Cookbook for River Forest Community School Corp.

Created by HPS Menu Planner

Cookbook for E-Learning

Created by HPS Menu Planner

Table of Contents

No Recipes found

Cookbook for Evans Elementary

Created by HPS Menu Planner

Table of Contents

Grab and Go Breakfast

Hot Dog on Bun

Chicken Patty on bun

Hamburger on Bun

Doritos or Sunchips

Yogurt Kit

Assortment of Cereal

100% Fruit Juice

Frozen Fruit Dessert Cup

Walking Taco

Creamy Mashed Potatoes

Variety of Muffins

Grab and Go Breakfast

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28042

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL COKRPY BAR BKFST KIT 56CT	1 Package	Kit is 2 grain equivalents and 1/2 cup of fruit	676242
PASTRY POP-TART CINN BKFST KIT 56CT	1 Package	Kit is 2.25 grain equivalents and 1/2 cup of fruit	676222

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving		
Meat	0.00	
Grain	2.00	
Fruit	0.50	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		340.00	
Fat		6.75g	
SaturatedF	at	1.75g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		280.00mg	
Carbohydra	ates	67.00g	
Fiber		5.50g	
Sugar		33.00g	
Protein		4.00g	
Vitamin A	900.00IU	Vitamin C	61.80mg
Calcium	250.00mg	Iron	2.97mg

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28044

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF & PORK RLLR 8/ 2-5 GFS	1 Each		154792
White Wheat Hot Dog bun	1 Each		53071

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

ee	. 1.00 Euon		
Amount Pe	r Serving		
Calories		325.21	
Fat		19.09g	
SaturatedFa	at	6.33g	
Trans Fat		0.03g	
Cholesterol		35.00mg	
Sodium		834.84mg	
Carbohydra	ites	28.35g	
Fiber		2.28g	
Sugar		4.59g	
Protein		11.17g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	58.96mg	Iron	1.99mg

Chicken Patty on bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28045

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each		558061
White Wheat Hamburger Bun	1 Each		51022

Preparation Instructions

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees.

Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F⁰.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each			
Amount Pe	r Serving		
Calories		380.00	
Fat		15.50g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero	I	25.00mg	
Sodium		710.00mg	
Carbohydra	ates	41.00g	
Fiber		5.00g	
Sugar		4.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	101.00mg	Iron	3.00mg

Hamburger on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28046

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each		203270
Bun White Wheat 4"	1 Each		51022

Preparation Instructions

Place frozen beef patties flat on a sheet pan lined with parchment paper. DO NOT overlap or stack patties.

Place sheet pan in a 350 degrees preheated oven and set timer for 7-9 minutes.

0.00

0.00

When timer sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

Meal Components (SLE)

Legumes Starch

Amount Per Serving	•		
Meat		2.00	
Grain		2.00	
Fruit		0.00	
GreenVeg		0.00	
RedVeg		0.00	
OtherVeg		0.00	

Nutrition Facts

Servings Pe Serving Size	r Recipe: 1.0 e: 1.00 Each	0	
Amount Pe			
Calories		260.00	
Fat		7.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholestero		35.00mg	
Sodium		520.00mg	
Carbohydra	ates	27.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

Doritos or Sunchips

Servings:	5.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28047

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	1.5 grain equivalents	541502
CHIP FLAMAS SPCY LIM R/F 72-1Z DORITO	1 Package	1.5 grain equivalents	737611
CHIP GARDEN SALSA 64-LSSV SUNCHIP	1 Package	2 grain equivalents	712270
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Package	1.5 grain equivalents	456090
CHIP HARV CHED 104-SSV SUNCHIP	1 Package	1.25 grain equivalents	105260

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving		
Meat	0.00	
Grain	1.25	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts Servings Per Recipe: 5.00 Serving Size: 1.00 Each				
Amount Per	r Serving			
Calories		148.00		
Fat		6.00g		
SaturatedFa	at	0.70g		
Trans Fat		0.00g		
Cholesterol		0.00mg		
Sodium		192.00mg		
Carbohydra	ites	21.40g		
Fiber		2.40g		
Sugar		1.40g		
Protein		2.20g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	26.00mg	Iron	0.50mg	

Yogurt Kit

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28052

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each		186911
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each		551760
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each		551770
CRACKER GLDFSH CHED WGRAIN 300- .75Z	3 Package		736280
CHEESE STRING MOZZ LT IW 168-1Z LOL	3 Each		786801

Preparation Instructions

Pair 1 yogurt cup, with 1 package of goldfish crackers, and 1 string cheese.

