.	620821

Preparation Instructions

Wash hands thoroughly.

Cook Popcorn Chicken according to directions.

Serve with a WG Dinner Roll with 1 Smart balance Margarine.

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 1			
Amount Per Serving			
Calories	370.00		
Fat	17.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	70.00mg		
Sodium	670.00mg		
Carbohydrates	30.00g		
Fiber	4.00g		
Sugar	3.00g		
Protein	22.00g		
Vitamin A	700.00IU	Vitamin C	0.00mg
Calcium	40.00mg	Iron	2.52mg

Chicken Breast on WG Bun

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16036
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.	525480
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

Wash hands thoroughly. Bake Chicken Breasts according to directions. Put chicken breast on bun and wrap. Keep in warmer till service.

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 1			
Amount Per Serving			
<hr/>			
Calories	340.00		
Fat	11.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	440.00mg		
Carbohydrates	35.00g		
Fiber	7.00g		
Sugar	4.00g		
Protein	24.00g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	63.00mg	Iron	2.00mg
<hr/>			

Submarine Sandwich

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-16037
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	1 Each	READY_TO_EAT	276142
TURKEY HAM UNCURED 6-2 JENNO	2 Slice		690041
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 Slice		689541
PEPPERONI SLCD SAND 2.85 8/Z 5-2 PG	2 Slice		776221
CHEESE AMER WHT 160CT SLCD 6-5 LOL	1 Slice		861940

Preparation Instructions

Wash hands thoroughly.

1. Layer all ingredients, cut cheese on diagonal and layer.
2. Wrap in plastic wrap.

Meal Components (SLE)

Amount Per Serving

Meat	2.18
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 1			
Amount Per Serving			
Calories	354.31		
Fat	14.19g		
SaturatedFat	5.20g		
Trans Fat	0.00g		
Cholesterol	69.99mg		
Sodium	982.34mg		
Carbohydrates	31.30g		
Fiber	2.00g		
Sugar	4.87g		
Protein	26.04g		
Vitamin A	50.00IU	Vitamin C	0.00mg
Calcium	128.50mg	Iron	2.58mg

Yogurt Lunch Box

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16039
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ LT IW 168-1Z LOL	1 Each		786801
YOGURT DANIMAL STRAWB N/F 48-4Z DANN	4 Ounce	READY_TO_EAT READY_TO_EAT	885750
CRACKER GLDFSH CHED WGRAIN 300-.75Z	2 Package	May use Cheez its instead of Goldfish Cheese Crackers.	736280
APPLESAUCE PLAIN 96-4.5Z COMM	1 Each	May use fresh fruit, Apple, Grapes, or Orange instead of Applesauce.	645050

Preparation Instructions

Put all items in a plastic hinged container 441953 for grab and go lunches.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
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 Serving

Amount Per Serving

Calories 390.00

Fat 10.00g

SaturatedFat 4.00g

Trans Fat 0.00g

Cholesterol 10.00mg

Sodium 560.00mg

Carbohydrates 60.00g

Fiber 3.00g

Sugar 26.00g

Protein 17.00g

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

Calcium 573.00mg **Iron** 2.00mg

Egg Omelet Wrap

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16082

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD W/GRAIN 4 192-1Z RICH	1 Piece		959048
EGG OMELET CHS COLBY 144-2.1Z	1 Each		240080

Preparation Instructions

Wash hands thoroughly.

Bake Omelets according to directions. Use steam setting on Combi oven to bake omelets and be careful not to over bake, DO NOT let brown.

Warm Flatbread in warmer while egg omelet bakes.

When omelets are done, put omelet on flatbread and fold, then wrap in wax paper wraps.

Keep in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
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 1

Amount Per Serving	
Calories	195.00
Fat	11.75g
SaturatedFat	3.75g
Trans Fat	0.00g
Cholesterol	165.00mg
Sodium	445.00mg
Carbohydrates	13.50g
Fiber	0.00g
Sugar	1.00g

Protein		9.50g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	83.00mg	Iron	1.00mg

Cinnamon Pancakes w/Sausage Patty



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16083

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE CINN IW WGRAIN 80-2CT THE MAX	1 Package		642230
SAUSAGE PTY CHIX CKD 1.36Z 6-5.01TYS	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Place frozen patties on baking sheet pan. Cook at 350°F for 9 to 11 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Place frozen patties on baking sheet pan. Cook at 325°F for 5 to 7 minutes. PAN_FRY Appliances vary, adjust accordingly. Pan Fry Place frozen patties in oil coated skillet. Prepare over medium heat for 4 to 5 minutes.	138941

Preparation Instructions

- Wash hands thoroughly.
- Bake sausage according to directions.
- Warm Cinnamon Pancakes in oven according to package directions.
- Serve one of each in a 1# paper tray or in a plastic container.
- Keep warm in warmer till service.

