

Cookbook for CONCORD ELEMENTARY/MIDDLE SCHOOL

Created by HPS Menu Planner

Table of Contents

Beans Baked MTG

ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER

ASSORTED MUFFINS W/GRAHAM CRACKER

Pepperoni Pizza

BBQ Pulled Pork Sandwich or Sliders

Pepperoni Calzone

Hawaiian Calzone

Chicken Alfredo w/WG Roll

Cheese Calzone

Sloppy Joe on Whole Grain Bun

Cheese Pizza

Ham Pizza

Oven Roasted Chicken Leg Quarter

Orange Chicken

Tacos

Baked Ziti

Cheeseburger

Chicken Quesadilla

Little Caesars Pepperoni Pizza

Chicken Nuggets with roll

Cheese Bread

Pork Roast and Gravy

Grilled Cheese

Beefy Nachos

Italian Sub

Turkey Ranch Wrap

Chicken Caesar Salad with roll

Taco Salad with dinner roll

Turkey BLT Salad with roll

Crispy Chicken Salad with roll

Ham & Cheese Sub

Buffalo Chicken Wrap

Chicken Caesar Wrap

Macaroni and Cheese with roll

French Toast with Sausage MS/HS

Gravy

Soft Shell Taco

Turkey Sub

Lunchable Updated

Thanksgiving Turkey Dinner

Chicken Patty Sandwich Spicy

Breakfast Stacker

Homemade Chili with Cornbread

Beef Stroganoff

French Toast with Sausage ES

Bosco Sticks and Marinara

Hot Dog

Baked Beans IN PROGRESS

Chicken Patty Sandwich

Ham and Cheese Panini

Chicken Salad Sandwich

Potato Bowl with Whole Grain Dinner Roll

PB & J Lunchable

Breakfast Sandwich

Chicken Nuggets with Mashed Potatoes

Italian Panini Elementary School

BBQ Roasted Chickpeas

Thai Chicken Bowl

Meatball Sub

ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER PRESCHOOL

Lasagna Same-Day Preparation

Lasagna Two-Day Preparation

Lasagna Two-Day Preparation With Dinner Roll

Lasagna Same-Day Preparation with Dinner Roll

LUCKY TRAY DAY!

Cowboy Mac and Cheese with Texas Toast

Little Caesars Cheese Pizza

Cowboy Mac and Cheese

SweetPotato Fries

Walking Taco

Sweet Spinach Salad w/Dinner Roll

Hot Ham & Cheese Sandwich with fries

Spaghetti with Homemade Marinara

Spaghetti with Marinara

Hot Dog Bar-chili cheese dog

Scalloped Potatoes & Ham with roll

Ham Calzone

BBQ Riblet Sandwich with fries

Beef ravioli with bread stick

Chicken Stix and fries

Roasted Turkey and Gravy

Southwestern Chicken Salad

Monday Fruit and Veg. Bar

Tuesday Fruit and Veg Bar

Thursday Fruit and Veg Bar

Friday Fruit and Veg Bar

Wednesday Fruit and Veg. bar

Turkey and Ham Slider

Big Mac Wrap

Michigan Cherry Salad

Candied Pecans

Candied Pecans

Michigan Cherry Salad

Biscuit Sticks & Gravy

No Bake Chocolate Cookie

Cinnamon Roll Smoothie

English Muffin Breakfast Sandwich

Deli Sandwich (Emergency Feeding)

Corndog

Beans Baked MTG

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-36

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED 6-10 BUSH	4 Gallon	Heat and serve. Warm in 350 degree oven for approx 30 minutes.	520098

Preparation Instructions

WASH HANDS.

1. Open can and pour beans into steam table pan(s).
2. Heat through.
3. Serve.

, CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135oF.

, Child Nutrition: 1/2 cup provides= 1/2 cup beans/peas

, Updated December 2013

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	192.00		
Fat	0.64g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	704.00mg		
Carbohydrates	38.40g		
Fiber	6.40g		
Sugar	15.36g		
Protein	8.96g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	64.00mg	Iron	2.43mg

ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-138
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401
CRACKER GRHM WGRAIN IW 150- 3CT NAB	4 Package		529974

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 4.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 202.50

Fat 3.63g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 265.00mg

Carbohydrates 39.50g

Fiber 3.00g

Sugar 12.50g

Protein 2.50g

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

Calcium 117.50mg **Iron** 4.00mg

ASSORTED MUFFINS W/GRAHAM CRACKER

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-377
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
72-1.8Z MUFFIN BLUEBERRY IW OTIS 03100	1 1/4 Serving		145740
MUFFIN CHOCOLATE CHIP IW 96-2Z	1 1/4 Each		273681
CRACKER GRHM WGRAIN IW 150-3CT NAB	1 1/4 Package		529974

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 2.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	148.20		
Fat	3.99g		
SaturatedFat	0.57g		
Trans Fat	0.00g		
Cholesterol	11.40mg		
Sodium	119.70mg		
Carbohydrates	25.65g		
Fiber	1.14g		
Sugar	11.40g		
Protein	2.28g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	14.25mg	Iron	0.91mg

Pepperoni Pizza

Servings:	184.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-378
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	23 Fluid Ounce		743879
SAUCE PIZZA W/BASL 6-10 REDPK	92 Fluid Ounce		256013
CHEESE MOZZ SHRD 4-5 LOL	6 Gallon	.25 gallon= 1 pound	645170
PEPPERONI SLCD 14-16/Z 2-5 GCHC	46 Ounce		729981
DOUGH PIZZA SHTD 16 20-26Z RICH	18 1/2 Piece	<p>BAKE</p> <p>1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES</p>	570818

Preparation Instructions

Regular and Wheat Crust:

Spray pizza screens or sheet pan with food release. Place 1 frozen 16" dough on screen, place screen on sheet pans, or 2 frozen 12" x 16" dough on one sheet pan. Proof dough until double in size.

Brush outer 2" edge with oil blend. With a PIN DOCKER, dock regular or wheat crust to remove any large air bubbles that have formed. Spread 4 fl oz of pizza sauce evenly over crust leaving a 3/4" border around the edge. Spread 1 lb cheese or .75 lb cheese for thin crust over sauce leaving a 3/4" border around the edge.

Bake pizza in a preheated 375-400°F convection oven for about 8-10 minutes or until outside crust is golden brown and cheese is lightly browned on the top. Cut each pizza in 8 slices or 6 for thin crust.

CCP:

Heat to 165°F for 15 seconds

Hold for service at 135° / 140°F (MN)

Meal Components (SLE)

Amount Per Serving

Meat	2.05
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 184.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	272.65
Fat	19.35g
SaturatedFat	8.98g
Trans Fat	0.00g
Cholesterol	38.60mg
Sodium	561.78mg
Carbohydrates	6.35g
Fiber	0.60g
Sugar	3.15g
Protein	16.68g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 421.70mg	Iron 0.54mg

BBQ Pulled Pork Sandwich or Sliders

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-383
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK BUTT B/I NAT 4-2CT 74AVG P/L	24 1/2 Pound		599890
SALT KOSHER 12-3 DIAC	3 1/4 Fluid Ounce		424307
SPICE PEPR BLK REST GRIND 16Z TRDE	3 1/4 Fluid Ounce		225061
SPICE PAPRIKA SPANISH 16Z TRDE	4 1/2 Fluid Ounce		225002
SUGAR BROWN LT 12-2 GFS	4 Cup		314641
SAUCE BBQ PKT 200-12GM GCHC	100 Each		294659
HAMBURGER BUN, W GRAIN, AM	100 bun	READY_TO_EAT	3480

Preparation Instructions

Make dry rub by combining salt, pepper, paprika, and brown sugar. Rub the pork all over with the dry rub..

Roast pork 12 hours at 200°F uncovered or if not able to roast overnight, roast for 6 hours at 300°F tightly covered with foil.

Remove from oven and let cool enough to handle: pull pork with gloved hand or fork; set aside.

Sandwich:

Serve 2 oz of pulled pork on whole wheat bun and one BBQ pc on the side.

Sliders:

Serve 1 oz of pulled pork per slider and one BBQ pc on the side.

CCP:

Hold for service at 135°F (140°F MN).

Meal Components (SLE)

Amount Per Serving

Meat	3.90
Grain	2.00
Fruit	0.00

GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	433.28
Fat	16.64g
SaturatedFat	4.88g
Trans Fat	0.00g
Cholesterol	73.20mg
Sodium	560.00mg
Carbohydrates	41.68g
Fiber	2.00g
Sugar	15.68g
Protein	25.52g

Vitamin A	323.99IU	Vitamin C	1.17mg
Calcium	25.52mg	Iron	11.05mg

Pepperoni Calzone

Servings:	64.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-386
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE PIZZA W/BASL 6-10 REDPK	32 Fluid Ounce	READY_TO_EAT None	256013
PEPPERONI SLCD 14-16/Z 2-5 GCHC	16 Ounce		729981
OIL OLIVE PURE 4-3LTR GCHC	8 Fluid Ounce		432061
DOUGH PIZZA SHTD WGRAIN 16 24-22Z	64 Slice		166762
CHEESE MOZZ SHRD 4-5 LOL	2 Gallon		645170

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.
2. Take mozzarella cheese and crumble it with your hands. Evenly distribute the cheese, sauce, and pepperoni among the 8 squares and place it starting at the left hand corner of the square and create a half inch diagonal line to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.
3. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.80
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	288.90
Fat	16.69g
SaturatedFat	7.63g
Trans Fat	0.00g
Cholesterol	30.78mg
Sodium	456.59mg
Carbohydrates	15.50g
Fiber	1.70g

Sugar		4.60g	
Protein		17.21g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	414.00mg	Iron	0.96mg

Hawaiian Calzone

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-388
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL OLIVE PURE 4-3LTR GCHC	1 Fluid Ounce		432061
TURKEY HAM 2- 7AVG JENNO	4 Ounce		434663
CHEESE MOZZ SHRD 4-5 LOL	1/4 Gallon	.25 Gallon= 1 pound	645170
DOUGH PIZZA SHTD 16 20-26Z RICH	1 Slice	<p>BAKE</p> <p>1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES</p>	570818
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	READY_TO_EAT None	256013
PINEAPPLE TIDBITS IN JCE 6- 10 GCHC	8 Fluid Ounce		189979

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.
2. Take mozzarella cheese and crumble it with your hands. Use a towel to dry any excess moisture. Evenly distribute the cheese, sauce, and pineapple among the 8 squares and place it starting at the left hand corner of the square and create a half inch diagonal line to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.
3. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Meal Components (SLE)

Amount Per Serving

Meat	2.28
Grain	2.50
Fruit	0.13
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	269.04		
Fat	16.64g		
SaturatedFat	7.71g		
Trans Fat	0.00g		
Cholesterol	38.38mg		
Sodium	537.47mg		
Carbohydrates	10.87g		
Fiber	0.81g		
Sugar	6.44g		
Protein	16.97g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	412.56mg	Iron	0.67mg

Chicken Alfredo w/WG Roll

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-389
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Alfredo Sauce Mix	1 Package		16216
Tap Water for Recipes	1 1/4 Gallon	UNPREPARED	000001WTR
CHIX STRP FAJT SEAS FC 8-4.99 TYS	8 3/4 Pound	CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.	150160
CHEESE PARM SHRD FCY 10-2 PG	1 Pound		460095
BUTTER BLND SLD EURO ZT 36-1 SUNGLW	1/2 Pound	READY_TO_EAT Ready to use.	648560
SPICE PEPR BLK REST GRIND 16Z TRDE	1 1/2 Teaspoon		225061
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Teaspoon		513881
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	4 1/4 Pound		229951
DINNER ROLL, W GRAIN, AM	50 roll	READY_TO_EAT	4372

Preparation Instructions

Using random chicken breast, place breasts on a sheet pan lightly sprayed with pan coating. Bake at 350°F for 15 minutes or until chicken reached 165°F internally for 15 seconds CCP. Do Not Overcook. Julienne in 1/4 inch and hold at 140°F for next step.

Prepare sauce, stir one sauce packet per 1 qt warm water. Heat remaining water, when water reaches a boil, stir in

sauce mixture and continue stirring until thickened. Add parmesan cheese, pepper, garlic and stir until combined. Mix in chicken and hot alfredo sauce. Stir well to combine. Place in steam table or warming tablet.

CCP: Hold for service at 140°F

Reheat accompanying pasta under hot water. Drain and place in large steam table pan. To serve, place 4 oz pasta and top with 1/2 cup chicken alfredo sauce mix.

Meal Components (SLE)

Amount Per Serving

Meat	1.87
Grain	2.61
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	344.13		
Fat	9.00g		
SaturatedFat	2.02g		
Trans Fat	0.00g		
Cholesterol	75.17mg		
Sodium	439.73mg		
Carbohydrates	46.90g		
Fiber	4.75g		
Sugar	3.36g		
Protein	23.89g		
Vitamin A	0.00IU	Vitamin C	0.01mg
Calcium	24.60mg	Iron	9.30mg

Cheese Calzone

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-390
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN 16 24-22Z	8 Serving		166762
OIL OLIVE PURE 4-3LTR GCHC	1 Fluid Ounce		432061
CHEESE MOZZ SHRD 4-5 LOL	1/2 Gallon	.25 Gallon= 1 pound	645170
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	READY_TO_EAT None	256013
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Ounce		743879

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.
2. Take mozzarella cheese and crumble it with your hands. Use a towel to dry any excess moisture. Evenly distribute the cheese and sauce among the 8 squares and place it starting at the left hand corner of the square and create a half inch diagonal line to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.
3. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Meal Components (SLE)

Amount Per Serving

Meat	2.08
Grain	0.80
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	322.45
Fat	20.33g
SaturatedFat	8.28g
Trans Fat	0.00g
Cholesterol	31.20mg
Sodium	456.90mg
Carbohydrates	15.58g

Fiber	1.70g		
Sugar	4.68g		
Protein	17.61g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	430.40mg	Iron	0.95mg

Sloppy Joe on Whole Grain Bun

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-391
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1 1/4 Gallon	UNPREPARED	000001WTR
VINEGAR WHT DISTILLED 5 4-1GAL GCHC	3 1/2 Cup		629640
SPICE ONION MINCED 12Z TRDE	1 1/4 Cup		513997
SPICE MUSTARD GRND 14Z TRDE	1/2 Cup		224928
SPICE GARLIC GRANULATED 24Z TRDE	3 Tablespoon		513881
HAMBURGER BUN, W GRAIN, AM	1 bun		3480
BEEF CRUMBLES 8-5 COMM	23 1/2 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
TOMATO PASTE CALIF 26 6-10 GCHC	10 1/4 Cup		100196
KETCHUP CAN 6-10 HNZ	86 1/4 Fluid Ounce		100188
SUGAR BROWN LT 12-2 GFS	1 1/4 Cup		314641
SPICE PEPR BLK REST GRIND 16Z TRDE	3 Teaspoon		225061

Preparation Instructions

Brown ground beef until no longer pink, drain grease and rinse under hot water. Drain well.
Add all remaining ingredients, mix well and simmer for 30 minutes.

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Portion 1/3 cup with #12 Scoop onto bottom half of each bun. Cover with top bun half and serve immediately.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.27
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	166.19
Fat	7.01g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	649.24mg
Carbohydrates	12.03g
Fiber	0.58g
Sugar	8.39g
Protein	13.61g
Vitamin A 100.01IU	Vitamin C 0.00mg
Calcium 26.66mg	Iron 2.42mg

Cheese Pizza

Servings:	184.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-392
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 16 20-26Z RICH	18 1/2 Serving	BAKE 1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES	570818
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	23 Fluid Ounce		743879
SAUCE PIZZA W/BASL 6-10 REDPK	92 Fluid Ounce	READY_TO_EAT None	256013
CHEESE MOZZ SHRD 4-5 LOL	6 Gallon	.25 Gallon= 1 pound	645170

Preparation Instructions

Regular and Wheat Crust:

Spray pizza screens or sheet pan with food release. Place 1 frozen 16" dough on screen, place screen on sheet pans, or 2 frozen 12" x 16" dough on one sheet pan. Proof dough until double in size.

Brush outer 2" edge with oil blend. With a PIN DOCKER, dock regular or wheat crust to remove any large air bubbles that have formed. Spread 4 fl oz of pizza sauce evenly over crust leaving a 3/4" border around the edge.

Spread 1 lb cheese or .75 lb cheese for thin crust over sauce leaving a 3/4" border around the edge.