Amount Per Serving		
Meat	2.00	
Grain	1.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

•	n Facts r Recipe: 3.00 e: 1.00 Each		
Amount Pe	r Serving		
Calories		240.00	
Fat		7.00g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero	I	15.00mg	
Sodium		415.00mg	
Carbohydra	ates	30.00g	
Fiber		1.00g	
Sugar		10.00g	
Protein		14.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	448.00mg	Iron	1.00mg

Assortment of Cereal

Servings:	4.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28053

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package		265811
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each		595934
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each		270401
CEREAL APPLCINN WGRAIN BWL 96CT GENM	1 Each		266052

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 4.00 Serving Size: 1.00 Each			
Amount Pe	r Serving		
Calories		112.50	
Fat		1.75g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		142.50mg	
Carbohydra	ates	23.25g	
Fiber		1.75g	
Sugar		8.75g	
Protein		1.75g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	82.50mg	Iron	3.38mg

100% Fruit Juice

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28069
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX ORNG TANGR 100 125ML 40CT	1 Each		733240
JUICE BOX PNCH 100 125ML 40CT	1 Each		733230
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each		118921
JUICE BOX MXD BRY 100 40-4.23FLZ A&E	1 Each		659712
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 5.00 Serving Size: 1.00 Each)
Amount Per Serving	
Calories	56.00
Fat	0.00g
SaturatedFat	0.00g
Trans Fat	0.00g
Cholesterol	0.00mg
Sodium	11.00mg
Carbohydrates	13.80g
Fiber	0.00g

Fiber		0.00g	
Sugar		12.00g	
Protein		0.00g	
Vitamin A	200.00IU	Vitamin C	36.00mg
Calcium	8.00mg	Iron	0.00mg

Frozen Fruit Dessert Cup

Servings:	2.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28072
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
NOVELTY FZ CUP JCE BRY/LEM 96-4.4FLZ	1 Each		532420
NOVELTY FZ ORG/PNAP/CHRY 96-4.4FLZ	1 Each		602402

Preparation Instructions

No Preparation Instructions available.

Nutrition Facts					
Servings Per Recipe: 2.00					
Serving Size	e: 1.00 Each				
Amount Pe	r Serving				
Calories		70.00			
Fat		0.00g			
SaturatedF	at	0.00g			
Trans Fat		0.00g	0.00g		
Cholestero	I	0.00mg			
Sodium		7.50mg			
Carbohydra	ates	18.50g			
Fiber		3.00g			
Sugar		15.50g			
Protein		0.00g			
Vitamin A	250.00IU	Vitamin C	30.00mg		
Calcium	80.00mg	Iron	0.36mg		

Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28074
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Fluid Ounce		722330
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	1 ounce spoodle	150250
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/8 Cup	1 ounce spoodle	678791
CHIP CORN 104-1Z SSV FRITOS	1 Package		105040
SOUR CREAM PKT 100-1Z P/L	1 Each		745903

Preparation Instructions

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temp of 165 degrees.

Portion size for each walking taco is: 3 ounce spoodle of taco meat, 1 bag of chips, 1 ounce spoodle of lettuce, and 1 ounce spoodle of shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

Meal Components (SLE) Amount Per Serving		
Meat	2.50	
Grain	1.25	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each	
Amount Per Serving	
Calories	400.79
Fat	25.06g
SaturatedFat	10.10g
Trans Fat	0.32g
Cholesterol	74.02mg
Sodium	599.90mg
Carbohydrates	23.27g
Fiber	4.33g
Sugar	3.33g
Protein	20.69g
Vitamin A 864.07IU	Vitamin C 5.49mg

Calcium	209.79mg	Iron	2.20mg

Creamy Mashed Potatoes

Servings:	38.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28076
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	28 Ounce		613738

Preparation Instructions

Mix instant potatoes with boiling water according to directions on package. Put potatoes into a 4 " deep steam table pan and keep hot.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees.