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 1

Amount Per Serving

Calories	310.00
Fat	12.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	550.00mg
Carbohydrates	37.00g
Fiber	3.00g
Sugar	11.00g
Protein	15.00g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	50.00mg	Iron	2.44mg

Sausage Egg Burrito

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16084

Ingredients

Description	Measurement	Prep Instructions	DistPart #
EGG SCRMBD CKD FZ 4-5 CARG	1 Ounce	BAKE Place pre-cooked scrambled eggs in a pan sprayed with pan release, cover pan with foil. Begin cook process, stirring product every 10 minutes. CONVECTION OVEN - 275°F Thawed: 25-30 minutes Frozen: 30-35 minutes CONVENTIONAL OVEN - 300°F Thawed: 30-35 minutes Frozen: 35-40 minutes	192330
Fs Hillshire Pork Sausage Crumbles, All Natural, Cooked, Frozen, 5 Lb Bag, 2/Case	1 Ounce	THAW Thaw under refrigeration. Thaw and use. Great on pizza, wraps, burritos and pastas.	125302
TORTILLA FLOUR ULTRGR 8 18-12CT	1 Each		882700
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450

Preparation Instructions

Wash hands thoroughly.

Bake scrambled eggs according to directions.

Bake sausage crumbles according to directions.

Warm Ultragrain tortilla wrap in warmer while cooking egg and meat.

When egg and meat are cooked, then add together to mix.

Lay tortilla wraps out put 1 slice of cheese on top, then 1/3 cup of egg mixture onto wrap and fold like a burrito.

Wrap burrito in wax paper and put in warmer till service.

Serve with Salsa packet.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving

Calories	330.00		
Fat	22.50g		
SaturatedFat	9.00g		
Trans Fat	0.00g		
Cholesterol	122.50mg		
Sodium	520.00mg		
Carbohydrates	21.50g		
Fiber	2.00g		
Sugar	1.50g		
Protein	11.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	38.00mg	Iron	2.08mg

Chicken on a Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-16085

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY HMSTYL 1.6Z 4-5 TYS	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 10-12 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	645080
DOUGH BISCUIT WGRAIN 216-2.1Z RICH	1 Each	BAKE 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1 4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	237390
CHEESE SLCD YEL 6- 5 COMM	1 Slice		334450

Preparation Instructions

- Wash hands thoroughly.
- Bake biscuits according to directions.
- Bake Chicken patties according to directions.
- Split biscuit and put chicken patty and cheese on.

Wrap with wax paper wrap and put in warmer and keep warm till service.

Meal Components (SLE)

Amount Per Serving

Meat	1.50
Grain	1.75
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 1

Amount Per Serving

Calories	320.00		
Fat	17.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	730.00mg		
Carbohydrates	29.00g		
Fiber	4.50g		
Sugar	3.50g		
Protein	13.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	52.83mg	Iron	2.05mg

Spinach Strawberry Salad w/Vinaigrette

NO IMAGE

Servings:	64.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18304
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH LEAF FLAT CLND 4-2.5 RSS	10 5/8 Pound		329401
STRAWBERRY 8 MRKN	6 3/8 Cup		212768
ORANGES MAND WHL L/S 6-10 GCHC	6 3/8 Cup		117897
ONION RED JUMBO 10 MRKN	2 1/8 Cup	Sliced thinly in rings.	596973
VINEGAR APPLE CIDER 5 4-1GAL GCHC	1 1/2 Cup		430795
SAUCE WORCESTERSHIRE 4-1GAL FRENC	1 1/2 Teaspoon		109843
ONION DEHY CHPD 15 P/L	2 Tablespoon		263036
SPICE POPPY SEED WHOLE 20Z TRDE	2 Tablespoon		225134
SPICE SESAME SEED HULLED 19Z TRDE	3 Tablespoon		513806
SUGAR BEET GRANUL 25 GCHC	3 Cup		108588
OIL CANOLA 9-48FLZ P/L	3 Cup		330252

Preparation Instructions

Wash hands thoroughly.