Bake pizza in a preheated 375-400°F convection oven for about 8-10 minutes or until outside crust is golden brown and cheese is lightly browned on the top. Cut each pizza in 8 slices or 6 for thin crust.

CCP:

Heat to 165°F for 15 seconds

Hold for service at 135° / 140°F (MN)

Meal Components (SLE)

Amount Per Serving

Meat	2.05
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 184.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	236.20
Fat	15.96g
SaturatedFat	7.68g
Trans Fat	0.00g
Cholesterol	30.78mg
Sodium	420.89mg
Carbohydrates	6.35g
Fiber	0.60g
Sugar	3.15g
Protein	15.12g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 421.70mg	Iron 0.45mg

Ham Pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-394
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Fluid Ounce		743879
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	READY_TO_EAT None	256013
TURKEY HAM 4-10 COMM	5 Ounce		150460
CHEESE MOZZ SHRD 4-5 LOL	13 Ounce		645170
DOUGH PIZZA SHTD WGRAIN 16 24-22Z	1 Each		166762

Preparation Instructions

Regular and Wheat Crust:

Spray pizza screens or sheet pan with food release. Place 1 frozen 16" dough on screen, place screen on sheet pans, or 2 frozen 12" x 16" dough on one sheet pan. Proof dough until double in size.

Brush outer 2" edge with oil blend. With a PIN DOCKER, dock regular or wheat crust to remove any large air bubbles that have formed. Spread 4 fl oz of pizza sauce evenly over crust leaving a 3/4" border around the edge. Spread 1 lb cheese or .75 lb cheese for thin crust over sauce leaving a 3/4" border around the edge.

Bake pizza in a preheated 375-400°F convection oven for about 8-10 minutes or until outside crust is golden brown and cheese is lightly browned on the top. Cut each pizza in 8 slices or 6 for thin crust.

CCP:

Heat to 165°F for 15 seconds

Hold for service at 135° / 140°F (MN)

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	0.10
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13

OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 8.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	207.47		
Fat	14.09g		
SaturatedFat	6.57g		
Trans Fat	0.00g		
Cholesterol	35.49mg		
Sodium	425.64mg		
Carbohydrates	4.63g		
Fiber	0.65g		
Sugar	2.83g		
Protein	14.66g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	333.63mg	Iron	0.36mg

Oven Roasted Chicken Leg Quarter

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-473
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DINNER ROLL, W GRAIN, AM	50 roll	READY_TO_EAT	4372
CHIX CVP LEG QTR W/BACKS 40 GCHC	6 1/4 Pound		197122
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Cup		743879
LEMON JUICE 100 12-32FLZ GCHC	1 Cup		311227
SAUCE SOY LITE 6-.5GAL KIKK	1 Cup		466425
SPICE PEPR BLK REST GRIND 16Z TRDE	1 Tablespoon		225061

Preparation Instructions

Rinse Chicken legs under cold water

Place chicken in a large container and add oil, lemon juice, pepper, and soy sauce. Mix completely several times. Let marinate overnight in refrigerator.

Lay out chicken legs on a full-size sheet pan leaving about 1/2" of space between each leg. (This will prevent them from steaming while cooking and insure proper browning.)

Bake in a preheated 450°F oven for about 15-18 minutes or until the internal temperature reaches 165°F.

CCP: 165°F for 15 seconds

Remove from oven; place chicken in 2" hotel pan and hold for service.

CCP: Hold for service at 135°F (140°F MN)

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 50.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	247.56		
Fat	14.98g		
SaturatedFat	3.14g		
Trans Fat	0.00g		
Cholesterol	52.50mg		
Sodium	371.30mg		
Carbohydrates	17.32g		
Fiber	2.00g		
Sugar	2.00g		
Protein	13.32g		
Vitamin A	0.00IU	Vitamin C	1.15mg
Calcium	4.00mg	Iron	8.50mg

Orange Chicken

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-477
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
VINEGAR RICE WINE SEAS 4-1GAL ROLN	4 1/4 Cup	READY_TO_EAT Use directly from the bottle.	661651
SAUCE SOY LITE 6-.5GAL KIKK	4 1/4 Cup		466425
MARMALADE ORNG 6-4 SMUCK	18 1/2 Cup	200 servings = 3.25 jars	224138
SPICE GINGER GRND 16Z TRDE	4 1/4 Teaspoon		513695
GARLIC CHPD IN WTR 6- 32Z TULK	8 3/4 Teaspoon		322164
ONION GREEN 2 RSS	2 1/4 Cup		596981
STARCH CORN 24-1 ARGO	1 Tablespoon		108413
RICE BRN PARBL WGRAIN 25 GCHC	50 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
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	43 1/2 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120
JUICE ORNG 100 FRSH 72- 4FLZ SNCUP	4 1/4 Each		118930

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.04
Grain	1.02
Fruit	0.01
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	186.39		
Fat	1.74g		
SaturatedFat	0.05g		
Trans Fat	0.00g		
Cholesterol	0.36mg		
Sodium	210.34mg		
Carbohydrates	38.67g		
Fiber	1.05g		
Sugar	1.91g		
Protein	4.59g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	5.77mg	Iron	1.04mg

Tacos

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-478
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Taco Seasoning	1/4 Fluid Ounce	UNPREPARED	16423
Tap Water for Recipes	1/4 Gallon	UNPREPARED	000001WTR
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Fluid Ounce	OPTIONAL	150250
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	2 Ounce	(OPTIONAL) RECONSTITUTE Step 1: Pour 1 2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes.Step 4: Season, stir, serve.	183910
CHIP TORTL RND YEL 5- 1.5 KE	2 Piece		163020
BEEF CRUMBLES 8-5 COMM	2 Ounce	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950

Preparation Instructions

TACO MEAT:

1. If using raw beef or turkey, brown meat; once cooked through, drain well and rinse in hot water if possible to remove as much grease as possible.
2. Add seasoning mix to cooked meat or crumbles.
3. Cook for 10 minutes; add water and simmer for an additional 15-30 minutes.

CCP:

Heat to 165 degrees F for 15 seconds.

Hold for service at 135 degrees F (140 degrees F MN)

OPTIONAL:

-cheese

-refried beans

Meal Components (SLE)

Amount Per Serving

Meat	1.85
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.60
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	581.02		
Fat	18.69g		
SaturatedFat	5.50g		
Trans Fat	0.00g		
Cholesterol	31.50mg		
Sodium	1353.68mg		
Carbohydrates	78.58g		
Fiber	16.06g		
Sugar	0.08g		
Protein	28.20g		
Vitamin A	291.13IU	Vitamin C	1.28mg
Calcium	200.37mg	Iron	6.43mg

Baked Ziti

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-479
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DINNER ROLL, W GRAIN, AM	250 roll	READY_TO_EAT	4372
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	11 1/4 Pound		229951
SAUCE MARINARA 6-10 REDPK	3 1/4 Gallon	READY_TO_EAT None	502181
CHEESE MOZZ SHRD 4-5 LOL	34 3/4 Pound		645170

Preparation Instructions

1. Cook pasta in boiling water. Drain
2. Mix together cooked pasta, marinara and 1/2 cheese.
3. Portion into steam-able pan and top with remaining cheese.
4. Bake uncovered in preheated 325 degree F oven for about 30 minutes or until cheese is lightly browned and internal temperature of pasta reaches 165 degrees F for 15 seconds (CCP).

CCP:

Hold above 140 degrees F for service

Meal Components (SLE)

Amount Per Serving

Meat	2.22
Grain	1.97
Fruit	0.00
GreenVeg	0.00
RedVeg	0.32
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	386.34
Fat	15.80g
SaturatedFat	7.78g
Trans Fat	0.00g
Cholesterol	33.36mg
Sodium	578.89mg
Carbohydrates	38.75g
Fiber	4.23g
Sugar	8.12g

Protein	22.88g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 473.04mg	Iron 9.08mg

Cheeseburger

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-480
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
KETCHUP PKT 1000-7GM GCHC	1 Each		287237
MUSTARD PKT 500-5.5GM GFS	1 Each		700051
BEEF PTY FLAMEBR 210-2.4Z	1 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	205030
HAMBURGER BUN, W GRAIN, AM	1 bun	READY_TO_EAT	3480
CHEESE AMER 160CT SLCD 6-5 COMM	1 Slice		150260

Preparation Instructions

Assemble sandwich with 1 each (beef patty, bun and cheese slice). Wrap with foil wrapper.

HCCP: Hold at 135 F or above

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	355.00
Fat	14.70g
SaturatedFat	6.00g
Trans Fat	0.50g
Cholesterol	47.50mg
Sodium	825.60mg
Carbohydrates	33.00g
Fiber	3.10g

Sugar	5.50g
Protein	21.20g
Vitamin A 100.50IU	Vitamin C 0.04mg
Calcium 109.86mg	Iron 11.90mg

Chicken Quesadilla

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-481
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SOUR CREAM PKT 400-1Z GCHC	1 Each		836750
SALSA 103Z 6-10 REDG	1/4 Pound	16 oz= 1 pound READY_TO_EAT None	452841
QUESADILLA CHIX WGRAIN 96-5Z MAX	1 Each		231750

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.29
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	349.60
Fat	13.00g
SaturatedFat	5.00g
Trans Fat	0.00g
Cholesterol	35.00mg
Sodium	776.56mg
Carbohydrates	41.92g
Fiber	4.00g
Sugar	4.64g
Protein	18.00g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 293.00mg	Iron 3.54mg

Little Caesars Pepperoni Pizza

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-482
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1 Serving		000001WTR

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Chicken Nuggets with roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-483
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST NUG BRD WGRAIN .66Z 4-7	5 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8 - 10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6 - 8 minutes at 375°F from frozen.	558040
DINNER ROLL, W GRAIN, AM	1 roll	READY_TO_EAT	4372
SAUCE BBQ PKT 200-12GM GCHC	2 Each		294659

Preparation Instructions

4 Nuggets= 2 oz protein, 1 bread

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	370.00		
Fat	15.50g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	775.00mg		
Carbohydrates	43.00g		
Fiber	5.00g		
Sugar	11.00g		
Protein	17.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	47.00mg	Iron	10.00mg

Cheese Bread

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-484
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 12X16 22-24Z DELSUPR	25 Each		570826
CHEESE MOZZ LT SHRD FZ 30 P/L	25 Pound		150610
CHEESE PARM GRTD 4-5 PG	3 1/4 Cup		445401
SEASONING ITAL HRB 6Z TRDE	2 Cup		428574
GARLIC PLD FRESH 5 RSS	2 Cup		428353
SAUCE MARINARA 6-10 REDPK	3 1/4 Gallon	READY_TO_EAT None	502181
OIL BLND CANOLA/XVRGN 75/25 6- 1GALGFS	6 1/4 Cup		743879

Preparation Instructions

1. For each sheet pan, place two frozen dough on lined sheet pans.
2. Refrigerate overnight to thaw. Once the dough is thawed and raised, dock dough.
3. Brush each dough with 1/4 cup olive oil blend; sprinkle with 2 Tbsp parmesan cheese, 1.25 Tbsp garlic and 1.25 Tbsp Italian herbs. Cover each dough with one pound of mozzarella, cover to the edges.
4. Bake in a pre-heated 375 degree F oven for 8-10 minutes until cheese is lightly browned on top.
5. Cut each bread in half lengthwise, then in eight 2 in. strips.
6. Serve two strips with 2 fl. oz. marinara sauce.

CCP:

Hold for service at 140 degrees F

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	55.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.42
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 200.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	419.78		
Fat	15.85g		
SaturatedFat	5.13g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	818.65mg		
Carbohydrates	47.15g		
Fiber	2.29g		
Sugar	5.41g		
Protein	22.80g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	31.22mg	Iron	3.02mg

Pork Roast and Gravy

Servings:	360.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-485
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PORK BUTT B/I NAT 4-2CT 74AVG P/L	45 Pound		599890
PORK GRAVY	74 3/4 Ounce		12713
Kosher Salt	3 1/2 Tablespoon	BAKE	31708
Black Pepper	1 3/4 Tablespoon	BAKE	24108
POTATO PRLS EXCEL 12-28Z BAMER	31 1/2 Pound		613738
DINNER ROLL, W GRAIN, AM	360 roll	READY_TO_EAT	4372

Preparation Instructions

1. Thaw at least 48 hours in refrigerator.
2. Add 1/2 cup water per roasting pan.
3. Season pork with salt& pepper and bake uncovered at 325 degrees F for 3-3 1/2 hours.

CCP:

* Heat to 165 degree F for 15 seconds*

4. Remove from oven and cool reserving all the pan drippings for use in gravy or sauces. Remove netting before roast cools of completely.

CCP:

Cool to 41 degrees F within 4 hours

5. Slice pork into 2 oz slices
6. Dice into 1 in. cubes for ES.
7. Make gravy according to directions on package using pan juices subtracting appropriate amount of water.

ELEMENTARY:

8. Pour gravy in 4 in. hotel pan, add diced pork and bake covered. Serve 1/2 cup pork and gravy.

SECONDARY:

8. Single sliced pork in hotel pan and baked covered. Serve 2 oz pork with 1/4 cup gravy.

CCP:

Heat to 165 degree F for 15 seconds

Hold for service at 140 degree F

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.00

Nutrition Facts

Servings Per Recipe: 360.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	345.16
Fat	11.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	37.50mg
Sodium	842.80mg
Carbohydrates	45.03g
Fiber	4.00g
Sugar	2.01g
Protein	18.01g
Vitamin A 0.00IU	Vitamin C 0.60mg
Calcium 34.00mg	Iron 9.14mg

Grilled Cheese

Servings:	128.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-492
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	256 Slice		150260
BUTTER WHPD CUP 720-5GM 8 GFS	1 1/4 Pound		272010
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 1/4 Cup		743879
BREAD, 100% WW SLICED, AM	256 Serving	READY_TO_EAT	0336
SOUP TOMATO 12-5 HLTHYREQ	64 Cup		488232

Preparation Instructions

1. Melt butter blend and oil blend together. Keep warm.
2. Measure 1/3 cup and pour on full-size sheet pan and distribute evenly.
3. Lay out 24 slices white bread
4. Top each slice of white bread with four 1/2 oz American cheese.
5. Then top with 24 slices wheat bread.
6. Brush remaining 1/3cup butter/oil blend on top wheat bread slices.
7. Bake at 350 degree F for 8-10 minutes.

DO NOT OVERBAKE.

CCP:

Hod for service at 135 degree F/ 140 degree F (MN)

Meal Components (SLE)

Amount Per Serving

Meat	1.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.63
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 128.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories	399.14		
Fat	15.23g		
SaturatedFat	5.34g		
Trans Fat	0.00g		
Cholesterol	25.11mg		
Sodium	1140.30mg		
Carbohydrates	52.00g		
Fiber	5.00g		
Sugar	15.00g		
Protein	14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	163.00mg	Iron	0.36mg

Beefy Nachos

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-529
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Taco Seasoning	45 Ounce	UNPREPARED	16423
Tap Water for Recipes	2 1/2 Gallon	UNPREPARED	000001WTR
MILK WHT FF 4-1GAL RGNLBRND	3 3/4 Quart		557862
CHEESE AMER 160CT SLCD 6-5 COMM	17 Pound		150260
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	20 Fluid Ounce	OZ NOT FLUID OZ	299405
SPICE CHILI POWDER MILD 16Z TRDE	3/4 Cup		331473
SPICE CUMIN GRND 15Z TRDE	2 Cup		273945
SPICE PAPRIKA SPANISH 16Z TRDE	3/4 Cup		225002
SPICE ONION POWDER 19Z TRDE	3/4 Cup		126993
CHILIES GREEN DCD 12-26Z ORTG	1 1/4 Cup		131460
CHIP TORTL RND YEL 5-1.5 KE	31 1/4 Pound	31.25 pounds = 4.2 cases	163020
BEEF CRUMBLES 8-5 COMM	39 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950

Preparation Instructions

1. PREPARE TACO MEAT ACCORDING TO RECIPE:

1. If using raw beef or turkey, brown meat; once cooked through, drain well and rinse in hot water if possible to remove as much grease as possible.
2. Add seasoning mix to cooked meat or crumbles.
3. Cook for 10 minutes; add water and simmer for an additional 15-30 minutes.

