

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

Homemade 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

Homemade 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)

Mini corndog

Fish Sticks

Corndog on a Stick

Popcorn Chicken w/ Roll

Cheese Pizza

Macaroni and Cheese with roll

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

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.

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.

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)

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).

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
DOUGH PIZZA SHTD WGRAIN 16 24-22Z	64 Slice		166762
CHEESE MOZZ SHRD 4-5 LOL	2 Gallon		645170
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Tablespoon		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. 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.

Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 257.02

Fat 13.16g

SaturatedFat 7.16g

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.

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.

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
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Calcium	24.60mg	Iron	9.30mg
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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 12X16 22-24Z DELSUPR	1 Cup		570826
OIL BLND CANOLA/XVRGN 75/25 6- 1GALGFS	1 Cup		743879
CHEESE MOZZ SHRD 4-5 LOL	1/2 Cup		645170
SAUCE PIZZA W/BASL 6-10 REDPK	4 Cup	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. 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.

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 286.70

Fat 4.41g

SaturatedFat 0.71g

Trans Fat 0.00g

Cholesterol 1.95mg

Sodium 603.40mg

Carbohydrates 50.88g

Fiber 5.25g

Sugar			9.38g
Protein			10.41g
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	39.15mg	Iron	4.66mg

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.

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

Homemade Cheese Pizza

Servings:	8.00	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	1 Cup	<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
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Cup		743879
SAUCE PIZZA W/BASL 6-10 REDPK	4 Cup	READY_TO_EAT None	256013
CHEESE MOZZ SHRD 4-5 LOL	1 Cup	.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)

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	235.00
Fat	15.69g
SaturatedFat	7.50g
Trans Fat	0.00g
Cholesterol	30.00mg
Sodium	418.75mg
Carbohydrates	7.00g
Fiber	0.63g
Sugar	3.13g
Protein	14.88g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 411.25mg	Iron 0.50mg

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)

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)

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.

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Serving

Amount Per Serving

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

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

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 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-480
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY FLAMEBR 210-2.4Z	1 Cup	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	1 Cup		150260
MUSTARD PKT 500- 5.5GM GFS	1 Cup	BAKE	700051
KETCHUP PKT 1000- 9GM FOH CRWNCOLL	1 Cup		571720
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup		517810

Preparation Instructions

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

HCCP: Hold at 135 F or above

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories 335.00

Fat 14.20g

Saturated Fat 6.00g

Trans Fat 0.50g

Cholesterol 47.50mg

Sodium 825.60mg

Carbohydrates 30.00g

Fiber	4.10g		
Sugar	6.50g		
Protein	21.20g		
Vitamin A	100.50IU	Vitamin C	0.04mg
Calcium	135.86mg	Iron	2.90mg

Chicken Quesadilla

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	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 4-5 GCHC	1 Tablespoon	READY_TO_EAT Served as a topping on a hot or cold meal	285218
SALSA 103Z 6-10 REDG	2 Ounce		452841
QUESADILLA CHIX WGRAIN 96-5Z MAX	1 Each	BAKE	231750

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	330.00		
Fat	11.00g		
SaturatedFat	4.00g		
Trans Fat	0.00g		
Cholesterol	25.00mg		
Sodium	828.67mg		
Carbohydrates	43.00g		
Fiber	4.00g		
Sugar	5.33g		
Protein	17.50g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	275.00mg	Iron	4.23mg

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.

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

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

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

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)

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 Cup		16423
Tap Water for Recipes	2 1/2 Cup	UNPREPARED	000001WTR
MILK WHT FF 4-1GAL RGNLBRND	3 3/4 Cup		557862
CHEESE AMER 160CT SLCD 6-5 COMM	17 Cup		150260
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	3 3/4 Cup	OZ NOT FLUID OZ	299405
SPICE CHILI POWDER MILD 16Z TRDE	3/4 Cup		331473
SPICE CUMIN GRND 15Z TRDE	7 1/2 Cup		273945
SPICE PAPRIKA SPANISH 16Z TRDE	2 1/2 Cup		225002
SPICE ONION POWDER 19Z TRDE	2 1/2 Cup		126993
CHILIES GREEN DCD 12-26Z ORTG	1 1/4 Cup		131460
CHIP TORTL RND YEL 5-1.5 KE	31 1/4 Cup	31.25 pounds = 4.2 cases	163020
BEEF CRUMBLES 8-5 COMM	39 Cup	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))

Nutrition Facts

Servings Per Recipe: 250.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 538.00

Fat 31.48g

SaturatedFat 13.02g

Trans Fat 0.00g

Cholesterol 72.99mg

Sodium 1120.55mg

Carbohydrates 44.25g

Fiber 4.01g

Sugar 1.91g

Protein 24.27g

Vitamin A 188.39IU **Vitamin C** 0.16mg

Calcium 289.77mg **Iron** 3.87mg

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*

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

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.

