

# **Cookbook for CONCORD ELEMENTARY/MIDDLE SCHOOL**

**Created by HPS Menu Planner**

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# ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER

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

## Ingredients

Description	Measurement	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CRACKER GRHM WGRAIN IW 150-3CT NAB	4 Package	529974

## Preparation Instructions

No Preparation Instructions available.

# ASSORTED MUFFINS W/GRAHAM CRACKER

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

## Ingredients

Description	Measurement	DistPart #
72-1.8Z MUFFIN BLUEBERRY IW OTIS 03100	1 1/7 Serving	145740
MUFFIN CHOCOLATE CHIP IW 96-2Z	1 1/7 Each	273681
CRACKER GRHM WGRAIN IW 150-3CT NAB	1 1/7 Package	529974

## Preparation Instructions

No Preparation Instructions available.



# Pepperoni Pizza

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

## Ingredients

Description	Measurement	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	5 9/10 Gallon	645170
PEPPERONI SLCD 14-16/Z 2-5 GCHC	46 Ounce	729981
DOUGH PIZZA SHTD 16 20-26Z RICH	18 2/5 Piece	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)

# BBQ Pulled Pork Sandwich or Sliders

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

## Ingredients

Description	Measurement	DistPart #
PORK BUTT B/I NAT 4-2CT 74AVG P/L	24 2/5 Pound	599890
SALT KOSHER 12-3 DIAC	3 1/7 Fluid Ounce	424307
SPICE PEPR BLK REST GRIND 16Z TRDE	3 1/7 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	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).

# Pepperoni Calzone

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

## Ingredients

Description	Measurement	DistPart #
SAUCE PIZZA W/BASL 6-10 REDPK	32 Fluid Ounce	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.

# Hawaiian Calzone

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

## Ingredients

Description	Measurement	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	645170
DOUGH PIZZA SHTD 16 20-26Z RICH	1 Slice	570818
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	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.

# Chicken Alfredo w/WG Roll

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

## Ingredients

Description	Measurement	DistPart #
Alfredo Sauce Mix	1 Package	16216
Tap Water for Recipes	1 1/4 Gallon	000001WTR
CHIX STRP FAJT SEAS FC 8-4.99 TYS	8 3/4 Pound	150160
CHEESE PARM SHRD FCY 10-2 PG	1 Pound	460095
BUTTER BLND SLD EURO ZT 36-1 SUNGLW	1/2 Pound	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	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.

# Cheese Calzone

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

## Ingredients

Description	Measurement	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	1/4 Cup	645170
SAUCE PIZZA W/BASL 6-10 REDPK	4 Cup	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.

# Sloppy Joe on Whole Grain Bun

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

## Ingredients

Description	Measurement	DistPart #
Tap Water for Recipes	1 1/4 Gallon	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 4/9 Pound	581950
TOMATO PASTE CALIF 26 6-10 GCHC	10 1/8 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.

# Homemade Cheese Pizza

<b>Servings:</b>	8.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-392
<b>School:</b>	CONCORD ELEMENTARY/MIDDLE SCHOOL		

## Ingredients

Description	Measurement	DistPart #
DOUGH PIZZA SHTD 16 20-26Z RICH	1 Cup	570818
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Cup	743879
SAUCE PIZZA W/BASL 6-10 REDPK	4 Cup	256013
CHEESE MOZZ SHRD 4-5 LOL	1 Cup	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)



# Ham Pizza

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

## Ingredients

Description	Measurement	DistPart #
OIL BLND CANOLA/XVRGN 75/25 6-1GALGFS	1 Fluid Ounce	743879
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	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)

# Oven Roasted Chicken Leg Quarter

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

## Ingredients

Description	Measurement	DistPart #
DINNER ROLL, W GRAIN, AM	50 roll	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)

# Orange Chicken

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

## Ingredients

Description	Measurement	DistPart #
VINEGAR RICE WINE SEAS 4-1GAL ROLN	4 1/4 Cup	661651
SAUCE SOY LITE 6-.5GAL KIKK	4 1/4 Cup	466425
MARMALADE ORNG 6-4 SMUCK	18 1/2 Cup	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	516371
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	43 1/2 Pound	327120
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	4 1/4 Each	118930

## Preparation Instructions

No Preparation Instructions available.