CCP:

Heat to 165 degree F for 15 seconds

Hold for service at 135 degree F (140 degree F (MN))

2. Heat cheese sauce until 165 degree F and hold for service at 140 degree F

3. Portion 2 oz tortilla chips and top with 2 oz taco meat and 1.5 fl oz (3Tbsp) cheese sauce.

CCP:

Heat to 165 degree F for 15 seconds

Hold for service at 135 degree F (140 degree F (MN))

Meal Components (SLE)

Amount Per Serving

Meat	2.03
Grain	0.16
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	193.67		
Fat	9.62g		
SaturatedFat	4.35g		
Trans Fat	0.00g		
Cholesterol	38.00mg		
Sodium	532.09mg		
Carbohydrates	9.93g		
Fiber	0.26g		
Sugar	5.85g		
Protein	17.29g		
Vitamin A	500.65IU	Vitamin C	1.17mg
Calcium	174.70mg	Iron	2.48mg

Italian Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-578
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALAMI CKD 2-6 KENTQ	3 1/2 Pound		330485
CHEESE PROV UNSMKD 3-12AVG PG	3 1/4 Pound		488372
LETTUCE TACO SHREDDED 1/8 CUT 6-3	1 1/2 Pound		728721
DRESSING ITAL FF PKT 200-12GM GCHC	25 Fluid Ounce		187194
HAM SLCD W/A 8-5 640CT COMM	2 1/2 Pound		651470
4-1GAL GFS SWT PICKLE 1270337-1393	150 Serving	Pickle slices*	517194
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	50 Each		276142

Preparation Instructions

1. Slice ham and salami into 0.5 oz slices.
2. Open each bun and layer ingredients as follow:
0.75 oz provolone.
1 oz ham or 1.25 oz commodity ham
0.75 oz salami
3 pickle slices.
1/8 cup lettuce
Close bun.
3. Wrap each sandwich with 12 in. wrap and include 0.5 oz dressing in portion cup
CCP:

* Hold for service at 40 degree F or below*

Meal Components (SLE)

Amount Per Serving

Meat	2.36
Grain	2.00

Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00
Serving Size: 1.00 Serving

Amount Per Serving

Calories	379.02		
Fat	19.22g		
SaturatedFat	8.96g		
Trans Fat	0.00g		
Cholesterol	54.24mg		
Sodium	911.15mg		
Carbohydrates	30.31g		
Fiber	2.00g		
Sugar	4.66g		
Protein	21.77g		
Vitamin A	200.32IU	Vitamin C	0.00mg
Calcium	253.36mg	Iron	2.40mg

Turkey Ranch Wrap

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-580
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	24 Each	STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690130
CHEESE AMER 160CT SLCD 6-5 COMM	1 1/2 Pound		150260
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	2 Pound		242489
DRESSING RNCH LT LO SOD 200- 12GM GFS	1 Cup		699981
TURKEY BRST SKNLS CKD 2- 9AVG JENNO	3 Pound		442763

Preparation Instructions

Mix together shredded lettuce and ranch dressing.

Lay out 6 tortillas at a time and assemble as follows:

- two 0.5 oz slices of cheese on each
- 3 oz of sliced deli turkey OR 4.8 oz Commodity turkey
- 1/2 cup shredded lettuce

Roll each tortilla turning the slides in 1/2 way through the rolling process.

Cut in half on the bias to get two servings.

CCP: Hold for service at 41 degrees F or below

Note:

A549, one lb AP provides about 10, 1.6 oz servings of deli style turkey breast.

CN Crediting: 1.6 oz deli-style turkey breast provides 1 oz-equivalent meat/meat alternate

Meal Components (SLE)

Amount Per Serving

Meat	2.08
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.67
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	355.82
Fat	16.50g
SaturatedFat	6.97g
Trans Fat	0.00g
Cholesterol	51.98mg
Sodium	1173.86mg
Carbohydrates	32.39g
Fiber	3.34g
Sugar	5.94g
Protein	19.58g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 291.48mg	Iron 1.63mg

Chicken Caesar Salad with roll

Servings:	25.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-583
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ROMAINE MXD 4-5 RSS	4 Pound		755826
Chicken, diced, cooked, frozen	3 1/4 Pound		100101
CROUTON CHS GARL WGRAIN 250-.5Z	25 Package		661022
DINNER ROLL, W GRAIN, AM	25 roll	READY_TO_EAT	4372
CHEESE PARM GRTD 4-5 PG	3/4 Cup		445401
DRESSING CAESAR 4-1GAL LTHSE	37 1/2 Ounce	READY_TO_EAT Use as a dressing or dip	132141
SEASONING SALT NO MSG 5 TRDE	25 Each		514039

Preparation Instructions

1. Place chicken breast on a sheet pan lightly sprayed with pan coating.
2. Sprinkle with seasoned salt.
3. Bake at 350 degree F for 15 minutes or until chicken reaches 165 degree F internally. DO NOT OVERCOOK.

CCP:

165 degree F for 15 seconds

4. Let cool; julienne in 1/4 in. strips
5. Place 1.5 cup of lettuce into container (to not use carrot and cabbage)

Top with::

- 2 oz chicken breast strips arranged on lettuce
- 1 tbs of parmesan cheese sprinkled on top.

Serve with::

- One packet of croutons
- 1.5 oz Caesar dressing in 2 oz portion cup.
- Serving of fresh fruit.

Dinner roll.

Meal Components (SLE)

Amount Per Serving

Meat	2.08
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.08
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	325.28		
Fat	16.24g		
SaturatedFat	1.94g		
Trans Fat	0.02g		
Cholesterol	47.43mg		
Sodium	1910.11mg		
Carbohydrates	27.07g		
Fiber	3.01g		
Sugar	3.96g		
Protein	19.17g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	26.20mg	Iron	8.54mg

Taco Salad with dinner roll

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-585
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	9 Pound		242489
CHEESE CHED MLD SHRD 4-5 LOL	3 3/4 Pound		150250
OLIVE RIPE SLCD BLK SPAIN 6-10 GCHC	1 1/4 Cup		324531
CHIP TORTL RND YEL 5-1.5 KE	3 3/4 Pound		163020
MAYONNAISE LT 4-1GAL GFS	60 Tablespoon		429406
SALSA 103Z 6-10 REDG	90 Ounce	READY_TO_EAT None	452841
SPICE CHILI POWDER MILD 16Z TRDE	15 Teaspoon		331473
DINNER ROLL, W GRAIN, AM	60 roll		4372
BEEF CRUMBLES 8-5 COMM	9 1/2 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
TOMATO ROMA 2 1-25 MRKN	3 3/4 Pound		588381

Preparation Instructions

If using raw beef, brown and drain off all grease.

If using crumble, re-heat following directions on package.

Follow directions on Taco Sauce Mix package. Combine beef crumbles, taco seasoning and water; bake following package directions.

CCP: 165 degrees F 15 seconds

CCP: Cool to 41 degrees F within 4 hours

Place 1 cup shredded lettuce in container.

Top with:

1/4 cup taco meat

2 Tbs diced tomatoes

1 tsp black sliced olives

1 oz cheese

1 oz Tortilla Rounds

Serve with:

1 oz taco dressing

CCP: Hold at 40 degrees F or below

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	1.33
Fruit	0.00
GreenVeg	0.00
RedVeg	0.31
OtherVeg	1.22
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	398.64
Fat	19.23g
SaturatedFat	9.12g
Trans Fat	0.00g
Cholesterol	70.02mg
Sodium	971.50mg
Carbohydrates	32.66g
Fiber	4.67g
Sugar	6.72g
Protein	24.23g
Vitamin A 493.77IU	Vitamin C 1.54mg
Calcium 252.25mg	Iron 11.09mg

Turkey BLT Salad with roll

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-587
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BACON L/O 22-26CT FZ 15 GCHC	48 Slice		247693
LETTUCE SALAD MXD 4-5 RSS	8 Pound		206504
TOMATO ROMA 2 1-25 MRKN	6 Cup	EACH NOT CUP	588381
DRESSING RNCH BTRMLK 4-1GAL LTHSE	24 Fluid Ounce	READY_TO_EAT Open, pour and enjoy!	741461
TURKEY BRST DELI 40 COMM	5 Pound		110550
CROUTON CHS GARL WGRAIN 250-.5Z	24 Package		661022
DINNER ROLL, W GRAIN, AM	24 roll	READY_TO_EAT	4372

Preparation Instructions

1. If using raw bacon, cook in 350 degree F oven for 10 minutes or until crisp; drain grease and dice/crumble.
 2. Cut tomato into 8 wedges.
 3. Place 2 cups lettuce into container.
 4. Top with::
 - 2 tomato wedges
 - 2.25 oz diced deli turkey or 3.2 oz commodity turkey A549
 - 0.5 oz or 2 slices diced/crumbled bacon
 5. Serve with 1 oz portion of dressing
- CCP:
Hold for service at 41 degree F or below
- Notes: A549 CN Crediting: 1.6 oz deli-style turkey breast provides 1 oz meat/meat alternate.
3 oz raw bacon= 1 oz cooked

Meal Components (SLE)

Amount Per Serving

Meat	2.08
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	556.66		
Fat	30.57g		
SaturatedFat	7.81g		
Trans Fat	0.02g		
Cholesterol	88.33mg		
Sodium	1313.26mg		
Carbohydrates	37.91g		
Fiber	5.99g		
Sugar	8.79g		
Protein	36.79g		
Vitamin A	374.85IU	Vitamin C	6.17mg
Calcium	54.53mg	Iron	8.66mg

Crispy Chicken Salad with roll

Servings:	15.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-589
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE 12CT MRKN	2 1/2 Pound		200344
CHEESE CHED SHRD 6-5 COMM	3/4 Pound		199720
DRESSING RNCH BTRMLK PKT 500-12GM GFS	15 Fluid Ounce		160080
DINNER ROLL, W GRAIN, AM	15 roll	READY_TO_EAT	4372
TOMATO RANDOM 2 25 MRKN	3 3/4 Each		508616
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	9 1/2 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622

Preparation Instructions

1. Bake chicken until internal temperature reaches 165 degree F for 15 seconds.

CCP:

Cool under 41 degree F in less than 4 hours

2. Cut chicken patty into 1/4 in. wide strips or chicken nuggets in half.

3. Cut tomato into 8 wedges

4. Place 1 cup lettuce into container

TOP WITH:

-3/4 oz (3 tbs) cheese

-2 tomato wedges

-2.25 oz of selected chicken

-Serve with 1 portion of dressing

CCP:

Hold for service at 40 degree F or Below

Note: #43536 1.765 oz provides 1 oz meat/meat alternate and 1/2 bread/grain.

#45206 1.7 oz provides 1 oz Meat/Meat alternate and 1/2 bread/grain

%F9602 1.755 oz provides 1 oz meat/meat alternate and 3/4 Bread/grain.

Meal Components (SLE)

Amount Per Serving

Meat	2.07
Grain	1.88
Fruit	0.00
GreenVeg	1.33
RedVeg	0.25
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 15.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	367.17
Fat	17.67g
SaturatedFat	6.41g
Trans Fat	0.00g
Cholesterol	39.83mg
Sodium	557.92mg
Carbohydrates	34.22g
Fiber	7.12g
Sugar	6.55g
Protein	20.73g
Vitamin A 374.85IU	Vitamin C 6.17mg
Calcium 70.17mg	Iron 10.29mg

Ham & Cheese Sub

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Sub	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-590
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	24 Each		276142
TURKEY HAM 4-10 COMM	2 1/2 Pound	Slice ham into 0.80 oz slices.	150460
CHEESE AMER 160CT SLCD 6-5 COMM	48 Slice		150260
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	3 1/4 Cup		242489
MUSTARD PKT 1000-1/5Z HNZ	24 Each		302112
MAYONNAISE LT PKT 200-12GM GCHC	24 Each		188741

Preparation Instructions

Assembly Instructions:

1. Place 1.7oz of ham on each sandwich
2. Add 2 slices of cheese on each sandwich
3. Add 3oz of lettuce on each sandwich
4. Wrap subs with paper liner and include mustard and mayo packet when wrapping

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.07
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Sub

Amount Per Serving

Calories	363.28
Fat	18.04g
SaturatedFat	7.02g
Trans Fat	0.00g
Cholesterol	64.65mg
Sodium	1100.73mg
Carbohydrates	32.27g
Fiber	2.14g

Sugar	4.14g
Protein	20.16g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 216.35mg	Iron 2.00mg

Buffalo Chicken Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-591
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING RNCH LT 4-1GAL GCHC	5 Cup		472999
CHEESE CHED MLD SHRD 4-5 LOL	3 3/4 Cup		150250
CELERY STALK 24 SZ 6CT MRKN	1 1/4 Pound		170895
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 1/4 Pound		242489
SAUCE REDHOT 24-5FLZ FRNKS	1 3/4 Cup		311138
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	20 Each	<p>STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).</p>	690151
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	16 Each	<p>BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.</p>	281622

Preparation Instructions

Bake chicken until internal temperature reaches 165 degrees F for 15 seconds. (CCP)

CCP: Cool to under 41 degrees F in less than 4 hours

Cut chicken patty into 1/4" wide strips or chicken nuggets in half and toss in hot sauce.

Procedure:

-Lay out tortillas

-Brush entire tortilla with 2 Tbs dressing

-Place 4.50 oz of chicken in middle of tortilla

-Add 1.5 oz (6 Tbs) cheese, 1 oz (4 Tbs) diced celery and 1 oz (6 Tbs) shredded lettuce

-Roll like a burrito and cut in half on a bias.

CCP: Hold for service at 41 degrees F or below

Note:

#45206 1.7 oz provides 1 oz meat/meat alternate and 1/2 Bread/Grain

Meal Components (SLE)

Amount Per Serving

Meat	2.32
Grain	4.30
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.56
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories		722.46	
Fat		30.69g	
SaturatedFat		9.33g	
Trans Fat		0.00g	
Cholesterol		51.60mg	
Sodium		2018.14mg	
Carbohydrates		86.77g	
Fiber		8.53g	
Sugar		10.93g	
Protein		24.30g	
Vitamin A	1090.93IU	Vitamin C	0.24mg
Calcium	390.40mg	Iron	4.24mg

Chicken Caesar Wrap

Servings:	11.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-592
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	11 Each	STEAM PREPARATION Ambient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATING STEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGING Store in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690151
Chicken, Diced, Cooked, Frozen	2 1/4 Pound		100101
CHEESE PARM GRTD 4-5 PG	1 Cup		445401
DRESSING CAESAR 4-1GAL LTHSE	1/2 Cup	READY_TO_EAT Use as a dressing or dip	132141
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	1 Pound		242489

Preparation Instructions

- Using random chicken breast, place breasts on a sheet pan lightly sprayed with pan coating;
 - Roast at 350 degree F for 15 minutes or until chicken reaches 165 degree F internally. DO NOT OVERCOOK
- CCP:
Heat to 165 degree F for 15 seconds
- Let cool, the julienne
- CCP:
Cool to 41 degree F within 4 hours

4. Mix together shredded lettuce, caesar dressing and parmesan.
5. Lay out 6 tortilla at a time and assemble as follow:
 - 1/2 cup of dressed lettuce /cheese mixture
 - 2 oz cooked diced chicken
6. Roll each tortilla turning the sides 1/2 way through the rolling process.
7. Cut in half on the bias

CCP:

Hold for service at 41 degree F or below

Meal Components (SLE)

Amount Per Serving

Meat	3.00
Grain	3.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.73
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 11.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	484.26
Fat	17.18g
SaturatedFat	4.45g
Trans Fat	0.00g
Cholesterol	64.74mg
Sodium	556.64mg
Carbohydrates	52.28g
Fiber	6.46g
Sugar	4.82g
Protein	27.43g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 259.48mg	Iron 2.70mg

Macaroni and Cheese with roll

Servings:	300.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-695
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPICE MUSTARD GRND 14Z TRDE	4 Tablespoon		224928
PASTA ELBOW MACAR 51 WGRAIN 2-10	20 Pound		229941
MILK WHT FF 4-1GAL RGNLBRND	2 1/2 Gallon		557862
MARGARINE &BTR BLND EURO 36-1	4 Cup	READY_TO_EAT Ready to use.	121160
SPICE PEPR WHITE GRND 17Z TRDE	1 Teaspoon		513776
CHEESE AMER 160CT SLCD 6-5 COMM	20 Pound		150260
CHEESE CHED MLD SHRD 4-5 LOL	20 Cup		150250
DINNER ROLL, W GRAIN, AM	300 roll	READY_TO_EAT	4372

Preparation Instructions

Method 1:

Bring water to a boil. Add macaroni. Stir constantly until water boils again and cook for about 8 minutes or until tender. DO NOT OVERCOOK! Drain and divide noodles into 4" full-size steamtable pans.