Wash Strawberries and slice.

Drain Mandarin oranges.

Wash Onions and slice.

Mix vinegar, Worcestershire, Dehydrated Onions, Poppy seed, Sesame seed, sugar, and Canola Oil till well blended.

Do not add to spinach till service time.

Optional, you may use equal amount of Spinach and Romaine Lettuce.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.19
GreenVeg	1.26
RedVeg	0.00
OtherVeg	0.12
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 1.00 1

Amount Per Serving

Calories	91.31		
Fat	0.07g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	69.47mg		
Carbohydrates	22.29g		
Fiber	3.82g		
Sugar	15.51g		
Protein	3.39g		
Vitamin A	3.71IU	Vitamin C	16.94mg
Calcium	95.67mg	Iron	2.95mg

Combo Platter

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18309
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APTZR MOZZ STIX BRD R/F 8-3 FRM RCH	2 Each	BAKE Cooking Instructions: Keep frozen until ready to prepare. Due to differences in appliances, cooking times may vary and require adjustment. If cheese becomes visible, remove from heat. Caution - Product will be hot! CONVECTION OVEN: 1. Preheat oven to 350°F. 2. Arrange product in a single layer on lined baking sheet. 3. Bake for 9-10 minutes (full tray). If baking more than one tray, longer cooking time may be required.	143261
CALZONE PIZZA MINI PEPP WHE 144CT	2 Piece		527950
CHIX PCORN LRG WGRAIN CKD 6-5	5 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
SAUCE MARINARA DIPN CUP 100-1Z GCHC	1 Each		130834

Preparation Instructions

Wash hands thoroughly.

Prepare Cheese Sticks, Pizza Calzones, and Popcorn Smackers according to directions.

Serve in #2 paper tray lined with deli paper, serve with 2 ounces marinara sauce in souffle cup or with Marinara Dip Cup.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories		448.33	
Fat		16.83g	
SaturatedFat		5.67g	
Trans Fat		0.00g	
Cholesterol		56.67mg	
Sodium		1125.00mg	
Carbohydrates		46.83g	
Fiber		3.83g	
Sugar		6.67g	
Protein		27.17g	
Vitamin A	292.67IU	Vitamin C	0.31mg
Calcium	362.33mg	Iron	2.64mg

Smoky BBQ Pulled Pork Hawaiian Sliders

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18311
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK PULLED BBQ LO SOD 4-5 BROOKWD	1 Serving	Heat according to directions.	498702
ROLL DNNR HI SLC 1.25Z 10-12CT	2 Each		516081
CHEESE CHED MLD SHRD 4-5 LOL	1 Tablespoon		150250
PICKLE DILL SLCD SMTH HAMB 5GAL BRICK	2 Piece		580511

Preparation Instructions

Wash hands thoroughly.

1. Heat BBQ Pork according to directions; keep hot.
2. Lay out tops of Hawaiian rolls on cookie sheet and on another cookie sheet lay out bottoms of the Hawaiian rolls: toast tops and bottoms in hot oven till toasted.
3. Sprinkle Cheddar Cheese on tops and put back in oven till melted, about 2 to 3 minutes.
4. Put 1 level scoop #24 size of BBQ Pork on bottom of roll, then with squirt bottle drizzle BBQ Sauce over BBQ Pulled Pork, then top with 2 slices of dill pickle.
5. Then top with melted Cheddar Cheese Hawaiian roll top.
6. Wrap 2 rolls in wrapper and put in warmer till service.
7. Serve with 1/2 cup cole slaw.

Meal Components (SLE)

Amount Per Serving

Meat	2.25
Grain	2.50
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 1

Amount Per Serving			
Calories	326.50		
Fat	19.25g		
SaturatedFat	7.50g		
Trans Fat	0.00g		
Cholesterol	78.50mg		
Sodium	332.50mg		
Carbohydrates	17.25g		
Fiber	0.00g		
Sugar	16.00g		
Protein	19.75g		
Vitamin A	75.00IU	Vitamin C	0.00mg
Calcium	49.75mg	Iron	0.00mg

Mac n Smoky BBQ Pork Bowl w/Cornbread

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18312
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & 3CHS 6-5 JTM	6 Ounce		149193
PORK PULLED BBQ DRY PKG 4-4	1 Ounce		795230
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	1 Each		159791

Preparation Instructions

Wash hands thoroughly.

Heat mac n cheese according to directions.

Heat Pulled pork according to directions.