Meal Components (SLE)

Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.50

Nutrition Facts

Servings Per Recipe: 38.00 Serving Size: 0.50 Cup					
Amount Pe	r Serving				
Calories		73.68			
Fat		1.05g			
SaturatedFa	at	0.00g			
Trans Fat	Trans Fat		0.00g		
Cholesterol		0.00mg			
Sodium		357.89mg	357.89mg		
Carbohydrates		14.74g			
Fiber		1.05g			
Sugar		0.00g			
Protein		2.11g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	10.53mg	Iron	0.32mg		

Variety of Muffins

Servings:	3.00	Category:	Grain
Serving Size:	1.00 muffin	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28078
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each		262343
MUFFIN BANANA WGRAIN IW 48-2Z CP	1 Each		262362
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each		262370

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 3.00 Serving Size: 1.00 muffin				
Amount Per	Serving			
Calories		190.00		
Fat		7.00g		
SaturatedFa	SaturatedFat 1.33g			
Trans Fat 0.07g				
Cholesterol	Cholesterol 10.00mg			
Sodium	Sodium 116.67mg			
Carbohydra	tes	29.33g		
Fiber		1.33g		
Sugar 15.00g				
Protein		2.33g		
Vitamin A	4.80IU	Vitamin C	0.02mg	
Calcium	7.01mg	Iron	0.95mg	

Cookbook for Meister Elementary

Created by HPS Menu Planner

Table of Contents

Grab and Go Breakfast

Hot Dog on Bun

Chicken Patty on bun

Hamburger on Bun

Doritos or Sunchips

Yogurt Kit

Assortment of Cereal

100% Fruit Juice

Frozen Fruit Dessert Cup

Walking Taco

Creamy Mashed Potatoes

Variety of Muffins

Grab and Go Breakfast

Servings:	2.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28042

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL COKRPY BAR BKFST KIT 56CT	1 Package	Kit is 2 grain equivalents and 1/2 cup of fruit	676242
PASTRY POP-TART CINN BKFST KIT 56CT	1 Package	Kit is 2.25 grain equivalents and 1/2 cup of fruit	676222

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	0.00
Grain	2.00
Fruit	0.50
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 Each

Amount Pe	r Serving		
Calories		340.00	
Fat		6.75g	
SaturatedF	at	1.75g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		280.00mg	
Carbohydra	ates	67.00g	
Fiber		5.50g	
Sugar		33.00g	
Protein		4.00g	
Vitamin A	900.00IU	Vitamin C	61.80mg
Calcium	250.00mg	Iron	2.97mg

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28044

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF & PORK RLLR 8/ 2-5 GFS	1 Each		154792
White Wheat Hot Dog bun	1 Each		53071

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

ee				
Amount Per Serving				
Calories		325.21		
Fat		19.09g		
SaturatedFa	at	6.33g		
Trans Fat		0.03g		
Cholesterol		35.00mg		
Sodium		834.84mg		
Carbohydra	ites	28.35g		
Fiber		2.28g		
Sugar		4.59g		
Protein		11.17g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	58.96mg	Iron	1.99mg	

Chicken Patty on bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28045

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PTY BRD WGRAIN 3.26Z 4-7.7	1 Each		558061
White Wheat Hamburger Bun	1 Each		51022

Preparation Instructions

On large bun pan with liner, place chicken patties flat and cook in convection oven approx. 13-17 min at 350 degrees.

Place cooked patty in 4" steam table and keep hot. Put the hamburger buns in 4" steam table pan and warm.

CCP: Final internal cooking temperature must reach a minimum of 165°F held for held for 15 seconds.

CCP: Hot food held for later service must maintain a minimum internal temperature f 140 degrees F⁰.