In a large pot bring the milk and butter to a boil. Add the cheese gradually while stirring until the cheese is melted and the mixture is smooth. Add the white pepper and mustard. The mixture is quite liquid at this stage. Add 1 1/2 gallons of cheese sauce to each pan of noodles.

Method 2:

Combine equally the milk, butter, cheese, pepper, and mustard in three 4" full-size steamtable pans, bake in 350°F oven until cheese is melted. Add pasta and bake until temperature reaches 140°F.

CCP: Heat to 140°F or higher.

CCP: Hold above 140°F for service.

Hold for at least 30 minutes to allow mixture to set up properly before serving.

Meal Components (SLE)

Amount Per Serving

Meat	1.38
Grain	2.32
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	449.58		
Fat	16.99g		
SaturatedFat	7.69g		
Trans Fat	0.75g		
Cholesterol	41.11mg		
Sodium	787.70mg		
Carbohydrates	54.16g		
Fiber	4.13g		
Sugar	16.98g		
Protein	24.80g		
Vitamin A	720.17IU	Vitamin C	2.57mg
Calcium	563.61mg	Iron	9.01mg

French Toast with Sausage MS/HS

Servings:	1.00	Category:	Entree
Serving Size:	1.00 French Toast/2 Sausage	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-709
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE LNK TURKEY 16/ 10 PERD	0 Each	COOK TO INTERNAL TEMPERATURE OF 165 DEGREES. FOLLOW CONVECTION OVEN OR CONVENTIONAL OVEN INSTRUCTIONS ON BOX. PRODUCT CAN ALSO BE GRILLED.	211788
SYRUP PANCK MAPL 4-1GAL KE	0 Fluid Ounce		107611
FRENCH TST CINN WGRAIN 144-2.9Z PAP	0 Each		646262

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.25
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 French Toast/2 Sausage

Amount Per Serving	
Calories	650.00
Fat	26.00g
SaturatedFat	7.00g
Trans Fat	0.00g
Cholesterol	265.00mg
Sodium	1058.00mg
Carbohydrates	79.00g
Fiber	4.00g
Sugar	31.00g
Protein	26.00g
Vitamin A	0.00IU
Vitamin C	0.00mg
Calcium	138.00mg
Iron	2.36mg

Gravy

Servings:	128.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-770
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHICKEN GRAVY	13 Ounce	BAKE	12913
Tap Water for Recipes	1 Gallon	UNPREPARED	000001WTR

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 128.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	1.02		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	16.25mg		
Carbohydrates	0.20g		
Fiber	0.00g		
Sugar	0.05g		
Protein	0.05g		
Vitamin A	0.00IU	Vitamin C	0.05mg
Calcium	0.46mg	Iron	0.01mg

Soft Shell Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-927
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Taco Seasoning	1/4 Ounce		16423
Tap Water for Recipes	1/4 Gallon	UNPREPARED	000001WTR
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Fluid Ounce	OPTIONAL	150250
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	2 Ounce	(OPTIONAL) RECONSTITUTE Step 1: Pour 1 2 gallon boiling water into 4 inch deep half steamtable pan. Step 2: Quickly pour 1 pouch of Santiago® Beans into pan and cover. Step 3: Allow beans to sit on steamtable for 25 minutes.Step 4: Season, stir, serve.	183910
BEEF CRUMBLES 8-5 COMM	2 1/4 Ounce	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SOUR CREAM PKT 400-1Z GCHC	1 Each	READY_TO_EAT Served as a topping on a hot or cold meal	836750
TORTILLA FLOUR ULTRGR 6 30-12CT	2 Each		882690

Preparation Instructions

TACO MEAT:

1. If using raw beef or turkey, brown meat; once cooked through, drain well and rinse in hot water if possible to remove as much grease as possible.
2. Add seasoning mix to cooked meat or crumbles.
3. Cook for 10 minutes; add water and simmer for an additional 15-30 minutes.

CCP:

Heat to 165 degrees F for 15 seconds.

Hold for service at 135 degrees F (140 degrees F MN)

OPTIONAL:

-cheese

-refried beans

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.60
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	588.99		
Fat	20.21g		
SaturatedFat	9.74g		
Trans Fat	0.00g		
Cholesterol	53.90mg		
Sodium	1409.97mg		
Carbohydrates	70.32g		
Fiber	15.99g		
Sugar	3.01g		
Protein	30.18g		
Vitamin A	186.39IU	Vitamin C	1.20mg
Calcium	225.62mg	Iron	6.49mg

Turkey Sub

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-931
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	1 1/2 Pound		150260
LETTUCE ROMAINE 12CT MRKN	1 Ounce		200344
MUSTARD PKT 1000-5.5GM GFS	50 Serving		159950
MAYONNAISE PKT 500-12GM GFS	50 Serving		159970
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	50 Each		276142
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	145 Ounce		689541

Preparation Instructions

Slice Turkey into thin deli slices.

On hoagie bun, place:

1/2 leaf lettuce

1.50 oz deli turkey OR 2.40 oz commodity turkey

0.5 oz (1 slice) cheese

Close bun.

Wrap each sandwich with 12" wrap and include one each mustard pc and mayonnaise lite pc

CCP: Hold at 40 degrees F or below

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.01
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 50.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
<hr/>			
Calories	241.30		
Fat	3.63g		
SaturatedFat	1.07g		
Trans Fat	0.00g		
Cholesterol	40.10mg		
Sodium	693.67mg		
Carbohydrates	28.07g		
Fiber	2.02g		
Sugar	3.04g		
Protein	24.99g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	52.77mg	Iron	2.01mg
<hr/>			

Lunchable Updated

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-932
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE STRING MOZZ IW 168-1Z LOL	50 Each		786580
ORANGES NAVAL/VALENCIA CHC 125-138CT	15 Pound		322326
CRACKER GLDFSH CHED WGRAIN 300-.75Z	50 Package		736280
SAND PB&J STRAWB WGRAIN 72-2.8Z	50 Each		282231
CELERY STALK 24 SZ 6CT MRKN	4 1/4 Pound		170895

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.30
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.08
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	503.32
Fat	25.58g
SaturatedFat	7.01g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	668.13mg
Carbohydrates	55.66g
Fiber	6.26g
Sugar	18.60g
Protein	19.52g
Vitamin A 149.50IU	Vitamin C 28.47mg
Calcium 370.53mg	Iron 2.15mg

Thanksgiving Turkey Dinner

Servings:	89.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-1159
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY & GRAVY CKD 4-7 JENNO	28 Pound		653171
DINNER ROLL, W GRAIN, AM	89 roll	READY_TO_EAT	4372
POTATO PRLS EXCEL 12-28Z BAMER	5 1/2 Pound	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.71

Nutrition Facts

Servings Per Recipe: 89.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	334.08		
Fat	8.96g		
SaturatedFat	1.82g		
Trans Fat	0.00g		
Cholesterol	54.45mg		
Sodium	1234.47mg		
Carbohydrates	39.20g		
Fiber	3.41g		
Sugar	2.00g		
Protein	28.61g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	18.13mg	Iron	8.86mg

Chicken Patty Sandwich Spicy

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1203
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE LT PKT 200-12GM GCHC	1 Each		188741
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327080
HAMBURGER BUN, W GRAIN, AM	1 bun	READY_TO_EAT	3480

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	480.00		
Fat	21.50g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	660.00mg		
Carbohydrates	48.00g		
Fiber	5.00g		
Sugar	5.00g		
Protein	21.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	46.00mg	Iron	12.00mg

Breakfast Stacker

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1204
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PANCAKE WGRAIN 144CT 1.14Z AJ	2 Each		617650
EGG SCRMBD PTY 3.5 165- 1.25Z GCHC	1 Each		592625
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
SYRUP PANCK MAPL 4-1GAL KE	1 Fluid Ounce		107611

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts			
Servings Per Recipe: 1.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
<hr/>			
Calories	413.33		
Fat	14.00g		
SaturatedFat	3.17g		
Trans Fat	0.00g		
Cholesterol	141.67mg		
Sodium	608.00mg		
Carbohydrates	55.33g		
Fiber	2.00g		
Sugar	12.33g		
Protein	17.33g		
<hr/>			
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.00mg	Iron	2.20mg
<hr/>			

Homemade Chili with Cornbread

Servings:	200.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1205
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	24 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
ONION DCD IQF 6-4 GCHC	21 1/2 Cup		261521
SPICE GARLIC GRANULATED 24Z TRDE	1/2 Cup		513881
SPICE CHILI POWDER MILD 16Z TRDE	1 Cup		331473
SPICE PAPRIKA 16Z TRDE	1/2 Cup		518331
SPICE ONION POWDER 19Z TRDE	1/2 Cup		126993
SPICE CUMIN GRND 15Z TRDE	1 1/4 Cup		273945
TOMATO DCD I/JCE MW 6-10 GCHC	8 Quart		246131
TOMATO PASTE CALIF 26 6-10 GCHC	4 Quart		100196
BEAN KIDNEY RED DARK 6-10 GCHC	26 Cup	One can = 13 cups 200: 2 cans, 225: 2.25 cans, 250: 2.5 cans, 275: 2.75 cans, 300: 3 cans, 325: 3.25 cans, 350: 3.5 cans, 375: 3.75 cans, 400: 4 cans	118761
Black Pepper	8 Teaspoon		24108
Kosher Salt	4 Tablespoon		31708
Tap Water for Recipes	8 Quart		000001WTR

Description	Measurement	Prep Instructions	DistPart #
CHEESE CHED MLD SHRD 4-5 LOL	24 Cup	1 lb = 4 cups 200: 6 lbs, 225: 6.75 lbs, 250: 7.5 lbs, 275: 8.25 lbs, 300: 9 lbs, 325: 9.75, 350: 10.5 lbs, 375: 11.25 lbs, 400: 12 lbs	150250
CORNBREAD SNAC FORT WGRAIN IW 72-2Z	200 Each		159791

Preparation Instructions

If using raw meat, brown ground beef or turkey and drain well and rinse.

To the cooked meat or crumble, add onions granulated garlic, chili powder, paprika, onion powder, ground cumin, canned diced tomatoes with juice, water, and tomato paste and beans.

Cover, bring to a boil and reduce to a simmer. Simmer for 40 minutes stirring occasionally

Season with salt and black pepper.

Serve with 0.50 oz cheese and optional diced onions and sour cream.

CCP: Heat to 165 degrees F for 15 seconds.

CCP: Hold for service at 135 degrees F (140 FMN)

Meal Components (SLE)

Amount Per Serving

Meat	2.54
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.48
OtherVeg	0.11
Legumes	0.13
Starch	0.00

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	386.38		
Fat	15.73g		
SaturatedFat	5.68g		
Trans Fat	0.00g		
Cholesterol	52.44mg		
Sodium	661.22mg		
Carbohydrates	42.45g		
Fiber	4.61g		
Sugar	19.52g		
Protein	19.47g		
Vitamin A	334.89IU	Vitamin C	0.06mg
Calcium	161.87mg	Iron	4.36mg

Beef Stroganoff

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-1207
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	8 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
WHOLE WHEAT FLOUR STONE GROUND	1 Cup		330094
PEPPERS STRIPS BLND 6- 5 GCHC	1 3/4 Quart		261548
ONION DCD IQF 6-4 GCHC	1 1/2 Quart		261521
CARROT MATCHSTICK SHRED 2-3 RSS	3 Cup		198161
SPICE GARLIC GRANULATED 24Z TRDE	1 1/2 Teaspoon		513881
SPICE PARSLEY FLAKES 11Z TRDE	1/2 Cup		513989
Kosher Salt	4 Teaspoon	BAKE	31708
Black Pepper	1 Teaspoon	BAKE	24108
1% Low Fat Unflavored Milk	2 Cup	BAKE	1
CREAMER HLF & HLF 12- 1QT GCHC	1 Gallon	READY_TO_EAT Whitening coffee, cooking applications	487961
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	6 1/4 Pound		229951

Preparation Instructions

1. Combine beef crumbles in pot, combine with bell peppers, onions, carrots, garlic powder, parsley, salt, pepper, and flour. Stir well to combine. Cook uncovered over low-medium heat for 5 minutes.
2. Add half-and-half and milk.
3. Bring to a boil. Reduce heat and simmer uncovered for 40-45 minutes.
4. Critical Control Point: Heat to 165 degrees F or higher for at least 15 seconds.
5. Pour into pans. For 50 servings, use two half seam table pans (12' x 10" x 2 1/2").
6. Critical Control Point: Hold for hot serve at 140 degrees F or higher.
7. Portion with 6 fl oz spoodle.

Meal Components (SLE)

Amount Per Serving

Meat	2.05
Grain	2.14
Fruit	0.00
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.11
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	431.15		
Fat	17.18g		
SaturatedFat	8.20g		
Trans Fat	0.00g		
Cholesterol	69.08mg		
Sodium	508.24mg		
Carbohydrates	48.26g		
Fiber	4.48g		
Sugar	5.49g		
Protein	23.25g		
Vitamin A	387.73IU	Vitamin C	0.11mg
Calcium	121.45mg	Iron	3.84mg

French Toast with Sausage ES

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1210
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUSAGE LNK TURKEY 16/ 10 PERD	1 Each		211788
SYRUP PANCK MAPL 4-1GAL KE	1 Fluid Ounce		107611
FRENCH TST CINN WGRAIN 144-2.9Z PAP	1 Each		646262

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.63
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories	375.00		
Fat	13.00g		
SaturatedFat	3.50g		
Trans Fat	0.00g		
Cholesterol	132.50mg		
Sodium	543.00mg		
Carbohydrates	52.50g		
Fiber	2.00g		
Sugar	20.00g		
Protein	13.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	69.00mg	Iron	1.18mg

Bosco Sticks and Marinara

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1211
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	<p>CONVECTION Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 400° F. 2. Place Bosco Sticks on a baking sheet. 3. THAWED: 7-9 minutes. 4. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>DEEP_FRY Deep Fry</p> <ol style="list-style-type: none"> 1. Preheat oil to 350° F. 2. THAWED ONLY: 1-2 minutes. 3. Let stand 2 minutes before serving. <p>CAUTION: FILLING MAY BE HOT! Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p> <p>THAW Thawing Instructions</p> <ol style="list-style-type: none"> 1. Thaw before baking. 2. Keep Bosco Sticks covered while thawing 3. Bosco Sticks may be thawed in packaging. 4. Bosco Stick have 8 days shelf life when refrigerated. <p>Oven temperatures may vary. Adjust baking time and or temperature as necessary. Top Bosco Stick breadsticks with butter and parmesan cheese (not included) after baking.</p>	235411
SAUCE MARINARA A/P 6-10 REDPK	1 Ounce	<p>READY_TO_EAT None</p>	592714

Preparation Instructions

Thawing Instructions

1. Thaw before baking.
2. Keep Bosco Stick breadsticks covered while thawing.
3. Bosco Stick breadsticks may be thawed in packaging.
4. Bosco Stick breadsticks 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.

CONVECTION

Convection Oven

1. Preheat oven to 400° F.
2. Place Bosco Stick breadsticks on a baking sheet.
3. THAWED: 6-8 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.