Put 1 cup of mac and cheese in foam bowl, then put 1 oz of bbq pulled pork on the top. Then drizzle bbq sauce on the top and serve with corn bread loaf.

Meal Components (SLE)

Amount Per Serving

Meat	2.67
Grain	2.33
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 1

Amount Per Serving

Calories	572.90
Fat	27.15g
SaturatedFat	11.25g
Trans Fat	0.00g
Cholesterol	98.50mg
Sodium	911.55mg
Carbohydrates	56.00g
Fiber	3.10g
Sugar	18.50g
Protein	29.15g
Vitamin A 12.32IU	Vitamin C 0.13mg
Calcium 24.21mg	Iron 1.31mg

Fresh Fruit

NO IMAGE

Servings:	3.00	Category:	Fruit
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-18499
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BANANA TURNING SNGL 150CT 40 P/L	1 Each		197769
ORANGE 113 - 138 CT 1/35 LB CS	1 Cup		171871
WHOLE APPLE	1/2 Cup		733160

Preparation Instructions

Wash hands thoroughly.

Wash fruit thoroughly under running water.

Put into a fruit bowl for service.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.67
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 1

Amount Per Serving

Calories	75.07
Fat	0.30g
SaturatedFat	0.07g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.73mg
Carbohydrates	18.67g
Fiber	2.87g

Sugar	6.67g		
Protein	1.07g		
Vitamin A	163.17IU	Vitamin C	32.52mg
Calcium	25.97mg	Iron	0.16mg

Cheese Burger on WG Bun



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18501
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF STKBRGR PTY CKD 170-2Z SMRTPKS	1 Each	COOKING GUIDELINES: Cook from frozen state. CONVENTIONAL OVEN: Preheat oven to 350 F. Bake for 11 -12 minutes or until internal temperature reaches 165 F when using a meat thermometer. CONVECTION OVEN: Preheat oven to 350 F. Bake for 8 - 9 minutes or until internal temperature reaches 165 F when using a meat thermometer. MICROWAVE: Heat on high power for 60 - 70 seconds. Microwaves may vary, verify internal temperature is 165 F with the use of a meat thermometer.	658622
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Each		517810

Preparation Instructions

Wash hands thoroughly.

Cook burgers according to directions, in a combi oven for moistness.

Put 1 burger on 1 bun and wrap. Place wrapped burgers in hotel pan. Keep hot till service.

Line 2 different kinds of cheese in serving pans. Cut up veggies and put in serving pans for service.

Meal Components (SLE)

Amount Per Serving

Meat	2.50
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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 1

Amount Per Serving

Calories	315.00
Fat	14.50g
SaturatedFat	6.50g
Trans Fat	0.50g
Cholesterol	52.50mg
Sodium	385.00mg
Carbohydrates	27.00g
Fiber	4.00g
Sugar	4.50g
Protein	17.50g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	63.00mg	Iron	2.08mg

Fresh Pico De Gallo

NO IMAGE

Servings:	50.00	Category:	Vegetable
Serving Size:	2.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18508
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO ROMA DCD 3/8 2-5 RSS	10 5/8 Cup	weight = 2.5 pounds= 5 cups +1/3 cup	786543
ONION RED JUMBO 10 MRKN	4 5/8 Cup	weight = 12 ounces	596973
PEPPERS JALAPENO 10	1 Cup	weight = 3 ounces	303186
CILANTRO CLEANED 4-1 RSS	3 1/2 Cup	weight = 1 ounce finely chopped	219550
ONION GREEN 2 RSS	5/8 Cup	weigh = 4 ounces finely chopped	596981
SALT IODIZED 25 CARG	1 Teaspoon		108286
SPICE PEPR BLK REG GRIND 16Z TRDE	1 Teaspoon		225037
SPICE GARLIC POWDER 21Z TRDE	2 Tablespoon		224839

Preparation Instructions

Wash hands thoroughly.

1. Combine all ingredients together in a large bowl. Stir well. Refrigerate until ready for service.
2. Critical Control Point: Cool to 40°F or lower within 4 hours.
3. Critical Control Point: Hold at 40°F or below.
4. Serve is small 2 oz souffle cups.