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

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

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.

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

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

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

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

Homemade 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 #
PASTA ELBOW MACAR 51 WGRAIN 2-10	15 Cup		229941
SPICE MUSTARD GRND 14Z TRDE	6 Cup		224928
MILK WHT FF 4-1GAL RGNLBRND	2 1/2 Cup		557862
MARGARINE &BTR BLND EURO 36-1	3 Cup	READY_TO_EAT Ready to use.	121160
SPICE PEPR WHITE GRND 17Z TRDE	1 1/2 Cup		513776
CHEESE AMER 160CT SLCD 6-5 COMM	30 Cup		150260
CHEESE CHED MLD SHRD 4-5 LOL	7 1/4 Cup		150250
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup		517810

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.

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 272.10

Fat 16.40g

SaturatedFat 8.94g

Trans Fat 0.04g

Cholesterol 44.61mg

Sodium 769.84mg

Carbohydrates 20.01g

Fiber 1.61g

Sugar 2.58g

Protein 13.56g

Vitamin A 38.17IU **Vitamin C** 0.02mg

Calcium 297.50mg **Iron** 0.76mg

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.

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.

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

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 588.99

Fat 20.21g

Saturated Fat 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 500-5.5GM GFS	50 Serving		700051
MAYONNAISE PKT 200-12GM GFS	50 Serving		700011
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	50 Each	READY_TO_EAT	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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories 331.30

Fat 12.83g

SaturatedFat 2.57g

Trans Fat 0.00g

Cholesterol	50.10mg		
Sodium	839.27mg		
Carbohydrates	28.07g		
Fiber	2.12g		
Sugar	3.04g		
Protein	25.19g		
Vitamin A	0.50IU	Vitamin C	0.04mg
Calcium	58.13mg	Iron	2.11mg

Lunchable Updated

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
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	1 Serving		786580
ORANGES NAVEL/VALENCIA CHC 125-138CT	1 Serving		322326
CRACKER GLDFSH CHED WGRAIN 300-.75Z	1 Serving		736280
SAND UNCRUST PB&J STRAWB 72-2.6Z	1 Serving		536012
CELERY STIX 4-3 RSS	1 Serving		781592
UNCRUSTABLE, PEANUT BUTTER & GRAPE JELLY	1 Each	THAW THAW IN REFRIGERATOR OVERNIGHT THEN EAT BEST WHEN EATEN WITHIN 24 HOURS OF THAWING	92123

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving

Calories 17.47

Fat 0.81g

SaturatedFat 0.22g

Trans Fat 0.00g

Cholesterol 0.40mg

Sodium 21.20mg

Carbohydrates 2.10g

Fiber 0.33g

Sugar	0.94g		
Protein	0.63g		
Vitamin A	7.02IU	Vitamin C	1.66mg
Calcium	9.97mg	Iron	0.34mg

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.

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.

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.

Nutrition Facts

Servings Per Recipe: 1.00
Serving Size: 1.00 Serving

Amount Per Serving

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		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.00mg	Iron	2.20mg

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)

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.

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.

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 DIPN CUP 100-1Z GCHC	1 Each		130834

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.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	315.00		
Fat	10.00g		
SaturatedFat	5.00g		
Trans Fat	0.00g		
Cholesterol	30.00mg		
Sodium	690.00mg		
Carbohydrates	38.00g		
Fiber	4.00g		
Sugar	4.00g		
Protein	20.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	449.00mg	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.

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.

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 Cup	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281622
MAYONNAISE PKT 200-12GM GFS	1 Cup		700011
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup		517810

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories 470.00

Fat 24.50g

SaturatedFat 4.00g

Trans Fat 0.00g

Cholesterol 35.00mg

Sodium 680.00mg

Carbohydrates 41.00g

Fiber 6.00g

Sugar 5.00g

Protein 20.00g

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

Calcium 61.00mg **Iron** 2.90mg

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.