# Tacos

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

## Ingredients

Description	Measurement	DistPart #
Taco Seasoning	2/11 Fluid Ounce	16423
Tap Water for Recipes	0/1 Gallon	000001WTR
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Fluid Ounce	150250
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	2 Ounce	183910
CHIP TORTL RND YEL 5-1.5 KE	2 Piece	163020
BEEF CRUMBLES 8-5 COMM	2 Ounce	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

# Baked Ziti

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

## Ingredients

Description	Measurement	DistPart #
DINNER ROLL, W GRAIN, AM	250 roll	4372
PASTA ROTINI 51 WGRAIN 2-10 DAKOTA	11 1/4 Pound	229951
SAUCE MARINARA 6-10 REDPK	3 1/10 Gallon	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\*

# Cheeseburger

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-480
<b>School:</b>	CONCORD ELEMENTARY/MIDDLE SCHOOL		

## Ingredients

Description	Measurement	DistPart #
BEEF PTY FLAMEBR 210-2.4Z	1 Cup	205030
CHEESE AMER 160CT SLCD 6-5 COMM	1 Cup	150260
MUSTARD PKT 500-5.5GM GFS	1 Cup	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

# Chicken Quesadilla

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

## Ingredients

Description	Measurement	DistPart #
SOUR CREAM 4-5 GCHC	1 Tablespoon	285218
SALSA 103Z 6-10 REDG	2 Ounce	452841
QUESADILLA CHIX WGRAIN 96-5Z MAX	1 Each	231750

## Preparation Instructions

No Preparation Instructions available.

# Little Caesars Pepperoni Pizza

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.



# Chicken Nuggets with roll

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

## Ingredients

Description	Measurement	DistPart #
CHIX BRST NUG BRD WGRAIN .66Z 4-7	5 Each	558040
DINNER ROLL, W GRAIN, AM	1 roll	4372
SAUCE BBQ PKT 200-12GM GCHC	2 Each	294659

## Preparation Instructions

4 Nuggets= 2 oz protein, 1 bread

# Cheese Bread

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

## Ingredients

Description	Measurement	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	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\*

# Pork Roast and Gravy

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

## Ingredients

Description	Measurement	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	31708
Black Pepper	1 3/4 Tablespoon	24108
POTATO PRLS EXCEL 12-28Z BAMER	31 1/2 Pound	613738
DINNER ROLL, W GRAIN, AM	360 roll	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\*

# Grilled Cheese

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

## Ingredients

Description	Measurement	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	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)\*

# Taco Meat

<b>Servings:</b>	250.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-506

## Ingredients

Description	Measurement	DistPart #
BEEF GRND 81/19 CHUCK 6-10AVG P/L	42 1/2 Pound	764710
Taco Seasoning	45 Ounce	16423
Tap Water for Recipes	2 1/2 Gallon	000001WTR

## Preparation Instructions

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))\*

Note:

A608 CN Crediting: 1.36 oz raw meat when cooked provides 1oz-equivalent meat/meat alternate servings.

A717 CN Credentialing: 2.2-oz provides 2 oz- equivalent meat/meat alternate servings.

# Nacho Cheese Sauce

<b>Servings:</b>	250.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-509

## Ingredients

Description	Measurement	DistPart #
MILK WHT FF 4-1GAL RGNLBRND	3 3/4 Quart	557862
CHEESE AMER 160CT SLCD 6-5 COMM	17 Pound	150260
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	20 Fluid Ounce	299405
SPICE CHILI POWDER MILD 16Z TRDE	3/4 Cup	331473
SPICE CUMIN GRND 15Z TRDE	1/2 Cup	273945
SPICE ONION POWDER 19Z TRDE	1/6 Cup	126993
SPICE PAPRIKA SPANISH 16Z TRDE	1/6 Cup	225002
CHILIES GREEN DCD 12-26Z ORTG	1 1/4 Cup	131460

## Preparation Instructions

1. Simmer milk and butter blend over low heat.
2. Add cheese and stir constantly until melted.
3. Add seasoning, green chili and stir to combine.