5. Portion with No. 16 scoop (1/4 cup).

Serving: NSLP/SBP Crediting Information: 1/4 cup(No. 16 scoop) provides 1/8 cup red/orange vegetable and 1/8 cup other vegetable.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.21
OtherVeg	0.44
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 2.00 1

Amount Per Serving

Calories	54.34		
Fat	0.02g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	52.29mg		
Carbohydrates	14.66g		
Fiber	2.46g		
Sugar	4.76g		
Protein	1.51g		
Vitamin A	16.60IU	Vitamin C	10.36mg
Calcium	35.98mg	Iron	0.34mg

Hawaiian Ham Sliders

NO IMAGE

Servings:	6.00	Category:	Entree
Serving Size:	2.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18522
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROLL DNNR HI SLC 1.25Z 10-12CT	12 Each		516081
TURKEY HAM SLCD .51Z 4-5.25 JENNO	18 Ounce	Use 2 - 0.50 slices on each roll, folded into quarters.	656891
CHEESE SWS 160CT SLCD PROC 4-5 GCHC	6 Slice	Use 1/2 slice on each roll.	164348
MARGARINE SLD 30-1 GCHC	4 Tablespoon		733061
ONION VIDALIA SWT 10 P/L	2 Tablespoon		558133
MUSTARD DIJON XTRA STRONG 9.25 ROLN	2 Tablespoon	READY_TO_EAT Roland Extra Strong Dijon is ready to use from the tin. It holds up well under heat and can be added to a variety of sauces, marinades, glazes, etc.	400209
SPICE POPPY SEED WHOLE 20Z TRDE	1 Teaspoon		225134
SAUCE WORCESTERSHIRE 4-1GAL FRENC	2 Teaspoon		109843

Preparation Instructions

Wash hands thoroughly.

Cut rolls in half and layer meat (use 2 - 0.50 oz slices) on each roll and (use 1/2 slice) of cheese per each roll.

Combine margarine, minced onion, mustard, poppy seed and worcestershire sauce and melt in microwave and blend thoroughly.

Brush topping on tops of sandwiches, then cover with foil and bake at 300* for 10-15 minutes till warm, temperature may vary per oven.

Wrap 2 sandwiches per serving.

Keep warm in warmer for service.

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 6.00

Serving Size: 2.00 1

Amount Per Serving

Calories	276.77		
Fat	19.08g		
SaturatedFat	7.75g		
Trans Fat	0.00g		
Cholesterol	102.50mg		
Sodium	1205.03mg		
Carbohydrates	2.53g		
Fiber	0.00g		
Sugar	0.52g		
Protein	25.00g		
Vitamin A	500.00IU	Vitamin C	0.02mg
Calcium	82.57mg	Iron	1.62mg

Teriyaki Beef Dippers, Onion Rings and Garlic Bread

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-19182
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF TERIYAKI DIPPERS .7Z 5-5 COMM	4 Each	BAKE Conventional oven: from frozen: preheat oven to 350 degrees f. Bake for 7-9 minutes. Convection oven: from frozen: preheat oven to 350 degrees f. Bake for 4-7 minutes.	136591
BREAD GARL TST SLC WGRAIN 12-12CT	1 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	277862
ONION RING BRD WGRAIN 6-5#TASTY BRAND	5 Each		234061

Preparation Instructions

Wash hands thoroughly.

Bake dippers according to directions.

Bake Onion Rings according to directions.

Bake Garlic Bread according to directions. Keep hot till service. Serve in a 1 # paper tray.

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: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories		440.00	
Fat		19.50g	
SaturatedFat		6.00g	
Trans Fat		0.50g	
Cholesterol		40.00mg	
Sodium		790.00mg	
Carbohydrates		44.00g	
Fiber		5.00g	
Sugar		9.00g	
Protein		19.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	124.00mg	Iron	3.52mg

General Tso Chicken over Rice



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-19323
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX CHNK DK BRD WGRAIN W/SCE 5-5.4	4 Ounce	<p>BAKE APPLIANCES VARY, ADJUST ACCORDINGLY. CONVECTION OVEN: PLACE CHICKEN CHUCK ON A LINED, NON-STICK SHEET PAN. PLACE IN A PRE-HEATED, 350 DEGREES F OVEN FOR APPROXIMATELY 8-10 MINUTES. CONVENTIONAL OVEN: PLACE CHICKEN ON A LINED, NON STICK SHEET PAN. PLACE IN PRE- HEATED, 350 DEGREE F OVEN FOR APPROXIMATELY 15-20 MINUTES. CONVECTION PREPARATION: Appliances vary, adjust accordingly. Convection Oven Heat product at 350°F from frozen for 9-11 minutes. After product is heated thoroughly, apply one (1) sauce pack per bag of portions. Coat portions thoroughly. For best results, heat sauce before mixing with portions. Sauce: Thaw sauce overnight. Reheat in steam cabinet or sauce can be boiled in bag.</p>	567271
RICE BRN PERFECTED 25 UBEN	1/4 Cup	<p>SIMMER PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE, AND SALT. COVER TIGHTLY & SIMMER 20 MINS OR UNTIL LIQUID IS ABSORBED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.</p>	146404
PEPPERS RED 11 P/L	1 Teaspoon		321141
PEPPERS GREEN LRG 60-70CT MRKN	1 Teaspoon		198757
ONION VIDALIA SWT 10 P/L	1 Teaspoon		558133