Meal Components (SLE)

Amount Per Serving

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

Nutrition Facts

Servings Pe Serving Size	r Recipe: 1.00 e: 1.00 Each		
Amount Pe	r Serving		
Calories		380.00	
Fat		15.50g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero	I	25.00mg	
Sodium		710.00mg	
Carbohydra	ates	41.00g	
Fiber		5.00g	
Sugar		4.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	101.00mg	Iron	3.00mg

Hamburger on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28046

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF PTY CHARB 200-2.5Z ADV	1 Each		203270
Bun White Wheat 4"	1 Each		51022

Preparation Instructions

Place frozen beef patties flat on a sheet pan lined with parchment paper. DO NOT overlap or stack patties.

Place sheet pan in a 350 degrees preheated oven and set timer for 7-9 minutes.

0.00

0.00

When timer sounds, check for internal temperature of 160 degrees or higher. Remove from oven.

Meal Components (SLE)

Legumes Starch

Amount Per Serving	•		
Meat		2.00	
Grain		2.00	
Fruit		0.00	
GreenVeg		0.00	
RedVeg		0.00	
OtherVeg		0.00	

Nutrition Facts

Servings Pe Serving Size	r Recipe: 1.0 e: 1.00 Each	0	
Amount Pe			
Calories		260.00	
Fat		7.00g	
SaturatedFa	at	2.00g	
Trans Fat		0.00g	
Cholestero		35.00mg	
Sodium		520.00mg	
Carbohydra	ates	27.00g	
Fiber		4.00g	
Sugar		3.00g	
Protein		20.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	20.00mg	Iron	1.80mg

Doritos or Sunchips

Servings:	5.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28047

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	1.5 grain equivalents	541502
CHIP FLAMAS SPCY LIM R/F 72-1Z DORITO	1 Package	1.5 grain equivalents	737611
CHIP GARDEN SALSA 64-LSSV SUNCHIP	1 Package	2 grain equivalents	712270
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Package	1.5 grain equivalents	456090
CHIP HARV CHED 104-SSV SUNCHIP	1 Package	1.25 grain equivalents	105260

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 5.00 Serving Size: 1.00 Each				
Amount Per	r Serving			
Calories		148.00		
Fat		6.00g		
SaturatedFa	at	0.70g		
Trans Fat	Trans Fat		0.00g	
Cholesterol		0.00mg		
Sodium		192.00mg	192.00mg	
Carbohydra	ites	21.40g	21.40g	
Fiber		2.40g		
Sugar		1.40g		
Protein		2.20g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	26.00mg	Iron	0.50mg	

Yogurt Kit

Servings:	3.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28052

Ingredients

Description	Measurement	Prep Instructions	DistPart #
YOGURT CHERRY TRPL L/F 48-4Z TRIX	1 Each		186911
YOGURT STRAWB BAN BASH L/F 48-4Z TRIX	1 Each		551760
YOGURT RASPB RNBW L/F 48-4Z TRIX	1 Each		551770
CRACKER GLDFSH CHED WGRAIN 300- .75Z	3 Package		736280
CHEESE STRING MOZZ LT IW 168-1Z LOL	3 Each		786801

Preparation Instructions

Pair 1 yogurt cup, with 1 package of goldfish crackers, and 1 string cheese.

Amount Per Serving			
Meat	2.00		
Grain	1.00		
Fruit	0.00		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg	0.00		
Legumes	0.00		
Starch	0.00		

•	n Facts r Recipe: 3.00 e: 1.00 Each		
Amount Pe	r Serving		
Calories		240.00	
Fat		7.00g	
SaturatedF	at	3.00g	
Trans Fat		0.00g	
Cholestero	I	15.00mg	
Sodium		415.00mg	
Carbohydra	ates	30.00g	
Fiber		1.00g	
Sugar		10.00g	
Protein		14.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	448.00mg	Iron	1.00mg

Assortment of Cereal

Servings:	4.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28053

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CEREAL LUCKY CHARMS WGRAIN BWL 96CT	1 Package		265811
CEREAL CINN TOAST CRNCH BWL 96CT GENM	1 Each		595934
CEREAL COCOA PUFFS WGRAIN R/S 96CT	1 Each		270401
CEREAL APPLCINN WGRAIN BWL 96CT GENM	1 Each		266052