CCP:

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

Note:

If sauce becomes too thick, add a small amount of milk, as needed, stirring well after each addition.

# Beefy Nachos

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

## Ingredients

Description	Measurement	DistPart #
Taco Seasoning	45 Cup	16423
Tap Water for Recipes	2 1/2 Cup	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	299405
SPICE CHILI POWDER MILD 16Z TRDE	5/8 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	163020
BEEF CRUMBLES 8-5 COMM	39 Cup	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))\*\*

# Italian Sub

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

## Ingredients

Description	Measurement	DistPart #
SALAMI CKD 2-6 KENTQ	3 1/2 Pound	330485
CHEESE PROV UNSMKD 3-12AVG PG	3 1/8 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	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\*

# Turkey Ranch Wrap

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

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	24 Each	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

# Chicken Caesar Salad with roll

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

## Ingredients

Description	Measurement	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	4372
CHEESE PARM GRTD 4-5 PG	3/4 Cup	445401
DRESSING CAESAR 4-1GAL LTHSE	37 1/2 Ounce	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.

# Taco Salad with dinner roll

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

## Ingredients

Description	Measurement	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	452841
SPICE CHILI POWDER MILD 16Z TRDE	15 Teaspoon	331473
DINNER ROLL, W GRAIN, AM	60 roll	4372
BEEF CRUMBLES 8-5 COMM	9 3/8 Pound	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

# Turkey BLT Salad with roll

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

## Ingredients

Description	Measurement	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	588381
DRESSING RNCH BTRMLK 4-1GAL LTHSE	24 Fluid Ounce	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	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

# Crispy Chicken Salad with roll

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

## Ingredients

Description	Measurement	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	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	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.



# Ham & Cheese Sub

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

## Ingredients

Description	Measurement	DistPart #
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	24 Each	276142
TURKEY HAM 4-10 COMM	2 1/2 Pound	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

# Buffalo Chicken Wrap

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

## Ingredients

Description	Measurement	DistPart #
DRESSING RNCH LT 4-1GAL GCHC	5 Cup	472999
CHEESE CHED MLD SHRD 4-5 LOL	3 3/5 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	690151
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	16 Each	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

# Chicken Caesar Wrap

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

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 12 PRSD ULTRGR 6-12CT	11 Each	690151
Chicken, Diced, Cooked, Frozen	2 1/16 Pound	100101
CHEESE PARM GRTD 4-5 PG	1 Cup	445401
DRESSING CAESAR 4-1GAL LTHSE	1/2 Cup	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\*
- Mix together shredded lettuce, caesar dressing and parmesan.
- Lay out 6 tortilla at a time and assemble as follow:  
-1/2 cup of dressed lettuce /cheese mixture  
-2 oz cooked diced chicken
- Roll each tortilla turning the sides 1/2 way through the rolling process.
- Cut in half on the bias  
CCP:  
\*Hold for service at 41 degree F or below\*

# Homemade Macaroni and Cheese with roll

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

## Ingredients

Description	Measurement	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	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.

# French Toast with Sausage MS/HS

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

## Ingredients

Description	Measurement	DistPart #
SAUSAGE LNK TURKEY 16/ 10 PERD	0 Each	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.

