Cookbook for CREEKSIDE ELEM SCHL

Created by HPS Menu Planner

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Chicken Nuggets w/Roll

Peanut Butter and Jelly Sandwich

Chicken Nuggets w/Roll

Servings:	1.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-26019

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .98Z 30	4 Each	Cook 8-10 minutes in a 350° convection oven. Cook to a minimum of 165°.	548832
Whole Grain Pan Roll	1 Each		3920

Preparation Instructions

CCP: Hold nuggets for hot service at 135° or higher. Serve 4 nuggets and 1 roll together as an entree.

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

Peanut Butter and Jelly Sandwich

Servings:	1.000	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-22513

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Whole Grain Sandwich Bread	2 Slice	READY_TO_EAT	1292
PEANUT BUTTER SMOOTH 6-5 GFS	3 1/2 Tablespoon		183245
JELLY GRP 6-4 SMUCK	2 Tablespoon		224111

Preparation Instructions

- 1. Lay bread slices out on a parchment lined counter.
- 2. Using a #24 scoop, place peanut butter on one slice of bread. Spread to cover slice.
- 3. Top with 2 tbsp. jelly, use a #30 scoop. Spread over peanut butter.
- 4. Top with second slice of bread. Cut in half. Wrap

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	