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving			
Meat	0.00		
Grain	1.00		
Fruit	0.00		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg	0.00		
Legumes	0.00		
Starch	0.00		

Nutrition Facts Servings Per Recipe: 4.00 Serving Size: 1.00 Each				
Amount Pe	r Serving			
Calories		112.50		
Fat		1.75g		
SaturatedFa	at	0.00g		
Trans Fat		0.00g		
Cholestero	l	0.00mg		
Sodium		142.50mg		
Carbohydra	ates	23.25g		
Fiber		1.75g		
Sugar		8.75g		
Protein		1.75g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	82.50mg	Iron	3.38mg	

100% Fruit Juice

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28069
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX ORNG TANGR 100 125ML 40CT	1 Each		733240
JUICE BOX PNCH 100 125ML 40CT	1 Each		733230
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each		118921
JUICE BOX MXD BRY 100 40-4.23FLZ A&E	1 Each		659712
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving			
Meat	0.00		
Grain	0.00		
Fruit	0.50		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg	0.00		
Legumes	0.00		
Starch	0.00		

Nutrition Facts Servings Per Recipe: 5.00 Serving Size: 1.00 Each			
Amount Per Serving			
Calories	56.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	11.00mg		
Carbohydrates	13.80g		
Fiber	0.00g		

Fiber		0.00g	
Sugar		12.00g	
Protein		0.00g	
Vitamin A	200.00IU	Vitamin C	36.00mg
Calcium	8.00mg	Iron	0.00mg

Frozen Fruit Dessert Cup

Servings:	2.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28072
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
NOVELTY FZ CUP JCE BRY/LEM 96-4.4FLZ	1 Each		532420
NOVELTY FZ ORG/PNAP/CHRY 96-4.4FLZ	1 Each		602402

Preparation Instructions

No Preparation Instructions available.

Nutritio	n Facts		
Servings Pe	r Recipe: 2.0	00	
Serving Size	e: 1.00 Each		
Amount Pe	r Serving		
Calories		70.00	
Fat		0.00g	
SaturatedF	at	0.00g	
Trans Fat		0.00g	
Cholestero	I	0.00mg	
Sodium		7.50mg	
Carbohydra	ates	18.50g	
Fiber		3.00g	
Sugar		15.50g	
Protein		0.00g	
Vitamin A	250.00IU	Vitamin C	30.00mg
Calcium	80.00mg	Iron	0.36mg

Walking Taco

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28074
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	3 Fluid Ounce		722330
CHEESE CHED MLD SHRD 4-5 LOL	1/8 Cup	1 ounce spoodle	150250
LETTUCE SHRD 3/8 CUT 4-5 RSS	1/8 Cup	1 ounce spoodle	678791
CHIP CORN 104-1Z SSV FRITOS	1 Package		105040
SOUR CREAM PKT 100-1Z P/L	1 Each		745903

Preparation Instructions

Place beef taco filling ready-to-serve bag in a steamer or boiling water. Heat approximately 45 minutes or until product reaches a serving temp of 165 degrees.

Portion size for each walking taco is: 3 ounce spoodle of taco meat, 1 bag of chips, 1 ounce spoodle of lettuce, and 1 ounce spoodle of shredded cheese

CCP: Hot foods should be held at 135° in steam tables and hot cabinets. The limit for holding hot foods is 4 hours. Cold foods should be kept at 41° or less.

Meal Components (SLE) Amount Per Serving		
Meat	2.50	
Grain	1.25	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.00	

Nutrition Facts Servings Per Recipe: 1.00 Serving Size: 1.00 Each	
Amount Per Serving	
Calories	400.79
Fat	25.06g
SaturatedFat	10.10g
Trans Fat	0.32g
Cholesterol	74.02mg
Sodium	599.90mg
Carbohydrates	23.27g
Fiber	4.33g
Sugar	3.33g
Protein	20.69g
Vitamin A 864.07IU	Vitamin C 5.49mg

Calcium	209.79mg	Iron	2.20mg

Creamy Mashed Potatoes

Servings:	38.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28076
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	28 Ounce		613738

Preparation Instructions

Mix instant potatoes with boiling water according to directions on package. Put potatoes into a 4 " deep steam table pan and keep hot.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees.