# Gravy

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Soft Shell Taco

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

## Ingredients

Description	Measurement	DistPart #
Taco Seasoning	2/11 Ounce	16423
Tap Water for Recipes	0/1 Gallon	000001WTR
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Fluid Ounce	150250
BEAN REFRIED SEAS DEHY 6-1.75 SANTG	2 Ounce	183910
BEEF CRUMBLES 8-5 COMM	2 1/5 Ounce	581950
SOUR CREAM PKT 400-1Z GCHC	1 Each	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

# Turkey Sub

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

## Ingredients

Description	Measurement	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	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



# Lunchable Updated

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-932
<b>School:</b>	CONCORD ELEMENTARY/MIDDLE SCHOOL		

## Ingredients

Description	Measurement	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	92123

## Preparation Instructions

No Preparation Instructions available.

# Thanksgiving Turkey Dinner

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

## Ingredients

Description	Measurement	DistPart #
TURKEY & GRAVY CKD 4-7 JENNO	28 Pound	653171
DINNER ROLL, W GRAIN, AM	89 roll	4372
POTATO PRLS EXCEL 12-28Z BAMER	5 1/2 Pound	613738

## Preparation Instructions

No Preparation Instructions available.

# Chicken Patty Sandwich Spicy

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

## Ingredients

Description	Measurement	DistPart #
MAYONNAISE LT PKT 200-12GM GCHC	1 Each	188741
CHIX PTY HOT&SPCY WGRAIN 3.49Z 4-8.2	1 Each	327080
HAMBURGER BUN, W GRAIN, AM	1 bun	3480

## Preparation Instructions

No Preparation Instructions available.

# Breakfast Stacker

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

## Ingredients

Description	Measurement	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	138941
SYRUP PANCK MAPL 4-1GAL KE	1 Fluid Ounce	107611

## Preparation Instructions

No Preparation Instructions available.

# Homemade Chili with Cornbread

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

## Ingredients

Description	Measurement	DistPart #
BEEF CRUMBLES 8-5 COMM	24 Pound	581950
ONION DCD IQF 6-4 GCHC	21 1/3 Cup	261521
SPICE GARLIC GRANULATED 24Z TRDE	1/2 Cup	513881
SPICE CHILI POWDER MILD 16Z TRDE	1 Cup	331473
SPICE PAPRIKA 16Z TRDE	5/14 Cup	518331
SPICE ONION POWDER 19Z TRDE	5/14 Cup	126993
SPICE CUMIN GRND 15Z TRDE	1 1/9 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	118761
Black Pepper	8 Teaspoon	24108
Kosher Salt	4 Tablespoon	31708
Tap Water for Recipes	8 Quart	000001WTR
CHEESE CHED MLD SHRD 4-5 LOL	24 Cup	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)

# Beef Stroganoff

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

## Ingredients

Description	Measurement	DistPart #
BEEF CRUMBLES 8-5 COMM	8 Pound	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 1/3 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	3/10 Cup	513989
Kosher Salt	4 Teaspoon	31708
Black Pepper	1 Teaspoon	24108
1% Low Fat Unflavored Milk	2 Cup	1
CREAMER HLF & HLF 12-1QT GCHC	1 Gallon	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.



# French Toast with Sausage ES

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

## Ingredients

Description	Measurement	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.

# Bosco Sticks and Marinara

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

## Ingredients

Description	Measurement	DistPart #
BREADSTICK CHS STFD WGRAIN 6 144CT	2 Each	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.

# Hot Dog

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

## Ingredients

Description	Measurement	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.

# Baked Beans IN PROGRESS

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Chicken Patty Sandwich

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

## Ingredients

Description	Measurement	DistPart #
CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2	1 Cup	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.

# Ham and Cheese Panini

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

## Ingredients

Description	Measurement	DistPart #
CHEESE AMER 160CT SLCD 6-5 COMM	2 Slice	150260
BREAD PANINI 192-.82Z PILLS	2 Piece	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.

# Chicken Salad Sandwich

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

## Ingredients

Description	Measurement	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	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	150160
CRANBERRY DRIED SWTND 10 OCSPR	2 Cup	729469
BREAD, 100% WW SLICED, AM	120 Slice	0336

## Preparation Instructions

No Preparation Instructions available.