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 Serving

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

Hot Dog

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1212
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS 3 MEAT CLASSIC 8/ 2-5 GFS	1 Each		304913
HOT DOG BUN, W GRAIN, AM	1 bun		4040

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	310.00		
Fat	18.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	45.00mg		
Sodium	840.00mg		
Carbohydrates	29.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	46.11mg	Iron	10.76mg

Baked Beans IN PROGRESS

Servings:	50.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1219
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN BAKED VEGTAR 6-10 BUSH	1 Cup		570710

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	6.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	22.00mg		
Carbohydrates	1.20g		
Fiber	0.20g		
Sugar	0.48g		
Protein	0.28g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	2.00mg	Iron	0.08mg

Chicken Patty Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1220
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
MAYONNAISE PKT 200-12GM GFS	1 Each		700011
BUN HAMB GLDN 4 10-12CT GCHC	1 Each		558110

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	530.00		
Fat	25.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	35.00mg		
Sodium	890.00mg		
Carbohydrates	55.00g		
Fiber	4.00g		
Sugar	7.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	51.00mg	Iron	3.70mg

Ham and Cheese Panini

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1224
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	2 Slice		150260
BREAD PANINI 192- .82Z PILLS	2 Piece	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.	831161
TURKEY HAM SLCD 12-1 JENNO	4 Slice		556121
MAYONNAISE LT PKT 200-12GM GCHC	1 Each		188741

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.33
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	470.72
Fat	23.54g
SaturatedFat	7.96g
Trans Fat	0.00g
Cholesterol	113.43mg
Sodium	1327.45mg
Carbohydrates	34.00g

Fiber		3.00g	
Sugar		3.00g	
Protein		30.30g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	195.00mg	Iron	2.74mg

Chicken Salad Sandwich

Servings:	60.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1287
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CELERY STALK 24 SZ 6CT MRKN	1 1/2 Quart		170895
ONION DCD IQF 6-4 GCHC	1/2 Quart		261521
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1/4 Cup		118930
Black Pepper	2 1/2 Teaspoon	BAKE	24108
SPICE MUSTARD GRND 14Z TRDE	2 1/2 Tablespoon		224928
MAYONNAISE LT 4-1GAL GFS	4 Cup		429406
SAUCE SOY LITE 6-.5GAL KIKK	1 Teaspoon		466425
SPICE GINGER GRND 16Z TRDE	1/4 Teaspoon		513695
CHIX STRP FAJT SEAS FC 8-4.99 TYS	10 1/2 Pound	<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
CRANBERRY DRIED SWTND 10 OCSPR	2 Cup		729469
BREAD, 100% WW SLICED, AM	120 Slice	READY_TO_EAT	0336

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.87
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.13
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00

Amount Per Serving

Calories	348.86
Fat	10.62g
SaturatedFat	1.88g
Trans Fat	0.00g
Cholesterol	85.33mg
Sodium	674.78mg
Carbohydrates	43.30g
Fiber	4.65g
Sugar	9.33g
Protein	21.03g
Vitamin A 55.68IU	Vitamin C 0.38mg
Calcium 15.50mg	Iron 0.05mg

Potato Bowl with Whole Grain Dinner Roll

Servings:	150.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1292
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	5 1/2 Package	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
CHEESE CHED MLD SHRD 4-5 LOL	9 1/2 Pound		150250
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	16 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120
DINNER ROLL, W GRAIN, AM	250 roll	READY_TO_EAT	4372

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	1.03
Grain	2.09
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.62

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00

Amount Per Serving	
Calories	366.19
Fat	13.20g
SaturatedFat	6.10g
Trans Fat	0.00g
Cholesterol	30.58mg
Sodium	902.70mg
Carbohydrates	50.01g

Fiber	4.83g		
Sugar	3.34g		
Protein	16.82g		
Vitamin A	304.00IU	Vitamin C	0.00mg
Calcium	223.28mg	Iron	13.79mg

PB & J Lunchable

Servings:	1.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-1357
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND PB&J STRAWB WGRAIN 72-2.8Z	1 Each	READY_TO_EAT Ready to Eat: Best if thawed in refrigerator overnight prior to eating. Welch's PB&J Jamwich is best when served within 24 hours of thawing.	282231
CARROTS, CHL, BABY, WHL PEEL 100/3 OZ PG	1 Package		812540
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
PRETZEL GOLDFISH 300- .75Z PEPPFM	1 Package		865070

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
Calories	499.63
Fat	23.69g
SaturatedFat	6.00g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	775.81mg
Carbohydrates	59.50g
Fiber	7.44g
Sugar	17.75g
Protein	18.56g
Vitamin A 11635.43IU	Vitamin C 5.79mg

Calcium 265.00mg **Iron** 2.55mg

Breakfast Sandwich

Servings:	10.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-1374
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BISCUIT WGRAIN MINI FB 1Z 5-35CT PILL	10 Each	READY_TO_EAT For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.	521782
EGG OMELET CHS COLBY 144-2.1Z	10 Each		240080

Preparation Instructions

No Preparation Instructions available.

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: 10.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	220.00
Fat	14.50g
SaturatedFat	7.00g
Trans Fat	0.00g
Cholesterol	165.00mg
Sodium	510.00mg
Carbohydrates	15.00g
Fiber	0.00g
Sugar	0.00g
Protein	9.00g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 143.00mg **Iron** 1.36mg

Chicken Nuggets with Mashed Potatoes

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1440
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE BBQ PKT 200-12GM GCHC	2 Each		294659
CHIX BRST NUG BRD WGRAIN .66Z 4-7	5 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8 - 10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6 - 8 minutes at 375°F from frozen.	558040
DINNER ROLL, W GRAIN, AM	1 roll	READY_TO_EAT	4372
POTATO PRLS EXCEL 12-28Z BAMER	1 1/2 Serving	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738

Preparation Instructions

4 Nuggets= 2 oz protein, 1 bread

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	1.07

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	520.00
Fat	17.64g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	20.00mg
Sodium	1503.57mg
Carbohydrates	73.00g
Fiber	7.14g

Sugar	11.00g
Protein	21.29g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 68.43mg	Iron 10.64mg

Italian Panini Elementary School

Servings:	130.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1473
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD PANINI 192-.82Z PILLS	260 Piece	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.	831161
TURKEY ITAL COMBO SLCD 12-1 JENNO	16 1/4 Pound		199721
CHEESE MOZZ SHRD 4-5 LOL	3 Pound		645170
DRESSING ITAL SEPARATING 4-1GAL GCHC	32 1/2 Fluid Ounce		328189

Preparation Instructions

Lay out single layer of paninis on sheet pan (grill mark facing pan). Add 1 slices of salami, pepperoni and ham on each panani. Add 2 additional slices of meat for a total of 5 slices. Add .35oz cheese to each panini or 1lb 2oz for every 50 paninis. Top with 0.25 oz itailian dressing on each sandwich. Top each sandwich with a panini (grill side facing up). Foil wrap each sandwich and bake for 5-8 minutes @ 350 or until internal temperature is 135.

Meal Components (SLE)

Amount Per Serving

Meat	1.42
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: 130.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories 307.58

Fat 12.46g

SaturatedFat 2.91g

Trans Fat 0.00g

Cholesterol 40.02mg

Sodium 645.93mg

Carbohydrates 31.92g

Fiber 3.00g

Sugar 2.59g

Protein 15.30g

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

Calcium 66.26mg **Iron** 2.44mg

BBQ Roasted Chickpeas

Servings:	15.00	Category:	Vegetable
Serving Size:	1.00 1	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1549
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEAN GARBANZO 6-10 GCHC	30 Ounce		118753

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 15.00

Serving Size: 1.00 1

Amount Per Serving			
Calories	440.00		
Fat	8.00g		
SaturatedFat	2.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	1200.00mg		
Carbohydrates	72.00g		
Fiber	20.00g		
Sugar	12.00g		
Protein	24.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	240.00mg	Iron	2.88mg

Thai Chicken Bowl

Servings:	40.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-1588
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE CHIX SWT CHILI THAI 6-7.15	7 1/4 Pound		536900
RICE BRN PARBL WGRAIN 25 GCHC	10 Cup	Add double the amount of water (ie 10 cups of rice gets 20 cups of water)	516371
VEG BLND STIR FRY 12-2 GCHC	2 Pound		440884
PEPPERS STRIPS BLND 6-5 GCHC	1 Pound		261548
SAUCE THAI SPCY SWT CHILI 6-.5GAL	2 Cup		640183
SAUCE THAI SPCY SWT CHILI 6-.5GAL	2 Cup		640183

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.01
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.20
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 0.00

Amount Per Serving	
Calories	379.41
Fat	6.10g
SaturatedFat	1.00g
Trans Fat	0.00g
Cholesterol	60.21mg
Sodium	665.28mg
Carbohydrates	62.18g
Fiber	1.69g
Sugar	22.04g

Protein	21.41g		
Vitamin A	67.62IU	Vitamin C	2.07mg
Calcium	17.43mg	Iron	1.76mg

Meatball Sub

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Sub	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1938
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MEATBALL CKD 6-5 JTM	14 Pound		135071
CHEESE MOZZ SHRD 4-5 LOL	3 Pound		645170
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	100 Each	READY_TO_EAT	276142
SAUCE MARINARA A/P 6-10 REDPK	1 1/2 #10 CAN	READY_TO_EAT None	592714

Preparation Instructions

Steam meatballs in steamer until they reach 165. Add marinara and bake for 30-40 minutes.

Place 4 meatballs on each sub sandwich. Top with 0.4oz mozzarella cheese.

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.31
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Sub

Amount Per Serving	
Calories	345.77
Fat	13.03g
SaturatedFat	5.05g
Trans Fat	0.47g
Cholesterol	36.52mg
Sodium	672.45mg
Carbohydrates	34.83g
Fiber	4.01g
Sugar	6.69g
Protein	21.56g
Vitamin A 5.49IU	Vitamin C 0.78mg
Calcium 181.47mg	Iron 3.57mg

ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER PRESCHOOL

Servings:	4.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-1973
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	265811
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	READY_TO_EAT Ready to eat dry cereal in a portable, easy-to-serve bowl.	270401
CRACKER GRHM WGRAIN IW 150- 3CT NAB	4 Package		529974

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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: 4.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 202.50

Fat 3.63g

SaturatedFat 0.00g

Trans Fat 0.00g

Cholesterol 0.00mg

Sodium 265.00mg

Carbohydrates 39.50g

Fiber 3.00g

Sugar 12.50g

Protein 2.50g

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

Calcium 117.50mg **Iron** 4.00mg

Lasagna Same-Day Preparation

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1976
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA LASGN SHT FLT CKD 2-5 GCHC	16 3/4 1 each		898271
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SAUCE MARINARA A/P 6- 10 REDPK	2 #10 CAN		592714
CHEESE MOZZ SHRD 4-5 LOL	1 3/4 Pound		645170
CHEESE CHED MLD SHRD 4-5 LOL	1 3/4 Pound		150250

Preparation Instructions

Combine sauce and beef, set aside.

Mix both cheeses, set aside.

Assemble the ingredients as follows in 2 steam table pans lightly coated with cooking spray:

For each pan:

- 1) 6 cups sauce
- 2) 4 pre-cooked
- 3) 6 cups sauce
- 4) 14 oz cheese
- 5) 4 pre-cooked
- 6) 7 cups sauce
- 7) 14 oz cheese

On the day of service, bake at:

Convection Oven at 325°F for 45 minutes

Cut each pan 6x4 (24 servings per pan).

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	0.34
Fruit	0.00
GreenVeg	0.00
RedVeg	0.75
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Slice

Amount Per Serving			
Calories	235.07		
Fat	11.66g		
SaturatedFat	6.66g		
Trans Fat	0.00g		
Cholesterol	41.57mg		
Sodium	812.26mg		
Carbohydrates	12.43g		
Fiber	3.17g		
Sugar	6.81g		
Protein	17.59g		
Vitamin A	212.80IU	Vitamin C	0.00mg
Calcium	260.88mg	Iron	0.87mg

Lasagna Two-Day Preparation

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-1977
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SAUCE MARINARA A/P 6- 10 REDPK	2 #10 CAN	READY_TO_EAT None	592714
CHEESE MOZZ SHRD 4-5 LOL	1 3/4 Pound		645170
CHEESE CHED MLD SHRD 4-5 LOL	1 3/4 Pound		150250
PASTA LASAGNA WHLWHE 10# ULTRGR	33 Each		646422

Preparation Instructions

PREPARE LASAGNA ONE DAY AHEAD BEFORE BAKING

Combine sauce and beef, set aside.

Mix both cheeses, set aside.

Assemble the ingredients as follows in 2 steam table pans lightly coated with cooking spray:

For each pan:

- 1) 6 cups sauce
- 2) 8 uncooked noodles
- 3) 6 cups sauce
- 4) 14 oz cheese
- 5) 8 uncooked noodles
- 6) 7 cups sauce
- 7) 14 oz cheese

Cover pan tightly with tin foil and refrigerate overnight.

On the day of service, bake at:
 Convection Oven at 325°F for 45 minutes
 Cut each pan 6x4 (24 servings per pan).
 CCP: Heat to 165°F for 15 seconds
 CCP: Hold for service at 140°F

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.75
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	210.78		
Fat	11.54g		
SaturatedFat	6.66g		
Trans Fat	0.00g		
Cholesterol	38.64mg		
Sodium	811.00mg		
Carbohydrates	7.57g		
Fiber	3.00g		
Sugar	6.56g		
Protein	16.67g		
Vitamin A	212.80IU	Vitamin C	0.00mg
Calcium	259.21mg	Iron	0.81mg

Lasagna Two-Day Preparation With Dinner Roll

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2059
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SAUCE MARINARA A/P 6- 10 REDPK	2 #10 CAN	READY_TO_EAT None	592714
CHEESE MOZZ SHRD 4-5 LOL	1 3/4 Pound		645170
CHEESE CHED MLD SHRD 4-5 LOL	1 3/4 Pound		150250
PASTA LASAGNA WHLWHE 10# ULTRGR	33 Each		646422
DINNER ROLL, W GRAIN, AM	50 roll	READY_TO_EAT	4372

Preparation Instructions

PREPARE LASAGNA ONE DAY AHEAD BEFORE BAKING

Combine sauce and beef, set aside.

Mix both cheeses, set aside.

Assemble the ingredients as follows in 2 steam table pans lightly coated with cooking spray:

For each pan:

- 1) 6 cups sauce
- 2) 8 uncooked noodles
- 3) 6 cups sauce
- 4) 14 oz cheese
- 5) 8 uncooked noodles
- 6) 7 cups sauce

7) 14 oz cheese

Cover pan tightly with tin foil and refrigerate overnight.

On the day of service, bake at:

Convection Oven at 325°F for 45 minutes

Cut each pan 6x4 (24 servings per pan).

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.75
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	300.78		
Fat	13.04g		
SaturatedFat	6.66g		
Trans Fat	0.00g		
Cholesterol	38.64mg		
Sodium	936.00mg		
Carbohydrates	24.57g		
Fiber	5.00g		
Sugar	8.56g		
Protein	20.67g		
Vitamin A	212.80IU	Vitamin C	0.00mg
Calcium	263.21mg	Iron	8.81mg

Lasagna Same-Day Preparation with Dinner Roll

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2061
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA LASGN SHT FLT CKD 2-5 GCHC	16 3/4 1 each		898271
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
SAUCE MARINARA A/P 6- 10 REDPK	2 #10 CAN	READY_TO_EAT None	592714
CHEESE MOZZ SHRD 4-5 LOL	1 3/4 Pound		645170
CHEESE CHED MLD SHRD 4-5 LOL	1 3/4 Pound		150250
DINNER ROLL, W GRAIN, AM	50 roll	READY_TO_EAT	4372

Preparation Instructions

Combine sauce and beef, set aside.

Mix both cheeses, set aside.

Assemble the ingredients as follows in 2 steam table pans lightly coated with cooking spray:

For each pan:

- 1) 6 cups sauce
- 2) 4 pre-cooked
- 3) 6 cups sauce
- 4) 14 oz cheese
- 5) 4 pre-cooked

6) 7 cups sauce

7) 14 oz cheese

On the day of service, bake at:

Convection Oven at 325°F for 45 minutes

Cut each pan 6x4 (24 servings per pan).

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Meal Components (SLE)

Amount Per Serving

Meat	2.02
Grain	1.59
Fruit	0.00
GreenVeg	0.00
RedVeg	0.75
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Slice

Amount Per Serving

Calories	325.07		
Fat	13.16g		
SaturatedFat	6.66g		
Trans Fat	0.00g		
Cholesterol	41.57mg		
Sodium	937.26mg		
Carbohydrates	29.43g		
Fiber	5.17g		
Sugar	8.81g		
Protein	21.59g		
Vitamin A	212.80IU	Vitamin C	0.00mg
Calcium	264.88mg	Iron	8.87mg

LUCKY TRAY DAY!