Description	Measurement	Prep Instructions	DistPart #
PINEAPPLE TIDBITS IN JCE 6-10 DOLE	1 Tablespoon	READY_TO_EAT Ready to Eat	509221
COOKIE FORTUNE WGRAIN 400CT GRNDRGN	1 Each		565142

Preparation Instructions

Wash hands thoroughly.

Cook chicken according to directions.

Cut fresh vegetables up, saute just till crisp tender.

Drain pineapple tidbits, add to vegetables and General Tso sauce. Then warm together.

Once hot add chicken to coat.

Cook rice according to directions.

Put 1/2 cup rice in bowl, then top with 5 ounces of meat sauce.

Keep warm till service.

Serve with 1 Fortune Cookie.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.17
Fruit	0.00
GreenVeg	0.00
RedVeg	0.02
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	422.40		
Fat	13.51g		
SaturatedFat	2.40g		
Trans Fat	0.00g		
Cholesterol	92.00mg		
Sodium	291.33mg		
Carbohydrates	53.25g		
Fiber	0.34g		
Sugar	13.43g		
Protein	22.88g		
Vitamin A	94.82IU	Vitamin C	7.39mg
Calcium	26.85mg	Iron	2.08mg

Lasagna Roll w/Sauce and Garlic Toast

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20020

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LASAGNA ROLL-UP WGRAIN 110-4.3Z	1 Each		234041
SAUCE SPAGHETTI FCY 6- 10 REDPK	2 Ounce	1.2 oz = 1/4 cup sauce	852759
BREAD GARL TST SLC WGRAIN 12-12CT	1 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	277862

Preparation Instructions

WASH HANDS THOROUGHLY.

IN A PAN LAYER SAUCE ON BOTTOM OF FULL OR 1/2 STEAM PAN, THEN PLACE LASAGNA IN PAN COVER WITH SAUCE. SEAL PAN WITH FOIL BAKE IN OVEN AT 375°F FOR 35-40 MINUTES FROZEN OR 25-30 MINUTES. AT THE LAST 5 MINUTES OF BAKING, SPRINKLE ROLLS WITH MOZZARELLA CHEESE AND FINISH BAKING. KEEP HOT IN WARMER TILL SERVICE. SERVE 1 ROLL UP WITH 1 SLICE OF GARLIC TOAST.

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 1

Amount Per Serving

Calories	343.33
Fat	9.50g
SaturatedFat	4.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	753.33mg
Carbohydrates	44.00g
Fiber	4.67g
Sugar	8.33g
Protein	18.67g

Vitamin A	400.00IU	Vitamin C	6.00mg
Calcium	315.67mg	Iron	2.08mg

Chicken Wings & Onion Rings with Garlic Bread



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20206
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX WNG CKD OVN RSTD 6-5 GOLDKIST	3 Ounce	3 ounces = 5 Wings.	159883
ONION RING BRD WGRAIN 6-5#TASTY BRAND	5 Each		234061
BREAD GARL TST SLC WGRAIN 12-12CT	1 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	277862

Preparation Instructions

Wash hands thoroughly.

Bake Roasted Chicken Wings according to directions.

Bake Onion Rings according to directions.

Bake Garlic Bread slices according to directions.

Use a #1 lb paper tray to put 5 wings, 5 onion rings and 1 slice of Garlic Bread in.

Keep hot till service. Serve with BBQ Sauce Cup or Ranch Cup.