# Potato Bowl with Whole Grain Dinner Roll

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

## Ingredients

Description	Measurement	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	5 1/2 Package	613738
CHEESE CHED MLD SHRD 4-5 LOL	9 1/2 Pound	150250
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	16 Pound	327120
DINNER ROLL, W GRAIN, AM	250 roll	4372

## Preparation Instructions

No Preparation Instructions available.



# PB & J Lunchable

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

## Ingredients

Description	Measurement	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.

# Breakfast Sandwich

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

## Ingredients

Description	Measurement	DistPart #
BISCUIT WGRAIN MINI FB 1Z 5-35CT PILL	10 Each	521782
EGG OMELET CHS COLBY 144-2.1Z	10 Each	240080

## Preparation Instructions

No Preparation Instructions available.

# Chicken Nuggets with Mashed Potatoes

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

## Ingredients

Description	Measurement	DistPart #
SAUCE BBQ PKT 200-12GM GCHC	2 Each	294659
CHIX BRST NUG BRD WGRAIN .66Z 4-7	5 Each	558040
DINNER ROLL, W GRAIN, AM	1 roll	4372
POTATO PRLS EXCEL 12-28Z BAMER	1 1/2 Serving	613738

## Preparation Instructions

4 Nuggets= 2 oz protein, 1 bread

# Italian Panini Elementary School

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

## Ingredients

Description	Measurement	DistPart #
BREAD PANINI 192-.82Z PILLS	260 Piece	831161
TURKEY ITAL COMBO SLCD 12-1 JENNO	16 1/4 Pound	199721
CHEESE MOZZ SHRD 4-5 LOL	2 13/14 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.

# BBQ Roasted Chickpeas

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Thai Chicken Bowl

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

## Ingredients

Description	Measurement	DistPart #
ENTREE CHIX SWT CHILI THAI 6-7.15	7 1/7 Pound	536900
RICE BRN PARBL WGRAIN 25 GCHC	10 Cup	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.

# Meatball Sub

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

## Ingredients

Description	Measurement	DistPart #
MEATBALL CKD 6-5 JTM	14 Pound	135071
CHEESE MOZZ SHRD 4-5 LOL	2 4/5 Pound	645170
BUN SUB SLCD WGRAIN 5 12-8CT GCHC	100 Each	276142
SAUCE MARINARA A/P 6-10 REDPK	1 1/2 #10 CAN	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.

# ASSORTED BREAKFAST CEREALS W/ GRAHAM CRACKER PRESCHOOL

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

## Ingredients

Description	Measurement	DistPart #
CEREAL CINN TOAST R/S BWL 96CT GENM	1 Each	365790
CEREAL TRIX R/S WGRAIN BWL 96CT GENM	1 Package	265782
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package	265811
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each	270401
CRACKER GRHM WGRAIN IW 150-3CT NAB	4 Package	529974

## Preparation Instructions

No Preparation Instructions available.



# Lasagna Same-Day Preparation

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

## Ingredients

Description	Measurement	DistPart #
PASTA LASGN SHT FLT CKD 2-5 GCHC	16 3/4 1 each	898271
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	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

# Lasagna Two-Day Preparation

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

## Ingredients

Description	Measurement	DistPart #
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	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
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

# Lasagna Two-Day Preparation With Dinner Roll

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

## Ingredients

Description	Measurement	DistPart #
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	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
PASTA LASAGNA WHLWHE 10# ULTRGR	33 Each	646422
DINNER ROLL, W GRAIN, AM	50 roll	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

# Lasagna Same-Day Preparation with Dinner Roll

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

## Ingredients

Description	Measurement	DistPart #
PASTA LASGN SHT FLT CKD 2-5 GCHC	16 3/4 1 each	898271
BEEF CRUMBLES 8-5 COMM	3 1/2 Pound	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
DINNER ROLL, W GRAIN, AM	50 roll	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

# LUCKY TRAY DAY!

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

## Ingredients

Description	Measurement	DistPart #
Lucky Tray Day	1 Serving	

## Preparation Instructions

No Preparation Instructions available.