Meal Components (SLE)

Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.50	

Nutrition Facts

Servings Per Recipe: 38.00 Serving Size: 0.50 Cup			
Amount Pe	r Serving		
Calories		73.68	
Fat		1.05g	
SaturatedFa	at	0.00g	
Trans Fat		0.00g	
Cholestero	l	0.00mg	
Sodium		357.89mg	
Carbohydra	ates	14.74g	
Fiber		1.05g	
Sugar		0.00g	
Protein		2.11g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	10.53mg	Iron	0.32mg

Variety of Muffins

Servings:	3.00	Category:	Grain
Serving Size:	1.00 muffin	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28078
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN DBL CHOC WGRAIN IW 48-2Z SL	1 Each		262343
MUFFIN BANANA WGRAIN IW 48-2Z CP	1 Each		262362
MUFFIN BLUEBERRY WGRAIN IW 48-2Z SL	1 Each		262370

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	1.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 3.00 Serving Size: 1.00 muffin			
Amount Per	Serving		
Calories		190.00	
Fat		7.00g	
SaturatedFa	nt	1.33g	
Trans Fat		0.07g	
Cholesterol		10.00mg	
Sodium		116.67mg	
Carbohydra	tes	29.33g	
Fiber		1.33g	
Sugar	Sugar 15.00g		
Protein	Protein 2.33g		
Vitamin A	4.80IU	Vitamin C	0.02mg
Calcium	7.01mg	Iron	0.95mg

Cookbook for River Forest Jr. High School

Created by HPS Menu Planner

Table of Contents

No Recipes found

Cookbook for River Forest Middle and High School

Created by HPS Menu Planner

Table of Contents

McIngot Breakfast Sandwich

Hot Dog on Bun

Doritos or Sunchips

Grilled Cheese Sandwich

Chef Salad with Banana Bread

100% Fruit Juice

Frozen Fruit Dessert Cup

Creamy Mashed Potatoes

McIngot Breakfast Sandwich

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-28043

Ingredients

Description	Measurement	Prep Instructions	DistPart #
MUFFIN ENG WGRAIN SLCD 2Z 12-12CT	24 Each		687131
EGG SCRMBD PTY RND 3.25 200-1Z GCHC	24 Each		462519
SAUSAGE PTY CKD 250-1.2Z COMM	24 Each		109000
CHEESE AMER 160CT SLCD 6-5 COMM	24 Slice		150260

Preparation Instructions

Place 24 egg patties on 1/2 sheet pan and heat in 350° oven until heated to 155° for 15 seconds.

Place sausage patties on 1/2 sheet pan and heat the same as the eggs.

Slice thawed english muffins in half put egg patty on bottom half top with sausage and cheese.

Put on top half of english muffin, cover pan with foil and heat until cheese is melted and sandwich is heated through. Serve immediately.

Nutrition Facts

CCP: Hot foods should be kept at 140°

Amount Per Serving	
Meat	2.25
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Servings Per Recipe: 24.00 Serving Size: 1.00 Sandwich				
Amount Pe	r Serving			
Calories		290.00		
Fat		14.50g		
SaturatedF	at	5.00g		
Trans Fat		0.00g		
Cholestero	Cholesterol		112.50mg	
Sodium 845.00mg				
Carbohydra	ates	23.00g		
Fiber		1.00g		
Sugar		1.50g		
Protein		19.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	206.50mg	Iron	1.96mg	

Hot Dog on Bun

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28044

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FRANKS BEEF & PORK RLLR 8/ 2-5 GFS	1 Each		154792
White Wheat Hot Dog bun	1 Each		53071

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving	、 ,
Meat	2.00
Grain	2.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

eer ring eize				
Amount Pe	r Serving			
Calories		325.21		
Fat		19.09g		
SaturatedFa	at	6.33g		
Trans Fat		0.03g		
Cholesterol		35.00mg		
Sodium		834.84mg		
Carbohydra	ites	28.35g		
Fiber		2.28g		
Sugar		4.59g		
Protein		11.17g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	58.96mg	Iron	1.99mg	