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.

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.

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 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-1357
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAND UNCRUST PB&J GRP WGRAIN 72-2.6Z	1 Each		527462
SAND UNCRUST PB&J STRAWB 72-2.6Z	1 Each		536012
CARROTS, CHL, BABY, WHL PEEL 100/3 OZ PG	1/2 Cup		812540
CHEESE STRING MOZZ IW 168-1Z LOL	1 Each		786580
CRACKER GLDFSH CHED WGRAIN 300-.75Z	1 Package		736280

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories	784.94		
Fat	41.53g		
SaturatedFat	12.00g		
Trans Fat	0.00g		
Cholesterol	20.00mg		
Sodium	920.97mg		
Carbohydrates	82.25g		
Fiber	9.41g		
Sugar	31.63g		
Protein	27.09g		
Vitamin A	1939.22IU	Vitamin C	0.37mg
Calcium	399.50mg	Iron	3.13mg

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.

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

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.

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.

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.

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.

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.

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

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

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

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

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.

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.

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.

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.

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.

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))

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.

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.

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

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

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

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.

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	<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

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.

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.

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.

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

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:	1.00	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 RST 4-10 COMM	2 Cup		110560
GRAVY MIX TKY 12-15Z GCHC	1 Cup		242440
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup		517810

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.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving

Calories 240.00

Fat 5.95g

SaturatedFat 1.32g

Trans Fat 0.00g

Cholesterol	30.26mg		
Sodium	815.26mg		
Carbohydrates	29.00g		
Fiber	3.00g		
Sugar	5.00g		
Protein	17.53g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	37.00mg	Iron	1.00mg

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 SIMPLT	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.

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.

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.

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.

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.

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.

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.

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.

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.

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.

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.

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

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.

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.

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.

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

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.

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

Mini corndog

Servings:	1.00	Category:	Entree
Serving Size:	6.00 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 MINI WGRAIN CN 2-5	1 Serving		497360

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 6.00 Each

Amount Per Serving

Calories	269.99
Fat	12.00g
SaturatedFat	3.75g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	479.99mg
Carbohydrates	30.00g
Fiber	0.00g
Sugar	7.50g
Protein	10.50g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 75.00mg	Iron 1.50mg

Fish Sticks

Servings:	1.00	Category:	Entree
Serving Size:	4.00 Shapes	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27715
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FISH BRD SHAPES 1Z O/R WGRAIN 10	4 Cup		523291
MAYONNAISE PKT 200-12GM GFS	1 Cup		700011
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup		517810

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 4.00 Shapes

Amount Per Serving

Calories 450.00

Fat 20.50g

Saturated Fat 3.00g

Trans Fat 0.00g

Cholesterol 35.00mg

Sodium 970.00mg

Carbohydrates 46.00g

Fiber 5.00g

Sugar 5.00g

Protein 19.00g

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

Calcium 61.00mg **Iron** 2.80mg

Corndog on a Stick

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27720
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.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 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

Popcorn Chicken w/ Roll

Servings:	1.00	Category:	Entree
Serving Size:	12.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27721
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	1 Serving		327120
Aunt Millie's " Unsliced " Dinner Rolls	1 roll	BAKE	4389

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 12.00 Piece

Amount Per Serving

Calories 330.01

Fat 14.00g

SaturatedFat 2.50g

Trans Fat 0.00g

Cholesterol 20.00mg

Sodium 510.01mg

Carbohydrates 33.00g

Fiber 4.00g

Sugar 3.00g

Protein 17.00g

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

Calcium 33.00mg **Iron** 2.00mg

Cheese Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27722
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LUNCH KIT PIZZA CHS WGRAIN 48-5.25Z	1		555960

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Macaroni and Cheese with roll

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-27724
School:	CONCORD ELEMENTARY/MIDDLE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ENTREE MACAR & CHS R/F WGRAIN 6-5	3/4 Cup		119122
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup		517810

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving

Calories 430.00

Fat 12.50g

Saturated Fat 6.00g

Trans Fat 0.00g

Cholesterol 30.00mg

Sodium 1160.00mg

Carbohydrates 56.00g

Fiber 5.00g

Sugar 10.00g

Protein 23.00g

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

Calcium 449.00mg **Iron** 2.00mg