# Cowboy Mac and Cheese with Texas Toast

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

## Ingredients

Description	Measurement	DistPart #
BREAD GARL TST SLC WGRAIN 12-12CT	250 Slice	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 1/3 Cup	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 2/3 Cup	150250
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	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.

# Little Caesars Cheese Pizza

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Cowboy Mac and Cheese

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

## Ingredients

Description	Measurement	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 1/3 Cup	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 2/3 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	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.

# SweetPotato Fries

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

## Ingredients

Description	Measurement	DistPart #
FRIES SWT 5/16 S/C SVRY 6-2.5	76 Serving	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.

# Walking Taco

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

## Ingredients

Description	Measurement	DistPart #
Taco Seasoning	63 Ounce	16423
BEEF CRUMBLES 8-5 COMM	49 Pound	581950
CHIP NACHO REDC FAT 72-1Z DORITOS	350 Ounce	456090
CHEESE CHED MLD SHRD 4-5 LOL	5 6/13 Pound	150250
Aunt Millie's " Unsliced " Dinner Rolls	350 Each	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))\*\*

# Ham Calzone

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

## Ingredients

Description	Measurement	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	645170
DOUGH PIZZA SHTD 16 20-26Z RICH	1 Slice	570818
SAUCE PIZZA W/BASL 6-10 REDPK	4 Fluid Ounce	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.

# BBQ Riblet Sandwich with fries

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

## Ingredients

Description	Measurement	DistPart #
HAMBURGER BUN, W GRAIN, AM	100 bun	3480
FRIES 5/16 6-5 REDSTNCAN	100 Serving	118861
BEEF RIB BBQ HNY 100-3.24Z PIER	100 Each	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.



# Beef ravioli with bread stick

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

## Ingredients

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

## Preparation Instructions

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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.

# Chicken Stix and fries

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

## Ingredients

Description	Measurement	DistPart #
CHIX STIX WGRAIN FC .43Z 6-5 TYS	14 Each	283562
FRIES 5/16 6-5 REDSTNCAN	0 Ounce	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

# Roasted Turkey and Gravy

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

## Ingredients

Description	Measurement	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.

# Southwestern Chicken Salad

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

## Ingredients

Description	Measurement	DistPart #
Diced Chicken	7 1/8 Pound	
Lettuce 70/30 Iceberg/Romaine 5#	9 3/8 Pound	2781
Diced Tomatoes cnd	3 9/16 Pound	100329
Cheese, Cheddar Reduced fat, Shredded	1 11/16 Pound	100012
DRESSING RANCH LT N/F 4-1GAL NAT FRSH	5 1/4 Cup	230591
SAUCE BBQ 4-1GAL GCHC	5 1/4 Cup	734136
BEAN BLACK 12-15Z BUSH	1 11/16 Quart	269323
CORN CUT 1-20 SIMPLOT	3 1/2 Pound	890100
PEPPERS GRN BELL WHL 22AVG P/L	9/16 Pound	207331
PEPPERS BELL RD 60CT P/L	9/16 Pound	831791
ONIONS YEL CHL DICE 5 LB BG	3/16 Pound	02541
LEMON JUICE 100 12-32FLZ GCHC	3/8 Cup	311227
SPICE PARSLEY FLAKES 11Z TRDE	1 1/2 Teaspoon	513989
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	3/16 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

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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.

# Monday Fruit and Veg. Bar

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

## Ingredients

Description	Measurement	DistPart #
Grapes, Red Seedless 18 9/2	18 1/2 Pound	748841
FRUIT SAL TROP IN JCE 6-10 GCHC	7 #10 CAN	614556
APPLESAUCE UNSWT 6-10 COMM	4 2/5 #10 CAN	549280
CARROT BABY WHL CLEANED 12-2 RSS	15 3/5 Pound	510637
BEAN BLACK 6-10 GRSZ	7 1/5 #10 CAN	557714
CUCUMBER SELECT SUPER 45 MRKN	10 1/5 Pound	198587

## Preparation Instructions

No Preparation Instructions available.