Doritos or Sunchips

Servings:	5.00	Category:	Grain
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28047

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP COOL RNCH REDC FAT 72-1Z DORIT	1 Package	1.5 grain equivalents	541502
CHIP FLAMAS SPCY LIM R/F 72-1Z DORITO	1 Package	1.5 grain equivalents	737611
CHIP GARDEN SALSA 64-LSSV SUNCHIP	1 Package	2 grain equivalents	712270
CHIP NACHO REDC FAT 72-1Z DORITOS	1 Package	1.5 grain equivalents	456090
CHIP HARV CHED 104-SSV SUNCHIP	1 Package	1.25 grain equivalents	105260

Preparation Instructions

No Preparation Instructions available.

Amount Per Serving	
Meat	0.00
Grain	1.25
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 5.00 Serving Size: 1.00 Each					
Amount Per	r Serving				
Calories		148.00			
Fat		6.00g			
SaturatedFa	at	0.70g			
Trans Fat		0.00g	0.00g		
Cholesterol		0.00mg	0.00mg		
Sodium		192.00mg	192.00mg		
Carbohydra	ites	21.40g	21.40g		
Fiber		2.40g	2.40g		
Sugar		1.40g	1.40g		
Protein		2.20g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	26.00mg	Iron	0.50mg		

Grilled Cheese Sandwich

Servings:	24.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28049

Ingredients

Description	Measurement	Prep Instructions	DistPart #
School White Wheat Sandwich Bread	48 Slice		12385
CHEESE AMER 160CT SLCD 6-5 COMM	96 Slice		150260
BUTTER PRINT UNSLTD GRD AA 36-1 GCHC	48 Tablespoon		299405

Preparation Instructions

Melt butter.

Put 1 Tablespoon melted butter on one side of bread slice and lay on pan.

Place 24 slices of bread on each pan and top with 2 oz. of cheese (4 slices).

Cover with another piece of bread. Brush tops of sandwiches with 1 Tablespoon of melted butter

Bake until lightly browned

Conventional oven: 400 ° F for 15 - 20 minutes.

Convection oven: 350 ° F for 10 - 15 minutes.

DO NOT OVER BAKE

Serve immediately.

CCP: Hot foods should held at 140° or higher.

Meal Components (SLE)

Amount	Per	Serving

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

Nutrition Facts Servings Per Recipe: 24.00 Serving Size: 1.00 Each)
Amount Per Serving	
Calories	558.76
Fat	41.98g
SaturatedFat	24.34g
Trans Fat	0.00g
Cholesterol	110.00mg
Sodium	1207.30mg
Carbohydrates	29.40g
Fiber	2.36g
Sugar	5.00g

16.78g

Protein

Vitamin A	0.02IU	Vitamin C	0.00mg
Calcium	365.18mg	Iron	1.34mg
Galoran	occ.roing		n.o ning

Chef Salad with Banana Bread

Servings:	2.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28051

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE SALAD MXD 4-5 RSS	4 Cup	2 cups per salad	206504
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup	1/8 cup or 1 ounce spoodle per salad	150250
EGG HARD CKD PLD 25 GCHC	2 Each	Cut in half	711160
CUCUMBER SELECT 24CT MRKN	1/4 Cup	Sliced. 2 to 3 slices per salad	418439
TOMATO GRAPE SWT 10 MRKN	1/2 Cup	3 tomatoes per salad	129631
Ham, Cubed Frozen	2 Ounce	3 ounce spoodle= 1.5 Meat Equivalents	100188-H
Chicken, Diced, Cooked, Frozen	1 4/5 Ounce	3 ounce spoodle = 1.75 Meat Equivalents	100101
BREAD BANANA IW 70-3.4Z SUPBAK	2 Each		230361
CROUTON SEAS PC PKT 50025Z FRSHGOUR	2 Package		175400

Preparation Instructions

Wash and cut or dice all vegetables. Put 2 cups of lettuce in container and then layer the following: 1/8 cup cheese, egg that has been cut in half, 2 to 3 slices of cucumber, and 3 grape tomatoes. Portion meat in soufflé cup and offer choice of chicken or diced ham cup with salad. Also allow students to take 1 package of croutons and 1 slice of banana bread. Offer dressing choices with salad.