Servings:	3.00	Category:	Condiments or Other
Serving Size:	1.00 sticker	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2110
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Lucky Tray Day	1 Serving		

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 sticker

Amount Per Serving			
Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Cowboy Mac and Cheese with Texas Toast

Servings:	250.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2221
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BREAD GARL TST SLC WGRAIN 12-12CT	250 Slice	BAKE Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through.	277862
CORN FZ 30 COMM	5 Pound		120490
PASTA ELBOW MACAR 51 WGRAIN 2-10	16 3/4 Pound		229941
SPICE ONION POWDER 19Z TRDE	2 1/2 Tablespoon		126993
MILK WHT FF 4-1GAL RGNLBRND	2 Gallon		557862
SPICE GARLIC GRANULATED 24Z TRDE	4 Tablespoon		513881
MARGARINE &BTR BLND EURO 36-1	3 1/2 Cup	READY_TO_EAT Ready to use.	121160
SPICE PAPRIKA SPANISH 16Z TRDE	5 Teaspoon		225002
SPICE PEPR WHITE GRND 17Z TRDE	1 1/4 tsp.		513776
SPICE PEPR RED CAYENNE GRND 16Z TRDE	2 1/2 Teaspoon		225088
CHEESE AMER 160CT SLCD 6-5 COMM	16 3/4 Pound		150260
SPICE OREGANO LEAF 5Z TRDE	2 1/2 Teaspoon		513733
CHEESE CHED MLD SHRD 4- 5 LOL	16 3/4 Cup		150250

Description	Measurement	Prep Instructions	DistPart #
SPICE THYME LEAF 6Z TRDE	2 1/2 Teaspoon		513814
SPICE MUSTARD GRND 14Z TRDE	10 tsp.		224928
PEPPERS RED 5 P/L	7 1/2 Cup	Dice the peppers. Then measure.	597082

Preparation Instructions

Directions:

Preheat oven to 350°F

Prepare the steam cooker

Preparation time: About 1 hr.

1. Combine equally the milk, butter, cheese, and spices in 4" full-size steamtable pans. Cover the pans and bake in 350°F oven until cheese is melted (about 20 minutes). Note: For 50 servings prepare 1 pan; 100 servings prepare 2 pans; 250 servings prepare 4-5 pans.

2. When cheese is cooking, prepare corn and peppers. Add corn and diced peppers into a perforated pan and cook in steam cooker for about 10 minutes.

3. To prepare the noodles, weigh-out dry noodle into a full-size steam. Fill with water until it just covers the noodles. Cook in steam cooker for about 6 minutes. Do not overcook! When done, drain water from noodles. Note: each pan fits about 7lbs of dry noodles before it becomes too full.

4. Combine equally the noodles, corn and peppers into the pans with cheese and mix well. Cover pans and bake until temperature reaches 140°F.

CCP: Heat to 140°F or higher.

CCP: Hold above 140°F for service.

Hold for at least 30 minutes to allow mixture to set up properly before serving.

Use a 4oz scoop to serve.

Served with a slice of garlic bread/Texas toast.

Meal Components (SLE)

Amount Per Serving

Meat	1.38
Grain	2.07
Fruit	0.00
GreenVeg	0.00
RedVeg	0.03
OtherVeg	0.00
Legumes	0.00
Starch	0.04

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	444.27		
Fat	19.13g		
SaturatedFat	8.72g		
Trans Fat	0.75g		
Cholesterol	41.04mg		
Sodium	810.99mg		
Carbohydrates	48.66g		
Fiber	3.37g		
Sugar	14.90g		
Protein	22.73g		
Vitamin A	854.73IU	Vitamin C	9.45mg
Calcium	552.24mg	Iron	2.05mg

Little Caesars Cheese Pizza

Servings:	150.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-2360
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	1 Serving		000001WTR

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 150.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	0.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	0.00g		
Fiber	0.00g		
Sugar	0.00g		
Protein	0.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.00mg	Iron	0.00mg

Cowboy Mac and Cheese

Servings:	250.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2942
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR 51 WGRAIN 2-10	16 3/4 Pound		229941
MILK WHT FF 4-1GAL RGNLBRND	2 Gallon		557862
MARGARINE &BTR BLND EURO 36-1	3 1/2 Cup	READY_TO_EAT Ready to use.	121160
SPICE PEPR WHITE GRND 17Z TRDE	1 1/4 tsp.		513776
CHEESE AMER 160CT SLCD 6-5 COMM	16 3/4 Pound		150260
CHEESE CHED MLD SHRD 4-5 LOL	16 3/4 Cup		150250
SPICE MUSTARD GRND 14Z TRDE	10 tsp.		224928
CORN FZ 30 COMM	5 Pound		120490
SPICE ONION POWDER 19Z TRDE	2 1/2 Tablespoon		126993
SPICE GARLIC GRANULATED 24Z TRDE	4 Tablespoon		513881
SPICE PAPRIKA SPANISH 16Z TRDE	5 Teaspoon		225002
SPICE PEPR RED CAYENNE GRND 16Z TRDE	2 1/2 Teaspoon		225088
SPICE OREGANO LEAF 5Z TRDE	2 1/2 Teaspoon		513733
SPICE THYME LEAF 6Z TRDE	2 1/2 Teaspoon		513814
PEPPERS RED 5 P/L	7 1/2 Cup	Dice the peppers. Then measure.	597082

Preparation Instructions

Directions:

Preheat oven to 350°F

Prepare the steam cooker

Preparation time: About 1 hr.

1. Combine equally the milk, butter, cheese, and spices in 4" full-size steamtable pans. Cover the pans and bake in 350°F oven until cheese is melted (about 20 minutes). Note: For 50 servings prepare 1 pan; 100 servings prepare 2 pans; 250 servings prepare 4-5 pans.

2. When cheese is cooking, prepare corn and peppers. Add corn and diced peppers into a perforated pan and cook in steam cooker for about 10 minutes.

3. To prepare the noodles, weigh-out dry noodle into a full-size steam. Fill with water until it just covers the noodles. Cook in steam cooker for about 6 minutes. Do not overcook! When done, drain water from noodles. Note: each pan fits about 7lbs of dry noodles before it becomes too full.

4. Combine equally the noodles, corn and peppers into the pans with cheese and mix well. Cover pans and bake until temperature reaches 140°F.

CCP: Heat to 140°F or higher.

CCP: Hold above 140°F for service.

Hold for at least 30 minutes to allow mixture to set up properly before serving.

Use a 4oz scoop to serve.

Meal Components (SLE)

Amount Per Serving

Meat	1.38
Grain	1.07
Fruit	0.00
GreenVeg	0.00
RedVeg	0.03
OtherVeg	0.00
Legumes	0.00
Starch	0.04

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	364.27		
Fat	15.63g		
SaturatedFat	7.72g		
Trans Fat	0.75g		
Cholesterol	41.04mg		
Sodium	660.99mg		
Carbohydrates	38.66g		
Fiber	2.37g		
Sugar	14.90g		
Protein	20.73g		
Vitamin A	854.73IU	Vitamin C	9.45mg
Calcium	548.24mg	Iron	1.05mg

SweetPotato Fries

Servings:	76.00	Category:	Vegetable
Serving Size:	3.09 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-2943
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRIES SWT 5/16 S/C SVRY 6-2.5	76 Serving	CONVECTION PREHEAT OVEN TO 425° F. (FULL OVEN). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 34 TO 38 MINUTES, TURNING ONCE FOR UNIFORM COOKING OR PREHEAT OVEN TO 425° F. (ONE SHEET). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.	817730

Preparation Instructions

CONVECTION

PREHEAT OVEN TO 425° F. (FULL OVEN). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 34 TO 38 MINUTES, TURNING ONCE FOR UNIFORM COOKING OR PREHEAT OVEN TO 425° F. (ONE SHEET). SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 76.00

Serving Size: 3.09 Ounce

Amount Per Serving

Calories	160.00		
Fat	7.50g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	210.00mg		
Carbohydrates	23.00g		
Fiber	4.00g		
Sugar	3.00g		
Protein	3.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 40.00mg **Iron** 0.36mg

Walking Taco

Servings:	350.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-3372
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Taco Seasoning	63 Ounce	UNPREPARED	16423
BEEF CRUMBLES 8-5 COMM	49 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
CHIP NACHO REDC FAT 72-1Z DORITOS	350 Ounce	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	456090
CHEESE CHED MLD SHRD 4-5 LOL	5 1/2 Pound		150250
Aunt Millie's " Unsliced " Dinner Rolls	350 Each	BAKE	4389

Preparation Instructions

1. PREPARE TACO MEAT ACCORDING TO RECIPE:

1. If using raw beef or turkey, brown meat; once cooked through, drain well and rinse in hot water if possible to remove as much grease as possible.
2. Add seasoning mix to cooked meat or crumbles.
3. Cook for 10 minutes; add water and simmer for an additional 15-30 minutes.

CCP:

Heat to 165 degree F for 15 seconds

Hold for service at 135 degree F (140 degree F (MN))

2. Portion 1 bag tortilla chips/doritos and top with 2 oz taco meat and .25fl oz cheese.

CCP:

Heat to 165 degree F for 15 seconds

Hold for service at 135 degree F (140 degree F (MN))

Meal Components (SLE)

Amount Per Serving

Meat	2.05
Grain	2.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 350.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		365.76	
Fat		14.56g	
SaturatedFat		5.21g	
Trans Fat		0.00g	
Cholesterol		34.49mg	
Sodium		799.12mg	
Carbohydrates		40.22g	
Fiber		3.01g	
Sugar		3.01g	
Protein		18.44g	
Vitamin A	188.28IU	Vitamin C	0.02mg
Calcium	108.69mg	Iron	1.93mg

Sweet Spinach Salad w/Dinner Roll

Servings:	40.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-4131

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPINACH LEAF FLAT CLND 4-2.5 RSS	20 Cup		329401
LETTUCE ROMAINE CHOP 6-2 RSS	20 Cup		735787
CHIX STRP FAJT SEAS FC 8-4.99 TYS	4 Pound	<p>PREPARATION: APPLIANCES VARY, ADJUST ACCORDINGLY. CONVENTIONAL OVEN: 25-30 MINUTES AT 350°F FROM FROZEN.,CONVECTION OVEN: 5-8 MINUTES IN A SINGLE LAYER AT 400°F FROM ,FROZEN. BAKE Appliances vary, adjust accordingly. Conventional Oven 25-30 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 5-8 minutes in a single layer at 400°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven 3 1 2 to 4 minutes on HIGH power from frozen; hold 1 minute.</p>	150160
SEED SUNFLWR RSTD SLTD 4-4 GFS	5 Cup		337910
ORANGES MAND WHL L/S 6-10 GCHC	10 Cup		117897
Dinner Roll, WG	40 Each	READY_TO_EAT	4372

Preparation Instructions

In each container place 0.5 cup lettuce and 0.5 cup spinach, top with chicken, 2 Tbs sunflower seeds and mandarin oranges.

Serve with 1oz dressing.

CCO: Hold for service at 41F or below.

Meal Components (SLE)

Amount Per Serving

Meat	1.07
-------------	------

Grain	1.25
Fruit	0.25
GreenVeg	0.50
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 40.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	301.83
Fat	12.73g
SaturatedFat	2.07g
Trans Fat	0.00g
Cholesterol	42.67mg
Sodium	463.50mg
Carbohydrates	33.07g
Fiber	4.50g
Sugar	12.50g
Protein	17.03g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	53.80mg	Iron	1.82mg

Hot Ham & Cheese Sandwich with fries

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4181

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM 4-10 COMM	39 Pound		150460
4 inch whole grain hamburger buns - 30 ct	250 bun		3480
CHEESE AMER 160CT SLCD 6-5 COMM	250 Slice		150260
FRIES 5/16 6-5 REDSTNCAN	1 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	118861

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	2.03
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: 250.00

Serving Size: 1.00 Sandwich

Amount Per Serving

Calories	277.98		
Fat	9.57g		
SaturatedFat	4.03g		
Trans Fat	0.00g		
Cholesterol	56.91mg		
Sodium	827.40mg		
Carbohydrates	1.03g		
Fiber	2.00g		
Sugar	4.50g		
Protein	19.72g		
Vitamin A	0.17IU	Vitamin C	0.01mg
Calcium	81.50mg	Iron	0.00mg

Spaghetti with Homemade Marinara

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4448

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	39 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
ONION DCD IQF 6-4 GCHC	6 1/4 Cup		261521
TOMATO PASTE CALIF 26 6-10 GCHC	2 #10 CAN		100196
TOMATO DCD I/JCE CALIF 6-10 GFS	6 #10 CAN		100366
Black Pepper	3 Teaspoon	BAKE	24108
ITALIAN PARSLEY 1-8Z SPECLTY	1 1/2 Cup		127911
GARLIC PLD FRESH 5 RSS	6 Tablespoon		428353
SEASONING ITAL HRB 6Z TRDE	17 3/4 Tablespoon		428574
Kosher Salt	8 3/4 Teaspoon	BAKE	31708
SUGAR CANE GRANUL 25 GCHC	6 Tablespoon		108642
PASTA SPAG 51 WGRAIN 2-10	25 Pound		221460
DINNER ROLL, W GRAIN, AM	250 roll	READY_TO_EAT	4372

Preparation Instructions

Add olive oil blend to pot with onions, garlic and Italian seasoning. Sweat onions, garlic and Italian spices on medium until onions are translucent - about 5 minutes.

Add diced tomatoes, tomato paste, water, black pepper, parsley, salt and sugar. Bring to a slow boil, reduce heat and simmer for about 20-25 minutes.

Add marinara sauce and return cook uncovered for 1 hour.

Pasta Instructions:

Heat water to rolling boil. Add salt. Slowly add pasta, if using spaghetti, break in thirds. Stir constantly until water boils again. Cook 8-10 minutes or until tender; stir occasionally. Do not overcook. Drain well.

Do not add pasta and marinara together.

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.85
Fruit	0.00
GreenVeg	0.00
RedVeg	0.70
OtherVeg	0.03
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	399.13		
Fat	9.29g		
SaturatedFat	3.00g		
Trans Fat	0.00g		
Cholesterol	29.95mg		
Sodium	806.14mg		
Carbohydrates	58.54g		
Fiber	6.64g		
Sugar	9.01g		
Protein	23.99g		
Vitamin A	410.24IU	Vitamin C	7.45mg
Calcium	53.82mg	Iron	12.55mg

Spaghetti with Marinara

Servings:	250.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-4449

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRUMBLES 8-5 COMM	39 Pound	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.	581950
PASTA SPAG 51 WGRAIN 2-10	25 Pound		221460
DINNER ROLL, W GRAIN, AM	250 roll	READY_TO_EAT	4372
SAUCE SPAGHETTI 6-10 COMM	1 Cup		111280

Preparation Instructions

Pasta Instructions:

Heat water to rolling boil. Add salt. Slowly add pasta, if using spaghetti, break in thirds. Stir constantly until water boils again. Cook 8-10 minutes or until tender; stir occasionally. Do not overcook. Drain well.

Do not add pasta and marinara together.

CCP: Heat to 165°F for 15 seconds

CCP: Hold for service at 140°F

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.85
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	362.45
Fat	9.32g
SaturatedFat	3.00g
Trans Fat	0.00g
Cholesterol	29.95mg
Sodium	555.31mg
Carbohydrates	50.88g
Fiber	5.21g
Sugar	3.65g
Protein	22.59g

Vitamin A	99.84IU	Vitamin C	0.00mg
Calcium	31.97mg	Iron	11.32mg

Hot Dog Bar-chili cheese dog

Servings:	110.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9933

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF 8/ 2-5 GFS	110 Each	Thaw under refrigeration at 40 degrees F or less, Fully Cooked, can be steamed. Heat to internal temperature of 165 dgrees F. for 15 seconds Hold above 140 degree F.	265039
BUN HOT DOG WHEAT WHL 12-12CT GCHC	110 Each	Thaw at room temperature for 1-2 hours.	517830
CHILI BEEF W/BEAN 6-5 COMM	4 3/4 Pound	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature of 165 degrees F for 15 seconds. CAUTION: Open bag carefully to avoid being burned.	344012
CHEESE CHED MLD SHRD 4-5 LOL	3 1/2 Pound		150250

Preparation Instructions

Serve:

1 hotdog in 1 bun

Add 1/2 oz of chili then top with 1/2 oz shredded cheddar cheese

Meal Components (SLE)

Amount Per Serving

Meat	2.74
Grain	1.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.04
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 110.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	343.33
Fat	22.15g
SaturatedFat	9.25g
Trans Fat	0.50g
Cholesterol	53.80mg
Sodium	757.94mg
Carbohydrates	22.22g
Fiber	3.46g
Sugar	3.57g
Protein	15.05g

Vitamin A	295.68IU	Vitamin C	2.17mg
Calcium	135.95mg	Iron	2.11mg

Scalloped Potatoes & Ham with roll

Servings:	31.00	Category:	Entree
Serving Size:	0.75 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9989

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO AUGRATIN CLASSIC R/SOD 6-2.25	2 1/2 Pound	BAKE 1: Add 5 quarts boiling water (212°F) for convection oven (4 1 2 quarts for conventional) and 4 ounces unsalted butter to a 2 1 2" deep full-size steamtable pan. 2: Stir in sauce mix until dissolved. 3: Add potato slices. Stir. 4: Bake in a convection oven at 300°F for 45-60 minutes. For conventional oven, bake at 400°F for 45-60 minutes. [Alternate] For half carton prep, use half of each ingredient amount specified. Cook time and temperature remain the same.	118575
MARGARINE &BTR BLND EURO UNSLTD 36-1	4 Ounce	READY_TO_EAT Ready to use.	834071
Tap Water for Recipes	5 Quart	UNPREPARED	000001WTR
TURKEY HAM 4-10 COMM	6 1/2 Pound	Dice ham using food processor	150460
DINNER ROLL, W GRAIN, AM	50 roll	READY_TO_EAT	4372

Preparation Instructions

Prepare potatoes per directions. Add ham and bake per directions above.