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: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories		424.00	
Fat		21.70g	
SaturatedFat		4.90g	
Trans Fat		0.00g	
Cholesterol		63.00mg	
Sodium		530.00mg	
Carbohydrates		39.80g	
Fiber		4.00g	
Sugar		5.00g	
Protein		14.60g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	104.00mg	Iron	2.08mg

Hot Ham & Egg Croissant



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-20213
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	1 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172
TURKEY HAM SLCD .51Z 4-5.25 JENNO	1/2 Ounce		656891
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	1 Each		462519
CHEESE SLCD YEL 6-5 COMM	1 Slice		334450

Preparation Instructions

- Wash hands thoroughly.
- Heat egg patties according to directions.
- Heat ham slices according to directions.
- Layer meat, egg, & cheese on croissant and wrap.
- Keep warm in warmer till service.

Meal Components (SLE)

Amount Per Serving

Meat	1.75
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: 1.00

Serving Size: 1.00 1

Amount Per Serving			
Calories		325.00	
Fat		17.13g	
SaturatedFat		6.88g	
Trans Fat		0.00g	
Cholesterol		107.50mg	
Sodium		607.50mg	
Carbohydrates		30.25g	
Fiber		2.00g	
Sugar		4.50g	
Protein		14.25g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	35.00mg	Iron	1.77mg

Inside Out Cheeseburger w/Onion Rings & Cheese Garlic Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21823
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATLOAF CKD SLCD WCHS 100-2.9Z	1 Piece	BAKE This product is designed to be heated to 140 degrees F before serving. Verify internal temperature with a meat thermometer, as cooking times will vary due to differences in appliances and weight of product. Always wash work surfaces and your hands before handling food. Keep raw meats and vegetables separate from cooked product. Freeze or refrigerate leftovers immediately.	765641
ONION RING BRD WGRAIN 6-5#TASTY BRAND	5 Each		234061
DOUGH BISC GARL & CHS 210-1.20Z	1 Each	BAKE Standard Prep: Place 70 frozen biscuits on greased or parchment lined full sheet pan in 7x10 pattern. Bake time 14-18 minutes in 325 degrees F convection oven. See package for complete baking instructions.	142210

Preparation Instructions

Wash hands thoroughly.

Bake meatloaf according to directions. Bake onion rings according to directions. Bake Cheese Garlic Biscuit according to directions.

Keep hot till service.

Put in paper tray: 1 meatloaf, 5 onion rings and 1 Cheese Garlic Biscuit.

Keep hot till service.

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 1

Amount Per Serving

Calories	480.00		
Fat	23.00g		
SaturatedFat	9.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	970.00mg		
Carbohydrates	49.00g		
Fiber	4.00g		
Sugar	11.00g		
Protein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	186.00mg	Iron	3.32mg

BBQ Chicken Wings with Garlic Twisted Breadstick

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22610
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX WNG CKD OVN RSTD 6-5 GOLDKIST	3 Ounce	1 Serving is 5 wings.	159883
BREADSTICK GARL WGRAIN TWST 54-2.1Z	1 Each		644051

Preparation Instructions

Wash hands thoroughly.

Bake Chicken wings at 425* for 25 minutes, take out of oven, put wings in bowl and toss with BBQ sauce and put back in oven for 10 minutes or till crispy around edges.

Put 5 wings in paper tray, then top with 1 Garlic Twisted Breadstick. Keep hot till service.

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 1

Amount Per Serving

Calories 294.00

Fat 13.20g

SaturatedFat 3.40g

Trans Fat 0.00g

Cholesterol 63.00mg

Sodium 360.00mg

Carbohydrates 27.80g

Fiber 0.00g

Sugar 2.00g

Protein 14.60g

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

Calcium 16.00mg **Iron** 1.00mg

Shredded Lettuce and Tomato Cup



Servings:	1.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26633
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/2 Cup		451730
TOMATO ROMA DCD 3/8 2-5 RSS	1 Ounce		786543

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.25
RedVeg	0.33
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 1

Amount Per Serving	
Calories	10.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	0.00mg
Carbohydrates	2.00g
Fiber	0.83g
Sugar	1.17g
Protein	0.83g
Vitamin A	0.00IU
Vitamin C	0.00mg

Calcium 11.00mg **Iron** 0.12mg

Rotini Pasta w/Meat Sauce and Garlic Bread

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 1	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26636
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROTINI PASTA WGRAIN W/MEAT 6-5 COMM	7 3/8 Ounce		728590
BREAD GARL TST SLC WGRAIN 12-12CT	1 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through.	277862

Preparation Instructions

Wash hands thoroughly.

Thaw Rotini Pasta in the refrigerator over night.

Steam bag of Pasta in the steamer, be careful not to overcook.