# Tuesday Fruit and Veg Bar

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

## Ingredients

Description	Measurement	DistPart #
BROCCOLI FLORET BITE SIZE 2-3 RSS	7 Pound	732451
BEAN GARBANZO 6-10 GCHC	4 2/5 #10 CAN	118753
ORANGES NAVEL/VALENCIA FCY 113CT MRKN	100 Each	198013
CARROT BABY WHL CLEANED 12-2 RSS	15 3/5 Pound	510637
PINEAPPLE TIDBITS IN WTR 6-10 GCHC	4 #10 CAN	612464
PEAR SLCD 6-10 COMM	4 1/5 #10 CAN	110680

## Preparation Instructions

No Preparation Instructions available.

# Thursday Fruit and Veg Bar

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

## Ingredients

Description	Measurement	DistPart #
CAULIFLOWER CALIF 12-1CT MRKN	16 Pound	198528
BEAN GARBANZO 6-10 GCHC	4 2/5 #10 CAN	118753
APPLE VARIETY BULK 113-138CT 40	100 Each	810730
APPLESAUCE UNSWT 6-10 COMM	4 2/5 #10 CAN	549280
PEACH DCD 6-10 COMM	4 1/5 #10 CAN	110700
PEPPERS GREEN LRG 5 MRKN	20 4/5 Pound	592315

## Preparation Instructions

No Preparation Instructions available.



# Friday Fruit and Veg Bar

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

## Ingredients

Description	Measurement	DistPart #
PEPPERS RED 11 P/L	20 4/5 Each	321141
PEPPERS GREEN LRG 60-70CT MRKN	20 4/5 Each	198757
GRAPES RED SDLSS 18AVG MRKN	17 1/5 Pound	197831
APPLE CHL SL 100/2 OZ PG	4 2/9 #10 CAN	747650
ORANGES MAND WHL L/S 6-10 GCHC	4 2/5 #10 CAN	117897
LETTUCE BLND ROMAINE MXD 4-5 RSS	7 3/5 Pound	755826

## Preparation Instructions

No Preparation Instructions available.

# Wednesday Fruit and Veg. bar

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Turkey and Ham Slider

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

## Ingredients

Description	Measurement	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.

# Big Mac Wrap

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

## Ingredients

Description	Measurement	DistPart #
TORTILLA FLOUR 8 PRSD ULTRGR 12-12CT	20 Each	690130
BEEF PTY FLAMEBR 210-2.4Z	20 Each	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.

# Michigan Cherry Salad

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

## Ingredients

Description	Measurement	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

# Mini corndog

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27216
<b>School:</b>	CONCORD ELEMENTARY/MIDDLE SCHOOL		

## Ingredients

Description	Measurement	DistPart #
CORN DOG CHIX MINI WGRAIN CN 2-5	1 Serving	497360

## Preparation Instructions

No Preparation Instructions available.

# Fish Sticks

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

## Ingredients

Description	Measurement	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.

# Corndog on a Stick

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27720
<b>School:</b>	CONCORD ELEMENTARY/MIDDLE SCHOOL		

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.



# Popcorn Chicken w/ Roll

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Cheese Pizza

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

## Ingredients

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

## Preparation Instructions

No Preparation Instructions available.

# Macaroni and Cheese with roll

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

## Ingredients

Description	Measurement	DistPart #
ENTREE MACAR & CHS R/F WGRAIN 6-5	2/3 Cup	119122
BUN HAMB SLCD WHEAT WHL 4 10-12 GCHC	1 Cup	517810

## Preparation Instructions

No Preparation Instructions available.

# Cheese Quesadillas

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-27734
<b>School:</b>	HANOVER-HORTON MIDDLE/HIGH SCHOOL		

## Ingredients

Description	Measurement	DistPart #
QUESADILLA CHS WGRAIN 96-5Z MAX	1 Each	231771

## Preparation Instructions

No Preparation Instructions available.