Add whole grain roll to finished dish.

Meal Components (SLE)

Amount Per Serving

Meat	2.00
Grain	2.02
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.59

Nutrition Facts

Servings Per Recipe: 31.00

Serving Size: 0.75 Cup

Amount Per Serving	
Calories	380.75
Fat	9.14g
SaturatedFat	2.64g
Trans Fat	0.00g
Cholesterol	57.94mg
Sodium	1055.80mg
Carbohydrates	56.74g
Fiber	4.40g

Sugar	6.74g
Protein	22.78g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 53.78mg	Iron 13.26mg

Ham Calzone

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10149
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
OIL OLIVE PURE 4-3LTR GCHC	1 Fluid Ounce		432061
TURKEY HAM 2- 7AVG JENNO	4 Ounce		434663
CHEESE MOZZ SHRD 4-5 LOL	1/4 Gallon	.25 Gallon= 1 pound	645170
DOUGH PIZZA SHTD 16 20-26Z RICH	1 Slice	BAKE 1. KEEP PRODUCT FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF SHEETED PIZZA DOUGHS FROM THE FREEZER AND ALLOW EACH TO THAW OVERNIGHT ON OILED PIZZA PANS COVERED WITH PLASTIC. (AS AN ALTERNATIVE, THAW ON PIZZA PANS AND USE THE SAME DAY AFTER 2 - 3 HOURS THAW TIME AT ROOM TEMPERATURE, 75 F (23 C)). MAXIMUM TIME IN RETARDER IS 3 DAYS. 3. REMOVE THAWED SHELLS FROM THE RETARDER (COOLER) AND TRANSFER TO PIZZA PANS. ALLOW DOUGH TO DOUBLE IN SIZE. 4. TO PREVENT PRODUCT FROM DRYING OUT DURING TEMPERING (THAWING), COVER WITH PLASTIC OR BRUSH WITH OIL. 5. CAREFULLY DOCK THE DOUGH TO MINIMIZE BLISTERING AND OR BUBBLING DURING BAKING. FOR A THICKER CRUST, ALLOW THE PIZZA TO CONTINUE TO RISE UNTIL DESIRED THICKNESS IS OBTAINED. 6. ADD SAUCE, CHEESE AND TOPPINGS. 7. BAKE AS FOLLOWS: DECK OVEN: 500 F (260 C) 8 - 11 MINUTES CONVECTION OVEN: 375 F (190 C) 7 - 10 MINUTES FORCED AIR CONVEYOR: 500 F (260 C) 4.5 - 5.5 MINUTES CONVENTIONAL OVEN: 450 F (230 C) 10 - 12 MINUTES	570818
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	READY_TO_EAT None	256013

Preparation Instructions

1. Let 12x16 pizza dough sheet thaw (but not proof). Cut sheet into 8 even squares and brush oil on top of crust.
2. Food process ham into small pieces.
3. Take mozzarella cheese and crumble it with your hands. Use a towel to dry any excess moisture. Evenly distribute the sauce, cheese, and ham among the 8 squares in half inch diagonal lines, starting at the left hand

corner of the square to the bottom right hand corner. Now take the bottom left hand corner and bring it to the middle of the square. Then take the top right hand corner and overlap it slightly in the middle of the square.

4. Bake calzone in a preheated 375-400 °F convection oven for about 10-15 min or until outside crust is golden brown and cheese is lightly browned on the top.

Meal Components (SLE)

Amount Per Serving

Meat	2.28
Grain	2.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.13
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	254.11
Fat	16.64g
SaturatedFat	7.71g
Trans Fat	0.00g
Cholesterol	38.38mg
Sodium	537.47mg
Carbohydrates	7.14g
Fiber	0.63g
Sugar	3.26g
Protein	16.97g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 411.25mg	Iron 0.60mg

BBQ Riblet Sandwich with fries

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10244
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
HAMBURGER BUN, W GRAIN, AM	100 bun	READY_TO_EAT	3480
FRIES 5/16 6-5 REDSTNCAN	100 Serving	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	118861
BEEF RIB BBQ HNY 100- 3.24Z PIER	100 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

Preparation Instructions

1. Prepare riblet: From frozen state, bake in preheated convection oven at 350 for 6-8 minutes or in preheated conventional oven at 350 for 8-10 minutes. Microwave on high for about 1 minute.
2. Prepare fries: Convection preheat oven to 425° F. Spread frozen fries evenly on a shallow baking pan. Bake for 8 - 12 minutes, turning once for uniform cooking.
3. Assemble sandwich, plate with fries.

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: 100.00

Serving Size: 1.00

Amount Per Serving

Calories 479.50

Fat 17.98g

SaturatedFat 5.00g

Trans Fat 0.00g

Cholesterol 40.00mg

Sodium 1148.80mg

Carbohydrates 57.93g

Fiber 5.00g

Sugar 14.00g

Protein 21.00g

Vitamin A 499.59IU **Vitamin C** 5.98mg

Calcium 44.00mg **Iron** 11.80mg

Beef ravioli with bread stick

Servings:	100.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10245
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RAVIOLI BEEF TOM SCE 6-10 CHBOY	50 Pound		261629
BREADSTICK WGRAIN 1Z 12-20CT	1 Each		406321

Preparation Instructions

1. Open can(s) of ravioli and reheat to safe cook temperature (155 degrees F).
2. Thaw bread sticks
3. Each 1 cup serving of ravioli takes one breadstick.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.01
Fruit	0.00
GreenVeg	0.00
RedVeg	0.38
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

Amount Per Serving

Calories	210.70		
Fat	5.01g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	5.00mg		
Sodium	690.95mg		
Carbohydrates	36.14g		
Fiber	4.01g		
Sugar	9.02g		
Protein	6.02g		
Vitamin A	200.00IU	Vitamin C	0.00mg
Calcium	20.26mg	Iron	1.81mg

Chicken Stix and fries

Servings:	1.00	Category:	Entree
Serving Size:	14.00 sticks	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10345
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5 TYS	14 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283562
FRIES 5/16 6-5 REDSTNCAN	0 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 8 TO 12 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 2 1 2 TO 3 MINUTES.	118861

Preparation Instructions

1. Bake Chicken Stix

In convection Oven (appliances vary, adjust accordingly)

Preheat oven to 375°F

On a shallow baking pan, spread stix out evenly

Cook 6-8 minutes from frozen

2. Increase oven temperature to 425° F to cook fries

Spread frozen fries evenly on a shallow baking pan

Bake for 8 to 12 minutes, turning once for uniform cooking

Meal Components (SLE)

Amount Per Serving

Meat	3.50
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: 14.00 sticks

Amount Per Serving

Calories	455.50		
Fat	26.27g		
SaturatedFat	4.38g		
Trans Fat	0.00g		
Cholesterol	43.75mg		
Sodium	596.20mg		
Carbohydrates	28.07g		
Fiber	5.25g		
Sugar	1.75g		
Protein	26.25g		
Vitamin A	0.41IU	Vitamin C	0.02mg
Calcium	3.50mg	Iron	17.50mg

Roasted Turkey and Gravy

Servings:	250.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10386
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY & GRAVY 4-7	3 1/4 Pound		722460
Turkey Breasts, Sliced, Oven Roasted, Frozen	48 Pound	THAW Keep product frozen at 0°F. or below until ready to use. Defrost product slowly and thoroughly in a refrigerator for 24 hours. Never defrost at room temperature. Upon completion of the thawing process, product should be used within 5 days. Open packages and use sliced meat in various sandwich applications.	877671
DINNER ROLL, W GRAIN, AM	250 roll	READY_TO_EAT	4372

Preparation Instructions

Thaw turkey roast at least 48 hours in refrigerator.

1. Add 1/2 cup of water in roasting pan. Bake in an oven at 325 degrees F. for 3 - 3 1/2 hours or until internal temperature reaches 165 degrees F.

CCP: Heat to 165 degrees F for 15 seconds.

2. Remove turkey from oven and cool, reserving pan drippings for turkey gravy. Remove netting before roast cools off completely.

CCP: Cool to 41 degrees F within 4 hours.

3. Slice turkey into 2 oz slices, OR Dice into 1" cubes for elementary schools.

4. Make gravy according to directions on package, using turkey pan juices subtracting appropriate amount of water

5. (Elementary) Pour gravy in 4" hotel pan, add diced turkey, and bake covered. Serve 1/2 cup turkey and gravy.

5. (Secondary) Shingle sliced turkey in hotel pan and bake covered. Serve 2 oz turkey with 1/4 cup gravy.

CCP: Heat to 165 degrees F for 15 seconds.

CCP: Hold for service at 140 degrees F.

Meal Components (SLE)

Amount Per Serving

Meat	2.15
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: 250.00			
Serving Size: 1.00			
Amount Per Serving			
Calories	178.66		
Fat	3.35g		
SaturatedFat	0.10g		
Trans Fat	0.00g		
Cholesterol	38.69mg		
Sodium	578.41mg		
Carbohydrates	17.10g		
Fiber	2.00g		
Sugar	2.00g		
Protein	23.26g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	4.00mg	Iron	8.04mg

Southwestern Chicken Salad

Servings:	75.00	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10938
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Chicken	7 1/4 Pound		
Lettuce 70/30 Iceberg/Romaine 5#	9 1/2 Pound		2781
Diced Tomatoes cnd	3 3/4 Pound		100329
Cheese, Cheddar Reduced fat, Shredded	1 3/4 Pound		100012
DRESSING RANCH LT N/F 4-1GAL NAT FRSH	5 1/4 Cup	READY_TO_EAT Shake well.	230591
SAUCE BBQ 4-1GAL GCHC	5 1/4 Cup		734136
BEAN BLACK 12-15Z BUSH	1 3/4 Quart		269323
CORN CUT 1-20 SIMPLOT	3 1/2 Pound	STEAM 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. Cook quickly, uncovered to bring up to 165°F. Do not overcook or allow product to sit in water for an extended time period.	890100
PEPPERS GRN BELL WHL 22AVG P/L	3/4 Pound		207331
PEPPERS BELL RD 60CT P/L	3/4 Pound		831791
ONIONS YEL CHL DICE 5 LB BG	1/4 Pound		02541
LEMON JUICE 100 12- 32FLZ GCHC	1/2 Cup		311227
SPICE PARSLEY FLAKES 11Z TRDE	1 1/2 Teaspoon		513989

Description	Measurement	Prep Instructions	DistPart #
SPICE CUMIN GRND 15Z TRDE	3/4 Tablespoon		273945
SPICE GARLIC GRANULATED 20 TRDE	1 1/2 Teaspoon		228435
OIL BLND CANOLA/OLV 75/25 6-1GAL P/L	1/4 Cup		200387
SALSA 6-10 COMM	3 1/4 Cup		150570
CHIP TORTL RND YEL 5-1.5 KE	4 3/4 Pound		163020

Preparation Instructions

Roast chicken at 350F for 15 minutes or until chicken reaches 165F internally. Meanwhile, drain and rinse black beans. Combine beans, corn, green and red peppers and onions in a large bowl. Combine lemon juice, parsley, cumin, garlic, salsa and oil to make dressing. Pour dressing over vegetables and toss lightly to combine. When chicken is done cooking, cut into 1/4 inch strips. In a small bowl, mix ranch and BBQ sauce together until smooth. Combine all of ingredients. Hold for service at 41F or below.

Meal Components (SLE)

Amount Per Serving

Meat	1.88
Grain	1.27
Fruit	0.00
GreenVeg	0.00
RedVeg	0.09
OtherVeg	0.00
Legumes	0.00
Starch	0.13

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 0.00

Amount Per Serving

Calories	311.36		
Fat	12.92g		
SaturatedFat	2.55g		
Trans Fat	0.00g		
Cholesterol	41.95mg		
Sodium	604.53mg		
Carbohydrates	35.75g		
Fiber	3.16g		
Sugar	6.46g		
Protein	15.02g		
Vitamin A	0.00IU	Vitamin C	0.29mg
Calcium	44.69mg	Iron	1.16mg

Monday Fruit and Veg. Bar

Servings:	600.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10939
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Grapes, Red Seedless 18 9/2	18 1/2 Pound	100 1/2 cup servings	748841
FRUIT SAL TROP IN JCE 6-10 GCHC	7 #10 CAN	100 1/2 cups servings	614556
APPLESAUCE UNSWT 6-10 COMM	4 1/2 #10 CAN	100 1/2 cup servings	549280
CARROT BABY WHL CLEANED 12-2 RSS	15 3/4 Pound	100 1/2 cup servings	510637
BEAN BLACK 6-10 GRSZ	7 1/4 #10 CAN	100 1/2 cup servings	557714
CUCUMBER SELECT SUPER 45 MRKN	10 1/4 Pound	100 1/2 cup servings	198587

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.49
GreenVeg	0.00
RedVeg	0.01
OtherVeg	0.01
Legumes	0.03
Starch	0.00

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	42.22
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	26.17mg
Carbohydrates	10.41g
Fiber	1.42g

Sugar			7.70g
Protein			0.60g
Vitamin A	761.34IU	Vitamin C	0.29mg
Calcium	6.62mg	Iron	0.30mg

Tuesday Fruit and Veg Bar

Servings:	600.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10944
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BROCCOLI FLORET BITE SIZE 2-3 RSS	7 Pound	100 1/2 cup servings	732451
BEAN GARBANZO 6-10 GCHC	4 1/2 #10 CAN	100 1/2 cup servings	118753
ORANGES NAVEL/VALENCIA FCY 113CT MRKN	100 Each	100 1/2 cup servings	198013
CARROT BABY WHL CLEANED 12-2 RSS	15 3/4 Pound	100 1/2 cup servings	510637
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	4 #10 CAN		612464
PEAR SLCD 6-10 COMM	4 1/4 #10 CAN		110680

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.22
GreenVeg	0.03
RedVeg	0.06
OtherVeg	0.00
Legumes	0.09
Starch	0.00

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 0.50 Cup

Amount Per Serving

Calories	50.68
Fat	0.41g
SaturatedFat	0.09g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	66.57mg
Carbohydrates	10.85g
Fiber	2.09g
Sugar	6.19g
Protein	1.34g
Vitamin A 3020.08IU	Vitamin C 11.88mg

Calcium 23.38mg **Iron** 0.28mg

Thursday Fruit and Veg Bar

Servings:	600.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10945
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CAULIFLOWER CALIF 12-1CT MRKN	16 Pound	100 1/2 cup servings	198528
BEAN GARBANZO 6-10 GCHC	4 1/2 #10 CAN	100 1/2 cup servings	118753
APPLE VARIETY BULK 113-138CT 40	100 Each	100 1/2 cup servings	810730
APPLESAUCE UNSWT 6-10 COMM	4 1/2 #10 CAN	100 1/2 cup servings	549280
PEACH DCD 6-10 COMM	4 1/4 #10 CAN	100 1/2 cup servings	110700
PEPPERS GREEN LRG 5 MRKN	21 Pound	100 1/2 cup servings	592315

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.30
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.13
Legumes	0.09
Starch	0.00

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	65.99
Fat	0.45g
SaturatedFat	0.11g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	60.23mg
Carbohydrates	15.11g
Fiber	2.48g