Toast Garlic Bread in Oven till hot and a little crispy.

Serve 7.44 oz for 1 serving with 1 piece of garlic bread.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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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: 1.00
Serving Size: 1.00 1

Amount Per Serving

Calories	394.00
Fat	19.50g
SaturatedFat	7.20g
Trans Fat	1.00g
Cholesterol	54.00mg
Sodium	756.00mg
Carbohydrates	34.00g
Fiber	5.00g
Sugar	8.00g
Protein	20.00g

Vitamin A	613.00IU	Vitamin C	23.00mg
Calcium	59.00mg	Iron	4.00mg

Roasted Carrots

NO IMAGE

Servings:	8.00	Category:	Vegetable
Serving Size:	3.00 1	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26661
School:	NORTH BRANCH ELEMENTARY SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CARROT BABY WHL CLEANED 12-2 RSS	2 Pound		510637
OIL OLIVE XVRGN ITAL 6-2LTR PG	1 Tablespoon		432050
SYRUP PANCK DIET CUP 100-1Z SMUCK	2 Each		666785
SPICE DILL WEED 5Z TRDE	1/4 Teaspoon		513938
SALT IODIZED 18-2.25 GCHC	1/4 Teaspoon		350732

Preparation Instructions

Wash hands thoroughly.

Spread carrots on sheet pan, be careful not to overlap and crowd.

Drizzle with Olive Oil lightly and salt and pepper and toss.

The more space the carrots have (aka the less crowded they are) the better they roast. When carrots are overlapping or jammed into a sheet pan, they end up steaming instead of roasting which greatly affects the end taste/texture.

Bake at 425* then as soon as fork tender then:

Drizzle diet maple syrup on carrots.

Sprinkle lightly with Dill Weed.

Bake at 350* till done.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.56
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 3.00 1

Amount Per Serving			
Calories		50.83	
Fat		1.75g	
SaturatedFat		0.25g	
Trans Fat		0.00g	
Cholesterol		0.00mg	
Sodium		163.27mg	
Carbohydrates		9.00g	
Fiber		2.67g	
Sugar		4.00g	
Protein		0.00g	
Vitamin A	28533.33IU	Vitamin C	10.40mg
Calcium	36.29mg	Iron	0.48mg

Asian Rice

NO IMAGE

Servings:	50.00	Category:	Grain
Serving Size:	1.00 1	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26916
School:	NORTH BRANCH HIGH SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WATER SPRNG 4-1GAL GCHC	2 1/2 Quart		686860
BOUILLON CHIX PKT LO SOD 6-50 HHL	10 Package	(1 packet = 1 teaspoon bouillon) Need 3 Tlbs + 1 teasp Bouillon	257494
RICE BRN PARBL WGRAIN 25 GCHC	10 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.	516371
CARROT FZ 30 COMM	3 Cup		150390
SALT SEA 36Z TRDE	2 Teaspoon	Taste before adding salt, may not need it because of Bouillon.	748590
SAUCE SOY LITE 6- .5GAL KIKK	4 Tablespoon		466425
OIL SESAME PURE 10- 56Z ROLN	4 Tablespoon	SAUTE Roland Sesame Oil may used straight from the tin, preferably at room temperature. It holds up well under heat and can be used in a variety of cooking preparations. A little goes a long way.	348630
ONION GREEN 2 RSS	1 Cup	Slice 8 green onions thinly and top each serving.	596981

Preparation Instructions

Wash hands thoroughly.

Put in hotel pan:

2.5 quarts water, 1.5 quarts rice, 3 T. + 1 tsp Chicken Bouillon, 1/3 c butter, 3 c frozen Peas & Carrots.

Cook in steamer till done, crisp tender.

Stir and fluff rice, add together (1/4 c. Soy Sauce + 1/4 c Sesame Oil) drizzle on rice and stir to combine.

(Add 1 to 2 teaspoons of salt only if needed.)

Add 8 fresh thinly sliced green onions and toss to combine or sprinkle on top of each serving.

Serves 50 1/2 cup servings.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.06
OtherVeg	0.08
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 1

Amount Per Serving

Calories	17.48		
Fat	0.44g		
SaturatedFat	0.04g		
Trans Fat	0.00g		
Cholesterol	0.96mg		
Sodium	57.52mg		
Carbohydrates	3.50g		
Fiber	0.16g		
Sugar	0.14g		
Protein	0.34g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.27mg	Iron	0.08mg