Note: Salad without portion meat cup is equal to 2.50 Meat/Meat Alternative Equivalents.

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

Amount Per Serving		
Meat	4.00	
Grain	2.25	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.25	

1.13
0.00
0.00

Nutrition Facts

Servings Per Recipe: 2.00 Serving Size: 1.00 salad

Amount Pe	r Serving		
Calories		519.89	
Fat		20.33g	
SaturatedF	at	6.84g	
Trans Fat		0.00g	
Cholestero	I	233.65mg	
Sodium		730.83mg	
Carbohydra	ates	59.76g	
Fiber		4.90g	
Sugar		30.50g	
Protein		27.74g	
Vitamin A	531.68IU	Vitamin C	6.35mg
Calcium	321.74mg	Iron	2.14mg

100% Fruit Juice

Servings:	5.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Breakfast	Recipe ID:	R-28069
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
JUICE BOX ORNG TANGR 100 125ML 40CT	1 Each		733240
JUICE BOX PNCH 100 125ML 40CT	1 Each		733230
JUICE APPLE 100 FRSH 72-4FLZ SNCUP	1 Each		118921
JUICE BOX MXD BRY 100 40-4.23FLZ A&E	1 Each		659712
JUICE ORNG 100 FRSH 72-4FLZ SNCUP	1 Each		118930

Protein

Vitamin A

Calcium

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving			
Meat	0.00		
Grain	0.00		
Fruit	0.50		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg	0.00		
Legumes	0.00		
Starch	0.00		

Nutrition Facts			
Servings Per Recipe: 5.00	C		
Serving Size: 1.00 Each			
Amount Per Serving			
Calories	56.00		
Fat	0.00g		
SaturatedFat	0.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	11.00mg		
Carbohydrates	13.80g		
Fiber	0.00g		
Sugar	12.00g		

200.00IU

8.00mg

0.00g

Iron

Vitamin C

36.00mg

0.00mg

Frozen Fruit Dessert Cup

Servings:	2.00	Category:	Fruit
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-28072
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
NOVELTY FZ CUP JCE BRY/LEM 96-4.4FLZ	1 Each		532420
NOVELTY FZ ORG/PNAP/CHRY 96-4.4FLZ	1 Each		602402

Preparation Instructions

No Preparation Instructions available.

Nutritio	n Facts			
Servings Pe	r Recipe: 2.0	00		
Serving Size	e: 1.00 Each			
Amount Pe	r Serving			
Calories		70.00		
Fat		0.00g		
SaturatedF	at	0.00g		
Trans Fat		0.00g		
Cholestero	I	0.00mg		
Sodium		7.50mg		
Carbohydra	ates	18.50g		
Fiber		3.00g		
Sugar		15.50g		
Protein		0.00g		
Vitamin A	250.00IU	Vitamin C	30.00mg	
Calcium	80.00mg	Iron	0.36mg	

Creamy Mashed Potatoes

Servings:	38.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-28076
School:	Evans Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	28 Ounce		613738

Preparation Instructions

Mix instant potatoes with boiling water according to directions on package. Put potatoes into a 4 " deep steam table pan and keep hot.

CCP: Hot food held for later service must maintain a minimum internal temperature of 140 degrees.

Meal Components (SLE)

Amount Per Serving		
Meat	0.00	
Grain	0.00	
Fruit	0.00	
GreenVeg	0.00	
RedVeg	0.00	
OtherVeg	0.00	
Legumes	0.00	
Starch	0.50	

Nutrition Facts

Servings Per Recipe: 38.00 Serving Size: 0.50 Cup					
Amount Per Serving					
Calories		73.68			
Fat		1.05g			
SaturatedFa	at	0.00g			
Trans Fat		0.00g	0.00g		
Cholesterol		0.00mg	0.00mg		
Sodium		357.89mg			
Carbohydrates		14.74g	14.74g		
Fiber		1.05g			
Sugar		0.00g	0.00g		
Protein		2.11g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	10.53mg	Iron	0.32mg		