Sugar	9.93g
Protein	1.45g
Vitamin A 69.79IU	Vitamin C 14.93mg
Calcium 14.82mg	Iron 0.23mg

Friday Fruit and Veg Bar

Servings:	600.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-10946
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS RED 11 P/L	21 Each		321141
PEPPERS GREEN LRG 60-70CT MRKN	21 Each		198757
GRAPES RED SDLSS 18AVG MRKN	17 1/4 Pound		197831
APPLE CHL SL 100/2 OZ PG	4 1/4 #10 CAN		747650
ORANGES MAND WHL L/S 6-10 GCHC	4 1/2 #10 CAN		117897
LETTUCE BLND ROMAINE MXD 4-5 RSS	7 3/4 Pound		755826

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.12
GreenVeg	0.00
RedVeg	0.03
OtherVeg	0.01
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	23.24
Fat	0.03g
SaturatedFat	0.01g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	2.34mg
Carbohydrates	5.38g
Fiber	0.21g
Sugar	4.82g
Protein	0.32g
Vitamin A 163.07IU	Vitamin C 12.45mg

Calcium

6.77mg

Iron

0.24mg

Wednesday Fruit and Veg. bar

Servings:	600.00	Category:	Fruit
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-10947
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PEPPERS RED 5 P/L	21 Pound	100 servings 1/2 cup	597082
CUCUMBER SELECT SUPER 45 MRKN	20 1/4 Pound	100 servings 1/2 cup	198587
MELON MUSK CANTALOUPE 12-15CT P/L	51 Pound	100 servings 1/2 cup	200565
CARROT BABY WHL CLEANED 12-2 RSS	15 3/4 Pound	100 servings 1/2 cup	510637
PEACH DCD 6-10 COMM	4 1/4 #10 CAN	100 servings 1/2 cup	110700
PINEAPPLE CHUNKS IN JCE 6-10 GCHC	6 1/2 #10 CAN	100 servings 1/2 cup	189952

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.31
GreenVeg	0.00
RedVeg	0.09
OtherVeg	0.03
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	36.75
Fat	0.01g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	10.70mg
Carbohydrates	9.08g
Fiber	0.81g

Sugar	7.61g
Protein	0.13g
Vitamin A 3107.60IU	Vitamin C 52.02mg
Calcium 6.71mg	Iron 0.16mg

Turkey and Ham Slider

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11177
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY HAM 4-10 COMM	2 1/2 Pound		150460
TURKEY BRST SLCD OVN RSTD 6-2 JENNO	2 1/2 Pound		689541
LETTUCE BLND ROMAINE MXD 4-5 RSS	12 Tablespoon		755826
MUSTARD PKT 1000-1/5Z HNZ	24 Each		302112
MAYONNAISE LT PKT 200-12GM GCHC	24 Each		188741
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	24 Each		276142

Preparation Instructions

Include one each mustard and mayonnaise. CCP: Hold at or below 40F.

Meal Components (SLE)

Amount Per Serving

Meat	2.16
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.02
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 24.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	297.90
Fat	9.62g
SaturatedFat	2.31g
Trans Fat	0.00g
Cholesterol	62.48mg
Sodium	907.11mg
Carbohydrates	30.06g
Fiber	2.02g
Sugar	3.04g
Protein	24.45g
Vitamin A 0.00IU	Vitamin C 0.00mg

Calcium 52.42mg **Iron** 2.00mg

Big Mac Wrap

Servings:	20.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-13071
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	20 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high (microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour to prevent drying).	690130
BEEF PTY FLAMEBR 210-2.4Z	20 Each	BAKE From thawed state: sleeve pack preparation, put a few small holes in top of bag. Place entire bag intact on sheet pan in preheated convection oven at 375 degrees f for 45 minutes. Remove from oven and let stand 3 minutes before opening bag.	205030
CHEESE AMER 160CT SLCD 6-5 COMM	20 Slice		150260
LETTUCE SHRD TACO 1/8CUT 4-5 RSS	10 Cup		242489
DRESSING 1000 ISL 4-1GAL GCHC	3 Cup		272051
TOMATO RANDOM 2 25 MRKN	4 Each		508616

Preparation Instructions

Assemble ingredients in the order they are listed and wrap with parchment paper. Cut on an angle to make two halves.

Meal Components (SLE)

Amount Per Serving

Meat	2.75
Grain	1.75
Fruit	0.00
GreenVeg	0.00
RedVeg	0.20
OtherVeg	0.25
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 20.00

Serving Size: 1.00 Wrap

Amount Per Serving			
Calories		466.48	
Fat		26.18g	
SaturatedFat		9.32g	
Trans Fat		0.50g	
Cholesterol		59.50mg	
Sodium		935.30mg	
Carbohydrates		35.60g	
Fiber		3.94g	
Sugar		8.80g	
Protein		19.32g	
Vitamin A	399.88IU	Vitamin C	4.93mg
Calcium	210.10mg	Iron	3.34mg

Michigan Cherry Salad

Servings:	8.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-16989

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE VARIETY BULK 113-138CT 40	1 Piece		810730
SPINACH LEAF FLAT CLND 4-2.5 RSS	7 Ounce		329401
CHERRY DRIED 4-4 COMM	1/2 Cup		279640
SPRING MIX 4-3 MRKN	3 Ounce		649020
PECAN PCS MED 4-2.5 GFS	1/2 Cup		134830
DRESSING VINAG RASPB FF 60-1.5FLZ	8 Each		824970
CHEESE GORGNZ CRMBL 1-5# STLL	1/4 Cup		229690
PITA CHIPS PARM GARL HERB 24-1.5Z	8 Package		590062

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.13
GreenVeg	0.44
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 0.00 Each

Amount Per Serving

Calories	362.08		
Fat	13.65g		
SaturatedFat	2.13g		
Trans Fat	0.00g		
Cholesterol	8.75mg		
Sodium	895.16mg		
Carbohydrates	51.63g		
Fiber	3.51g		
Sugar	20.75g		
Protein	7.91g		
Vitamin A	8.64IU	Vitamin C	0.74mg
Calcium	94.71mg	Iron	3.21mg

Candied Pecans

Servings:	10.00	Category:	Condiments or Other
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17057

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL 25 GCHC	1 Cup		108642
SPICE CINNAMON GRND 15Z TRDE	1 Teaspoon		224723
SALT IODIZED 12-4 DIAC	1 Teaspoon		466483
EGGS LARGE CARTON (30-1DOZ)	1 Each		867009
Tap Water for Recipes	1 Tablespoon		000001WTR
PECAN PCS LRG FCY 30 GFS	10 Ounce		585068

Preparation Instructions

Preheat oven to 225 degrees F (120 degrees C).

Mix sugar, cinnamon, and salt together in a bowl.

Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated.

Spread coated pecans onto a baking sheet.

Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.

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: 10.00

Serving Size: 0.00

Amount Per Serving

Calories	912.01		
Fat	88.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	35.20g		
Fiber	12.00g		
Sugar	23.20g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 84.00mg **Iron** 3.04mg

Candied Pecans

Servings:	10.00	Category:	Condiments or Other
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17058

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL 25 GCHC	1 Cup		108642
SPICE CINNAMON GRND 15Z TRDE	1 Teaspoon		224723
SALT IODIZED 12-4 DIAC	1 Teaspoon		466483
EGGS LARGE CARTON (30-1DOZ)	1 Each		867009
Tap Water for Recipes	1 Tablespoon		000001WTR
PECAN PCS LRG FCY 30 GFS	10 Ounce		585068

Preparation Instructions

Preheat oven to 225 degrees F (120 degrees C).

Mix sugar, cinnamon, and salt together in a bowl.

Whisk egg white and water together in a separate bowl until frothy. Toss pecans in the egg white mixture. Mix sugar mixture into pecan mixture until pecans are evenly coated.

Spread coated pecans onto a baking sheet.

Bake in the preheated oven, stirring every 15 minutes, until pecans are evenly browned, 1 hour.

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: 10.00

Serving Size: 0.00

Amount Per Serving

Calories	912.01		
Fat	88.00g		
SaturatedFat	8.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	0.00mg		
Carbohydrates	35.20g		
Fiber	12.00g		
Sugar	23.20g		
Protein	12.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg

Calcium 84.00mg **Iron** 3.04mg

Michigan Cherry Salad

Servings:	4.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-17059
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLE VARIETY BULK 113-138CT 40	1 Piece		810730
SPINACH LEAF FLAT CLND 4-2.5 RSS	7 Ounce		329401
CHERRY DRIED 4-4 COMM	1 Cup		279640
SPRING MIX HERITAGE 4-3 RSS	6 Ounce		152222
CHEESE FETA CRMBL 2-5# ATHENOS	1/2 Cup		666811
DRESSING VINAG RASPB FF 60-1.5FLZ	4 Each		824970

Preparation Instructions

Mixed lettuce and put in containers.

Top with cherries, feta, pecans and apples.

Add salad dressing packet

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.25
GreenVeg	1.12
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 0.00 Each

Amount Per Serving

Calories	220.40
Fat	0.05g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	515.95mg
Carbohydrates	52.62g
Fiber	4.65g
Sugar	41.25g
Protein	4.57g

Vitamin A	17.28IU	Vitamin C	1.47mg
Calcium	106.79mg	Iron	2.91mg

Biscuit Sticks & Gravy

Servings:	72.00	Category:	Entree
Serving Size:	2.00 ounce gravy / 2 sticks	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-20282

Ingredients

Description	Measurement	Prep Instructions	DistPart #
GRAVY MIX CNTRY 12-24Z GCHC	1 Package	Make gravy according to package instructions	242400
SAUSAGE LNK TURKEY 16/ 10 PERD	22 Each	Steam sausage and chop in food processor	211788
Cold Water	1 Gallon		0000
DOUGH BISC STICK 250-1.25Z RICH	144 Each	BAKE Keep Pan frozen dough on paper lined sheet pan, approx. 2-3 inches apart. Bake until golden brown. Conventional Oven: 375 degrees F: 8-10 minutes. Convection Oven: 325 degrees F for 6-8 minutes. Bake times vary based on appliances - adjust accordingly.	149070

Preparation Instructions

Prepare 1 bag of gravy per instructions on package.

Steam 22 sausages.

While sausage is steaming, cook 144 biscuit sticks per instructions on box.

Chop the cooked sausage in food processor until crumbled into small pieces.

Mix sausage crumbles into country gravy.

Spoon 2 oz of gravy into plastic cup and stick 2 biscuit sticks into the gravy.

Serve.

Meal Components (SLE)

Amount Per Serving

Meat	0.19
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: 72.00

Serving Size: 2.00 ounce gravy / 2 sticks

Amount Per Serving

Calories	240.33
Fat	11.55g
SaturatedFat	6.47g
Trans Fat	0.00g
Cholesterol	6.88mg
Sodium	811.47mg
Carbohydrates	26.22g

Fiber	0.00g		
Sugar	2.01g		
Protein	5.53g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	3.07mg	Iron	0.06mg

No Bake Chocolate Cookie

Servings:	450.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20705

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR BEET GRANUL 50 BIG CHIEF	60 Cup		589225
COCOA PWD BAKING 6-5 GCHC	6 Cup		269654
BUTTER PRINT SLTD GRD AA 36-1 GCHC	8 Pound		191205
1% LF WHITE MILK	16 Cup	READY_TO_DRINK	4752
OATS QUICK HOT CEREAL 12-42Z QUAK	90 Cup		467251
SOY BUTTER NUT FREE 2-4.41 WOWBTR	5 Cup		544231
FLAVORING VANILLA IMIT 1-QT KE	3/4 Cup		110736

Preparation Instructions

Do recipe in tilt skillet.

Mix together sugar, cocoa, butter, milk and bring to a rapid boil for 1 minute.

Take off heat. Add sunbutter and vanilla. Stir until melted.

Add oatmeal and mix well until all is coated.

Working quickly drop by #40 scoop on to paper line pans.

Let cool and serve.

Note: Best practice is to divide recipe by 3 to do in a small batch on stove following same instructions from above. Ingredients listed below are in third amounts.

20 cups White Sugar, 2 cups Cocoa, 5 1/3 cups Butter, 5 1/3 cups Milk, 30 cups Oats, 5 Cups Soybutter, and 1/4 cup Vanilla.

Meal Components (SLE)

Amount Per Serving

Meat	0.09
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00

Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 450.00
Serving Size: 1.00 Each

Amount Per Serving

Calories	238.37		
Fat	9.10g		
SaturatedFat	4.62g		
Trans Fat	0.00g		
Cholesterol	17.85mg		
Sodium	65.82mg		
Carbohydrates	37.51g		
Fiber	1.82g		
Sugar	26.75g		
Protein	3.16g		
Vitamin A	0.36IU	Vitamin C	0.07mg
Calcium	13.55mg	Iron	0.69mg

Cinnamon Roll Smoothie

Servings:	16.00	Category:	Entree
Serving Size:	8.00 Serving	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-20882

Ingredients

Description	Measurement	Prep Instructions	DistPart #
APPLESAUCE UNSWT 6-10 COMM	1 Quart		549280
JUICE APPLE 100 8-64FLZ HV	1 Quart		175470
SPICE CINNAMON GRND 5 TRDE	1/4 Cup		224731
YOGURT VAN L/F PARFPR 6-4 YOPL	4 Pound	READY_TO_EAT Ready to use with pouch & serving tip.	811500

Preparation Instructions

1. Combine yogurt, apple juice and 4 Tbsp cinnamon in 8 quarts or larger measurement-marked food storage container; stir until well mixed.
2. Add applesauce and use hand blender until smooth.
3. Portion 8 oz into 9 oz serving cup, placing lids on; refrigerate until serving.

This entree will need to have available up to 2 graham crackers to count (optional) as the second serving of grain.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 8.00 Serving

Amount Per Serving

Calories	107.91		
Fat	0.38g		
SaturatedFat	0.19g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	32.50mg		
Carbohydrates	25.80g		
Fiber	1.35g		
Sugar	19.91g		
Protein	2.07g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	67.16mg	Iron	0.00mg

English Muffin Breakfast Sandwich

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-24210

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 RND 3.25 200-1Z GCHC	1 Each		462519
CHEESE AMER 160CT SLCD R/F 6-5 LOL	2 Slice		722360
Turkey Ham Sliced	3 Slice		328762

Preparation Instructions

1. Lightly toast muffins in oven until warm.
2. Heat eggs in oven ~10 minutes at 250 F according to manufacturers directions. CCP: Heat to 155 F or higher.
3. Thaw and heat sausage according to manufacturers directions. CCP: Heat to 165 F or higher.
4. Assemble sandwich by placing the egg patty on the bottom muffin half. Add a cheese slice on top of the egg patty. Add 3 slices ham top of cheese slice. CCP: Maintain @ 135 F or higher.

*May wrap sandwich in foil for easy service.

**Allergens: Milk, Egg, Wheat, Soy

Meal Components (SLE)

Amount Per Serving

Meat	1.25
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 Each

Amount Per Serving	
Calories	235.00
Fat	9.00g
SaturatedFat	3.50g
Trans Fat	0.00g
Cholesterol	90.00mg
Sodium	780.00mg
Carbohydrates	24.00g
Fiber	1.00g

Sugar		2.00g	
Protein		16.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	297.00mg	Iron	1.60mg

Deli Sandwich (Emergency Feeding)

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-24211

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Hamburger Bun, 4 inch, Whole Grain 24 oz/12 ct	1 Each	READY_TO_EAT	3159
American Cheese Sliced RF	2 Slice		666204
Turkey Ham Sliced	3 Slice		328762

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	230.00
Fat	6.00g
SaturatedFat	2.50g
Trans Fat	0.00g
Cholesterol	15.00mg
Sodium	421.90mg
Carbohydrates	31.00g
Fiber	2.00g
Sugar	5.00g
Protein	13.00g
Vitamin A 60.00IU	Vitamin C 0.00mg
Calcium 204.00mg	Iron 10.00mg

Corndog

Servings:	1.00	Category:	Entree
Serving Size:	0.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27216
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CORN DOG CHIX WGRAIN 72-4Z GCHC	1 Each		620220

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 0.00 Each

Amount Per Serving

Calories	240.00		
Fat	9.00g		
SaturatedFat	2.50g		
Trans Fat	0.00g		
Cholesterol	40.00mg		
Sodium	470.00mg		
Carbohydrates	30.00g		
Fiber	2.00g		
Sugar	8.00g		
Protein	9.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	70.00mg	Iron	1.50mg